

-SMOKE SWEATS HOT&FAST-

## 

LOCATION

HUNGARY, BUDAPEST MEDER U. 2, 1238



OPEN SINCE 2020

OWNER ZSÓFI + GERI "DR. BBQ"

**TOP SELLERS** 

## PULLED PORK / PORK RIBS STEAKS / BURGERS / SAUSAGES

WOOD

BEECH + CHERRY

PREFERRED COOKING TEMP.

160°C/265°F

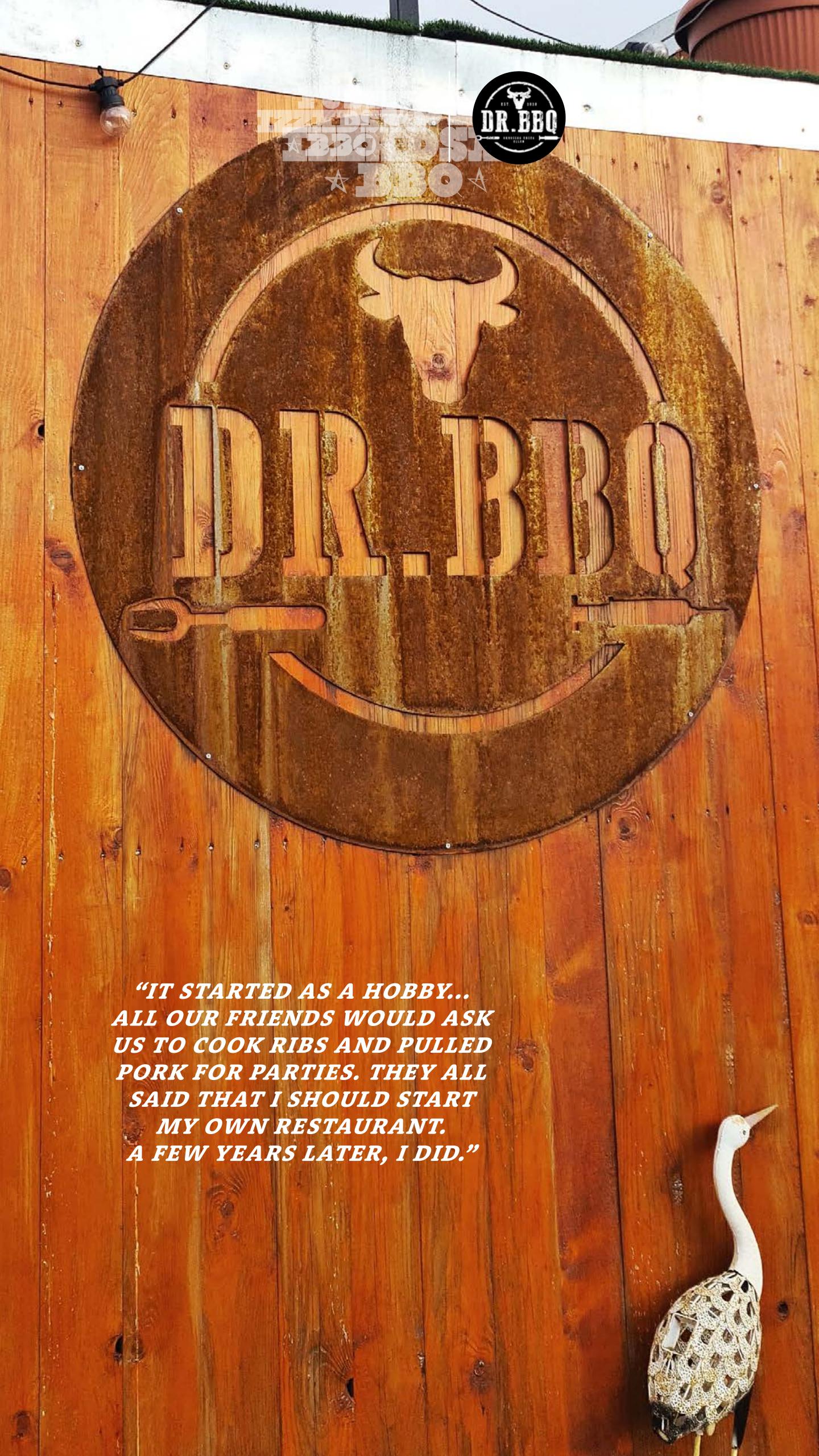
**SMOKERS** 

500 GALLON OFFSET + KOMODOS + TRAEGER

WEBSITE

WWW.DRBQ.HU

























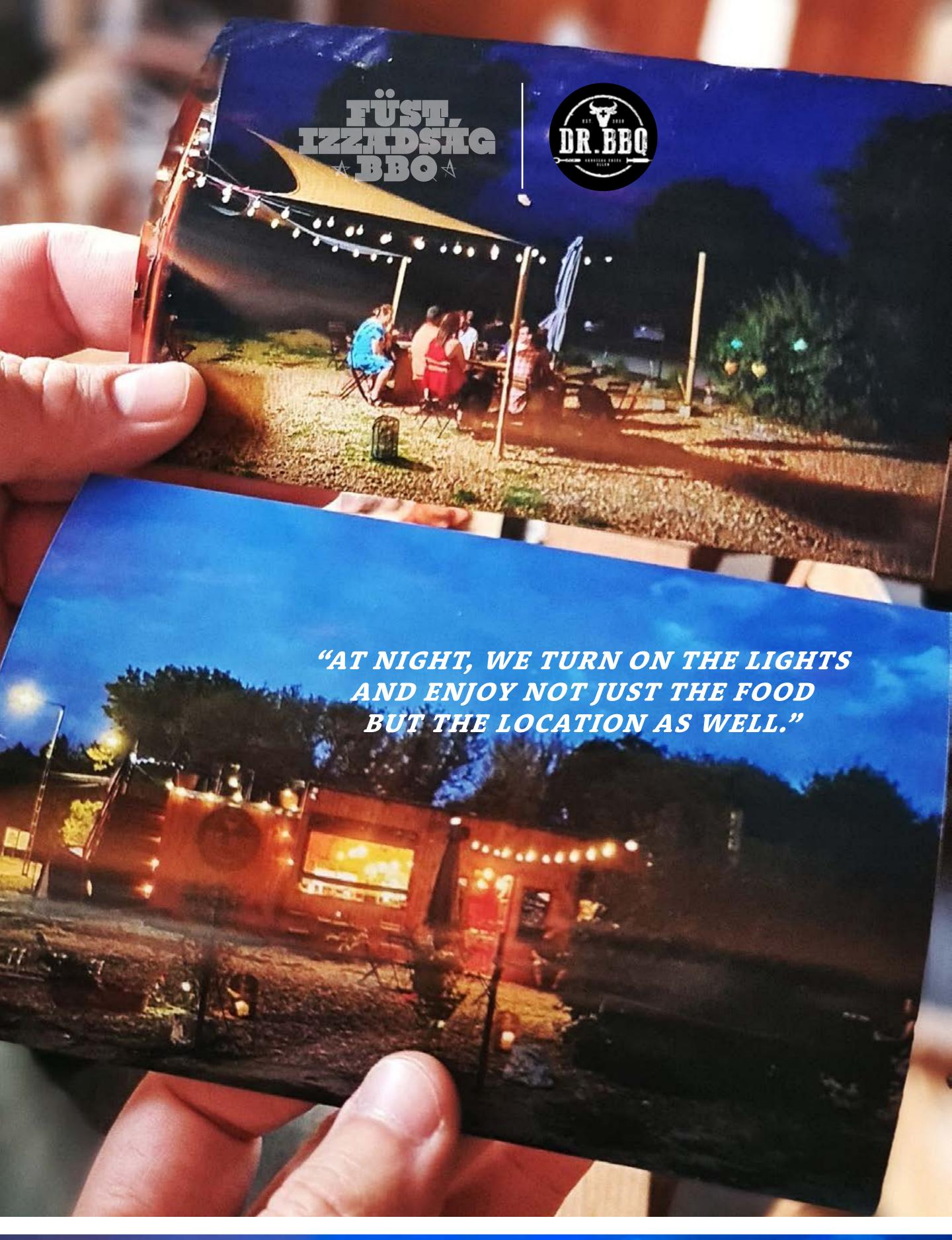
ON TOP OF THE FIREBOX IS AN ADDITIONAL GRILL BOX THAT HE USES FOR COOKING STEAKS ON DIRECT HEAT.





HOUSE MADE SALAMI, SAUSAGE, AND DRY-AGED STEAK.
ALL COMPLIMENTED WITH FRIED PORK FAT.
THE DRY-AGED STRIPS WERE INSANELY DELICIOUS.









## "OUR SECOND LOCATION IS 10 MINUTES AWAY FROM THE RESTAURANT."

THE DR. BBQ TRAILER FOCUSES MORE ON BURGERS AND IS LOCATED RIGHT NEXT TO THE TOWN ICE SKATING RINK AND CONCERT AREA WHERE PEOPLE PLAY LIVE MUSIC.















THE BEST BURGER I'VE HAD IN HUNGARY THUS FAR. EVERYTHING FROM THE INGREDIENTS TO THE BUN-TO-MEAT RATIO WAS ON POINT.

THE BBQ SAUCE WAS NOT OVERPOWERING AND MY PICKLES WERE DELICIOUS.

THIS WAS MADE WITH LOVE AND CARE.





I CAN'T BEGIN TO TELL YOU HOW MANY RUBS AND SAUCES DR.BBQ HAS... THEY'RE ALL FOR SALE AND THEY SHIP WORLDWIDE.



