

START

- SELECTION OF OUR BREADS WITH PICKLES** / 23zł
flavoured house butter
- A BOARD OF CHEESES & MATURING MEATS** / 49zł
original additions
- HUMMUS** / 25zł
Chickpea, tahini, caramelized onion,
marinated zucchini, chilli oil
- SHRIMPS IN PANKO** / 25zł
Wasabi mayo, teryaki sauce, lemon
- ITALIAN PLATE** / 27zł
Selection of deep fried italian street food:
artichokes, arancini, mozzarella balls, pecorino,
served with aioli
- GRILLED BLACK ANGUS SHASHLIK** / 32zł
Served with chimichurri
- GRILLED LAMB SHASHLIK** / 29zł
Served with chimichurri

START

BEEF TARTARE

/ 43zł

Parmesan cheese chips, pickles, anchovy mayo, chive oil, our bread

TUNA TARTARE

/ 45zł

Sesame chips, shallots, wasabi mayo, ponzu gel, togarashi, maldon salt, chilli oil, our bread

BURRATA

/ 53zł

Burrata from Bianca Mozzarella, romaine lettuce, jalapeño peppers, tahini-sambal dressing, peas, roasted almonds, chili oil croutons

Dr.MEAT'S ORIGINAL SALAD

/ 49zł

Grilled Halloumi cheese and grilled shrimps romaine lettuce, anchovy dressing, pickled red onion, crispy grilled bread

PANZANELLA

/ 49zł

Straciatella, tomatoes, romaine lettuce, anchois, capers, onion, olive oil, balsamic vinegar, our crispy day-old bread

BEEF TENDERLOIN CARPACCIO

/ 57zł

100g of beef sirloin marinated in pepper, pecorino cheese, cheery tomatoes, maldon salt, capers, arugula, anchovy mayo, crispy grilled bread

CHOCOLATE TOMATOES CARPACCIO

/ 37zł

200g of tomatoes, pickled cucumber & onions relish, arugula, chive oil, pecorino, capers, roasted sunflower seeds, crispy grilled bread

SANDWICHES

CROQUE MADAME

/ 37zł

Prosciutto Cotto, cheddar, mozzarella, béchamel, pickles, hot mayo, fried egg, Japanese milk bread

CROQUE MONSIEUR

/ 33zł

Prosciutto Cotto, cheddar, mozzarella, béchamel, pickles, hot mayo, Japanese milk bread

CRISPY CHICKEN SANDWICH

/ 41zł

Kentucky chicken, grilled chorizo, cheddar, romaine lettuce, pickles, hot mayo, anchovy mayo, Japanese milk bread

PULLED BEEF SANDWICH

/ 49zł

Al Pastor beef, mozzarella, onion rings, red cabbage coleslaw, romaine lettuce, chipotle mayo, smoked BBQ, Japanese milk bread

HALLOUMI SANDWICH

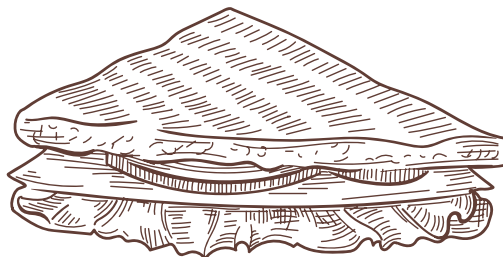
Grilled halloumi, chocolate tomatoes, arugula, radishes, pickled cucumber, mango-chipotle mayo, basil pesto, panuzzo bread

vege

/ 35zł

with chorizo

/ 39zł



BURGERS

SEASONED BEEF BURGER

/ 47zł

Buttery brioche, beef patty (200g), cheddar, romaine lettuce, tomato, pickles, chimichurri, hot mayo, French fries (medium is our standard of doneness)

BBQ SMASH BURGER

/ 49zł

Buttery brioche, double beef smashed patty (200g), cheddar, pancetta, onion rings, red onion, tomato, romain lettuce, smoked BBQ, French fries

