

HOME
ADVANCE

SALES BROCHURE · 30 AUGUST 2026

Kazinczy utca – turnkey restaurant and bar

Budapest District VII · 117 m² · complete fit-out included

GUIDE PRICE — THE PROPERTY AND THE COMPLETE FIT-OUT

HUF 280,000,000

≈ EUR 795,000

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Turnkey – from the door handle to the espresso machine

A 117 m² property with registered restaurant use, on the pedestrianised section of Kazinczy utca in Budapest's busiest hospitality quarter – offered with the entire fit-out and equipment, free of encumbrances. This is not a project but a finished venue: beyond the operating licence, the next operator has nothing left to do.

117 m²

USABLE FLOOR AREA

3×164 A

ELECTRICAL CAPACITY

509

ITEMISED EQUIPMENT LIST

1895

YEAR THE BUILDING WAS BUILT

- Registered restaurant use, a fitted hot kitchen and a stand-alone bar section – the two can be run separately.
- Fully renewed building services: Mitsubishi Electric Zubadan heat pump, VTS air handling unit, installed air conditioning.
- The sale includes the entire fit-out: furniture, kitchen technology, bar equipment, and the sound and lighting systems.
- Free of encumbrances, claims and litigation; in a listed building.



On the pedestrianised section of Kazinczy utca



The property sits on the section of Kazinczy utca that has been a pedestrian street since 20 June 2025: no car traffic, only pedestrians and cyclists.

For a restaurant this means four things: more eyes on the street, a far more visible entrance, increased terrace potential and a quieter guest experience.

Szimpla Kert is 100–150 metres away, Gozsdu udvar a few steps. The quarter is the densest hospitality cluster in the city, with predictable year-round footfall.

ADDRESS	Kazinczy utca, Budapest VII
LEVEL	Basement, with its own street entrance
PEDESTRIAN STREET	since 20 June 2025
SURROUNDINGS	Szimpla Kert, Gozsdu udvar, Király utca

Two distinct areas, several moods

The main room is defined by a vaulted brick ceiling, hand-painted wall surfaces and velvet seating. The rear area can be separated off on its own: for private events, private dining, or run under a concept of its own.

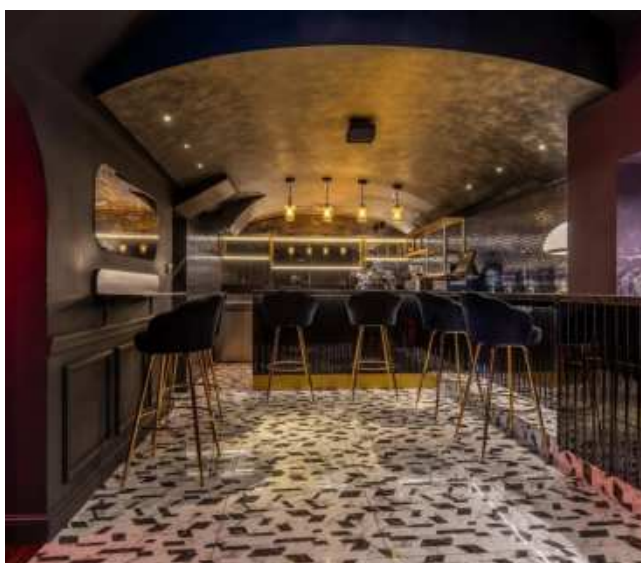
The interior was built with custom-designed lighting, marble-patterned design washrooms and bespoke joinery throughout – and is handed over exactly as shown.



A stand-alone bar with a premium coffee machine

The bar counter serves both the main and the rear area and can be operated independently of the kitchen – in daytime café mode as well as evening cocktail mode.

The bar section is part of the sale complete with refrigeration, glassware storage and a premium coffee machine.



A hot kitchen built to regulation

Every element of the hot kitchen was built to regulation: extraction, dishwashing, refrigeration and freezing capacity, preparation areas and storage.

