



CAVIAR & BULL

MALTA • BUDAPEST

MENU

## STARTER

### SEARED WAGYU BEEF CARPACCIO

*Béarnaise ice cream, chutney made from mango Amarone impregnated shallots,  
Amaretto caviar with a smoked oak note*

€16.75

### TIGER PRAWNS “ANCIENT TEMPURA”

*Reinvented, Asian vinaigrette baby spheres and sweet wild herbs*

€15.75

### SERG'S CLASSIC WAGYU TACOS

*Pan seared beef flavoured with red pepper concassé and red onion compote,  
pickled mango spicy mayo*

€16.75

### 200° FLASH SEARED FOIE GRAS

*Walnut and red currant toast topped with hungarian Tokaji Aszú Essencia Caviar  
and apple pomme frites*

€17.75

### ALBA TRUFFLE FLAVOURED RECONSTRUCTED MUSHROOMS

*Micro greens, black truffle and honey emulsion, spicy mayo and caramelised shallots*

€16

### ROLLED IN OUR SUCCESS BLACK CALAMARI

*Himalaya salt, herbs and garlic (The tradition in our own way)*

€14.75

### LANGOUSTINE TAILS NESTED IN “FILO”

*Ginger, chilli, coriander and white chocolate velouté & kataifi lid*

€16.50

### “THE TRADITIONAL” BLACK ANGUS TARTAR

*Finely chopped capers and gherkin,  
“wild thyme&tarragon” shallots, cracked African pepper*

€17.00

### CRISPY BOUGON BOUCHE BONBONS (GOAT'S CHEESE)

*Micro cress, sesame crisp, citrus & mustard vinaigrette, honey caviar and forest fruit coulis*

€15.75

*If you have any food allergies or any special dietary requirements, please inform your host.*

## STARTER

### BUFALA MOZZARELLA

*Fake Green Tomato jelly, roasted pine nuts, fresh basil and aged balsamic pearls*  
€15.75

### APPLE WOOD HOUSE SMOKED SALMON

*Parmesan textures, aromatic herbs, sweet truffle emulsion, nori julienne and roasted pistachio*  
€16

### NAKED AND SACRED!

*Gamberi crudi sweet potato & mandarine puree, lime and olive oil whip,  
pickled purple shallots & saffron perfume*  
€16.75

### THE CHOSEN ONES! FRESH OYSTERS

*Nitro mist*  
€4.25 each

### GAUCI'S SIGNATURE "THE LOBSTER POPCORN"

*Chilli chutney, spicy mayo, micro cress, black sesame seeds and the rest is history!*  
€28.75

## CAVIAR & BULL'S PREMIUM SELECTION CAVIAR

### OSIETRA

*“Gueldenstaedtii” the Russian Caspian sea sturgeon*  
€140 per 50 grams

### GOLD LABEL

*“Baerü” the Siberian river sturgeon*  
€90 per 50 grams

### THE PLATINUM HYBRID

*Mixed Breed of both sturgeons “Baerü & Osietra”*  
€115 per 50 grams

### RARE BELUGA

*“Huso Huso” sturgeon Caspian sea*  
€320 per 50 grams

### WHITE PEARL

*Albino sturgeon caviar*  
€100 per 30 grams

### TASTER OF THE “PLATINUM CAVIAR”

*available with 5g spoon*  
€12

*If you have any food allergies or any special dietary requirements, please inform your host.*

## MOLECULAR SPHERES

CUBANITO

WHITE SANGRIA

COSMOS

*(cosmopolitan in our way)*

Trio €9

## PASTA

FETTUCCHINE PRAWNS

*Classic Prawn Bisque tossed with onion and tomato, hint of garlic brandy Crème Fraîche*  
Starter €16 / Main €22

TAGLIATELLE MANANNI TRIBUTE TO GRANDMA'S RECIPE

*Spiced finely chopped black Angus beef ragu' folded in Nanna's secret sauce*  
Starter €16 / Main €22

LOBSTER & SALMON ARTISAN FILLED TORTELLONI

*Cherry tomatoes, herbs white wine and shellfish creamy velouté*  
Starter €16 / Main €22

BULL'S TAIL TORTELLACCI

*Shallots, ginger, red currant, red wine and balsamic cream infused with tarragon*  
Starter €16 / Main €22

SAMBUCA TAGLIATELLE

*Shallots, tomato, chorizo, anise, garlic, green flower and parmesan snow*  
Starter €16 / Main €22

