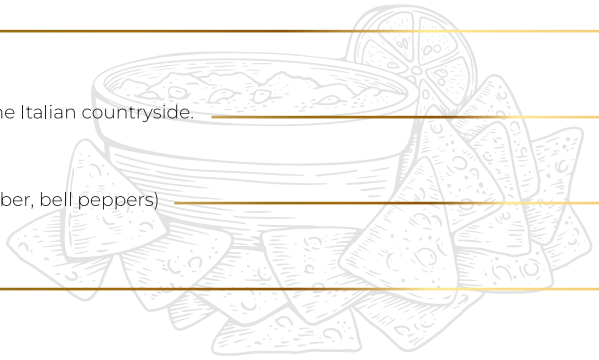
INFINITY
BAR & GRILL

*For us, the **sharing plate** represents a harmonious union of communal connection and culinary freedom. Our selection artfully intertwines the effortless elegance of the Mediterranean with the spiced opulence of the Orient and the refined favorites of modern gastronomy. Silky textures, crisp delicacies, and oven-fresh accompaniments invite a collective exploration, where the world's most captivating flavors provide the perfect overture to poolside or fireside conversations.*

## SHARING PLATE The art of sharing



**Nachos** — 2.390 Ft
Choice of Velvet Cheese Sauce or Tomato Salsa
1-7-9

**Focaccia** — 2.690 Ft
Crispy on the outside, fluffy on the inside, featuring all the flavors of the Italian countryside.
1

**Julienne vegetables** — 1.990 Ft
Julienned seasonal vegetables (carrots, parsnips, celery stalks, cucumber, bell peppers)

**Bread basket** — 1.690 Ft
Homemade pita, focaccia, and sourdough bread
1

**Hummus** — 2.390 Ft
Homemade chickpea cream vegan
1-11

**Babaganoush** — 2.590 Ft
Middle Eastern eggplant dip vegan
1-11

**Guacamole** — 2.590 Ft
Latin American guacamole vegan
1

**Labane** — 2.190 Ft
Middle Eastern yogurt dip
7

**Calamari fritti** — 2.390 Ft
Breaded calamari
1-14

**Falafel** — 2.490 Ft
Crispy chickpea fritters, 7 pcs
1-11

**Burrata** — 4.590 Ft
Fresh Italian handmade cheese featuring a soft mozzarella shell that reveals a silky, creamy, and buttery heart
7

## SOUP A Flavorful Beginning

**Hearty meat soup** — 3.690 Ft
Guinea fowl, artisanal snail pasta, julienne vegetables cooked with the meat
1-3

**Grilled vegetable gazpacho** — 3.690 Ft
Mediterranean vegetable cream soup made from fresh seasonal Hungarian vegetables roasted over charcoal in a **Josper** oven

**Prices are in Hungarian Forint and include VAT.**
**A 14% service charge will be added to the final bill.**

by Hotel Ózon

INFINITY
BAR & GRILL

*In our **pasta dishes**, Italian tradition blends seamlessly with our own culinary philosophy. From velvety sauces and bold pistachio pesto to citrusy seafood flavors, every plate bears the personal signature of our head chef.*

## PASTA Italian tradition, tailored by Ózon

**Linguine al pistacchio con burrata** — 6.490 Ft
Pistachio, ruccola, asparagus, fresh basil, and olive oil, finished with cream and aged Parmesan
1-7-8

**Spaghetti al limone e gamberoni** — 6.490 Ft
Spaghetti, cream, lemon, mixed peppercorns, shrimp
1-2-7

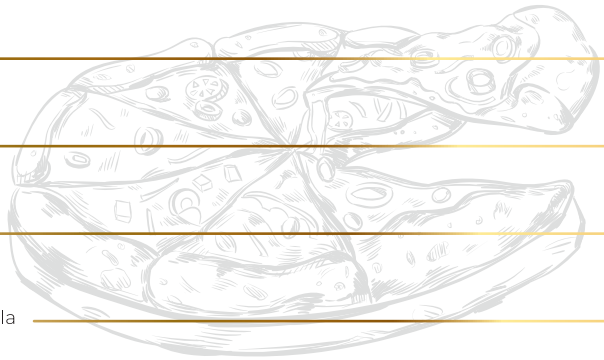
**Tagliatelle al ragu** (a'la Bolognese) — 5.790 Ft
Traditional Italian pasta specialty with Bolognese ragu
1-7-9-12

