

BREAKFAST	
Monday-Friday from 9:00 am to 12:00 pm	
Sets	 from PLN 9.9
With each set we serve coffee or tea for 1 grosz.	

STARTERS	
Homemade food 100g	 PLN 9.9
meat lard made by us, homemade bread, pickled sour cucumbers	
Oven-baked potatoes with bacon and onion 200g	... PLN 10.9
served with tzatziki sauce	
Cranberry pate 150g	PLN 9.9
homemade pork and beef pate, served with pickled sour cucumber, cranberries and homemade bread	
Humus with mango 300g	 PLN 18.9
humus with added tahini paste, fresh mangoes marinated in oil and coriander, served with croutons	
Spicy wings 10pcs	 PLN 24.9
in our secret breadcrumbs mixture, served with three sauces (apple jalapeño, tamarind, Thai)	
Beef carpaccio 120g	 PLN 24.9
thin slices of beef, parmesan, capers, rocket, balsamico, olive oil, croutons	
Tartar of delicate beef 100g	 PLN 29.9
with homemade pickles, homemade bread and butter	
Platter of roasted meat for two 300g	29.9
pork neck, bacon, pork loin, pickles, horseradish, cranberries, butter, homemade bread	
Cheese platter for two 300g	 PLN 31.9
three types of cheese, served on rocket, with nuts and honey	
Beer snack - dried pork strips 50g	 PLN 14.5
180 g of pork was used to make 50 g strips	

SOUPS	
Onion soup with cheese toast 300ml	 PLN 10.9
Polish sour soup with sausage and egg 300ml /bread/	 PLN 13.9
Traditional beef tripe soup 300ml /bread/	 PLN 13.9
Thai soup with chicken 300m	 PLN 15.9
slightly spicy, with vegetables and coconut milk	
Bavarian goulash soup 300ml /bread/	 PLN 16.9

SALADS	
Caprese 300g	 PLN 15.9
Italian tomato and mozzarella salad, served with basil pesto and croutons	
American with chicken 300g/100g	 PLN 23.9
fresh lettuce mix, grilled chicken pieces, tomato, cucumber, bell pepper, pineapple, American sauce, cheese, sesame seeds, almonds, crispy croutons	
Caesar 300g/100g	 PLN 25.9
Roman lettuce, parmesan, croutons, cherry tomato, grilled chicken, anchovy, Dijon mustard and mayonnaise sauce, crispy croutons	

Spring salad with mango 200g	 PLN 21.9
lamb's lettuce, rocket, mango, mozzarella, pine nuts, cocktail tomatoes, black olives, crispy croutons, light lemon-honey dressing	
Optional sides:	
- Parma ham 20g.	 PLN 6
- chicken 100g	 PLN 5
- shrimps 16/20 (4 pcs.)	 PLN 16

HOT SAUSAGES	
Homemade fried black pudding 200g	 PLN 17.9
served with onions, pickled sour cucumbers	
Bavarian fried bratwurst 200g	 PLN 21.9
served on cabbage with beer sauce	
Currywurst 180g	 PLN 19.9
original German sausage with curry sauce	

PASTAS	
Aglio olio 300g	 PLN 18.9
traditional homemade tagliatelle, olive oil, garlic, anchovies, hot pepper, parsley, parmesan cheese	
Optional sides:	
- chicken 100g	 PLN 5
- shrimps 16/20 (4 pcs.)	 PLN 16
- fried beef tenderloin 80g.	 PLN 15
Spaghetti Carbonara 300g	 PLN 21.9
with bacon, yolk, parsley, pepper, parmesan cheese	
Lasagne Bolognese 300g	 PLN 21.9
lasagne pasta, tomato meat sauce, cheese - casserole	
Penne with chicken and mushrooms 300g	 PLN 26.9
chicken, mushrooms, onion, pepper, cream sauce, curry	
Penne with tiger and cocktail shrimps 300g	 PLN 32.9
Shrimps, tomato and cream sauce, parmesan - spicy	

