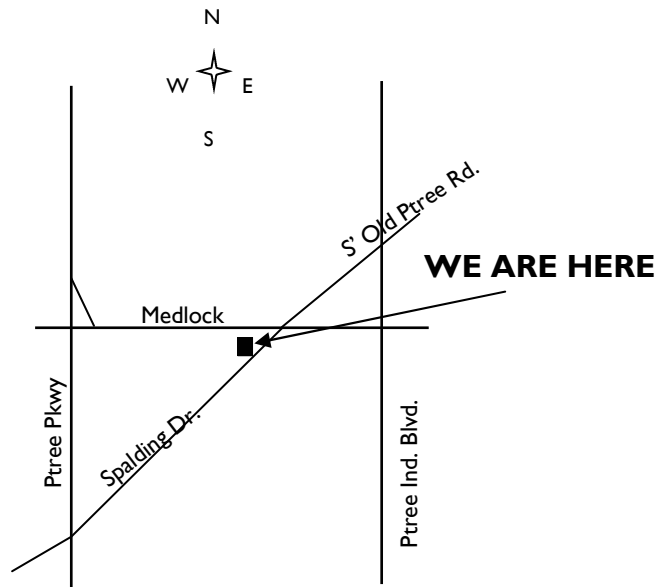


GIMZA Polish Restaurant

3435 MEDLOCK BRIDGE RD. SUITE 209,
NORCROSS, GA, 30092
tel: 770-441-2268
fax: 770-696-1179

TUE-THURS 11:30am-2:30. 5:30pm-9:00pm
FRI 11:30am-2:30pm. 5:30-10:00pm
SAT,SUN 11:30am-10pm



**We only use fresh produce and purified water
in all of our cooking**

We accept all major credit cards

www.GimzaPolishRestaurant.com

GIMZA Polish Restaurant



**DINE IN
TAKE OUT
CATERING
BUSINESS LUNCHES
SPECIAL EVENTS**

**FREE WiFi
COFFEE TO GO**

www.GimzaPolishRestaurant.com

Soft Drinks and sodas 1.50

<i>Coca Cola</i>	<i>Sprite</i>	<i>Soda</i>
<i>Diet Coke</i>	<i>Ginger Ale</i>	<i>Tonic</i>
	<i>Milk for kids</i>	

<i>Sweet Iced tea</i>	1.50	<i>Unsweetened Iced tea</i>	1.50
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Polish Juices

1	<i>Sok Jablkowo-miętowy—Apple & mint</i>	2.50
2	<i>Sok Pomaranczowo-Brzoskwiniowy—O.J & peach</i>	2.50
3	<i>Sok Jablkowy—Apple</i>	2.50
4	<i>Sok Jablkowo-Brzoskwiniowy—Apple and peach</i>	2.50
5	<i>Sok Jablkowo-Czereśnowy—Apple and cherry</i>	2.50

Coffee

1	<i>Sahara—Turkish Style Coffee (Cup)</i>	2.00
2	<i>Sahara—Turkish Style Coffee (Mug)</i>	2.50
3	MOKATE - Flavors: Cappuccino, Chocolate, Magnesium, Viennese-style	2.00

De-caffeinated Coffee

1	INKA—A hot drink made from barley chicory	2.00
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Tea

1	<i>Czarna Herbata—Black tea (English Breakfast)</i>	1.50
2	<i>Earl Grey tea</i>	1.50
3	<i>Herbata z sokiem—Tea with fruit syrup</i>	2.00
4	<i>Owocowa — Fruit tea</i>	1.50
5	<i>Ziolowa — Herbal tea</i>	1.50
6	<i>Jablkowo-miętowa—Apple & Mint tea (hot or cold)</i>	2.00
7	<i>Cytrynka—Lemon (hot or cold)</i>	2.00

www.GimzaPolishRestaurant.com

Each day our menus change
Please refer to our **WEB** site for the menu of the day

