

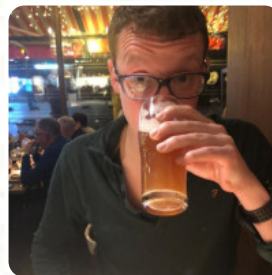


## ***Pesti Diszna<sup>3</sup> Bisztra<sup>3</sup> Menu***

<https://menulist.menu>

Nagymezo Utca 19Pest 1065, Budapest, Hungary

+36619514061 - <http://www.pestidiszno.hu>



Here you can find the [menu](#) of *Pesti Diszna<sup>3</sup> Bisztra<sup>3</sup>* in Budapest. At the moment, there are **209** courses and drinks on the card. You can inquire about seasonal or weekly deals via phone. What [User](#) likes about Pesti Diszna<sup>3</sup> Bisztra<sup>3</sup>:

This is a really great place with high quality cuisine and professional service. Dishes were well composed, fresh and tasty, the waiters were professional and friendly, the place is cozy and quiet. I've been here a few years ago, I wanted to come back as I had very good experience previously, and I was very happy to see nothing has changed since then. This is how you do it: professional, dedicated and passionate. Highly... [read more](#). In pleasant weather you can even have something in the outdoor area. What [User](#) doesn't like about Pesti Diszna<sup>3</sup> Bisztra<sup>3</sup>:

Restaurant was closed though I got a confirmation of my booking on opentable. And then I could not make a different reservation elsewhere as the app showed I was "dining" already. So avoid this place as they obviously do not care to update their opening hours info. And Opentable get a grip and make possible to cancel and reserve again in such circumstances. [read more](#). Pesti Diszna<sup>3</sup> Bisztra<sup>3</sup> from Budapest is a snug café, where you can enjoy a snack or cake with a **steaming coffee or a hot chocolate**, Don't miss the chance to try the tasty [pizza](#), prepared straight out from the oven in a traditional way. After the meal (or during it), you have the opportunity to still relax at the bar with a alcoholic or non-alcoholic drink, Especially with the bite-sized, Tapas you can't do anything wrong, because there is something for every palate.

