



**5000 Szolnok, Vízpart krt. 1.  
Phone: +36 / 56 344-857**

**The team of the “Evezős Csárda” hopes you enjoy  
your meal!**

**Manager: János Dancz**

**The price includes the price for the side dish (in case of  
freshly made dishes roast potatoes or rice) and is listed in  
forints!**

**Upon ordering a half portion, we charge 65 % of  
the price.**

**We gladly prepare our dishes in breadcrumbs  
with a coating from breadcrumbs and sesame  
seeds (+50.-Ft / serving).**

**Takeaway packaging costs 60.-Ft / serving, aluminium  
trays 300.-Ft / piece.**

**The kitchen closes at 21:30**

## **Breakfast**

<b>Ham and eggs</b>	<b>1100,-</b>
<b>Scrambled eggs</b>	<b>840,-</b>
<b>Scrambled eggs with sausage</b>	<b>900,-</b>
<b>Mushrooms with egg</b>	<b>1000,-</b>
<b>Brain with egg</b>	<b>1000,-</b>
<b>Fried egg</b>	<b>300,-</b>

## **Starters - Noodle dishes**

<b>Mushrooms in breadcrumbs</b>	<b>1.900,-</b>
<b>Cheese in breadcrumbs</b>	<b>1.900,-</b>
<b>Grilled Camembert</b>	<b>1.900,-</b>
<b>Hortobágy-style pancake</b>	<b>1.800,-</b>
<b>“Evezős”-style stuffed pancake</b>	<b>1.800,-</b>
<b>Mushroom paprikash with dumplings</b>	<b>2.050,-</b>
<b>Macaroni Milanese</b>	<b>1.450,-</b>
<b>Noodles with Cheese</b>	<b>1.200,-</b>
<b>Hungarian curd cheese noodle</b>	<b>1.200,-</b>
<b>Flour dumplings with egg</b>	<b>1.000,-</b>

## **Soups**

<b>Bone soup</b>	<b>630,-</b>
<b>Meat soup “Alföldi” style</b>	<b>830,-</b>
<b>Oxtail soup</b>	<b>950,-</b>
<b>Liver dumpling soup</b>	<b>830,-</b>
<b>Kettle goulash</b>	<b>1.050,-</b>
<b>Bean goulash</b>	<b>1.050,-</b>
<b>Bean soup with smoked knuckle of pork</b>	<b>1.150,-</b>
<b>Beef ragout soup with tarragon</b>	<b>1.150,-</b>
<b>Mushroom soup</b>	<b>900,-</b>
<b>Fruit soup</b>	<b>900,-</b>
<b>Fish soup with carp</b>	<b>1.750,-</b>
<b>Fish soup with different types of fishes</b>	<b>1.900,-</b>
<b>Fish soup with wels catfish filets</b>	<b>2.050,-</b>
<b>Fish soup with zander (pike-perch) cheeks</b>	<b>2.200,-</b>

## **Side dishes**

<b>Boiled rice</b>	<b>370,-</b>
<b>Rice with mushroom</b>	<b>500,-</b>
<b>Rice with peas</b>	<b>370,-</b>
<b>Mixed sides (rice, roast potatoes)</b>	<b>370,-</b>
<b>Vegetable side dish</b>	<b>600,-</b>
<b>Grilled vegetables</b>	<b>600,-</b>
<b>Potato chips (French fries)</b>	<b>370,-</b>
<b>Chunky chips “steak style”</b>	<b>520,-</b>
<b>Potato croquette</b>	<b>460,-</b>
<b>Parsley potatoes</b>	<b>370,-</b>
<b>Mashed potatoes</b>	<b>440,-</b>
<b>Boiled potatoes</b>	<b>320,-</b>
<b>Potato salad with mayonnaise</b>	<b>520,-</b>
<b>Dumplings</b>	<b>320,-</b>