Tagliatelle with asparagus and Parma ham 300g	 PLN 27.9
in wine sauce with parmesan cheese	
Tagliatelle with boletus and tenderloin flakes 300g	PLN 34.9
traditional tagliatelle in cream sauce, parmesan cheese	
Tagliatelle with boletus 300g	 PLN 27.9
traditional tagliatelle, boletus in a velvety cream and wine sauce, Parmesan	

PIZZA Ø 30cm	
Our unique "Romana" style pizza - on thin and crispy dough - is made from a combination of original ingredients in a wood-fired oven.	
Pizzas with tomato sauce (except Focaccia), mozzarella cheese, oregano.	
Margherita	sauce, cheese PLN 16.9
Focaccia	olive oil with garlic, mozzarella, rocket PLN 17.9
Vesuvio	sauce, cheese, ham PLN 20.9
Hawaiano	sauce, cheese, ham, pineapple PLN 21.9
Funghi	sauce, cheese, mushrooms PLN 19.9
Salami	sauce, cheese, salami PLN 20.9
Pepperoni	sauce, cheese, pepperoni sausage, mushrooms, onions PLN 23.9
Capricciosa	sauce, cheese, ham, mushrooms PLN 21.9
Parma	sauce, cheese, Parma ham, rocket, parmesan cheese PLN 24.9
VegetarianO	sauce,cheese,mushrooms,onion,peppers,oregano,olives PLN20.9
Chorizo	sauce, cheese, chorizo, olives, hot pepper PLN 26. 9
Country	sauce, cheese, bacon, onion, corn, pickled cucumber PLN 21.9
Southern	sauce, cheese, grilled vegetables (zucchini, aubergine, pepper) PLN 20.9

T I P N O T I N C L U D E D

Ask the staff about	
LUNCH MENU from 17.90	
Monday - Friday 12 ⁰⁰ - 16 ⁰⁰	

PIEROGIS	
Pielmieni 20 pcs.	 PLN 25.9
Ukrainian, boiled beef and pepper stuffed dumplings, served with creme fraiche	
Russian with cheese 6 pcs.	 PLN 21.9

BAVARIAN PORK KNUCKLES	
Stewed with vegetables 500g (±50g)	 PLN 30.9
stewed with beer, served with mustard and horseradish	
Boiled 500g (±50g)	 PLN 32.9
served on a spicy pea puree with mustard and horseradish	
Crunchy 500g (±50g)	 PLN 37.9
served with fried cabbage, mustard and horseradish	

SEASONED BEEF DISHES	
Grilled beef tenderloin steak 180g	 PLN 64.9
Dry-seasoned prime rib steak (340g) 300g	 PLN 59
served with toast, sprinkled with sweet and spicy pepper and Himalayan salt, served with garlic butter	

Tomahawk (700-800g) 650g	 PLN 99
grilled seasoned rib-eye steak with bone (longer piece of the rib), which further enhances the meat's flavour. Delicate meat with an ideal amount of fat (marble) to enhance the taste. Courgettes, aubergines, grilled tomatoes. Served with sea salt, pepper and garlic butter	
/waiting time min 30 minutes/	
Cheeks of beef 200g	 PLN 24.9
long stewed sous-vide in wine and vegetable sauce, very tender, 'melting' meat	
Juicy Burger 100% beef 180g	 PLN 23.9
A homemade bun, with bacon, tomato, lettuce, cucumber and rocket. Baked with cheddar cheese, oriental BBQ sauce	

FISH/SEAFOOD	
Oven-baked trout 250g	 PLN 33.9
Ms. Müller style with almonds and tomatoes	
Mussels 160g	 PLN 24.9
in an aromatic spicy tomato sauce, served with croutons	
Royal prawn 6/8 (3pcs.)	 PLN 29.9
fried in olive oil, with the addition of onion, garlic, tomato sauce	
Frutti di mare mix 300g.	 PLN 39.9
seafood - mussels, squids, shrimps in a thick tomato sauce, served with toasts	
Salmon fillet 200g	 PLN 32.9
with pesto sauce, baked in the oven	