CHEESE & ONION BURGER

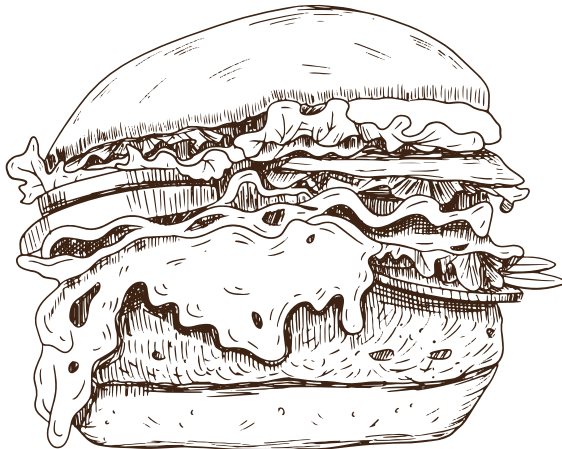
/ 49zł

Buttery brioche, double beef patty (200g), mozzarella, cheddar, red & white caramelized onions, tomato, house burger sauce with pickled cucumber, French fries

PORK SMASH BURGER

/ 39zł

Buttery brioche, double pork smashed patty (200g), mozzarella, cheddar, arugula, tomato, pickles, fried egg, remoulade, French fries



MAIN

FARM CHICKEN & BEEF BROTH / 23zł

With home-made noodles, chicken meatballs and parsley

SAN MARZANO TOMATOES CREAMY SOUP  / 27zł
WITH STRACIATELLA

Chared paprika and tomatoes, straciatella, basil oil, croutons

DUCK SOUS VIDE  / 69zł

Carrot puree, blackcurrant sauce, caramelized beetroots, home-made Silesian noodles with thyme, chives oil


ZANDER FISH / 67zł

Pea puree, beurre blanc sauce, caramelized carrot, caramelized Brussels, pan-seared lemon

SHRIMPS IN BUTTER-WINE SAUCE  ^{OPCJA} / 91zł

Black Tiger Shrimp

White wine butter sauce with shallots, garlic, chilli, lemon, parsley; our bread

SHRIMPS WITH CHORIZO  ^{OPCJA} / 87zł

Sauce based on chili oil, with fresh tomatoes, chorizo, confit garlic, cilantro; our bread

SHAKSHUKA 

With zucchini, turnip cabbage, seasonal vegetables, free-range eggs, chive oil, chilli oil; our bread;

vege  / 29zł

with chorizo & halloumi / 39zł

MAIN

AGLIO OLIO PEPERONCINO

Olive oil, garlic, chilli, parsley, parmigiano reggiano,
spaghetti pasta

classic 

/ 37zł

with shrimps

/ 57zł

PASTA GORGONZOLA

Gorgonzola piccante sauce, capers, yellow cherry tomatoes,
marinated zucchini

vege 

/ 41zł

with beef

/ 55zł

TAGLIATELLE NERO

Coconut milk, fresh chilli, garlic, shallots, smoked paprika,
chilli oil, parsley

basic 

/ 43zł

with squid buttons

/ 55zł

MAIN

STEAKS

(medium is our standard of doneness)

BEEF TENDERLOIN STEAK (ABT 200g)

/ 109zł

RIB EYE STEAK (ABT 300g)

/ 99zł

SIDES:

/ 9zł

Baked potatoes with thyme, garlic & butter

Potato puree

Potatoes hashbrowns

Grilled veggies

Cherry tomatoes with honey-mustard dressing

Romain lettuce with chive oil

Pickled cucumbers

SAUCES:

/ 4zł

Café de Paris

Onion gravy

Green peppre & Cream

BBQ

KIDS

FARM CHICKEN & BEEF BROTH

With home-made noodles

/15zł

FRENCH FRIES

With home-made paprika mayo or ketchup

/16zł

KENTUCKY CHICKEN WITH FRENCH FRIES

/27zł

TOMATO PASTA

Tomato sauce, parmigiano reggiano, spaghetti pasta

/19zł

CHEESE PASTA

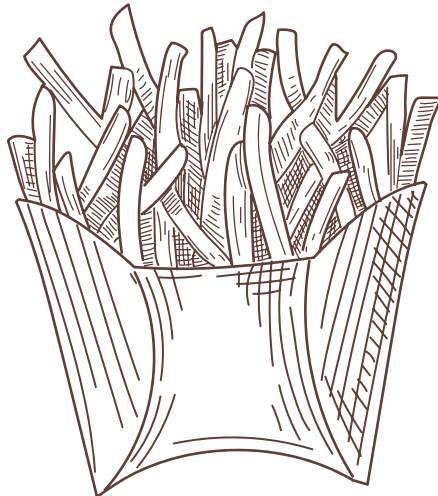
Parmigiano reggiano, heavy cream, penne pasta

/19zł

PIEROGI WITH CURD (5pcs.)