# ***Pesti Diszna<sup>3</sup> Bisztra<sup>3</sup> Menu***



## ***Soups***

CHICKEN RAMEN 1,044,765 Ft

## ***Pasta***

RAVIOLI 1,199,545 Ft

## ***Primi***

PUMPKIN RISOTTO 1,083,460 Ft

## ***Main courses***

RIBS

## ***Side dishes***

GRILLED ZUCCHINI 1,122,155 Ft

## ***Main Course***

PORK BELLY 1,276,935 Ft

## ***Soft drinks***

COCA-COLA

## ***Warme Getränke***

CAPPUCINO 309,560 Ft

## ***Aperitif***

APEROL SPRIZ 928,680 Ft

## ***Sweets & Ice***

COOKIES

## ***Aperitife***

CAMPARI BITTER

## ***Whisky***

OBAN 12 YRS LIMITED 56.2

## ***Whiskey***

JOHNNIE WALKER BLACK LABEL

## ***Schaumwein***

MOËT CHANDON BRUT IMPERIAL

## ***Steinofen Pizza 32cm***

OPERA

## ***Mittagsmenü Pasta***

GARNELA 1,509,105 Ft

## ***Bebidas***

COCA COLA ZERO

## ***Beverages***

DOUBLE SHOT 386,950 Ft

## ***Hot drinks***

MACCHIATO 309,560 Ft

## ***CORDIALS***

PATRÓN XO CAFÉ

## ***Speyside***

GLENFIDDICH MALT MASTERS EDITION

## ***Cognac***

COURVOISIER VS

# Pesti Diszna<sup>3</sup> Bisztra<sup>3</sup> Menu



## Brandy & Cognac

HENNESSY XO

## Liqueur

KWAI FEH

## Full Bar

VODKA CRANBERRY 889,985 Ft

## WHISK(É)Y

HIBIKI JAPANESE HARMONY

## Japanese

NIKKA FROM THE BARREL

## KÁVÉ

JEGES KÁVÉ 386,950 Ft

## Vermouth

CARPANO ANTICA FORMULA

## Islay

CAOL ILA 12 YRS

## ΕΛΘÉΤΕΛΕΚ

ANGUS MARHATATÁR 1,393,020 Ft

## Liquori

UNICUM

## Liqueur-Bitter

UNICUM RISERVA

## And Finally

RISTRETTO 232,170 Ft

## AÑEJOS

KAH AÑEJO

## SCOTCH WHISKY / IRISH WHISKEY

JAMESON

## Cognac / Brandy

CAMUS VSOP BORDERIES

## American Whisky

JACK DANIEL'S GENTLEMAN JACK

## Classic & New Sides

HASSELBACK POTATOES 1,122,155 Ft

## Hot Drinks - Coffee

CORTADO 270,865 Ft

## Biscuits and Cookies

COOKIE

## Dryck

SAN PELLEGRINO ARANCIATA ROSSA

## Specialty Cuts\*

ANGUS BEEF TENDERLOIN 1,393,020 Ft

# Pesti Diszna<sup>3</sup> Bisztra<sup>3</sup> Menu



## Condiments and Sauces

PRAWNS 1,509,105 Ft

## ÜDÍTŐK ÉS EGYSÉBÉK

FRISSEN FACSART NARANCSLÉ

## Pizzas (Medium 10")

FARM CHICKEN 1,199,545 Ft

## Course Menu #1

DUCK LIVER 1,470,410 Ft

## Hideg

ÉRLELT SZALÁMI ÉS SONKA 1,122,155 Ft

## Desszertbor / Sweet Wine

DEMETERVIN SZAMORODNI 2013 TOKAJ

## Non alcoholic drinks

ACQUA PANNA

SAN PELLEGRINO ARANCIATA

## Drinks

ACQUA SAN PELLEGRINO

DRINKS

## Tequila

KAH BLANCO

KAH REPOSADO

## Champagne

POL ROGER BRUT RESERVE

PIPER-HEIDSIECK CUVÉE BRUT  
MAGNUM

## Soft drinks & mixers

LONDON ESSENCE GRAPEFRUIT  
ROSEMARY TONIC

LONDON ESSENCE POMELO PINK  
PEPPER TONIC

## Small Plates Go Big (2 fő részére)

TANYASI CSIRKE 1,199,545 Ft

BRAISING MARHALÁBSZÁR 1,470,410 Ft

## Szűrt Víz / Water

SZÜRT VÍZ (MENTES)

SZÜRT VÍZ (SZÉNSAVAS)

## Restaurant Category

VEGETARIAN

MEDITERRANEAN

## Alcoholic Drinks

APEROL

TULLAMORE DEW

JACK DANIEL'S

## Dessert



CHEESE PLATE 1,238,240 Ft

CHOCOLATE TART 812,595 Ft

BAKED APPLE 812,595 Ft

# Pesti Diszna<sup>3</sup> Bisztra<sup>3</sup> Menu



## Cocktails

NEGRONI	967,375 Ft
MOJITO	967,375 Ft
OLD FASHION	967,375 Ft

## Spirits

AMERICANO	232,170 Ft
FINLANDIA	
HENNESSY VSOP PRIVILEGE	

## Main

SAJTVÁLOGATÁS	1,238,240 Ft
KACSAMÁJ	1,470,410 Ft
GOAT CHEESE MOUSSE	812,595 Ft

## Coffee

ESPRESSO	232,170 Ft
FLAT WHITE COFFEE	425,645 Ft
CAFFÉ LATTE	348,255 Ft

## Cold

OLIVES IN BRINE – VARIETIES	812,595 Ft
AGED SALAMI AND HAM	1,122,155 Ft
OLIVES IN BRINE VARIETIES	

## DESSZERTEK

CSOKOLÁDÉ TART	812,595 Ft
SÜLT ALMA	812,595 Ft
KECSKESAJT MOUSSE	812,595 Ft

## Vega Heaven (2 fő részére)

PÁCOLT OLAJBOGYÓ VÁLOGATÁS	812,595 Ft
GRILLEZETT CUKKINI	1,122,155 Ft
SÜTÖTÖKÖS RIZOTTÓ	1,083,460 Ft

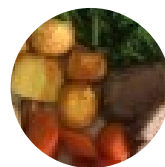
## Ház Frissítői / Homemade Refreshing

HÁZI JEGES TEA ERDEI GYÜMÖLCSÖKKEL

UBORKÁS LIMEOS FRISSÍTŐ

NARANCSOS BAZSALIKOMOS FRISSÍTŐ

## These types of dishes are being served



LAMB	1,586,495 Ft
SOUP	
PIZZA	

## Csapolt Sör / Draft Beer

DREHER GOLD	
DREHER IPA	
HB BÚZA	
DREHER 24 (ALKOHOLMENTES SÖR NON-ALCOHOLIC BEER)	

