

**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.

31/01/2025

APPETIZERS

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| 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

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| FILET MIGNON (200g) | 120.00 |
| NEW YORK STRIP STEAK (220g) | 107.00 |
| RIB EYE (300g) | 131.00 |



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 !!!!**

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| KOREAN BBQ BEEF (KALBI) |   67.00 |
| <i>aged beef, jasmine rice, Korean Kalbi sauce, sauted veggies</i> | |


BURGERS**SERVED WITH STEAK FRIES**

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| HAMBURGER | 46.00 |
| CHEESEBURGER | 48.00 |
| GORGONZOLA CHEESE and BACON BURGER | 52.00 |
| PREMIUM HAMBURGER <i>caramelized sweet onion with mushrooms with a pinch of Worcestershire sauce, double Cheddar cheese,</i> | 54.00 |
| BBQ BACON CHEESEBURGER | 52.00 |
| KIMCHI HAMBURGER <i>with Korean style cabbage</i> |   47.00 |
| „THE BRAVE ONE” DOUBLE cheeseburger !!! | 61.00 |

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**

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| 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 and shrimps</i> | 39.00 |

SALADS

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| „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> |  69.00 |
| CEZAR SALAD <i>romaine lettuce, ezar sauce, homemade croutons, parmesan cheese</i> | 41.00 |
| CEZAR SALAD WITH BLACKENED CHICKEN * <i>romaine lettuce, cezar sauce, homemade croutons, parmesan cheese</i> |  53.00 |
| GRILLED CHICKEN FILLET SALAD * <i>mixed greens, cucumber, tomato, chickpea, onion, vinaigrette sauce, homemade bread</i> | 45.00 |

POULTRY

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| BLACKENED CHICKEN * <i>New Orlean's style chicken fillet, roasted bell pepper "Chocko" sauce, jasmine rice, mixed greens with vinaigrette sauce</i> |  46.00 |
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LAMB

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

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| 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

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| SEA BASS <i>pearl couscous, saffron bechamel, roasted pepper, capers</i> | 68.00 |
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DESSERTS

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| HOMEMADE ICE CREAM <i>please ask your server for available flavours</i> | 9.00 / one scoop |
| CHEESECAKE <i>on biscuit crust</i> | 25.00 |
| CREME BRULEE <i>with Baileys Irish Cream</i> | 23.00 |
| CAFÉ AFFOGATO <i>homemade ice cream, espresso cocoa</i> | 21.00 |

SIDE DISHES

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| 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 |