

# SHO TIHANY

RESTAURANT & FINE CSÁRDA

## — MENU —

### SHO TIHANY – GASTRONOMIC CONCEPT

At SHO TIHANY restaurant & fine csárda, we honor the finest local ingredients and the traditions of Hungarian cuisine with respect and love. Our culinary concept builds upon the exciting world of Balaton region's typical restaurants ("csárda" - country inn) and its beloved dishes, while the restaurant's terrace evokes the ambiance of a beautiful Provençal villa. Our chef creates from the best ingredients sourced from Tihany, the Balaton Uplands, and the Káli Basin — almost exclusively obtained from regional producers. We want our guests to enjoy the finest local flavors while being embraced by the breathtaking view of Lake Balaton and to become acquainted with the gastronomic identity of the region. Each dish on this menu has been nurtured in our minds for a long time, then tested on ourselves, our families, and our friends. As we learned from Kung Fu Panda: "The secret ingredient is that there is no secret ingredient." Or if there is, it's the outstanding quality of the ingredients, their freshness, and the creative culinary techniques we use. These values are not aimed at reinventing traditional dishes into some trendy reinterpretation, but rather at showcasing the astonishing and wonderfully simple flavors of traditional Hungarian and regional Balaton cuisine. From the authentic fisherman's soup ("Petyek") and the Bakony-style mangalica pork Wellington to the pike perch paprikash and the Tihany-style floating island dessert — we take great pride in every dish and warmly recommend you to try them all.



WE HOPE YOU'LL ENJOY YOUR SHO EXPERIENCE!

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## Starter

Beef tartare with sourdough bread and pickled vegetables

5.800 Ft



Egg dumpling soufflé with grilled romaine lettuce

3.700 Ft



Fried fish milk with lemon mayo and romaine lettuce

4.200 Ft



Marinated trout with celery variations

3.900 Ft



## Soup

& Fisherman's Soup Variations

Chilled butter squash soup with pickled squash, green apple, toasted pumpkin seeds, and soft goat cheese

3.800 Ft



Beef cheek goulash served with sourdough bread

4.200 Ft



Authentic Balaton Fisherman's Soup (also known as "Fonyódi Petyek") served with sourdough bread

...cup

carp 3.800 Ft | catfish 4.600 Ft  
mixed 4.200 Ft



...kettle

carp 4.900 Ft | catfish 6.200 Ft  
mixed 5.800 Ft



Please inform our staff in advance if you have any food allergies or special dietary requirements. Our prices are in Hungarian Forints and include VAT. A 12% service charge will be added to your bill.

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### Main Course

Fyred, breaded veal tripe with  
parsley potatoes

6.800 Ft



Oyster mushroom paprikash with  
classic egg dumplings

4.800 Ft



Slow-cooked duck leg confit with  
filled cabbage noodles, pickled  
Japanese plum, and red cabbage jam

7.200 Ft



Pike perch paprikash with cottage  
cheese noodles and crispy bacon bits

7.800 Ft



Bakony-style mangalica pork  
Wellington

8.300 Ft



Chicken paprikash with buttery  
parsley dumplings

6.500 Ft



Beef cheek stew  
with lángos (fried flatbread) and  
sour cream

7.200 Ft



### Salad

“Garden of Tihany”  
with lavender vinaigrette

3.500 Ft



+ grilled chicken breast

2.600 Ft

+ grilled pike-perch

3.500 Ft



+ fyred, breaded veal tripe

2.800 Ft



+ grilled goat cheese

2.800 Ft



Honey-caramelized fig salad  
with grilled goat cheese, raspberry  
bell pepper dressing, and walnuts

5.200 Ft



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## Kids

Breaded chicken breast with  
mashed potatoes

3.800 Ft



## Bread

Sourdough bread

1.400 Ft



## Dessert

Kaiserschmarrn (Emperor's  
Crumble) with sage-infused  
apricot jam

3.900 Ft



Tihany-style floating island  
with lavender cotton candy

3.500 Ft



Cottage cheese pancake mille-  
feuille with vanilla custard

4.200 Ft



## Pickles

Fermented cucumber pickles

1.400 Ft

Pickled romaine lettuce

1.200 Ft

Cucumber salad  
(available with or without  
sour cream)

1.400 Ft













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## Allergens

-  Cereals containing gluten
-  Eggs and egg-based products
-  Fish and fish-based products
-  Peanuts and peanut-based products
-  Soybeans and soybean-based products
-  Milk and dairy products
-  Tree nuts – including almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, macadamia or Queensland nuts, and their derivatives
-  Celery and celery-based products
-  Mustard and mustard-based products
-  Lupin and lupin-based products



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