Back-of-house areas — staff changing room, dishwashing, waste storage and the plant room — are separated from the guest areas.



A visible entrance, design washrooms

A separate, clearly visible entrance leads from the street down the stairs into the guest area. The washroom block was built with marble-patterned surfaces and custom lighting.



Data sheet and floor plan

FLOOR AREA	117 m ²
REGISTERED USE	Restaurant
LOCATION	Basement, pedestrianised section
YEAR BUILT	1895
LISTED BUILDING	Yes
ENERGY RATING	C
ELECTRICAL CAPACITY	3×164 A
HEATING AND COOLING	Mitsubishi Electric Zubadan heat pump
AIR CONDITIONING	Installed air-conditioning units
VENTILATION	VTS air handling unit
WATER AND SEWAGE	Modernised
ENCUMBRANCES	None



THE DRAWING SHOWS THE DESIGN AREA. THE OFFICIAL FLOOR AREA ON THE TITLE DEED IS 117 M².



Not just the walls – a working venue

The guide price covers the property together with the entire fit-out and equipment. The itemised list runs to 509 lines and can be handed over in full once serious interest has been established.

INTERIOR

Furniture, upholstered seating, tables, chairs, bespoke joinery, decoration

BAR

Fully equipped bar counter, refrigeration, glassware, premium coffee machine

BUILDING SERVICES

Heat-pump heating and cooling, air handling unit, air conditioning, extraction

KITCHEN TECHNOLOGY

Hot-kitchen line, refrigeration and freezing capacity, preparation areas, dishwashing, crockery and utensils

SOUND AND LIGHTING

Installed sound system, stage and room lighting, control

DOCUMENTATION

Construction drawings, building-services documentation, the 509-line equipment list



Why this is a good moment to enter the quarter

01

Shrinking supply, growing turnover

At the end of 2025 Hungary had 41,852 hospitality venues, 4.0% fewer than a year earlier; Budapest had 8,786, down 2.2%. Turnover meanwhile grew in real terms: 0.7% in 2025 and 1.5% in the first half of 2026. Fewer venues share a growing demand.

HCSO; MVI SECTOR REPORT, 2026

02

Falling rates and yields

The central bank base rate is 5.50% – the fourth cut this year – and inflation is 1.2%. Prime high-street retail yields in Budapest compressed from 7.00% to 6.25% over twelve months, which points towards rising asset values.

MNB, 26 AUGUST 2026; HCSO, JULY 2026; CUSHMAN & WAKEFIELD, H1 2026

03

Budapest tourism at a record high

Commercial accommodation in Budapest recorded 11.63 million guest nights in 2025, 7.0% more than the year before; 84.6% of them international. The first half of 2026 brought 5.56 million guest nights, up 7.4% year on year.

HCSO; 2026 FIGURES ARE PRELIMINARY

04

The licence belongs to the operator

Every new operator must obtain their own operating licence. What comes with the property: registered restaurant use, a fitted hot kitchen and a stand-alone bar section, modern ventilation and industrial-level electrical capacity – the technical preconditions for licensing are in place.



What a buyer needs to know

TITLE	Free of encumbrances, claims and litigation.
USE	Registered restaurant use – no change of use required.
OPERATING LICENCE	Personal to the operator; the new operator must obtain their own. The technical preconditions are in place.
LISTED BUILDING	The building is protected; internal alterations require consultation, the present layout is permitted.
HANDOVER	By agreement, together with the complete fit-out.
TRANSACTION	By contract countersigned by a lawyer, with a deposit.



NEXT STEP

See it in person – the space sells itself.

Viewings can be arranged on weekdays and at weekends by prior appointment. The itemised equipment list, the construction drawings and the title deed are available for inspection after a personal meeting.



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This document is for information only and does not constitute an offer. The information is based on data supplied by the owner and on public sources; the guide price and the technical content are subject to change. Last updated: 30 August 2026.

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