TRADITIONAL DISHES	
Pork chop in breadcrumbs 130g	 PLN 21.9
served with fried cabbage	
Beer pork goulash 300g with gnocchi	 PLN 22.9
Grilled pork neck 180g served with tzatziki sauce	 PLN 21.9
Giant porkchop 250g	 PLN 24.9
served with potato salad (with pickled cucumber and capers)	
Pork tenderloin with boletus sauce 180g	 PLN 24.9
Roasted rib pieces 400g (±50g)	 PLN 29.9
glazed with bbq mango and sesame sauce, tamarind and jalapeño sauces	
Rib baked with BBQ sauce 400g (±50g)	 PLN 34.9
served on fried cabbage	
American-style rib 400g (±50g)	 PLN 32.9
fat-free lean ribs, marinated in B.B.Q. sauce with lime and ginger served with salsa and bbq sauce	

chicken	
Chili chicken 350g aromatic pieces of chicken	 PLN 23.9
in oriental, slightly spicy sauce with peppers and red onions, sesame seeds - on Indian basmati rice	
Grilled chicken skewer 2 pcs	 PLN 20.9
aromatic chicken chunks with colourful peppers, served with mango dip	
Chicken baked in foil with fresh vegetables 150/250g	... PLN 29.9
(zucchini, eggplant, asparagus, bell pepper, mushrooms, potatoes) with a spicy tomato sauce	
Chicken breast fillet with asparagus 180g	 PLN 21.9
with Hollandaise sauce, cherry tomatoes, baked with cheese	

Hot chicken /spicy chicken fillet/ 350g	 PLN 26.9
baked with yellow cheese, fries and vegetables with sweet and spicy sauce	
The dishes are grilled in a charcoal-fired oven!	

SIDES	
We charge extra for sauces only when ordering an extra portion. /homemade sauces/	
Oven-baked potatoes with bacon, onion and rosemary	 PLN 5
Boiled potatoes with dill 200g	 PLN 4
French fries 200g	 PLN 8
Original Indian basmati rice 200g	 PLN 4
Fried cabbage 200g	 PLN 6
Cucumber salad/Swedish salad 200g	 PLN 5
Fresh cabbage salad / Beetroot salad 200g	 PLN 4
Fresh vegetable salad with vinaigrette 150g	 PLN 5
Gnocchi with bacon and onion 200g	 PLN 5
Tzatziki classic yoghurt sauce 150g	 PLN 6
BBQ/ oriental /tamarind sauce 40g	 PLN 3
Mustard/ketchup/horseradish/mayonnaise 40g	.. PLN 2
Butter 20g	 PLN 2
Home baked bread 60g	 PLN 2

DESSERTS	
Hot served apple pie 120g/30g	 PLN 10.9
with a scoop of vanilla ice cream	
Hot served cheesecake 120g with seasonal fruit	 PLN 10.9
Tiramisu 120g	 PLN 13.9
traditional Italian biscuit and mascarpone cheese-based dessert	
Panna Cotta with mango mousse 120g	 PLN 13.9
classic Italian cream-based dessert with mango or strawberry mousse	

COCKTAILS • SOFT DRINKS • WINES • COFFEES • ALCOHOLS



BEER

„Touch - there is no way to have a beer without touching at some point - touching the cold dewy glasses of beer perfectly blends into the whole using of senses to sensoric of beer“

13 CRAFT BEER TAPS

Nowy Browars BEERS

Light Lager0.3l-PLN 7;0.5l-PLN 8.9; 1l-PLN 16.5

Prices of beer on Fridays and Saturdays after 5pm

Light Lager 0.3l-PLN 8.5; 0.5l-PLN 11.9; 1l-PLN 21

12.5% of the extract, approx. 5% alcohol, with barley malts, beer, bottom-fermented, unfiltered lager delicately hopped of the golden color with subtle notes of sweet-bread, floral elements and cereals.

Pils 0.3l-PLN 7;0.5l-PLN 8.9; 1l-PLN 16.5

Prices of beer on Fridays and Saturdays after 5pm

Pils0.3l-PLN 8.5; 0.5l-PLN 11.9; 1l-PLN 21

12.5% of the extract, approx. 5% alcohol, with bottom-fermenting barley malts, with more perceptible hop accent.

