

FEASTING

MEAT BOARD



own meats, brawn, pâté, kabanos, sausage, lard, pickles, marinated mushrooms, pickled cucumber, home-made bread

This dish goes best with: Beer: Pils | Red Wine: Pálffy, Moderna Cabernet Cortis | Sherry: Fino, Oloroso, Cortado
Allergens: gluten, milk, mustard

65,-

CHEESE BOARD

cheeses from the żeliszawice farm, goat cheeses, amber, sapphire, ruby, red onion jam, chutney, crackers

This dish goes best with: Beer: Wheat | White Wine: Pálava, Riesling
Allergens: gluten, milk, nuts

55,-



MEAT FEAST

for four persons

pork knuckle, rib, silesian roulade, chicken breast, entrecote steak, beef cheek, duck leg

young potato, silesian dumplings, fries, grilled vegetables, cooked vegetables, coleslaw, herb butter, pepper sauce, demi glace

Allergens: gluten, eggs, milk, celery, mustard

470,-



BEER TASTING

Pils, Wheat, AIPA
+ two seasonal beers
5 X 0,125ML=30,-



DID YOU LIKED OUR BEER?! BUY BOTTLED BEER
PILS/WHEAT -20,- | AIPA / SEASONAL -22,-



MAIN MENU

APPETIZER



BEEF TARTARE

polish tenderloin 100g, bay bolete, pickled cucumber, onion, egg yolk, herbal mayonnaise, dijon

This dish goes best with: Beer: Pils | Red wine: Tank Primitivo, Sherry: Cortado | Vodka: Wasabi Farm Vodka
Allergens: gluten, eggs, mustard

50,-

BEEF CARPACCIO

parmesan, arugula, caper, cherry tomatoes, mushroom, truffle oil

This dish goes best with: Beer: AIPA | Red Wine: Pálffy | White Wine: Barista Chardonnay, Crios Torrontés | Sherry: Fino
Allergens: gluten, milk

50,-



BLACK TIGER SHRIMPS

6 PIECES SIZE 16/20

garlic butter, toast, lettuce

This dish goes best with: Beer: Wheat | White Wine: The Ned, Crios Torrontés | Sherry: Fino | Sparkling: Cava, Dirupo
Allergens: gluten, crustaceans, milk

57,-

ST. JAMES'S SCALLOP

romanesco, fig, hollandaise sauce

This dish goes best with: Beer: Wheat | White Wine: The Ned, Crios Torrontés, Morgado | Sparkling: Cava, Dirupo
Allergens: eggs, milk, molluscs

56,-

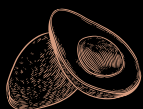
SALAD

CAESAR SALAD

chicken breast, bacon, romaine lettuce, parmesan, cherry tomatoes

This dish goes best with: Beer: Pils | White Wine: Tank Grillo, Barista Chardonnay, Moderna Johanniter, Cava
Allergens: gluten, fish, milk

42,-



TUNA SALAD

tuna, lettuce, avocado, cherry tomatoes, rhubarb dressing, seasonal fruit, sesame

This dish goes best with: Beer: Wheat | White Wine: Moderna Johanniter, Crios Torrontés, Morgado | Sherry: Fino
Allergens: fish, sesame

43,-

HALLOUMI SALAD

halloumi, lettuce, avocado, cherry tomatoes, rhubarb dressing, seasonal fruit

This dish goes best with: Beer: Wheat | White Wine: Moderna Johanniter, Crios Torrontés, Riesling | Sherry: Fino
Allergens: milk

42,-



SOUP

BROTH WITH HOMEMADE NOODLES

Allergens: gluten, eggs, celery



22,-



SOUR RYE SOUP MADE WITH YOUR OWN SOURDOUGH

sausage, bacon, mushroom, onion, mashed potatoes, egg, spring onion

Allergens: gluten, eggs, celery

27,-



SEASONAL CREAM

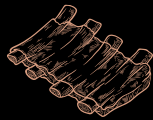
ask the waiter about the current offer



25,-



MEAT



BBQ PORK RIB

sweet potato fries, tartar sauce, demi glace

This dish goes best with: Beer: Pils and AIPA | Red Wine: Tank Primitivo, Barista Pinotage | Sherry: Oloroso
Allergens: gluten, milk, celery, mustard

62,-

BEEF ROULADE

silesian dumplings, red cabbage, roast sauce

This dish goes best with: Beer: Pils and AIPA | Red Wine: Crios Malbec, Moderna Cabernet Cortis | Sherry: Oloroso
Allergens: gluten, eggs, celery, mustard

59,-



ROASTED PORK SHANK

fried cabbage, baked potatoes, horseradish, mustard

This dish goes best with: Beer: Pils | Red Wine: Rioja, Moderna Cabernet Cortis | Sherry: Oloroso, Cortado
Allergens: gluten, milk, mustard

