

**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**”DELIVERY FEE:
PAY BY CASH = 15ZŁ
PAY BY CARD = 20 / 25 ZŁ
MINIMUM ORDER – 50PLN**Both places are located next to the Restaurant.**

15/11/2024

APPETIZERS

SWEET POTATOES CHIPS <i>with blue cheese dressing</i>	32.00
BROCCOLINI <i>shallot, sweet onion, chili, fish sauce vinaigrette, cashew nuts, mayonnaise</i>	32.00
LAMB AND HUMMUS <i>exvoo, garlic, pomegranate, sourdough bread from our bakery shop Sztuka Chleba I Wina</i>	47.00
HUMMUS <i>exvoo, garlic, pomegranate, sourdough bread from our bakery shop</i>	27.00
BAKED BEEF BONE MARROW <i>bread, lemon, chimichurri sauce</i>	26.00
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>	64.00
BEEF CARPACCIO <i>arugula, cherry tomatoes, parmesan, capers, balsamic vinegar, exvoo</i>	46.00
BEEF SHASHLIK <i>2 pcs. filet mignon marinated in soy and teriyaki sauce, veggies</i>	48.00
HOT SPINACH AND ARTICHOKE DIP <i>with toasted bread (PORTION SIZE FOR 2 PEOPLE)</i>	46.00



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)   63.00
<i>aged beef, jasmine rice, Korean Kalbi sauce, sauted veggies</i>

BURGERS**SERVED WITH STEAK FRIES**

HAMBURGER	44.00
CHEESEBURGER	46.00
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>	52.00
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 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 AND DUCK BROTH <i>with russian dumplings stuffed with lamb and pork (pielmieni), pak choi, carrot, soya sauce</i>	26.00
MAQUE CHOUX <i>mildly spicy corn chowder, cream based, with vegetables, bacon, shrimps and salmon</i>	39.00

SALADS

„RIB EYE STEAK” GRILLED SALAD <i>(we don't serve on Sundays) rib eye steak (150g), seasonal sauted veggies, soy and fish sauce, sesame seeds</i> 	65.00
CEZAR SALAD <i>romaine lettuce, ezar sauce, homemade croutons, parmesan cheese</i>	41.00
CEZAR SALAD WITH BLACKENED CHICKEN * 	53.00
CEZAR SALAD WITH BLACKENED SALMON 	58.00
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

LAMB ROULADE	63.00
<i>Parsley root puree, broccolini, shallot, sweet onion, fish sauce vinaigrette, cashew, nuts, mayonnaise</i>	

PORK

BBQ SPARE RIBS <i>roasted potatoes, Asian style red cabbage coleslaw</i>	57.00
GRILLED PORK CHOP FROM POLISH BREED PIG <i>with vegetables cooked in butter (carrots, potatoes, green seasonal vegetable - depends on availability), apple chutney</i>	58.00
PORK TENDERLOIN <i>onion demi glace, garlic potato puree, roasted cabbage</i>	62.00

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, espresso 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	Parsley root puree _____	14.00
Kimchi _____	13.00	Extra sauce: _____	8.00
Sauted veggies _____	15.00	Green pepper sause / BBQ / Cezar /	
Grilled tomato _____	11.00	roasted red bell pepper Chocko /	
Baguette _____	7.00	Vinaigrette	
Sourdough bread _____	3.50	Blue cheese sauce _____	9.00