Sour cream in a bowl

/16zł



PASTRY SHOP

NEW YORK CHEESECAKE



PORTION / ALL

17zł / 180zł

MANGO CHEESECAKE

17zł / 180zł

PASSION FRUIT WITH WHISKEY CHEESECAKE

17zł / 180zł

CHOCOLATE CAKE

16zł / 180zł

APPLE PIE WITH ICE CREAM

20zł / 130zł

TART WITH WHITE CHOCKOLATE

17zł / 120zł

TART WITH CHOCKOLATE

17zł / 120zł

MACAROONS (1PCS.)

10zł

ECLAIR

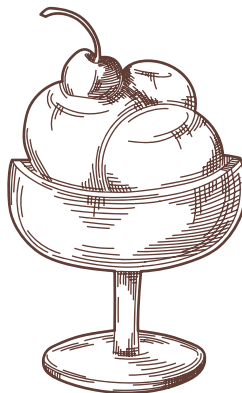
13zł

TIRAMISU

20zł

ICE CREAM DESSERT

20zł



C H E C K W H A T W E B A K E D T O D A Y !

COFFEE

ESPRESSO	/ 8zł
ESPRESSO DOPPIO	/ 10zł
ESPRESSO MACCHIATO	/ 9zł
AMERICANO	small 10zł / large 12zł small with milk 12zł / large with milk 14zł
FLAT WHITE	/ 12zł
CAPPUCINO	/ 11zł
LATTE MACCHIATO	/ 15zł
ICED COFFEE	/ 12zł
ICED COFFEE WHITE	/ 15zł
MOCHA	/ 17zł
MATCHA LATTE	/ 18zł
ICED MATCHA LATTE	/ 18zł
HOT CHOCKOLATE	/ 14zł



TEA

KUSMI TEA

/14zł

GREEN

Classic, characterful green tea with a delicate flavor twisted leaves

GREEN JASMINE

The classic taste of Chinese green tea with jasmine flowers

GREEN SPEARMINT

Green tea with nana mint, one of the oldest plants medicinal products that have been used for centuries in the Middle East and northern Africa

LOVELY MORNING

Green tea with mate, orange, lemon, grapefruit, guarana and marigold

ANASTASIA CZARNA

A blend of black tea, bergamot, lemon and orange

ENGLISH BREAKFAST

A blend of two Indian teas - Ceylon and Assam

EARL GREY INTENSE

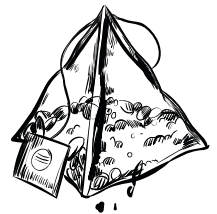
Flavored with bergamot oil, with lemon peel

DETOX

A blend of mate, green tea and lemongrass

WHITE BELLINI

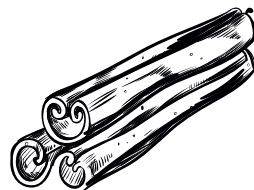
It consists of 68% white tea, 27% green tea, 5% natural peach and apricot flavor



INFUSIONS

WITH TEA

WINTER / 19zł
black tea, apple, orange, lemon,
anise, cinnamon, cloves, ginger, rosemary,
honey from your own apiary

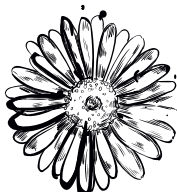


KILLER / 19zł
green tea, apple,
orange, lemon,
cloves, ginger, cayenne pepper,
honey with own apiary

HOT LEMONADE / 16zł
hibiscus/ ginger

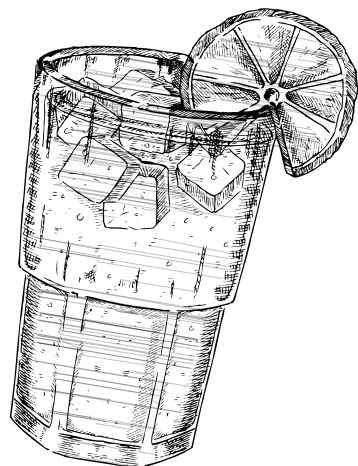
INFUSIONS

CHAMOMILE WITH LINK AND HONEY	/ 16zł
CHAMOMILE WITH LINK, MINT AND HONEY	/ 17zł
CHAMOMILE WITH LINK, ROSE AND HONEY	/ 17zł
NETTLE WITH MINT, LEMON AND HONEY	/ 16zł
DZIURAWIEC	/ 10zł
ELDERFLOWER	/ 10zł
ROSE	/ 12zł