71,-

CHICKEN BREAST SUPREME

fried romaine lettuce with garnish, celery and potato puree,
roasted butter, young carrot, radish, salsa verde

This dish goes best with: Beer: Wheat | White wine: The Ned, Barista Chardonnay | Sherry: Fino
Allergens: milk, celery, mustard

53,-



DUCK BREAST SOUS VIDE

caramelized chicory with orange, potato fondant,
sugar snap peas, carrot and sea buckthorn puree, demi glace

This dish goes best with: Beer: Pils | Red Wine: Palffy, Moderna Cabernet, Tank Primitivo | Sherry: Oloroso,
Allergens: gluten, milk, celery

62,-

BURGER



BBQ BURGER

bacon, cheddar, lettuce, arugula, tomato, cucumber, onion, bbq sauce, fries

This dish goes best with: Beer: AIPA | Red Wine: Palffy Pinot Noir, Crios Malbec, | Sherry: Oloroso
Allergens: gluten, eggs, milk, sesame

51,-

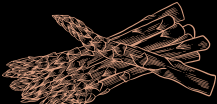


SPICY CHICKEN BURGER

chicken breast, red coleslaw, lettuce, tomato, spicy mayonnaise, fries

This dish goes best with: Beer: Pils and AIPA | White Wine: Tank Primitivo, Crios Malbec | Sherry: Oloroso
Allergens: gluten, eggs, milk, sesame

49,-



HALLOUMI BURGER

asparagus, grilled pepper, zucchini, tomato, cucumber, lettuce, yogurt sauce, fries

This dish goes best with: Beer: Wheat | White Wine: Barista Chardonnay, Riesling | Sherry: Fino
Allergens: gluten, eggs, milk, sesame

50,-



STEAK

SADDLE OF LAMB ON THE BONE

250 g/ 118,-

This dish goes best with: Beer: Pils | Red Wine: Rioja, Amarone, Crios Malbec, | Sherry: Oloroso
Allergens: gluten, milk

POLISH SIRLOIN STEAK

220 g/99,-

This dish goes best with: Beer: Pils and AIPA | Red Wine: Crios Malbec, Amarone, Moderna Cabernet Cortis
Allergens: milk

ENTRECOTE

300 g/130,-

This dish goes best with: Beer: Pils and AIPA | Red Wine: Crios Malbec, Amarone, Moderna Cabernet Cortis
Allergens: milk

TOMAHAWK- ENTRECOTE STEAK WITH BONE - FOR TWO PEOPLE

1 kg/ 270,-

This dish goes best with: Beer: Pils and AIPA | Red Wine: Modern Cabernet Cortis, Amarone, Rioja
Allergens: milk



Waiting time approximately 1.5 hours



ADDITIVES TO CHOOSE

french fries or sweet potato fries or new potatoes

grilled vegetables or salads with dressing or boiled vegetables

sauces: demi glace or green pepper or bbq or tartar or herb butter



PASTA



STIR FRY

soba noodles, chicken, vegetables, ginger, garlic, chilli, coriander, sesame, salty and spicy sauce

This dish goes best with: Beer: Pils | White wine: The Ned, Crios Torrontes, Morgado | Sherry: Fino
Allergens: gluten, eggs, sesame

46,-

RAVIOLI WITH ASPARAGUS

shallot, semi secci tomato, parmesan, arugula



This dish goes best with: Beer: Wheat | White wine: Grillo, Palava, The Ned, Morgado | Sherry: Fino
Allergens: gluten, eggs, milk

44,-



TAGLIATELLE

shrimps, mussels, zucchini, cherry tomatoes, garlic, parmesan, arugula

This dish goes best with: Beer: Wheat | White wine: Grillo, Palava, The Ned, Morgado | Sherry: Fino
Allergens: gluten, crustaceans, eggs, milk, molluscs

58,-



STIR FRY



soba noodles, smoked tofu, vegetables, ginger, garlic, chilli, coriander, sesame, salty and spicy sauce

This dish goes best with: Beer: Pils | White wine: The Ned, Crios Torrontes, Morgado | Sherry: Fino
Allergens: gluten, eggs, sesame

46,-



FISH



TROUT BAKED IN PARCHMENT

new potatoes, new potatoes, caper sauce

This dish goes best with: Beer: Wheat | White Wine: The Ned, Crios Torrontes, Barista Chardonnay | Sherry: Fino
Allergens: fish, milk

57,-

HALIBUT

black lentils, green peas, sweet potato mousse, noodles

This dish goes best with: Beer: Wheat | White Wine: The Ned, Crios Torrontes, Morgado | Sherry: Fino
Allergens: crustaceans, fish, milk, molluscs

