



STARTER

BEETROOT CARPACCIO
Ricotta, goat cheese, pistachio
(7,8,12) V
10,1 €

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

ARANCINI
Smoked scamorza, 'nduja, arborio rice,
lemon creme fraiche
(1,7)
9 €

RED TUNA CARPACCIO
Fennel, citrus, anchovy vinaigrette
(4,10)
13,7 €

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

VITELLO TONNATTO
Veal, tuna cream, jerusalem artichokes 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 €

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

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

OSSOBUCO
Agnolotti, veal, sage, jus, salsa verde
(1,3,7,12)
13,1 €

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

PUMPKIN
Ricotta gnocchi, goat cheese, pumpkin seed
(1,3,7) V
13,4 €

WILD MUSHROOM
Arborio rice, grilled mushroom velouté,
parsley chips
(7,12) V
13,4 €

SHRIMP
Orzo, lobster butter, cherry tomato, saffron
(1,2,3,4,9,12,14)
18,9 €

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.

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📷 tomgeorgebudapest

👤 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 €

STRACCIATELLA
Focaccia, marinated kohlrabi, tuscan chestnut
(7,8,12) V
10,4 €

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

PUMPKIN
Kale, goat cheese, pumpkin seed, sage
(7) V
11,8 €

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

'NDUJA
Tomato sauce, stracciatella, fennel,
chili jam
(1,7,14) H
14,2 €

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

STRACCIATELLA
Semi dried tomato, pesto, almond, lemon
(1,5,7,8) V
16,4 €

EMILIANA
Tomato sauce, mozzarella,
prosciutto di Parma, parmesan
(1,7)
14,2 €

ABRUZZESE
Tomato sauce, mozzarella, spicy salami, ham
(1,7) H
14,2 €

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

MAIN DISH

MELANZANE
Eggplant, fior di latte, parmesan, tomato, basil oil
(7) V
11,8 €

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
Artichoke, salad
(4,12)
20,5 €

DUCK BREAST
Celery, hazelnut
(5,7,8,9,12)
21,9 €

TUSCAN PORCHETTA
Stuffed porkbelly, polenta, red wine jus
(8,10,12)
16,4 €

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 €

LAMB
Lamb chops
28,7 €

SQUID
Grilled squid
(14)
20,5 €

SAUCE
— all at —
3,3 €

GREEN PEPPER SAUCE
(7,12) V

SALSA VERDE
(4,7,12) V

JUS

SIDE

— all at —
7,6 €

SPINACH
Garlic, lemon, butter
(7) V

TG INSALATA MISTA
Bio salad, radish, parmesan
(7) V

FRIED COURGETTE
Parmesan, truffle oil
(1,7) V

OVEN BAKED POTATO
Gremolata
(12) V

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