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## MAINS

AAA BLACK ANGUS RIB EYE  
€26.50

AAA BLACK ANGUS FILLET  
€29.50

*Sauces for the grilled meat*  
€2.50

Truffle and mushroom  
Pepper and cognac  
Gorgonzola Whiskey and walnut  
Beef jus with noisette butter and tarragon

BARBARY DUCK BREAST  
*Carrot puree, pickled shallots port and citrus reduction*  
€26

LAMB SHOULDER 1440 MINUTES SLOW COOKED  
*Red currant, rosemary demi glace, spiced aubergine mousse*  
€28

BRAISED PORK CHEEKS  
*Reduced in artisan beer and red wine jus micro greens and sour cream drops*  
€26

*Above menu served with seasonal vegetables and potatoes*

*If you have any food allergies or any special dietary requirements, please inform your host.*

## FISH

### FILLET OF SEA BASS

*Filled with lemon marmalade, crusted with potato crumble, dill velvet velouté*  
€28.50

### MEAGRE FISH (GURBELL) ICEBERG FLAMBEÉ

*Buried in rock salt, baked at 200 degrees and crafted at your table*  
€29 per portion (2 people minimum order)

### SEA BASS Iceberg Flambé

*Buried in rock salt, baked at 200 degrees and crafted at your table*  
€29

### GRILLED NORDIC SALMON

*Saffron, dill and tomato velouté, fennel and lemongrass puree*  
€26.50

### LOCAL RED KING PRAWNS

*Garlic infusion, parsley, white wine and lemon jus*  
€32

### LIVE LOBSTER

*Choose the style of cooking*  
Tomato and chilli chutney  
Garlic, lemon and white wine  
Lobster popcorn  
Plain garlic butter  
€10 per 100 grams  
(approx €55 per portion)

*Above menu served with seasonal vegetables and potatoes*

*If you have any food allergies or any special dietary requirements, please inform your host.*

## CONTEMPORARY RECOMMENDED TASTING DEGUSTATION MENU

*“In our opinion this is the perfect dinner sharing experience”*

### SEARED WAGYU BEEF CARPACCIO

*Béarnaise ice cream, chutney made from mango Amarone impregnated shallots,  
Amaretto caviar with a smoked oak note*

### TIGER PRAWNS “ANCIENT TEMPURA”

*Reinvented, Asian vinaigrette baby spheres and sweet wild herbs*

### APPLE WOOD HOUSE SMOKED SALMON

*Parmesan textures, aromatic herbs, sweet truffle emulsion and nori julienne*

### LOBSTER & SALMON ARTISAN FILLED TORTELLONI

*Cherry tomatoes, herbs white wine and shellfish creamy velouté*

### MOLECULAR SPHERES CUBANITO

*served on half lime (this is a mouth cleanser before the mains)*

### SEA BASS Iceberg Flambé

*Buried in rock salt, baked at 200 degrees and crafted at your table*

### AAA BLACK ANGUS RIB EYE

*Taliata served with a chefs speciality sauce*

### CHOICE OF DESSERTS

Menu must be taken by all the guests on the table €60 per person

Additional Platinum caviar to the menu €12 euro per person

*If you have any food allergies or any special dietary requirements, please inform your host.*



## COSMOPOLITAN RECOMMENDED TASTING DEGUSTATION MENU

*“In our opinion this is the perfect dinner sharing experience”*

### THE CHOSEN ONES! FRESH OYSTERS

*Nitro mist*

### SEARED WAGYU BEEF CARPACCIO

*Béarnaise ice cream, chutney made from mango Amarone impregnated shallots,  
Amaretto caviar with a smoked oak note*

### TIGER PRAWNS “ANCIENT TEMPURA”

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### ALBA TRUFFLE FLAVOURED RECONSTRUCTED MUSHROOMS

*Micro greens, black truffle and honey emulsion, spicy mayo and caramelised shallots*

### LANGOUSTINE TAILS NESTED IN “FILO”

*Ginger, chilli, coriander and white chocolate velouté & kataifi lid*

### CRISPY BOUGON BOUCHE BONBONS (GOAT'S CHEESE)

*Micro cress, sesame crisp, citrus & mustard vinaigrette, honey caviar and forest fruit coulis*

### LOBSTER & SALMON ARTISAN FILLED TORTELLONI

*Cherry tomatoes, herbs, white wine and shellfish creamy velouté*

### 200° FLASH SEARED FOIE GRAS

*Walnut and red currant toast topped with Hungarian Tokaji Aszú Essencia Caviar  
and apple pomme frites*

### GAUCI'S SIGNATURE “THE LOBSTER POPCORN”

*Chilli chutney, spicy mayo, micro cress, black sesame seeds and the rest is history!*

