



CAVIAR & BULL

MALTA • BUDAPEST

Marvin Gauci is a renowned Maltese chef who started his journey in the culinary arts in his early childhood. With his extraordinary skills and audacious artistry, Chef Marvin takes his guests on a gastronomic journey that infuses Mediterranean and artisanal ingredients with international flair.

Marvin Gauci is a vocal advocate for sustainable, organic, and locally-sourced ingredients in his restaurants - Caviar & Bull, Sole by Tarragon, Dinner in the Sky and Don Royale - which are the preferred culinary destinations for those seeking an authentic and flavourful dining experience.

Chef Marvin believes in supporting local farmers and producers and embraces farm-to-fork dining philosophy thus showcasing healthy, fresh and flavour-packed ingredients, seasonally sourced from local farmers.

Caviar & Bull brings a warm and inviting atmosphere that exudes the results of an ever-evolving menu curated by Chef Marvin, who uses his culinary skills to create original dishes underlined with bold flavours. Guests can expect to savour local produce, first-class meats, and caviar that is expertly prepared, plated and served by his team, with a résumé of cooking for a long list of celebrity guests, diplomats and royalty.

Enjoy Marvin's collection of recipes on Culinary Trailblazer (€40) and Curated Cocktail Collections (€25).

SELECTION OF PREMIUM STURGEON CAVIAR

Kaluga Caviar

€14 per 5g spoon [G][D]

€140 per 50g can

Platinum Sturgeon Caviar – Hybrid Breed

€18 per 5g spoon [G][D]

€180 per 50g can

Oscietra Caviar – Caspian Sea

€20 per 5g spoon [G][D]

€200 per 50g can

White Pearl – Rare Albino 'Ruthenus'

€30 per 5g spoon [G][D]

€300 per 50g can

Rare 'Huso Huso' Beluga

€41 per 5g spoon [G][D]

€410 per 50g can

Journey of Caviar

A taster spoon of all our premium selection of caviar served with condiments

€95 per person [G][D]

SELECTION OF OYSTERS

Gillardeau Oysters

Flavours: Salmon Roe & Ginger Vinaigrette, Lemon or Plain

€7 per oyster

Poget Oysters

Flavours: Salmon Roe & Ginger Vinaigrette, Lemon or Plain

€7 per oyster

SELECTION OF TARTARE

Black Angus Beef €18

Filet Mignon | Quail Egg | Shallots | Pickled Cucumber | Cured Yolk Emulsion [D]

Tuna Tartare €18

Fresh Bluefin Tuna | Avocado | Lemon Gel | Pickled Chillli | Mint

Earth & Roots €18

Pickled King Oyster Mushrooms | Beetroot | Shallots & Chives | Mustard Seeds [V]

Caviar & Bull €32

Black Angus Beef | Pickled King Oyster Mushroom | Shallots & Chives | Kaluga Caviar

All tartars are served with a side of crunchy bread [G]

[G] Contains Gluten; [D] Contains Dairy; [N] Contains Nuts; [V] Vegan

Kindly speak to your server if you have any specific food requirements.

SIGNATURE STARTERS

Beef Carpaccio Oak-Smoked Black Angus Beef Mango Chutney Roasted Hazelnuts Amaretto Caviar Pickled Onions Dehydrated Tomatoes Bearnaise Drops [D] [N]	€19
Salmon Gravlax Cured Salmon Fresh Dill Beetroot Textures Buttermilk and Herb Oil [D]	€18
Burrata and Heirloom Tomato Kalamata Olive Molecular Spheres Fresh Herbs Basil, Apple & Gin Granita [D]	€17
Croque de Bull Black Angus Beef Brioche Gruyere & Spiced Rum Velouté Cured Egg Yolk [G] [D]	€19
Seared Scallops Pan-Seared Scallops Pea Purée Nori Caviar Flamed Orange Segments Butter Lemon Velouté [D]	€22
Ungarn Foie Gras Pan-Seared Foie Gras Walnut and redcurrant compote Tokai Caviar Toasted Brioche Foie Gras parfait Roasted Apple Purée [G] [D] [N]	€26
Lord Prawn Thermidor Black Tiger Prawn Thermidor Sauce Roasted Dandelion Salsify Miso Emulsion [D]	€22
Mushroom & Truffle Croquette Mushrooms Kaluga Caviar Truffle Emulsion Parmesan Twirl [D] [G]	€18