DRINKS

COCA COLA	250ml / 9zł		
COCA COLA ZERO	250ml / 9zł		
FANTA	250ml / 9zł		
SPRITE	250ml / 9zł		
KINLEY	250ml / 9zł		
FUZETEA lemon / peach	250ml / 9zł		
CAPPY orange / apple	250ml / 9zł		
FRESH JUICE	250ml / 16zł		
LEMONADE	250ml / 15zł	1L / 30zł	
GLASS JAR OF LOCAL APPLE JUICE	250ml / 16zł		1L / 33zł
WATER KROPLA BESKIDU	330ml / 8zł	/ 750ml / 10zł	
LEVICO	500ml / 12zł	/ 750ml / 16zł	



BEERS & DIGESTIF

BEERS

PILZNER 500ml	/15zł
MIAMI LAGER 500ml	/15zł
JUNGLE IPA 500ml	/15zł
TOPAZ 500ml	/15zł
BIANCA IPA 330ml	/12zł
(fruity)	
ICHNUSA 330ml	/14zł

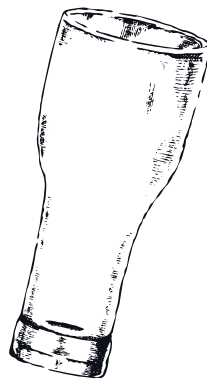


NON-ALCOHOLIC

FREE IPA 500ml	/15zł
SUPERIOR 330ml	/11zł

DIGESTIF

WIŚNIÓWKA WISNIEWSKI (40ml)	/14zł
LIMONCELLO LIMUNI (40ml)	/10zł
JAGERMEISTER (40ml)	/13zł
WERMUT MARTINI BIANCO (100ml)	/13zł
BOMBARIDINIO (100ml)	/24zł



COCKTAILS

ALCOHOL-FREE COCKTAILS

GRAPEFRUIT FIZZY / 22zł

grapefruit, rosemary, lemon, syrup, tonic water

PASSION FIZZY / 24zł

passionfruit, mint, lime, syrup, sparkling water



KOKTAJLE

GIN BASIL SMASH / 31zł

gin, lemon, basi, syrup

PASSIONFRUIT CHILLI MARGARITA / 39zł

infused tequila chilli, lime, agave syrup, tajin rim, chilli, passion fruit

PEACHTREE BELLINI / 30zł

peach liquer, peaches, prosecco

PORNSTAR MARTINI / 38zł

vodka, passionfruit, vanilla syrup, prosecco

MEZCAL MARGARITA / 37zł

mezcal Ojo De Tigre, chilli, coriander, lime, orange, maple syrup

WHISKY SOUR / 32zł

Auchentoshan whiskey, lemon, sugar syrup, protein, bitters

OLD FASHIONED / 39zł

Marker's Mark whiskey, sugar syrup, bitters, orange

SMOKED OLD FASHIONED / 42zł

Smoke Talisker Skye whisky, sugar syrup, bitters, orange

REPOSADO RUSTLE / 58zł

Jose Cuervo 1800 Anejo tequila, Cointreau liqueur, apple cider, lime, maple syrup, cinnamon, apple

APEROL SPRITZ / 29zł

aperol, prosecco, sparkling water, orange

LONG ISLAND ICED TEA / 42zł

gin, vodka, rum, tequila, Cointreau liqueur, sugar syrup, coca-cola

WINE

WHITE WINES

MIO BIANCO PUGLIA (dry)	/ 12zł / 53zł
PITARS SAUVIGNON (dry)	/ 17zł / 80zł
CHARDONNAY REGUTA (semi-dry)	/ 18zł / 85zł
COSTAVERDE VERDICCHIO DEI CASTELLI (dry)	/ 18zł / 95zł
TOSA PINOT GRIGIO (dry)	/ 19zł / 93zł
MALVASIA BIANCA DEL SALENTO (dry)	/ 20zł / 98zł
DALIS BIANCO (dry)	/ 27zł / 135zł



RED WINES

MIO ROSSO (dry)	/ 12zł / 53zł
DON FILIPPO PRIMITIVO (semi-dry)	/ 19zł / 93zł
MONTEPULCIANO D'ABRUZZO (dry)	/ 19zł / 93zł
TENUTA DI TAVIGNANO BARBAROSSA (dry)	/ 23zł / 112zł
OTTAVA RIMA MAREMMA TOSCANA (dry)	/ 24zł / 118zł
ROMANTICO MARCHE (dry)	/ 26zł / 129zł
FRAPPATO SYRAH SICILIA GRUGO (dry)	/ 28zł / 135zł
CHIANTI CLASSICO CASTELLO DI QUERCETO (dry)	/ 30zł / 149zł