Dark Lager0.3l-PLN 7; 0.5l-PLN 8.9; 1l-PLN 16.5

Prices of beer on Fridays and Saturdays after 5pm

Dark Lager 0.3l-PLN 8.5; 0.5l-PLN 11.9;1l-PLN 21

13.5% of the extract, approx. 5.2% alcohol, mix of 7 different barley malts, including subtle dose of smoked malt, the yeast – malt smell, slightly-burnt chocolate, with coffee, which begins to release after a slight warming, Beer breaking schemes that dark beer must be either sweet caramel or strong porter, beer is dry with a delicate bitterness and flavor freshly ground coffee and chocolate. After swallowing appears slight hint of smoke.

Wheat Beer0.3l-PLN 7; 0.5l-PLN 8.9; 1l-PLN 16.5

Prices of beer on Fridays and Saturdays after 5pm

Wheat Beer 0.3l-PLN 8.5; 0.5l-PLN 11.9; 1l-PLN 21

12% of extract, approx.5% alcohol, this is filling by wheat malt in 2/3, rest of it is barley malt. Top-fermented beer. The smell strongly felt by ripe banana mixed with a slightly weaker vanilla, light sourness. Carnations also felt quite clearly, but rather when drinking.

GUEST BEERS

9 CRAFT BEERS ON TAP FROM ALL OVER POLAND (AND NOT ONLY)

The full offer of beers you can find on the board above the bar

NON-ALCOHOLIC BEER

Browar Na Jurze

‘Motocyklowe’ Beer bottle 0.5l-PLN 12

Upper fermented beer in American Pale Ale style, light, aromatic with pronounced bitterness enriched with pure Cascade hop lupulin, hops Citra, Amarillo, Columbus, shows that non-alcoholic beer can be really good.

Browar na Jurze.

Classic	Sparkling
Daiquiri PLN 15 4cl Captain Morgan, 2cl Lime juice, 2cl Sugar syrup, lime twist	Aperol Spritz PLN 22 6cl Aperol, 10cl Prosecco, sparkling water
Old Fashioned PLN 23 6cl Bulleit Bourbon, sugar syrup, 2 dashes of angostura, orange twist	Old Cuban PLN 21 4cl Captain Morgan Black, 2cl lime juice, 1cl sugar syrup, Angostura, top Prosecco
Whiskey sour PLN 19 4cl Johnnie Walker Black, lemon juice, 2cl sugar syrup, orange twist	Non-alcoholic
Cuba Libre PLN 17 4cl Captain Morgan, 1cl Lime juice, Coca-Cola, Lime	Mojito Virgin PLN 12 sparkling water, lime, sugar syrup, mint
Long Island PLN 26 2cl Ketel One, 2cl Gordons, 2cl Captain Morgan, 2cl Olmeca, 2cl Triple Sec, 2cl lemon juice, Coca-Cola	Gumi Berries PLN 8 banana juice, blackcurrant juice
Tom Collins PLN 19 4cl Tanqueray, 3cl Lemon juice, 2cl Sugar syrup, sparkling water	Pina Pina PLN 9 banana juice, pineapple juice, 2cl coconut syrup, crushed ice, coconut chips
Mai Tai PLN 18 4cl Captain Morgan Spiced, 1cl almond syrup, 2cl Triple sec, 2cl lime juice, crushed ice	Lemonade
Mojito PLN 18 4cl Captain Morgan, 2cl lime juice, sugar syrup, mint, sparkling water	Peach Mint Lemonade PLN 9 2cl lemon juice, 20 peach puree, sparkling water, mint
Malibu Strawberry PLN 16 4cl Malibu, 2cl Strawberry liqueur, crushed ice, mashed strawberries and coconut chips	Pineapple lemonade PLN 9 2cl pineapple puree, 1cl lemon juice, non-sparkling water
Sex on the Beach PLN 20 4cl Ketel One, 2cl Archers, 2cl coconut syrup, pineapple juice, blackcurrant juice, ice	Shots
Pina Colada PLN 16 4cl Rum, syrup, coconut syrup, pineapple juice ice	Mad Dog PLN 15 4cl Ketel One, raspberry juice, Tabasco
Caipirinha PLN 19 8cl Cachaca, 2cl sugar syrup, lime	Flavoured Kamikaze (4 pcs.) PLN 18 4cl Ketel One, 2cl flavoured liqueur, lemon juice
	Boomerang (4 pcs.) PLN 32 8cl Jägermeister, Red Bull
	Furious mother-in-law PLN 14 4cl Olmeca, raspberry juice, tabasco