67,-



DESSERT



WHITE CHOCOLATE MOUSSE

raspberry, sponge cake

This dish goes best with: White Wine: Pálava, Morgado | Sherry: Ximenez | Rum: Bumbu
Allergens: gluten, eggs, milk

28,-

NEW YORK CHEESECAKE

strawberry ice cream

This dish goes best with: White Wine: Pálava, Morgado | Sherry: Ximenez | Rum: Bumbu
Allergens: gluten, eggs, milk



27,-



HOMEMADE ICE-CREAM

3 scoops

This dish goes best with: White Wine: Pálava, Morgado | Sherry: Ximenez | Rum: Bumbu
Allergens: gluten, eggs, milk

21,-



TRADITIONAL LEMON SZPAJZA

cocoa

This dish goes best with: White Wine: Pálava, Morgado | Sherry: Ximenez
Allergens: gluten, eggs, milk



25,-



TEA



LEAF TEA IN A JUG

ceylon, earl gray, green, mint, chamomile, jasmine,
roibos mango-orange, wild rose, hibiscus

16,-

COFFEE

ESPRESSO

10,-

DOPPIO

15,-

AMERICANO

12,-

FLAT WHITE

18,-

LATTE

14,-

LATTE MACCHIATO

16,-

CAPPUCCINO

17,-

DECAFFEINATED COFFEE

10,-



COFFEE ADDITIVES

COFFEE SYRUP

3,-

amaretto, white chocolate, caramel, vanilla

LACTOSE-FREE MILK

3,-

OAT MILK

3,-

LOW-ALCOHOL BEER

Light beer with a low alcohol content less than 1% vol.
Gently hopped with the American Citra variety.

0,3L / 11,- 0,5L / 15,- 1L / 26,-

CLASSIC BEERS

PILS

Light, bottom fermented beer in Pilsner Style. It contains the best varieties of hops from Polish and Czech plantations. The characteristic features are: complex maltiness, strong bitterness, flower and herbal aromas of hops.

0,3L / 13,- 0,5L / 18,- 1L / 30,-

WHEAT

Light beer in the Bavarian Hefe-Weizen style, on wheat malt and a special strain of top fermentation yeast. The characteristic features are: haziness and clove-banana flavor and gentle bitterness coming from Polish hop varieties.

0,3L / 13,- 0,5L / 18,- 1L / 30,-

AIPA

Light beer in the American India Pale Ale Style, dry hopped during aging to enhance the aroma. It's characteristics are: solid malty construction and rich bitterness, citrus notes, resin, flowers and tropical fruits, coming from American hops.

0,3L / 15,- 0,5L / 20,- 1L / 35,-

SEASONAL BEERS

GOSE WITH LEMON GRASS

A light, sour wheat beer, referring to the historic German Gose style from the 16th century. Originally, Gose beer was a sour, lightly hopped beer with the addition of salt for full flavor and coriander for a citrus aroma. Gose from Browar Mariacki additionally contains lemongrass, which was added to the beer wort right after cooking. Thanks to this, the citrus accents of this beer were enhanced. The most refreshing beer offered by Browar Mariacki.

0,3L / 15,- 0,5L / 20,- 1L / 35,-

PINEAPPLE WHEAT

Light wheat beer with pineapple juice added during aging. During brewing the beer was enriched with non-fermentable birch sugar, i.e. xylitol. It gives a characteristic sweetness, enriching the character of pineapple juice. The result is a mild fruit beer with a hint of bitterness from Polish Marynka hops.

0,3L / 15,- 0,5L / 20,- 1L / 35,-

UNDECIDED WHICH BEER TO CHOOSE ? ORDER A TASTING SET

4 X 0,125ML = 25,- | 5 X 0,125ML = 30,-

DID YOU LIKE OUR BEER?! BUY BOTTLE BEER

PILS/WHEAT-20,- | AIPA / SEASONAL-22,-



MARIACKI COCKTAILS

ORIGINAL COCKTAILS PREPARED BY
DAVE SMILER I MATEUSZ PRZEWOŹNY

"MARIACKI HERBARY"



JAŚMIN (JASMINIUM)

vodka, jasmine, orange, pandan, juniper, hibiscus

35,-

SZYPSZYNA (ROSA CANINA)

gin, wild rose, flowers, herbs

35,-



RUMIANEK (MATRICARIA)

tequila, pomelo, chamomile, lychee, fino sherry

38,-

DĄB (QUERCUS)

bourbon, coffee, acorns, herbs, maple syrup

38,-



DZIEWANNA (VERBASCUM)

vodka, mullein, soda, citrus fruits

35,-

LAWENDA (LAVENDULA)

gin, lavender, violet

35,-



MARIACKI MOCKTAILS



WANILIA (VANILLA)

gin, lavender, violet

28,-

BEZ (SAMBUCUS)

elderberry, mint, citrus, herbs, soda

28,-