**Pappardelle Alfredo** — 5.990 Ft
Spiced cream ribbon pasta in cheese sauce, with or without grilled chicken
1-7-10

*__Pizza__ is more than just food - it is a story that began in the streets of Naples and conquered the entire world. The secret of a true Italian pizza lies in simple yet perfect ingredients: freshly kneaded dough, sun-ripened tomatoes, creamy mozzarella, and carefully selected toppings.*

*As the only one in Hungary, we prepare our pizza dough using fermented fruit water, making it truly unique through a special cross between Neapolitan and Palermotan recipes. As a result, the dough is light, crispy on the outside, and perfectly soft and airy on the inside.*

## PIZZA Simplicity perfected with passion



**Focaccia** — 2.690 Ft
Crispy on the outside, fluffy on the inside, featuring all the flavors of the Italian countryside
1

**Margherita** — 4.990 Ft
Tomato sauce, mozzarella, basil
1-7-10

**Prosciutto** — 5.790 Ft
Tomato sauce, prosciutto, ruccola, mozzarella
1-7-10

**Ham, mushroom, corn** — 5.490 Ft
Tomato sauce, prosciutto, mushrooms, corn, mozzarella
1-7

**Diavola** — 5.790 Ft
Tomato sauce, spicy salami, fermented lime-chili honey, mozzarella
1-7

**Verde** — 5.490 Ft
Tomato sauce, fresh seasonal vegetables, mozzarella
1-7

**Prices are in Hungarian Forint and include VAT.**
**A 14% service charge will be added to the final bill.**

by Hotel Ózon

INFINITY
BAR & GRILL

*Explore the stunning selection of our kitchen, where a perfected harmony of traditional flavors and modern culinary solutions awaits you. From light Mediterranean specialties to the finest meat dishes, every course has been crafted to provide a true culinary experience.*

# MAIN COURSE

Flavor experiences without limits

**Gyros plate** — 5.790 Ft
Marinated, tender chicken breast and thigh, fresh vegetables, tzatziki dressing
1-7

**Black Angus burger** — 6.890 Ft
Angus beef patty, homemade brioche bun, burger sauce, pickled cucumbers, cheddar cheese, fermented red onion, romaine lettuce sun-dried tomatoes 1-7-10

**Pulled pork sandwich** — 6.890 Ft
Smoked pulled pork, French sourdough baguette, cheddar cheese, coleslaw
1-7-10

**Chicken breast skewers** — 5.390 Ft
Texas BBQ spiced marinated chicken breast skewers, (cumin), cinnamon, Caracas pepper blend, maple syrup, chili, cayenne pepper

**St. Louis BBQ ribs** — 6.890 Ft
Pork ribs smoked over oak and hickory wood

**Charcoal-grilled tiger prawns** — 4.990 Ft
Premium black tiger prawns, spicy lime-chili glaze, 6 pcs
2

**Grilled fresh seasonal vegetables** — 2.790 Ft
Seasonal vegetable selection grilled to perfection, with smoky aromas and homemade seasoned salt

**Milanese breaded chicken breast** — 6.790 Ft
Chicken breast fillet marinated in lemon and salt, coated in a crispy breading
1-3

**Tagliata di manzo** — 9.990 Ft
Charcoal-grilled Angus beef tenderloin, thinly sliced, served on a bed of arugula and tomato salad, drizzled with olive oil

