

COLD APPETIZERS

Mangalica vs. Joselito Grand Reserva Tasting Platter	33€ (9900FT)
USDA Prime Fillet Steak Tartare	15€ (4500FT)
Tuna Ceviche, Avocado, Tortilla Chips	15€ (4500FT)
Jumbo Shrimp Cocktail	16,3€ (4900FT)

HOT APPETIZERS

Seared Squid, Beef Sausage	11,3€ (3400FT)
Roasted Marrow Bone, French Bread	12€ (3600FT)

SOUPS

KNRDY USDA Prime Beef Goulash Soup	8€ (2400FT)
Lobster Tom Yum (Spicy)	19,6€ (5900FT)

SALADS

Mixed Salad, Gorgonzola Sauce, Crispy Bacon	7€ (2100FT)
Mushroom Salad, Blueberry, Beef	9,6€ (2900FT)
Mixed Greens with Vinaigrette	3,2€ (950FT)

SIDES

KNRDY's Duck Fat Sautéed Potatoes	3,2€ (950 FT)
Creamed Spinach & Leek Gratin	5€ (1 500FT)
Grilled vegetables	5€ (1500FT)
Sautéed Curried Corn	3,2€ (950 FT)
Grilled Asparagus	9€ (2700Ft)
Sautéed Mushrooms	5€ (1 500FT)
Mac & Cheese with Bacon	5€ (1 500FT)
Potato-Gorgonzola Gratin	5€ (1 500FT)
Mashed Potatoes	3,2€ (950FT)
French Bread Basket	2€ (600 Ft)

KNRDY'S SIGNATURE BEEF

50 DAY DRY-AGED USDA PRIME (min 800g)

Bone-in Ribeye	12€ (3600 Ft)/100g
T-bone	12,5€ (3750 Ft)/100g
Porterhouse	13€ (3900Ft)/100g

USDA PRIME BLACK ANGUS

Filet Mignon	39,7€ (11900 Ft)/220g
Chateaubriand	79,3€ (23800Ft)/440g
Ribeye	48€ (14400 Ft) /450g
New York Strip	46,3€ (13900 Ft) /450g

OMAHA BLACK ANGUS

Filet Mignon	45€ (13500 Ft)/220g
Chateaubriand	90€ (27000Ft)/440g
New York Strip	58€ (17400 Ft)/450g

AUSTRALIAN WAGYU

Filet Mignon	33€ (9900Ft) /100g
Tomahawk	15€ (4500Ft) /100g
T-Bone	14€ (4200Ft)/100g
Porterhouse	16€ (4800Ft)/100g

JAPANESE WAGYU A5 BMS 12

Miyazaki Filet Mignon	66,6€ (20000Ft)/100g
Miyazaki Ribeye	56,7€ (17000Ft) /100g
Kagoshima Ribeye	50€ (15000Ft) /100g

EXTRAS

Surf - Lobster tail (130g)	19,6€ (5900Ft)
Duck Foie Gras (150g)	14€ (4200 Ft)
Au Poivre Sauce	2,5€ (750 Ft)
Béarnaise Sauce	2,5€ (750 Ft)
Chimichurri Sauce	2,5€ (750 Ft)
KNRDY's Steak Sauce	2,5€ (750 Ft)

CHEF'S RECOMMENDATIONS

COLD APPETIZERS

Marinated octopus, peppers, yogurt, naan bread	10€ (3 000FT)
Wagyu flank steak, horseradish, potato dumpling, blueberry	9,3€ (2 800FT)
Lamb carpaccio, hummus, Jerusalem artichoke	13€ (3 900FT)

HOT APPETIZERS

Deep fried scallops, tiramisu with tomato	14€ (4 200FT)
Mangalica pork chop, beef sausage, steamed onion, duchess potatoes	10,6€ (3 200FT)

SOUP

Soup of the day	7€ (2 100FT)
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MAIN COURSES

Poached salmon, coconut, mango, udon noodles	16€ (4 800FT)
Carp a la Rác, potato gratin, „lecsó”, carp roe	13€ (3 900FT)

USDA Prime Burger, Buffalo mozzarella, tomato, ruccola, Jacket potato, bacon, gorgonzola	29,6€ (8 900FT)
Confit of Australian Wagyu chuck, pad pak ruam, noodles	25€ (7 500FT)

Mangalica spare ribs, "kale stew"	18€ (5400FT)
Pork loin, lungs stew, flat bread	17€ (5100FT)
Double-cut Mangalica chop (500g)	35€ (10500FT)
Duck leg with green curry, millet, pineapple	16€ (4 800FT)
Four-cheese gnocchi, fried tomatoes	12€ (3 600FT)

DESSERTS

NY cheesecake	7,3€ (2 200FT)
Pecan pie, quince sorbet	7,8€ (2 350FT)
Macha tea Brownie, green peas, mango	6€ (1 800FT)
Pandan leaf pancakes, coconut, pineapple	6,5€ (1 950FT)

KNRDY
AMERICAN STEAKHOUSE & BAR

Please notify staff about any allergies you have before ordering. Please note, that 12% service charge is applied.