

HOURS

Monday through Friday:

10:00 do 22:00

Saturday:

12:00 do 22:00

Sunday:

12:00 do 20:00



We proudly serve beef which is raised locally, here in Podlasie! We are the only restaurant in our region, which dry ages steaks in a special aging case in our own butcher shop – Sztuka Mięsa Rzeźnik, located on the same street, 30m from the restaurant. The steaks are aged for min 35 days (Rib Eye for at least 45 days), providing maximum flavor and tenderness!

16/07/2021

APPETIZERS

BEEF CARPACCIO <i>arugula, cherry tomatoes, parmesan, capers, balsamic vinegar, exvoo</i>	34.00
BEEF SHASHLIK 2 pcs. <i>(PORTION SIZE FOR 2 PEOPLE)</i> <i>filet mignon marinated in soy and teriyaki sauce, veggies</i>	39.00
SWEET POTATOES CHIPS <i>with blue cheese dressing</i>	21.00
HOT SPINACH AND ARTICHOKE DIP <i>with toasted bread (PORTION SIZE FOR 2 PEOPLE)</i>	28.00
BAKED BEEF BONE MARROW <i>bread, lemon, chimichurri sauce</i>	16.00
STIR FRIED SQUID <i>in butter with garlic, tarragon mayonnaise and cherry tomatoes</i>	26.00
BEEF TARTARE <i>chopped dry aged New York strip steak, homemade mayonnaise with pickled cucumber, capers, herbs, French mustard, shallot and spring onion</i>	42.00
RUSTIC POTATOES <i>exvoo, guanciale, shallot, garlic, spring onion, pepper</i>	14.00
BROCCOLINI <i>shallot, sweet onion, chili, fish sauce vinaigrette, cashew nuts</i>	14.00
HUMMUS AND LAMB <i>in the North African style, exvoo, shallot, garlic, sourdough bread from our bakery shop Sztuka Chleba I Wina</i>	32.00


BEEF

FILET MIGNON (200g)	60.00
NEW YORK STRIP STEAK (220g)	62.00
RIB EYE (300g)	69.00



Price includes:

Garlic Butter OR Green Pepper Sauce

OTHER SIDE DISHES ARE SOLD SEPARATELY !!!**STEAKS COOKING TEMPERATURES:****Blue** - Deep red color and barely warm. 100°F / 36°C.**Rare** - Center is bright red surrounded by pink. Meat is warm throughout. 117°F / 47 °C**Medium** - Center is light pink, outer portion is brown. 131°F / 55°C.**Well done** - Meat is brown/gray throughout with no hint of pink. 165°F / 74°C.**NOT RECOMENDED BY THE CHEF !!!! IT IS A CRIME AGAINST MEAT !!!!**

KOREAN BBQ BEEF (KALBI) 	52.00
<i>aged beef, jasmine rice, Korean Kalbi sauce, sauted veggies</i>	

BURGERS

KIMCHI HAMBURGER <i>with Korean style cabbage</i> 	29.00
HAMBURGER	27.00
CHEESEBURGER	28.00
„THE BRAVE ONE” <i>DOUBLE cheeseburger !!!</i>	40.00
GORGONZOLA CHEESE and BACON BURGER	33.00
PREMIUM HAMBURGER <i>caramelized sweet onion with mushrooms with a pinch of Worcestershire sauce, double Cheddar cheese,</i>	30.00
BBQ BACON CHEESEBURGER	29.00
AVOCADO SMASH HAMBURGER <i>with jalapeño</i> 	31.00

**OUR BURGERS ARE 100% BEEF HOUSEMADE FORM SELECTED MEAT .
SERVED WITH STEAK FRIES .**

OTHER INGREDIENTS: secret sauce, lettuce, tomato, pickles.
The cheese we use is **Polish Cheddar** (except Gorgonzola Cheese burger).


SOUPS

LITHUANIAN BORSCHT <i>with egg, radish, cucumber and roasted potatoes</i>	16.00
CHICKEN AND DUCK BROTH <i>with russian dumplings stuffed with lamb and pork (pielmieni), kale, carrot, soya sauce</i>	17.00

SALADS

GRILLED CHICKEN FILLET SALAD * 	32.00
<i>Red and Chinese cabbage, romaine lettuce, cucumber, celery, grapes, radish, chives, coriander, asian dressing</i>	
CEZAR SALAD <i>romaine lettuce, cezar sauce, homemade croutons, parmesan cheese</i>	25.00
CEZAR SALAD WITH BLACKENED CHICKEN * 	32.00
<i>romaine lettuce, cezar sauce, homemade croutons, parmesan cheese</i>	
CEZAR SALAD WITH BLACKENED SALMON (MOWI) 	44.00
<i>romaine lettuce, cezar sauce, homemade croutons, parmesan cheese</i>	
„RIB EYE STEAK” GRILLED SALAD	41.00
<i>rib eye steak, seasonal sauted veggies, soy and fish sauce, sesame seeds</i>	

POULTRY


BLACKENED CHICKEN * 	34.00
<i>New Orlean's style chicken fillet, roasted bell pepper "Chocko" sauce, jasmine rice, mixed greens with vinaigrette sauce</i>	
DUCK LEG CONFIT <i>with black lentils, broccolini, spring onion, chili, cashew nuts, fish sauce vinaigrette</i>	45.00

* „CORN” CHICKEN

PORK

BBQ SPARE RIBS <i>roasted potatoes, Asian style red cabbage coleslaw</i>	42.00
GRILLED PORK CHOP FROM POLISH BREED PIG	42.00
<i>with vegetables cooked in butter (carrots, potatoes, green seasonal vegetable - depends on availability), apple chutney</i>	

FISH

BLACKENED SALMON (MOWI) <i>with pumpkin and sweet potato puree, salsa</i>	52.00
<i>made from kale, pomegranate, grilled corn and leek</i>	
KOREAN BBQ SALMON (KALBI) 	52.00
<i>jasmine rice, sauted veggies, Korean Kalbi sauce</i>	

DESSERTS

HOMEMADE ICE CREAM <i>please ask your server for available flavours</i>	5.50 / l gał.
CHEESECAKE <i>on biscuit crust</i>	17.00
CREME BRULEE <i>with Baileys Irish Cream</i>	16.00
MERINGUE <i>with passion fruit and mint sauce</i>	15.00

SIDE DISHES

French Fries _____	8.00	Roasted potatoes (with rosemary and orange peel) _____	9.00
Steak Fries _____	9.00	Garlic potato puree _____	11.00
Coleslaw _____	9.00	Jasmine rice _____	10.00
Fresh veggies with vinaigrette _____	10.00	Extra sauce _____	6.50
Kimchi _____	10.00	(green pepper sause / BBQ / Cezar /	
Sauted veggies _____	11.00	roasted red bell pepper Chocko /	
Baguette _____	6.00	vinaigrette)	
Sourdough bread _____	8.00	Blue cheese sauce _____	7.00
Grilled tomato _____	7.50		