WINE

ROSE WINES

MURGIA ROSA / 18zł / 88zł
(dry)

DESSERT WINES

BIANCOMANDORIA (almond wine, sweet) / 23zł / 113zł

WINE CONNOISSEUR

VERMENTINO DI GALLURA-SA RAJA (white, dry) / 33zł / 160zł

ABRAMO- LE RIVE (red, dry) / 60zł / 300zł

PIANCASTELLO ZERO- ENDRIZZI (white, dry) / 68zł / 330zł

SPARKLING WINES AND CHAMPAGNES

PROSECCI SPUMANTE MILLESIMATO (dry) / 16zł / 78zł

LAMBRUSCO AMABILE (semi sweet) / 14zł / 68zł

MOSCATO D'ASTI TRE DONNE (sweet) / 21zł / 110zł

MOET & CHANDON BRUT IMPERIAL (dry) / 430zł

NON-ALCOHOLIC WINES

LA GIOIOSA (semi-dry) / 13zł / 63zł



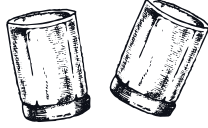
HEATED WINES

250ML / 24zł

VODKA

SHOT 40ML / BOTTLE 0,5L

BOCIAN



/ 9 Zł / 85zł

AMUNDSEN

/ 10zł / 95zł

OSTOYA

/ 12zł / 120zł

NEMIROFF

/ 12zł

OSTOYA CHARCOAL

/ 13zł

KOSKENIKROVA

/ 13zł

NIKITA CORN

/ 14zł

VIRTUOUS

/ 14zł

KRUK Z POLSKIEGO ŻYTA

/ 14zł

HOBE MAHE

/ 15zł

CANNABIS SATIVA

/ 21zł

BLACK COW PURE MILK

/ 24zł

ABSOLUT ELYX

/ 24zł

CIROC

/ 24zł

ROBERTO CAVALLI NIGHT

/ 25zł

BELVEDERE

/ 28zł

GREY GOOSE

/ 32zł

WHISKY & OTHERS

SHOT 40ML / BOTTLE 0,7L

JACK DANIEL'S / 16zł / 230zł

JIM BEAM / 17zł / 240zł

JOHNNIE WALKER BLACK LABEL / 18zł / 210zł

AUCHENTOSHAN / 20zł / 290zł

SEXTON / 22zł

MAKER'S MARK / 23zł / 320zł

TALISKER SKYE / 24zł

MONKEY SHOULDER / 25zł / 340zł

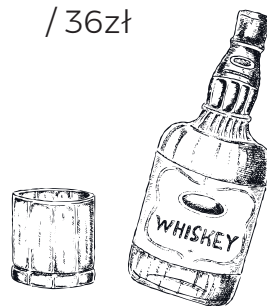
GLENFIDDICH / 34zł

METAXA (12 LAT) / 25zł

Brandy

HENNESSY / 36zł

Cognac

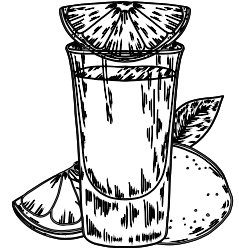


ALCOHOLIC

*SHOT 40ML

TEQUILA

SALITOS SILVER	/19zł
SALITOS GOLD	/19zł
JOSE CUERVO SILVER	/22zł
JOSE CUERVO ANEJO	/26zł
JOSE CUERVO CRYSTALINO ANEJO	/36zł
PATRON SILVER	/29zł



MEZCAL

OJO DE TIGRE	/25zł
SOMBRA	/36zł

GIN

GIN DE FRANCE	/18zł
TRANQUEBAR COLONIAL GIN	/18zł
MALFY	/19zł
BOMBAY SAPPHIRE	/19zł
ROKU GIN	/22zł



SAILOR'S JERRY	/15zł
HAVANA CLUB 7	/15zł
KUNA PANAMA	/21zł
KRAKEN	/22zł
HELL OR HIGH SPICED	/23zł
SMITH & CROSS JAMAICA	/23zł
DON PAPA	/30zł

RUM