PASTA AND GRAINS

	Starter Main
Angus Agnolotti Caramelised Beef Pecorino Fondue Beef Jus [G] [D] Additional fresh truffles 10g - €15	€17 €24
Tortellini Prawn Black Tiger Prawn Cacio e Pepe Sauce Red Prawn Oil Fresh Herbs [G] [D] Additional Kaluga Caviar 10 grams €20	€22 €29
Tagliatelle Agaricus Pan Fried Wild Mushrooms Sage Beurre Noisette Truffle Parmesan Sauce [G] [D] Additional fresh truffles 10g - €15	€17 €24
Linguine Seafood Red Prawns Calamari Scallops Creamy Prawn Bisque [G] [D] Additional Kaluga Caviar 10 grams €20	€22 €29
Risotto Milanese Acquerello Risotto Saffron Fermented Lemons Local Herbs Pesto Creamy Burrata [G] [D] [N] Additional Red Prawns €8	€17 €24
Risotto Courgettes Acquerello Risotto Cream of Courgettes Confit Garlic Artichoke Crisp [V] Additional fresh truffles 10g - €15	€16 €22

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INTERMEDIATES

IN-HOUSE SORBETS

Clementine Sorbet
Lemon Sorbet
Solstice Sorbet

€5 per scoop

MOLECULAR SPHERES

Maltese Bajtra
Cuba Libre
New York Sour (non-alcoholic)

€5 per sphere

LOBSTERS

Lobster Popcorn *Marvin Gauci 's Signature dish

€90

Fresh Lobster cut into popcorn size | Tossed in Chilli | Honey | Spicy Mayo
Black Sesame [G] [D]

Grilled Lobster 'el Classico'

€85

Fresh Lobster Grilled | Lemon Salted Butter | Garlic | Chives [D]

Lobster Thermidor

€85

Fresh Lobster Grilled | Shallots | White Wine | Thermidor sauce | Lemon
Chives | Parmesan | Herb Oil [D]

Lobster & Bull

€110

Fresh Lobster Grilled | Lemon Salted Butter | Garlic | Chives | Black Angus Beef
Kaluga Caviar [D]

The Legendary Lobster

€125

AAA Black Angus Fillet | Gauci's Lobster Popcorn | Foie Gras and Kaluga Caviar [G] [D]
Additional fresh truffles 10g - €15

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MAINS

Argentinian Beef Rib Eye Charcoal Grilled Rib Eye Buttery Mash Onion Petals Jus [D]	€34
Angus Beef Fillet Black Angus Fillet Buttery Mash Onion Petals Jus [D]	€36
Bull & Caviar Black Angus Fillet Pan-Seared Foie Gras Toasted Brioche 15g Kaluga Caviar Madeira Jus [D]	€65
Angus Beef Cheeks Buttery Mash Herbs Pangrattato Jus [D] [G]	€28
Harufa Lamb New Zealand Lamb Rump Sous Vide Zabedi Mint Baharat Spice Roasted Carrot Jus [D]	€32
Seared Duck Breast Caramelised Cauliflower Purée Port Reduction Leek Confit Smoked Duck Croquette [D] [G] Additional Foie Gras Escalope €10	€30
Mediterranean Gurbell Basil Poached Meagre Champagne Velouté Gnocchi Black olive tapenade Spinach [D] [G]	€32
Sea Bass al Sale Nero Flamed with Vodka Champagne Velouté Gnocchi Black Olive Tapenade Spinach [D] [G]	€34
Pithivier Ponzu Marinated Tofu Wild Mushroom Duxelles Kale & Spinach Enclosed in Puff Pastry Miso Jus Black Truffle Potatoes [V] [G]	€33

Dry-Aged Meats

Choose from a selection of cuts, cured in our Dry Ager.

Price according to weight. Ask your server for availability. [D]

Fresh Fish

Fresh fish of the day cooked according to Chef's recommendation.

Price subject to market availability. [D]

SIDE DISHES

Black Truffle Roasted Potato
Buttery Mashed Potato [D]
Vegetable Panache
Garden Salad

€5 per portion

SAUCES

Roasted Peppercorn Sauce [D]
Mushroom Sauce [D]
Red Wine Jus [D]
Béarnaise [D]

€5 per portion

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CAVIAR TASTING MENU

Oyster & Caviar

Kaluga Caviar on a Rosette Fritter | Gillardeau Oyster
Rice Wine Vinaigrette | Salmon Roe [G] [D]

