

**HOURS**Monday through Friday:  
10:00 to 22:00Saturday:  
12:00 to 22:00Sunday:  
12:00 to 20:00We 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.**

01/09/2024

**APPETIZERS**

BROCCOLINI shallot, sweet onion, chili, fish sauce vinaigrette, cashew nuts, mayonnaise	24.00
BEEF CARPACCIO arugula, cherry tomatoes, parmesan, capers, balsamic vinegar, exvoo	42.00
BEEF SHASHLIK 2 pcs. (PORTION SIZE FOR 2 PEOPLE) filet mignon marinated in soy and teriyaki sauce, veggies	45.00
SWEET POTATOES CHIPS with blue cheese dressing	28.00
LAMB AND HUMMUS exvoo, garlic, pomegranate, sourdough bread from our bakery shop Sztuka Chleba I Wina	45.00
HUMMUS exvoo, garlic, pomegranate, sourdough bread from our bakery shop	25.00
BAKED BEEF BONE MARROW bread, lemon, chimichurri sauce	25.00
BEEF TARTARE chopped dry aged New York strip steak (140g), homemade mayonnaise with pickled cucumber, capers, herbs, French mustard, shallot and spring onion	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 RECOMMENDED BY THE CHEF !!!! IT IS A CRIME AGAINST MEAT !!!!**

KOREAN BBQ BEEF (KALBI) aged beef, jasmine rice, Korean Kalbi sauce, sauted veggies	  59.00
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**BURGERS****SERVED WITH STEAK FRIES**

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

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

OTHER INGREDIENTS: 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 with veal meatballs, broccolini, carrot, oregano	26.00
LITHUANIAN BORSCHT with egg, radish, cucumber and roasted potatoes	26.00

**SALADS**

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

**POULTRY**

BLACKENED CHICKEN * 	46.00
New Orleans style chicken fillet, roasted bell pepper “Chocko” sauce, jasmine rice, mixed greens with vinaigrette sauce	

**LAMB**

LAMB ROULADE	63.00
Parsley root puree, green beans, shallot, sweet onion, chili, fish sauce vinaigrette, cashew nuts, mayonnaise	

**PORK**

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

**FISH**

GRILLED SALMON with pumpkin and sweet potato puree, salsa made from arugula, pomegranate and leek	68.00
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**DESSERTS**

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