



HOURS

Monday through Friday:

10:00 to 22:00

Saturday:

12:00 to 22:00

Sunday:

12:00 to 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**.

Our bread and buns are baked in our bakery „**SZTUKA CHLEBA I WINA**”

Both places are located next to the Restaurant.

25/06/2024

APPETIZERS

VEAL BLACK PUDDING <i>romesco sauce, pecorino cheese, panko batter</i>	28.00
BROCCOLINI <i>shallot, sweet onion, chili, fish sauce vinaigrette, cashew nuts, mayonnaise</i>	24.00
BEEF CARPACCIO <i>arugula, cherry tomatoes, parmesan, capers, balsamic vinegar, exvoo</i>	42.00
BEEF SHASHLIK 2 pcs. <i>(PORTION SIZE FOR 2 PEOPLE)</i> <i>filet mignon marinated in soy and teriyaki sauce, veggies</i>	45.00
SWEET POTATOES CHIPS <i>with blue cheese dressing</i>	28.00
LAMB AND HUMMUS <i>exvoo, shallot, garlic, pomegranate, sourdough bread from our bakery shop Sztuka Chleba I Wina</i>	45.00
HUMMUS <i>exvoo, shallot, garlic, pomegranate, sourdough bread from our bakery shop Sztuka Chleba I Wina</i>	25.00
HOT SPINACH AND ARTICHOKE DIP <i>with toasted bread (PORTION SIZE FOR 2 PEOPLE)</i>	42.00
BAKED BEEF BONE MARROW <i>bread, lemon, chimichurri sauce</i>	25.00
BEEF TARTARE <i>chopped dry aged New York strip steak (140g), homemade mayonnaise with pickled cucumber, capers, herbs, French mustard, shallot and spring onion</i>	57.00

BEEF

FILET MIGNON (200g)	110.00
NEW YORK STRIP STEAK (220g)	97.00
RIB EYE (300g)	121.00

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) 	59.00
<i>aged beef, jasmine rice, Korean Kalbi sauce, sauted veggies</i>	

BURGERS

SERVED WITH STEAK FRIES

HAMBURGER	42.00
CHEESEBURGER	43.00
GORGONZOLA CHEESE and BACON BURGER	50.00
PREMIUM HAMBURGER <i>caramelized sweet onion with mushrooms with a pinch of Worcestershire sauce, double Cheddar cheese,</i>	50.00
BBQ BACON CHEESEBURGER	50.00
KIMCHI HAMBURGER <i>with Korean style cabbage</i> 	45.00
„THE BRAVE ONE” DOUBLE cheeseburger !!! 	56.00

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).*

BURGER BUNS ARE BAKED IN OUR BAKERY: „SZTUKA CHLEBA I WINA”


SOUPS

CHICKEN BROTH <i>with veal meatballs, broccolini, carrot, oregano</i>	26.00
LITHUANIAN BORSCHT <i>with egg, radish, cucumber and roasted potatoes</i>	26.00

SALADS

CEZAR SALAD <i>romaine lettuce, ezar sauce, homemade croutons, parmesan cheese</i>	41.00
CEZAR SALAD WITH BLACKENED CHICKEN * 	53.00
<i>romaine lettuce, cezar sauce, homemade croutons, parmesan cheese</i>	
„RIB EYE STEAK” GRILLED SALAD 	65.00
<i>rib eye steak (150g), seasonal sauted veggies, soy and fish sauce, sesame seeds</i>	
CEZAR SALAD WITH BLACKENED SALMON 	58.00
<i>romaine lettuce, cezar sauce, homemade croutons, parmesan cheese</i>	
GRILLED CHICKEN FILLET SALAD * 45.00	
<i>mixed greens, cucumber, tomato, chickpea, onion, vinaigrette sauce, homemade bread</i>	

POULTRY

BLACKENED CHICKEN * 	46.00
<i>New Orlean’s style chicken fillet, roasted bell pepper “Chocko” sauce, jasmine rice, mixed greens with vinaigrette sauce</i>	

LAMB

SERVED FROM TUESDAY TO SUNDAY - *please ask your server*

PORK

BBQ SPARE RIBS <i>roasted potatoes, Asian style red cabbage coleslaw</i>	55.00
GRILLED PORK CHOP FROM POLISH BREED PIG <i>with vegetables cooked in butter (carrots, potatoes, green seasonal vegetable - depends on availability), apple chutney</i>	54.00
PORK TENDERLOIN <i>onion demi glace, garlic potato puree, roasted cabagge</i>	58.00

FISH

GRILLED SALMON <i>with pumpkin and sweet potato puree, salsa made from arugula, pomegranate and leek</i>	68.00
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DESSERTS

HOMEMADE ICE CREAM	9.00 /
<i>please ask your server for available flavours</i>	one scoop
CHEESECAKE <i>on biscuit crust</i>	25.00
CREME BRULEE <i>with Baileys Irish Cream</i>	21.00
CAFÉ AFFOGATO <i>homemade ice cream, esprsso cocoa</i>	19.00

SIDE DISHES

French Fries _____	12.00	Roasted potatoes (with rosemary and orange peel) _____	13.00
Steak Fries _____	13.00	Garlic potato puree _____	13.00
Coleslaw _____	13.00	Jasmine rice _____	13.00
Fresh veggies with vinaigrette _	13.00	Extra sauce: _____	8.00
Kimchi _____	13.00	Green pepper sause / BBQ / Cezar /	
Sauted veggies _____	15.00	roasted red bell pepper Chocko /	
Grilled tomato _____	11.00	vinaigrette	
Baguette _____	7.00	Blue cheese sauce _____	9.00
Sourdough bread _____	3.50		