Tuna Tartare

Fresh Bluefin Tuna | Avocado | Lemon Gel | Pickled Chilli | Mint

Tortellini Prawns

Black Tiger Prawn | Cacio e Pepe Sauce | Red Prawn Oil | Fresh Herbs [G] [D]

Palate Cleanser

New York Sour Sphere

Mediterranean Gurbell

Basil Poached Meagre | Champagne Velouté | Gnocchi | Black Olive Tapenade | Spinach [D] [G]

Citrus Textures

Navel Orange Sponge | Carbonated Citrus Fruits | Lemon & Clementine Sorbet Pearls | Citrus Espuma [D]

Petit Four

€80 per person
Wine Pairing €50 per person

Cheese Plate

Additional €10

Degustation of our cheese selection,
Reblochon, Tomme Brulee, Morbier Fermier and Fourme d'Ambert
served with a fruity chutney, nuts
and toasted sourdough bread [G] [D] [N]

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BULL TASTING MENU

Black Angus Beef

Filet Mignon | Quail Egg | Shallots | Pickled Cucumber | Cured Yolk Emulsion [D]

Croque de Bull

Black Angus Beef | Brioche | Gruyere & Spiced Rum Velouté | Cured Egg Yolk [D] [G]

Agnolotti Angus

Caramelised Beef | Pecorino Fondue | Beef Jus [D] [G]

Palate Cleanser

Maltese Bajtra Sphere

Angus Beef Cheeks

Black Angus Beef Cheeks | Buttery Mash | Jus | Herbs Pangrattato [D] [G]

Gianduia

Hazelnut Cremeux | Whipped Milk Chocolate Ganache | Croustillant
Hazelnut Dacquoise | Chocolate Mirror Glaze [D] [N] [G]

Petit Four

€80 per person
Wine Pairing €50 per person

Cheese Plate

Additional €10

Degustation of our cheese selection,
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CAVIAR & BULL TASTING MENU

Oyster & Caviar

Kaluga Caviar on a Rosette Fritter | Gillardeau Oyster | Rice wine Vinaigrette | Salmon Roe [G] [D]

Caviar & Bull

Black Angus Beef | Pickled King Oyster Mushrooms | Shallots & Chives | Kaluga Caviar [G]

Seared Scallops

Pan-Seared Scallops | Pea Purée | Nori Caviar | Flamed Orange Segments
Butter lemon Velouté [D]

Tortellini Prawns

Black Tiger Prawn | Cacio e Pepe sauce | Red Prawn oil | Fresh Herbs [G] [D]

Palate Cleanser

Cuba Libre Sphere

Mediterranean Gurbell

Basil Poached Meagre | Champagne Velouté | Gnocchi | Black Olive Tapenade | Spinach [D] [G]

Angus Beef Fillet

Black Angus Fillet | Buttery Mash | Mustard Gastrique | Onion Petals | Jus [D]

Dark Chocolate Fondant

Sable Breton | Chocolate Opaline | Fior Di Latte Ice-Cream [D] [G]

Petit Four

€110 per person

Wine Pairing €75 per person

Cheese Plate

Additional €10

Degustation of our cheese selection,
Reblochon, Tomme Brulee, Morbier Fermier and Fourme d'Ambert
served with a fruity chutney, nuts
and toasted sourdough bread [G] [D] [N]

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DESSERTS

Dark Chocolate Fondant

Sable Breton | Chocolate Opaline | Fior Di Latte Ice-Cream [D] [G]
€12

Gianduia

Hazelnut Cremeux | Whipped Milk Chocolate Ganache | Croustillant
Hazelnut Dacquoise | Chocolate Mirror Glaze [D] [N] [G]
€12

Panna Cotta

Tonka Bean Infused Panna Cotta | Espresso Martini Caviar
Milk Crumble | Orange Candy [D] [G]
€12

Citrus Textures

Navel Orange Sponge | Carbonated Citrus Fruits
Lemon & Clementine Sorbet Pearls | Citrus Espuma [D] [G]
€12

Tropical Cheesecake

Velvety Coconut Cheesecake | Marinated Pineapple
Mango Sorbet | Tropical Pates de Fruit [V]
€12

Golden Nugget

Pistachio Namelaka | Pistachio Dacquoise | Decadent Pistachio ice-cream
Croustillant | Engulfed in 24 karat edible gold [D] [N]
*subject to availability
€42

Cheese Plate

Degustation of our cheese selection,
Reblochon, Tomme Brulee, Morbier Fermier and Fourme d'Ambert
served with a fruity chutney, nuts and toasted sourdough bread [G] [D] [N]
€10

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