## **Poultry dishes**

<b>Goose liver in breadcrumbs</b>	<b>3.400,-</b>
<b>Parisian schnitzel from turkey breast</b>	<b>2.100,-</b>
<b>Turkey in batter with garlic, cheese and sour cream</b>	<b>2.500,-</b>
<b>Turkey breast in breadcrumbs</b>	<b>1.950,-</b>
<b>Turkey Cordon bleu</b>	<b>2.200,-</b>
<b>Turkey breast stuffed with cheese</b>	<b>2.150,-</b>
<b>Turkey breast stuffed with mushrooms</b>	<b>2.150,-</b>
<b>Turkey breast stuffed with brain</b>	<b>2.150,-</b>
<b>Turkey breast stuffed with liver</b>	<b>2.150,-</b>
<b>Turkey breast stuffed with “Evezős” ragout</b>	<b>2.200,-</b>
<b>Turkey Kiev</b>	<b>2.150,-</b>
<b>Turkey Milanese</b>	<b>2.400,-</b>
<b>Grilled turkey breast</b>	<b>1.800,-</b>
<b>Grilled turkey breast “Evezős” style</b>	<b>2.050,-</b>
<b>Grilled turkey breast with brain</b>	<b>2.000,-</b>
<b>Grilled turkey breast with mushrooms</b>	<b>2.000,-</b>
<b>Grilled turkey breast with liver</b>	<b>2.000,-</b>
<b>Turkey breast in creamy mushroom sauce with dill</b>	<b>2.200,-</b>
<b>Turkey breast with pineapple</b>	<b>2.000,-</b>
<b>Turkey “Óvári” style</b>	<b>2.450,-</b>
<b>Turkey strips with curry</b>	<b>1.700,-</b>
<b>Turkey „mower’s” style</b>	<b>1.800,-</b>
<b>Roasted turkey cubes “Brassói” style</b>	<b>1.350,-</b>
<b>Chicken leg in breadcrumbs</b>	<b>1.600,-</b>
<b>Flattened chicken leg</b>	<b>1.900,-</b>
<b>Spit-roasted hot chicken breast</b>	<b>1.900,-</b>
<b>Hungarian stew from the best parts of the rooster (comb and testicles) with dumplings</b>	<b>2.200,-</b>
<b>Hungarian stew from gizzard with dumplings</b>	<b>1.900,-</b>

## **Pork dishes**

<b>Pork cutlet in breadcrumbs</b>	<b>1.650,-</b>
<b>Cordon bleu</b>	<b>2.000,-</b>
<b>Pork cutlet stuffed with cheese</b>	<b>1.950,-</b>
<b>Pork cutlet stuffed with mushrooms</b>	<b>1.950,-</b>
<b>Pork cutlet stuffed with brain</b>	<b>1.950,-</b>
<b>Pork cutlet stuffed with liver</b>	<b>1.950,-</b>
<b>Pork cutlet stuffed “Evezős” style</b>	<b>2.000,-</b>
<b>Pork cutlet Milanese</b>	<b>2.300,-</b>
<b>Pork cutlet au naturel</b>	<b>1.500,-</b>
<b>Pork cutlet au naturel with mushrooms</b>	<b>1.750,-</b>
<b>Pork cutlet au naturel with brain</b>	<b>1.750,-</b>
<b>Pork cutlet au naturel “Evezős” style</b>	<b>1.900,-</b>
<b>Pork cutlet à la Holstein</b>	<b>1.800,-</b>
<b>Pork cutlet “Bakonyi” style with dumplings</b>	<b>2.100,-</b>
<b>Pork cutlet butcher style</b>	<b>1.900,-</b>
<b>Pork escalope “Óvári” style</b>	<b>2.450,-</b>
<b>Roast Gypsy style</b>	<b>2.100,-</b>
<b>Parisian pork tenderloin medallions</b>	<b>2.000,-</b>
<b>Pork in batter with garlic, cheese and sour cream</b>	<b>2.450,-</b>
<b>Hungarian pork tenderloin medallions</b>	<b>2.100,-</b>
<b>Roasted pork cubes “Brassói” style</b>	<b>1.500,-</b>
<b>Roasted pork cubes „mower’s” style</b>	<b>1.900,-</b>
<b>Fried pork liver in breadcrumbs</b>	<b>1.650,-</b>
<b>Fried brain in breadcrumbs</b>	<b>1.900,-</b>
<b>Whole pork knuckle “baker's wife” style</b>	<b>2.850,-</b>

