Wifi password: 87654321

HOURS
Monday through Friday:
10:00 do 22:00
Saturday:
12:00 do 22:00
Sunday:
12:00 do 20:00

RESTAURACJA SZTUKA MIĘSA

We proudly serve beef which is raised localy, 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!

02/08/2022

APPETIZERS

BEEF CARPACCIO *arugula, cherry tomatoes, parmesan, capers, balsamic vinegar, exvoo* 38.00

BEEF SHASHLIK *2 pcs.* *(PORTION SIZE FOR 2 PEOPLE)* 42.00
filet mignon marinated in soy and teriyaki sauce, veggies

SWEET POTATOES CHIPS *with blue cheese dressing* 27.00

LAMB AND HUMMUS *exvoo, shallot, garlic, pomegranate, sourdough bread from our bakery shop Sztuka Chleba I Wina* 32.00

HUMMUS *exvoo, shallot, garlic, pomegranate, sourdough bread from our bakery shop Sztuka Chleba I Wina* 14.00

HOT SPINACH AND ARTICHOKE DIP 34.00
witch toasted bread (PORTION SIZE FOR 2 PEOPLE)

BAKED BEEF BONE MARROW *bread, lemon, chimichurri sauce* 18.00

STIR FRIED SQUID *in butter with garlic, tarragon mayonnaise and cherry tomatoes* 27.00

BEEF TARTARE *chopped dry aged New York strip steak, homemade mayonnaise with pickled cucumber, capers, herbs, French mustard, shallot and spring onion* 52.00

BROCCOLINI *shallot, sweet onion, chili, fish sauce vinaigrette, cashew nuts* 18.00

BEEF

FILET MIGNON (200g) 89.00
NEW YORK STRIP STEAK (220g) 73.00
RIB EYE (300g) 82.00

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) 55.50
aged beef, jasmine rice, Korean Kalbi sauce, sauted veggies

BURGERS

SERVED WITH STEAK FRIES

HAMBURGER 33.00
CHEESEBURGER 34.00
GORGONZOLA CHEESE and BACON BURGER 41.00
PREMIUM HAMBURGER *caramelized sweet onion with mushrooms with a pinch of Worcestershire sauce, double Cheddar cheese,* 41.00
BBQ BACON CHEESEBURGER 38.00
KIMCHI HAMBURGER *with Korean style cabbage* 35.00
„THE BRAVE ONE" *DOUBLE cheeseburger !!!* 47.00

OUR BURGERS ARE 200g 100% BEEF HOUSEMADE FORM SELECTED MEAT

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

SOUPS

CHICKEN AND DUCK BROTH *with russian dumplings stuffed with lamb and pork (pielmieni), kale, carrot, soya sauce* 19.00

LITHUANIAN BORSCHT *with egg, radish, cucumber and roasted potatoes* 18.00

SALADS

GRILLED CHICKEN FILLET SALAD * 36.00
mixed greens, cucumber, tomato, chickpea, red onion, vinaigrette sauce, homemade bread

CEZAR SALAD *romaine lettuce, ezar sauce, homemade croutons, parmesan cheese* 32.00

CEZAR SALAD WITH BLACKENED CHICKEN * 39.00
romaine lettuce, cezar sauce, homemade croutons, parmesan cheese

„RIB EYE STEAK" GRILLED SALAD 47.00
rib eye steak, seasonal sauted veggies, soy and fish sauce, sesame seeds

POULTRY

BLACKENED CHICKEN * 38.00
New Orlean's style chicken fillet, roasted bell pepper "Chocko" sauce, jasmine rice, mixed greens with vinaigrette sauce

**** "CORN" CHICKEN***

PORK

BBQ SPARE RIBS *roasted potatoes, Asian style red cabbage coleslaw* 47.00

GRILLED PORK CHOP FROM POLISH BREED PIG 45.00
with vegetables cooked in butter (carrots, potatoes, green seasonal vegetable - depends on availability), apple chutney

PORK TENDERLOIN *onion demi glace, garlic potato puree, roasted cabagge* 45.00

FISH

HALIBUT *with seasonal vegetables, capers, pine nuts, quinoa* 58.00

DESSERTS

HOMEMADE ICE CREAM 7.00 /
please ask your server for available flavours one scoop
CHEESECAKE *on biscuit crust* 18.00
CREME BRULEE *with Baileys Irish Cream* 17.00
MERINGUE *with passion fruit and mint sauce* 16.00
CAFÉ AFFOGATO *with Baileys Irish Cream (espresso, homemade ice cream, liqueur)* 19.00

SIDE DISHES

French Fries 11.00
Steak Fries 12.00
Coleslaw 12.00
Fresh veggies with vinaigrette 12.00
Kimchi 12.00
Sauted veggies 13.00
Grilled tomato 10.00
Baguette 6.00
Sourdough bread 8.00

Roasted potatoes (with rosemary and orange peel) 12.00
Garlic potato puree 12.00
Jasmine rice 12.00
Extra sauce: 7.00
Green pepper sause / BBQ / Cezar / roasted red bell pepper Chocko / vinaigrette
Blue cheese sauce 8.00