

APERICENA

Monday – Thursday | 17:00–19:00

COCKTAILS

Elevate the everyday with Cova Budapest's finest cocktails
and a selection of exquisite Italian bites

CLASSIC NEGRONI

Gin · Sweet Vermouth · Campari

AMERICANO

Campari · Sweet Vermouth · Soda Water

ENZONI

Gin · Campari · Grapes · Lemon · Sugar

APEROL SPRITZ

Aperol · Prosecco · Soda Water

COMO SPRITZ

Passion Fruit · Italian Amaro · Lemon · Sparkling Wine

HUGO

St-Germain Elderflower · Prosecco · Soda Water · Mint

BLOODY MARY

Vodka · Tomato juice · Worcestershire sauce · Black pepper ·
Celery salt · Tabasco · Lemon juice

NON-ALCOHOLIC

NO-GRONI

Non-Alcoholic Bitter · Botanical Spirit

SOBER SPRITZ

Alcohol-Free Campari-Style Bitter · Sparkling Water

GIN & TONIC O.O

Tanqueray O.O% · Tonic Water

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A TASTE OF COVA

An invitation to discover the flavours of Cova Budapest
A curated selection of Cova Budapest's finest Italian dishes, served in refined
tasting portions and paired with our signature cocktails.

ITALIAN TRIO ^{*3}

Green Olives · Almonds · Parmigiano Crackers

VITELLO TONNATO ^{*2,4,9,11,12}

Sliced veal fillet · Tuna sauce · Caper berry · Lemon

Served with grissini

CON MOZZARELLA DI BUFALA CAMPANA ^{*3,11}

Szentes tomatoes · Green herb dressing · Mozzarella di Bufala DOP

PROSCIUTTO DI PARMA E MELONE

Parma Ham PDO · Heves melon · Lemon zest

ARANCINI AL RAGÙ DI MANZO ^{*1,2,3,9,11}

Carnaroli rice · Beef ragù · Parmigiano Reggiano · Basil aioli · Mozzarella

PARMIGIANA ^{*1,11}

Oven-baked aubergine · Tomato · Parmigiano Reggiano · Pesto

RAVIOLI DI RICOTTA AL TARTUFO ^{*1,9,11}

Ricotta & black truffle ravioli · Parmigiano Reggiano ·

Butter emulsion · Shaved black truffle

APERICENA EXPERIENCE

HUF 17,500 / person

Including the full selection of tasting portions and one cocktail

HUF 21,500 / person

Including the full selection of tasting portions and two cocktails

Allergens: 1. Gluten, 2. Celery, 3. Tree Nuts, 4. Fish, 5. Soy, 6. Sesame, 7. Peanuts, 8. Crustaceans,
9. Eggs, 10. Molluscs, 11. Milk, 12. Mustard, 13. Sulphites, 14. Lupin

All prices are in Hungarian Forint inclusive of VAT, a 15% service charge will be added to the total.
If you have any intolerance, dietary requirement or allergy, please notify your server.