### CHOICE OF DESSERTS

Menu must be taken by all the guests on the table €65 per person

Additional Platinum caviar to the menu €12 euro per person

*If you have any food allergies or any special dietary requirements, please inform your host.*

DESSERTS CHOICE  
FOR DEGUSTATION

CHOCOLATE FONDANT

*with chocolate and hazelnut soil and toffee ice-cream*

OR

WHITE CHOCOLATE AND BASIL PANACOTTA

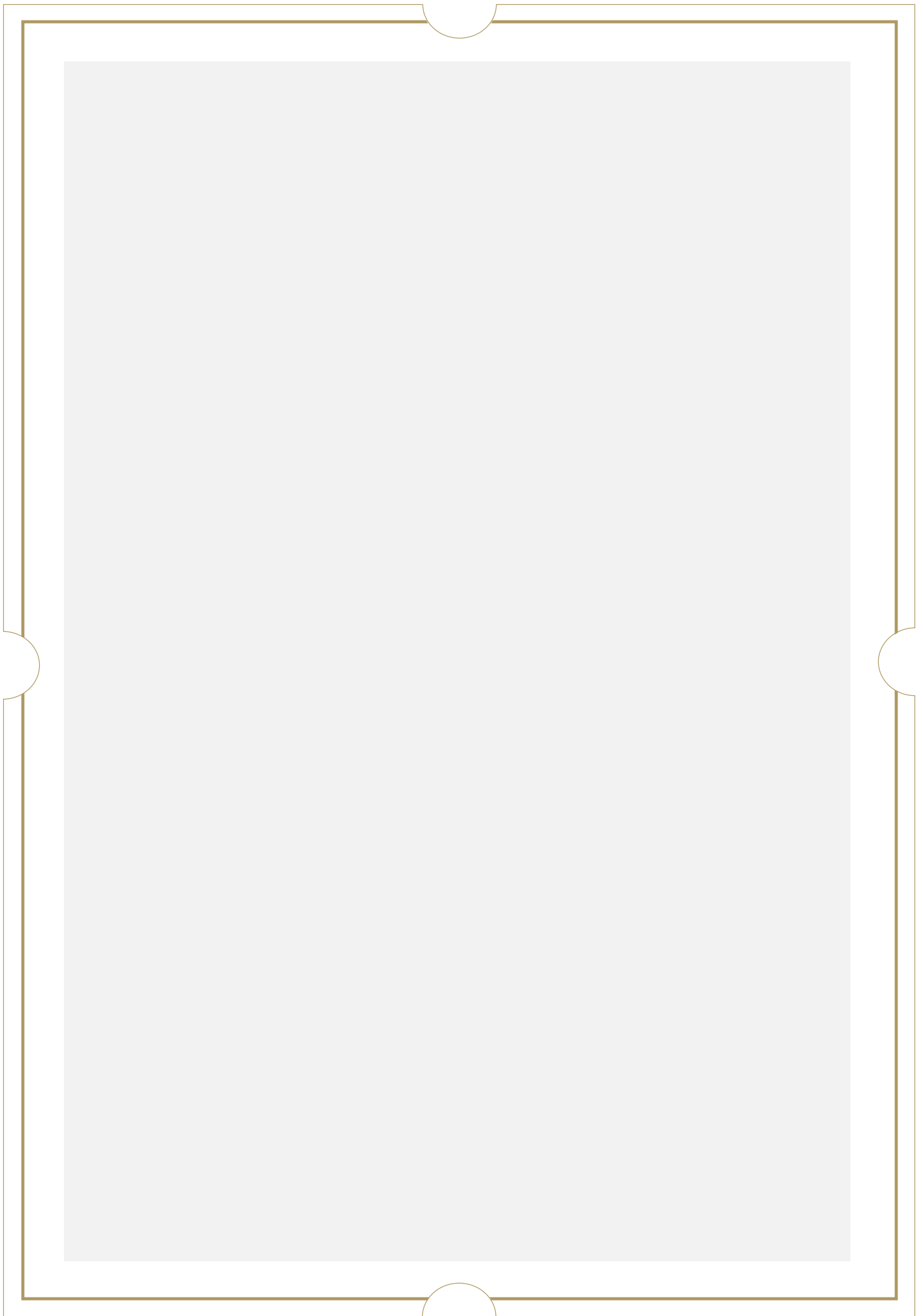
*with tropical fruit and coconut crisp*

OR

VANILLA CRÈME BRÛLÉE

*with salted coffee sauce and caramelised banana*

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[www.caviarandbull.com](http://www.caviarandbull.com)