

**HOURS**Monday through Saturday:
12:00 to 22:00Sunday:
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”

DELIVERY FEE:
PAY BY CASH = 16ZŁ
PAY BY CARD = 20 / 24 ZŁ
MINIMUM ORDER – 70PLN

Both places are located next to the Restaurant.

06/02/2026

APPETIZERS

VEAL BLACK PUDDING romesco sauce, pecorino cheese, panko batter (250g)	34.00
SWEET POTATOES CHIPS with blue cheese dressing (230g)	35.00
BROCCOLINI shallot, sweet onion, chili, fish sauce vinaigrette, cashew nuts, mayonnaise (200g)	35.00
LAMB AND HUMMUS exvoo, garlic, pomegranate, sourdough bread* (325g)	52.00
HUMMUS exvoo, garlic, pomegranate, sourdough bread* (245g)	29.00
BAKED BEEF BONE MARROW bread*, lemon, chimichurri sauce (1 psc.)	28.00
BEEF TARTARE <u>chopped dry aged for 45 days New York strip steak 140g</u> homemade mayonnaise with pickled cucumber, capers, herbs, French mustard, shallot and spring onion, bread* (245g)	69.00
TARTARE WITH FRIED EGG (+50g)	+5.00
BEEF CARPACCIO arugula, cherry tomatoes, parmesan, capers, balsamic vinegar, exvoo (200g)	59.00
BEEF SHASHLIK (2 pcs. = 210g) filet mignon marinated in soy and teriyaki sauce, veggies	52.00
HOT SPINACH AND ARTICHOKE DIP witch toasted bread* (<u>PORTION SIZE FOR 2 PEOPLE</u>) (270g)	51.00


BEEF

FILET MIGNON (200g)	144.00
NEW YORK STRIP STEAK (220g)	128.00
RIB EYE (300g)	154.00

Price includes:


garlic butter / green pepper sauce (50g)

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) (530g)  85.00
aged beef, jasmine rice, Korean Kalbi sauce, sauted veggies

BURGERS


SERVED WITH STEAK FRIES (+160g)

HAMBURGER (370g)	56.00
CHEESEBURGER (385g)	58.00
GORGONZOLA CHEESE and BACON BURGER (425g)	63.00
PREMIUM HAMBURGER caramelized sweet onion with mushrooms with a pinch of Worcestershire sauce, double Cheddar cheese (570g)	65.00
BBQ BACON CHEESEBURGER (425g)	63.00
KIMCHI HAMBURGER with Korean style cabbage (430g) 	57.00
„THE BRAVE ONE” DOUBLE cheeseburger (2 x 200g of meat) !!! (660g)	73.00



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

OTHER INGRIDIENS: secret sauce, lettuce, tomato, pickles (except KIMCHI HAMBURGER).
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 with russian dumplings stuffed with lamb  pork (pielmieni), pak choi, carrot, soya sauce (mild or spicy - you can choose) (535g)	35.00
MAQUE CHOUX mildly spicy corn chowder, cream based, with vegetables, bacon, shrimps and corvina	43.00

SALADS

„RIB EYE STEAK” GRILLED SALAD (we don't serve on Sundays)  Rib Eye steak = 150g, seasonal sauted veggies, soy and fish sauce, sesame seeds (585g)	94.00
CEZAR SALAD romaine lettuce, cezar sauce, homemade croutons, parmesan cheese (285g)	45.00
CEZAR SALAD WITH BLACKENED CHICKEN * 	58.00
GRILLED CHICKEN FILLET SALAD * 49.00 mixed greens, cucumber, tomato, chickpea, onion, vinaigrette sauce, balsamic vinegar, homemade bread (640g)	

POULTRY

BLACKENED CHICKEN * 	50.00
New Orlean's style chicken fillet, roasted bell pepper “Chocko” sauce, jasmine rice, mixed greens with vinaigrette sauce (550g)	

**CORN” CHICKEN

LAMB

LAMB ROULADE	78.00
Parsley root puree, broccolini, shallot, sweet onion, fish sauce vinaigrette, cashew, nuts, mayonnaise (485g)	

PORK

BBQ SPARE RIBS roasted potatoes, Asian style red cabbage coleslaw (680g)	62.00
GRILLED PORK CHOP FROM POLISH BREED PIG 63.00 with vegetables cooked in butter (carrots, potatoes, green seasonal vegetable - depends on availability), apple chutney (530g)	
PORK TENDERLOIN garlic potato puree, roasted cabagge, onion demi glace (630g)	68.00

FISH


CORVINA garlic potato puree, zucchini, broccolini, Beurre Blanc Sauce (510g)	74.00
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IN OUR RESTAURANT WE USE ONLY ANIMAL FATS AND OLIVE OIL (pomace, exvoo)

DESSERTS

HOMEMADE ICE CREAM (85g)	10.00 /
<u>please ask your server for available flavours</u>	one scoop
CHEESECAKE on biscuit crust (200g)	27.00
CREME BRULEE with Baileys Irish Cream (190g)	25.00
CAFÉ AFFOGATO homemade ice cream, esprso cocoa (105g)	23.00

SIDE DISHES

French Fries 160g	13.00	Roasted potatoes (with rosemary and orange peel) 180g	14.00
Steak Fries 180g	14.00	Garlic potato puree 280g	14.00
Coleslaw 160g	14.00	Jasmine rice 100g	14.00
Fresh veggies with vinaigrette 220g	14.00	Parsley root puree 200g	15.00
Kimchi  180g	14.00	Extra sauce 50g	9.00
Sauted veggies 230g	17.00	Green pepper sause / BBQ / cezar /	
Grilled tomato 200g	12.00	roasted red bell pepper Chocko /	
Baguette 90g	8.00	Vinaigrette	
Sourdough bread 55g	4.00	Blue cheese sauce 50g	10.00
Garlic butter 15g	6.00		