WHISKY

Johnnie Walker Black Label 12YO4cl - PLN 16

Johnnie Walker Gold Label Reserve4cl - PLN 21

Johnnie Walker Green Label 15YO4cl - PLN 23

Johnnie Walker 18YO4cl - PLN 25

Johnnie Walker Blue Label4cl - PLN 60

Singleton 12YO 4cl - PLN 18

Singleton 15 YO4cl - PLN 20

Singleton 18 YO4cl - PLN 25

Talisker 10YO4cl - PLN 24

Bulleit Bourbon4cl - PLN 16

Bulleit RYE 4cl - PLN 18

Bulleit 10YO4cl - PLN 19

Jack Daniel's4cl - PLN 20

Jameson4cl - PLN 16

Buying the whole bottle 10% discount!

VODKA

Ketel One 4cl - PLN 130.7l - PLN 190

Unique craft vodka, one of the best in the world. Gentle and subtle, it is produced in Schiedam, the Netherlands, following a 300-year old recipe developed by the founder himself, Johannes Noleet. Its high quality results from using only European wheat for its production, as well as unique production process which involves traditional, copper alembics.

Ketel One Citroen4cl-PLN 130,7l-PLN 190

Cîroc4cl-PLN 200,7l-PLN 350

Cîroc Red Berry/Summer Colada/French Vanilla4cl-PLN 140,7l-PLN 350

Bison Grass Vodka4cl- PLN 80,7l-PLN 130

TEQUILA Olmeca Blanco / Gold..... 4cl - PLN 14

TEQUILA Don Julio Blanco/Reposado 4cl - PLN 26/28

MEZCAL Casamigos 4cl - PLN 36

GIN Gordon's Gin 4cl - PLN 12

GIN Tanqueray N°. Ten 4cl - PLN 19

COGNAC Rémy Martin 4cl - PLN 28

WINE

CER SANTA LIBERA 100ml- PLN 110.75l - PLN 49

MERLOT-CABERNET SAUV Semi-dry red ruby-coloured Italian wine with fruity aromas. Harmonious in taste.

Palazzo Mio Rosso 100ml-PLN 120.75l - PLN 65

Primitivo, Sangiovese. IGT Puglia Italy. Dark and spicy, with a fruity aroma. Traditional Italian cuisine, red meat, poultry, cheese.

Chunky Red Zinfandel 100ml- PLN 130.75l - PLN 85

IGT Puglia, Italy. A rich aroma of dark berries with oak, mint and vanilla notes. Aromatic red meat dishes.

Primitivo Puglia 100ml- PLN 140.75l - PLN 89

Primitivo, region: Puglia, country: Italy. Sweet notes of red fruit, chocolate and spices.

CER SANTA LIBERA100ml-PLN 110.75l - PLN 49

PINOT GRIGIO Semi-dry white Italian wine, fresh, well balanced, rich in floral aromas.

TREBBIANO di SOAVE VENETO. 100ml- PLN 120.75l - PLN 65

Italy - Veneto strain: Garganega, Trebbiano. Dry white aromatic wine. Citrus fruit and floral notes are very active.

VINO GARDA FRIZZANTE 100ml- PLN 120.75l - PLN 65

Italy - Veneto strain: Garganega. White fizzy, dry, refreshing and round in the mouth. Vanilla and citrus notes create an interesting bouquet.

RIESLING SELBACH 0.75l - PLN 89

White elegant wine, delicate and light Mosel Riesling.

COFFEE / TEA

Americano /black/PLN 7

White coffeePLN 8

EspressoPLN 7

Tea /different flavors/PLN 7

SOFT DRINK

Coca-Cola 0,25l PLN 6

Belice 0,33l/0,75l PLN 6/ PLN 10

fuzetea 0,25l PLN 6

Cappy 0,25l PLN 6

Bull 250ml PLN 10