## Kézműves Sör / Craft Beer

SZENT ANDRÁS 1993 LAGER	
SZENT ANDRÁS OGRE PILSNER	
SZENT ANDRÁS NAPKINCS BAJOR BÚZA	
SZENT ANDRÁS ÁFONYÁS ALE	



# Pesti Diszna<sup>3</sup> Bisztra<sup>3</sup> Menu



## Dishes are prepared with

MEAT

CHEESE

BEEF

PORK MEAT

## Rose

KISS GÁBOR 364 ROZÉ 2020 VILLÁNY

RUBIN BIO MERLO ROZÉ 2020  
BALATONKERESZTÚR

SAUSKA SILLER 2021 VILLÁNY

FIGULA BELLA RÓZA 2019  
BALATONFÜRED-CSOPAK

ZENATO CHIARETTO BARDOLINO ROSE  
DOC 2021 VENETO

## LIMONÁDE / LEMONADE

KLASSZIKUS LIMONÁDÉ

MANGÓ-PASSION FRUIT LIMONÁDÉ

LEVENDULÁS LIMONÁDÉ

GYÖMBÉR-CHILI LIMONÁDÉ

MÁLNÁS LIMONÁDÉ

## KOKTÉL / COCKTAIL

KISMEZŐ MULE 851,290 Ft

DONI'S MARGARITA 1,044,765 Ft

MALFY GINTO 1,122,155 Ft

OPERA GINTO 1,122,155 Ft

HENDRICK'S GINTO 1,122,155 Ft

## Vodka

BELVEDERE HERITAGE 176

BELVEDERE UNFILTERED RARE  
DIAMOND

CIROC

GREY GOOSE

BELUGA ALLURE

BELUGA GOLD LINE

## Warm

SLOW-ROASTED CELERY  
STEAK 1,006,070 Ft

SKIN-ON FRIED COD 1,586,495 Ft

BRAISING BEEF SHANK 1,470,410 Ft

FRIED MEAT FOR 2 PEOPLE 4,604,705 Ft

CRAPAUDINE BEETROOT  
FOR 2 PEOPLE 3,443,855 Ft

SMALL BASKET OF BREAD 270,865 Ft

## Habzóbor / Sparkling Wine

GERE FRICI FEHÉR 2021 VILLÁNY

CARDIUM PINOT NOIR ROZÉ ETEYK-  
BUDA

KREINBACHER EXTRA DRY NAGY-  
SOMLÓ

DEMETERVIN FURMINT BRUT 2016  
TOKAJ

CARDIUM KIRÁLYLEÁNYKA (FÉLÉDES  
SEMI SWEET) ETEYK-BUDA

FOSS MARAI BRUT DOCG PROSECCO  
VALDOBBIADENE

CONTADI CASTALDI FRANCIACORTA,  
SATEN BRUT 2016 LOMBARDIA

## Rum

HAVANA CLUB 3 YRS

PLLANTATION O.F.T.D.

KRAKEN BLACK SPICED

DIPLOMATICO RESERVA EXCLUSIVA

PLANTATION XO

# Pesti Diszna<sup>3</sup> Bisztra<sup>3</sup> Menu



RON ZACAPA CENTENARIO 23 YRS  
DICTADOR 20 YRS  
DICTADOR 1991 TOKAJI CASK FINISH

## Üdítők / Soft Drinks

KA JAMAICAN GYÖMBÉRSÖR  
SAN PELEGRINO LIMONATA  
LONDON ESEENCE BITTER ORANGE  
ELDELFLOWER TONIC  
LONDON ESSENCE INDIAN TONIC  
GRANINI ALMA  
GRANINI ÓSZIBARACK  
GRANINI NARANCS  
GRANINI PARADICSOM

