

EN

STARTER

STRACCIATELLA

Focaccia, pesto, semmi dried tomato,
black olives
(1,5,7) V
11,8 €

MELANZANE

Eggplant, fior di latte, tomato, caponata
(1,3,5,7) V
10,9 €

RED TUNA CARPACCIO

Fennel, citrus, anchovy vinaigrette
(4,10)
14,5 €

MUSSELS

White wine, salicornia, parsley, garlic
(2,4,9,12,14)
14,5 €

BEEF TARTARE

Sun dried tomato, caper leaves, aioli, quail egg,
focaccia
(1,3,12)
16,4 €

VITELLO TONATTO

Veal, tuna cream, celery chips,
moroccan lemon
(4,9,12)
16,4 €

HOMEMADE PASTA, RISOTTO

CARBONARA

Rigatoni, guanciale, pecorino, egg
(1,3,7,12)
12,8 €

BOLOGNESE

Pappardelle, bolognese ragu
(1,3,9,12)
12,8 €

'NDUJA

Strozzapreti, stracciatella, fennel,
pecorino
(1,3,7) H
13,4 €

GREEN LASAGNA

Bolognese, bechamel, parmesan
(1,3,7,9,12)
13,4 €

FRUTTI DI MARE

Spaghetti, black mussel, squid, prawn,
garlic, white wine
(1,2,3,4,9,12,14)
21,9 €

GREENPEA

Ricotta gnocchi, sugarpea, goat cheese,
pistachio
(5,7,8) V
15,3 €

WILD MUSHROOM

Agnolotti, ricotta, grilled mushroom velouté,
parsley chips
(1,3,7) V
13,7 €

SALMON

Arborio rice, saffron, spinach, brandy
(4,7,12)
17 €

We can make our dishes with gluten-free pasta.
Please ask your server.

1 € = 365 HUF

In case of paying in Euro the change will be given in
Hungarian forint (HUF).

Dear Customers! Please note that we have an additional
15 % service charge. | Please notice that by ordering
a half-size dish you will have to pay 70% of the price.

For further languages:



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📌 Tom George Osteria 🌐 tomgeorge.hu



SOUP

ITALIAN TOMATO SOUP

Basil oil, mozzarella toast
(1,7,9) V
8,2 €

BEEF BROTH

Meat tortellini, carrot, celery
(1,3,7,9)
8,2 €

FISH SOUP

Squid, black mussel, branzino
(2,4,12,14)
10,9 €

SEASONAL CREAM SOUP

Please ask your waiter
(7) V
8,2 €

SALAD

TG CAESAR SALAD
chicken / prawn

Romaine lettuce, crispy caper, parmesan
(1,2,3,4,7,10,12)
15 €

BURRATA

Cherry tomato, basil oil, dried olive
(7,12) V
16,4 €

MUSHROOM

Mushroom carpaccio & chips, spinach,
goat cheese, semi dried tomato
(12) V
12,3 €

TUNA

Avocado, semi dried tomato, TG vinaigrette
(4,12)
18,9 €

SIRLOIN

Gorgonzola, kale, almond, vinaigrette
(5,7,12)
18,9 €

WOOD OVEN PIZZA

MARGHERITA DI ANGELO

Cooked tomato sauce, mozzarella,
pecorino, basil oil
(1,7) V
12,3 €

BUFALINA

Tomato sauce, buffalo mozzarella,
cherry tomato, basil
(1,7) V
13,4 €

CACIO E PEPE

Pecorino, black pepper, squid, truffle oil
(1,7,14)
16,4 €

FORMAGGI

Provolone, gorgonzola, taleggio, fior di latte,
chili honey, parsley
(1,5,7) V, H
16,4 €

STRACCIATELLA

Semi dried tomato, pesto, almond, lemon
(1,5,7)
16,4 €

EMILIANA

Tomato sauce, mozzarella,
prosciutto di Parma, parmesan
(1,7)
13,7 €

ABRUZZESE

Tomato sauce, mozzarella, spicy salami,
ham
(1,7) H
13,7 €

TG

Tomato sauce, smoked duck breast, parmesan,
caramelized onion, chili
(1,7,12) H
15,3 €

MAIN DISH

PAN-ROASTED PRAWNS

Spicy tomato sauce, toasted sourdough bread
(1,2,4,7,9,12) H
17,2 €

CALAMARI FRITTI

Basil aioli
(1,3,14)
20,5 €

SEA BASS

Fennel, arugula salad
(4,5,12)
20,5 €

DUCK BREAST

Greenpea, semi dried tomato
(5,12)
21,9 €

VEAL TOMAHAWK

Sage chips, panko breadcrumbs, parmesan sauce
(1,3,7)
54,8 €

CHARCOAL GRILLED
DISH

SIDE DISH SUGGESTED

RIB-EYE

Omaha rib-eye (min. 400 g)
100 g / 15 €

FILLET MIGNON

Uruguay filet mignon (220 g)
37 €

T-BONE

Aged Omaha T-bone (min. 1100 g)
100 g / 12,6 €

SALMON

Grilled salmon steak
(4)
18,3 €

TUNA

Red tuna steak
(4)
30,1 €

SQUID

Grilled squid
(14)
20,5 €

SAUCE

— all at —
3,3 €

GREEN PEPPER SAUCE

(7,12)

CHIMICHURRI

V

JUS

SIDE

— all at —
7,6 €

SPINACH

Garlic, lemon, butter
(7) V

TG INSALATA MISTA

Bio salad, radish, parmesan
(7) V

GRILLED VEGETABLES

Rosemary, chimichurri
V

POLENTA

Mushrooms, herb oil, parmesan
(7) V

OVEN BAKED POTATO

Rosemary, maldon salt, olive oil

H: Hot | V: Vegetarian

ALLERGEN INFORMATION: 1. Cereals containing gluten,
2. Crustaceans, 3. Eggs, 4. Fish, 5. Peanuts, 6. Soybeans,
7. Milk, 8. Nuts, 9. Celery, 10. Mustard, 11. Sesame seeds,
12. Sulphur dioxide and sulphites, 13. Lupin, 14. Molluscs