**Lazac steak with salad** — 7.890 Ft
Skin-on salmon fillet
4

**Grilled tofu with salad** — 3.990 Ft
Grilled, marinated soy cheese slices
6

Josper CHARCOAL OVENS - The taste of embers

*The Josper oven is an unparalleled harmony of fire and charcoal, imbuing meats with a unique, distinctive character. This Spanish-made charcoal oven elevates the art of grilling to the highest level, as the intense heat creates a perfectly crisp crust while keeping the inside juicy and tender. The smoky aroma, flawless texture, and exceptional cooking technology unite in this oven, ensuring that every bite is a culinary masterpiece on the plate.*

**Prices are in Hungarian Forint and include VAT.**
**A 14% service charge will be added to the final bill.**

by Hotel Ózon

INFINITY
BAR & GRILL

*Freshness in every bite. Our **salads** are carefully selected to complement the harmony of flavors, whether enjoyed as a standalone dish or a perfect accompaniment. Experience the exciting world of tender ingredients and bold dressings!*

## SALAD Natural Lightness

**Mediterranean salad mix with soft goat cheese** — 5.790 Ft
Romaine lettuce, cherry tomatoes, ruccola, grilled bell peppers, with a thyme, mango, and sweet chili vinaigrette, with toasted focaccia
1-7

**Caesar salad** — 3.990 Ft
Fresh romaine lettuce with a creamy homemade dressing, garlic croutons, and Parmesan shavings
3-4-10

+ Chicken breast: 1.990 Ft
+ Salmon 4 : 2.790 Ft
+ Tiger prawn 2 : 2.990 Ft

## SIDE DISHES The perfect complement

**French fries** — 1.890 Ft
Crispy on the outside, soft on the inside potato fries with sea salt
1

**Coleslaw** — 1.990 Ft
Freshly shredded cabbage and carrots in a silky smooth, slightly sweet mayonnaise dressing
3-10

**Sweet potato fries** — 2.190 Ft
Vibrant orange, naturally sweet sweet potato fries with sea salt
1

**Basmati rice** — 1.890 Ft
Long-grain, snow-white, fragrant rice

**Grilled seasonal vegetables** — 2.790 Ft
Seasonal vegetable selection grilled to perfection, with smoky aromas and homemade seasoned salt

**Prices are in Hungarian Forint and include VAT.**
**A 14% service charge will be added to the final bill.**

by Hotel Ózon

INFINITY
BAR & GRILL

*Great adventures require plenty of energy! That's why these dishes are specifically crafted to give you the momentum you need for even the most important missions. Pick your favorite, and let the next challenge of the day begin!*

# KIDS' MENU
For the little adventurers

**Kentucky crispy chicken** — 2.790 Ft
Spiced, crispy breaded chicken breast, 6 pcs
1-3

**Fried mozzarella sticks** — 2.790 Ft
Crispy panko-breaded cheese sticks with a soft, melting center and homemade dipping sauce, 6 pcs
1-3-7

**Spagetti Pomodoro** — 2.990 Ft
Classic Italian tomato sauce, garlic, fresh basil, Grana Padano
1

*Sweet moments from our kitchen. Taste our light-as-air tiramisu, immerse yourself in the smooth delight of our artisanal ice cream selection, or discover a Roman specialty: pinza reimagined with sweet toppings!*

# DESSERT
A Sweet Ending

**Tiramisu** — 2.890 Ft
Traditional Italian tiramisu
1-3-7-8

**Ice cream sundae** — 2.690 Ft
3 scoops of ice cream of your choice (chocolate, vanilla, strawberry, pistachio), fresh fruit, whipped cream, pistachio chips
7

**Pinza** — 2.890 Ft
Italian dessert specialty

- Pistachio cream with fresh raspberries 1-7-8
- Ricotta and apricot jam with mint and lime 1-7
- Hazelnut cream with Belgian chocolate shavings 1-6-7-8

## ALLERGENES

1. Gluten | 2. Crustaceans | 3. Eggs | 4. Fish | 5. Peanuts | 6. Soy | 7. Milk and dairy products
8. Nuts | 9. Celery | 10. Mustard | 11. Sesame seeds | 12. Sulphur dioxide | 13. Lupin | 14. Molluscs

**Prices are in Hungarian Forint and include VAT.**
**A 14% service charge will be added to the final bill.**

by Hotel Ózon