## Gin



SEVEN HILLS TOKAJ GIN	967,375 Ft
ROKU SUNTORY JAPAN	773,900 Ft
MALFY PINK GRAPEFRUIT	851,290 Ft
TANQUERAI NO.10	851,290 Ft
HENDRICK'S	967,375 Ft
GVINE FLORAISON	967,375 Ft
GIN MARE CAPRI GIN	1,122,155 Ft
MONKEY 47	1,354,325 Ft
COPPER HEAD BLACK BATCH	1,509,105 Ft

## Palinka

SZAMOSSZEGI ÁGYAS CUVÉE ALMA  
SZAMOSSZEGI FÜRTÖSMEGGY  
SZAMOSSZEGI SZATMÁRI SZILVA  
VÁLOGATÁS

SZAMOSSZEGI KAJSZI VÁLOGATÁS  
SZAMOSSZEGI BIRSALMA  
ÁRPÁD GYÖMBÉR PÁRLAT  
ÁRPÁD PIROS VILMOS  
ÁRPÁD KÖKÉNY  
ÁRPÁD FEKETERIBIZLI

## Meleg

ZELLERSTEAK LASSAN SÜTVE	1,006,070 Ft
CSIRKE RAMEN	1,044,765 Ft
HASSELBACK BURGONYA	1,122,155 Ft
TÓKEHAL FILÉ	1,586,495 Ft
SERTÉSDAGADÓ	1,276,935 Ft
BÁRÁNY TAGINE GRAVY	1,586,495 Ft
RÁNTOTT MANGALICA 2 FŐRE	4,604,705 Ft
VEGA STEAK 2 FŐRE	3,443,855 Ft
KIS KOSÁR KENYÉR	270,865 Ft

## Vörösbor / Red Wine

TIFFAN'S PORTUGIESER 2020 VILLÁNY  
ALMAGYAR-ÉRSEKI SZŐLŐBIRTOK  
KADARKA 2020 EGER  
ALMAGYAR-ÉRSEKI SZŐLŐBIRTOK,  
PINOT NOIR SUPERIOR 2020 EGER  
SEBESTYÉN KADARKA 2020  
SZEKSZÁRD  
KOHÁRI TURÁN 2017 EGER  
KISS GÁBOR SIGNAL 2017 VILLÁNY  
HEIMANN BARBÁR 2018 SZEKSZÁRD  
BANFI ROSSO DI MONTALCINO 2019  
TOSCANA  
RATTI BARBERA D'ASTI DOCG 2020  
PIEMONTE

# ***Pesti Diszta<sup>3</sup> Bisztra<sup>3</sup> Menu***



**SESANTANNI PRIMITIVO DI MANDURIA  
PUGLIA**

## ***Fehérbor / White Wine***

**A HÁZ BORA DOBOSI BIO  
OLASZRIZLING 2021 TAGYON**

**CSERI SECUNDUS BARNIS RIESLING  
2020 PANNONHALMA**

**VÉRTES VILMOS SAUVIGNON BLANC  
2021 ETYEK-BUDA**

**FIGULA SÓSKÚT 2020 OLASZRIZLING,  
BALATONFÜRED-CSOPAK**

**KOHÁRI TRAMINI 2018 EGER**

**HERNYÁK CHARDONNAY 2019 ETYEK-  
BUDA**

**SOMLÓI VÁNDOR JUHFARK BIRTOKBOR  
2020**

**FURMINT HUN TOKAJI FURMINT 2020**

**AM TOKAJ ABSOLUTIO 2017**

**MASCIARELLI TREBBIANO D'ABRUZZO  
DOC 2020**

**BADIOLA ACQUAGIUSTA VERMENTINO  
2020 TOSCANA**

**MATUA SAUVIGNON BLANC 2020 ÚJ-  
ZÉLAND**



# ***Pesti Diszna<sup>3</sup> Bisztra<sup>3</sup> Menu***



## ***Pesti Diszna<sup>3</sup> Bisztra<sup>3</sup>***

Nagymezo Utca 19Pest 1065,  
Budapest, Hungary

**Opening Hours:**  
Tuesday 12:00-23:00  
Wednesday 12:00-23:00  
Thursday 12:00-23:00  
Sunday 12:00-23:00  
Friday 12:00-00:00  
Saturday 12:00-00:00

Made with [menulist.menu](https://menulist.menu)