## **Beef dishes**

<b>Tenderloin Hungarian style</b>	<b>3.950,-</b>
<b>Tenderloin à la Holstein</b>	<b>3.800,-</b>
<b>Tenderloin Budapest style</b>	<b>3.950,-</b>
<b>Tenderloin Stroganoff style</b>	<b>3.950,-</b>
<b>Tenderloin “Evezős” style</b>	<b>3.950,-</b>
<b>Tenderloin hunter’s style</b>	<b>3.950,-</b>
<b>Tenderloin with mustard</b>	<b>3.500,-</b>
<b>Tenderloin with onion</b>	<b>3.800,-</b>
<b>Roast beef “Lyon” style</b>	<b>3.500,-</b>
<b>“Steward's” roast beef</b>	<b>3.500,-</b>
<b>Roast beef “Magyaróvári” style</b>	<b>3.950,-</b>
<b>Hungarian beef stew with dumplings</b>	<b>2.100,-</b>
<b>Hungarian tripe stew with boiled potatoes</b>	<b>2.200,-</b>
<b>Rice with meat “Bácskai” style</b>	<b>2.100,-</b>
<b>Wiener schnitzel (Viennese Cutlet)</b>	<b>2.800,-</b>
<b>Calf's foot in breadcrumbs</b>	<b>2.600,-</b>

## Fish dishes

<b>Carp “Bakonyi” style with dumplings</b>	<b>2.350,-</b>
<b>Carp in breadcrumbs</b>	<b>2.250,-</b>
<b>Wels catfish filets in breadcrumbs</b>	<b>2.400,-</b>
<b>Wels catfish filets “Bakonyi” style with dumplings</b>	<b>2.500,-</b>
<b>Wels catfish filets “Orly” style</b>	<b>2.400,-</b>
<b>Wels catfish paprikash with Hungarian curd cheese noodle</b>	<b>2.500,-</b>
<b>Zander (pike-perch) cheeks in breadcrumbs</b>	<b>2.400,-</b>
<b>Zander (pike-perch) fried whole</b>	<b>105,-/dkg</b>

## Dishes on platter for two

<b>Poultry platter</b> <i>(turkey breast stuffed with cheese and ham, cheese, brain, mushrooms, liver, “Evezős” ragout, and mixed sides)</i>	<b>5.500,-</b>
<b>Lucullus platter</b> <i>(turkey Cordon bleu, Wiener schnitzel from veal, tenderloin “Evezős” style, and mixed sides)</i>	<b>5.750,-</b>
<b>Transylvanian grilled speciality served on wooden platter</b> <i>(grilled turkey breast, veal, pork cutlet, tenderloin, grilled sausage, Hungarian bacon shaped like a cockscomb, pickles, and mixed sides)</i>	<b>5.000,-</b>
<b>“Evezős” platter</b> <i>(grilled turkey breast, pork cutlet, tenderloin “Evezős” style, and mixed sides)</i>	<b>5.250,-</b>
<b>Fish platter</b> <i>(carp in breadcrumbs, zander cheeks in breadcrumbs, wels catfish “Orly” style, mixed sides, sauce)</i>	<b>5.700,-</b>

## Salads – Sauces

<b>Pickled gherkins</b>	<b>400,-</b>
<b>Cucumber salad</b>	<b>400,-</b>
<b>Cucumber salad with sour cream and garlic</b>	<b>550,-</b>
<b>Mixed salad</b>	<b>450,-</b>
<b>Leavened cucumber</b>	<b>400,-</b>
<b>Pickled apple pepper</b>	<b>400,-</b>
<b>Coleslaw</b>	<b>400,-</b>
<b>Tomato salad</b>	<b>400,-</b>
<b>Beetroot salad</b>	<b>400,-</b>
<b>Fresh salad with pumpkin-seed oil</b>	<b>800,-</b>
<b>Fresh salad with pumpkin-seed oil and feta cheese</b>	<b>1.300,-</b>
<b>Tartar sauce</b>	<b>380,-</b>
<b>Spicy-creamy dip</b>	<b>330,-</b>
<b>Sour cream</b>	<b>250,-</b>

## Desserts

<b>Pancake with cocoa powder</b>	<b>170,-/pc</b>
<b>Pancake with jam</b>	<b>170,-/pc</b>
<b>Pancake with cinnamon</b>	<b>170,-/pc</b>
<b>Pancake with walnut</b>	<b>200,-/pc</b>
<b>Pancake with hazelnut spread</b>	<b>200,-/pc</b>
<b>Pancake with curd cheese</b>	<b>220,-/pc</b>
<b>Gundel pancake</b>	<b>310,-/pc</b>
<b>Pancake filled with a bar of a chocolate-coated curd cheese filling</b>	<b>260,-/pc</b>

### From the Patisserie Zagyva (Friday – Sunday)

<b>Mashed chestnuts</b>	<b>600,-</b>
<b>Sponge cake “Somló” style</b>	<b>600,-</b>

**Enjoy your meal!**