We only use fresh produce and purified water
in all of our cooking

Przystawki—Appetizers

1	Śledź w śmietanie – Herring in sour cream	Herring in sour cream and onions. Served with bread.	5.50
3	Kielbasa na gorąco – Grilled Polish Sausage.	Served with bread.	6.50
	Kielbasa na gorąco z ziemniakami – Grilled Polish Sausage Grilled.	Served with a choice of fries or mashed potatoes.	8.50
Zupy—Soups & Stews			
1	Barszcz czerwony – Red Beets Borscht	Red beets boiled in	6.50
2	Fasolka po bretońsku – Bean Stew	A stew of white beans (Jaś), kielbasa, carrot, parsley, celery root, tomato sauce and onions.	7.50 4.00
3	Bigos – Sauer Kraut Stew	A thick stew consisting of sauer kraut, meats, bacon, kielbasa and onions. Served with bread.	7.50
4	Grochówka - Pea soup	Chicken broth, split peas, carrots, pars-	6.50
5	Pomidorowa – Tomato soup	Chicken broth, fresh tomato, parsley, carrots, sour cream. Served with boiled rice and bread.	6.50 3.50
6	Leczo – Bell Pepper Stew	Bell peppers, tomatoes, kielbasa, bacon and onions. Served with bread.	6.50 3.50
7	Ogórkowa –Polish Pickle soup	Chicken broth, Polish pickles, carrot, parsley, potatoes, sour cream, garlic, marjoram. Served with bread.	6.50 3.50
8	Krupnik – Barley Vegetable soup	Beans, mushrooms and barley, cooked in a meat broth. Served with bread.	6.50 3.50
9	Rosół – Chicken noodle soup	Home made clear chicken broth, served with angel hair.	7.50 4.00
10	Żurek - Sour Rye soup	A mixture of broth, sour rye flour, sour cream. Served with a hard boiled egg and bread.	6.50 3.50
11	Fasolowa – Bean soup	Bean soup. Served with bread.	6.50

Everyday Entrees: 1-9
Please refer to our **WEB** site for the Daily Specials: 10-16

Entrées

*All pierogi are served with your choice of onion & kielbasa topping or sour cream.
**Served with your choice of side salad and side dish.
▼ Acceptable for gluten free diets.

1	*Pierogi Ruskie – Potato Pierogi (7pcs)	Dumplings filled with mashed potatoes, farmer's cheese and sautéed onions.	8.00
2	*Pierogi z kaszą Gryczaną i mięsem – Kasha & meat Pierogi (7pcs)	Dumplings filled with buckwheat, ground meat, cooked mushrooms and sautéed onions.	9.00
3	*Pierogi z kapustą i grzybami – Sauer kraut Pierogi (7pcs)	Dumplings filled with sauer kraut, cooked mushrooms and sautéed onions.	9.00
4	*Pierozki z grzybami – Small Pierogi filled with mushrooms (20pcs)	Dumplings filled with cooked mushrooms.	8.00
5	*Pierozki z mięsem – Small Pierogi filled with meat (20pcs)	Dumplings filled with meat.	9.00
6	Placki ziemniaczane – Potato Pancakes (4pcs)	A mix of fresh blended potatoes, onions, garlic, egg, bread crumbs. Fried on olive oil. Served with mushroom sauce.	8.00
7	Naleśniki z serem/Jabłkami– Crêpes with farmer's cheese (3 pcs)	Crêpes filled with a choice of farmer's cheese or apple, mixed with vanilla, sugar and lemon zest.	9.00
9	Krokiety – Croquettes (3 pcs)	A Polish pancake filled with ground pork, sautéed onions, mushrooms and sauerkraut. Served with mushroom sauce.	10.00
10	Dorsz Panierowany – Cod (3 pcs)	Three pieces of cod fish. Served with a choice of white or red sauerkraut salad.	12.00
11	Pijany Tuńczyk – " Intoxicated" Tuna	A tuna fish steak cooked in a white wine and a mushroom & sour cream sauce.	10.00
12	▼Goląbki z ryżem – Cabbage Rolls with rice (3pcs)	Cabbage leaf stuffed with boiled rice, ground pork and sautéed onions. Served in a tomato or mushroom sauce.	12.00
13	**Kotlet Schabowy – Pork Cutlet	Pork cutlet battered, breaded and fried on olive oil.	13.00
14	**Sznycel mielony – Schnytzel (2pcs)	Ground pork, bread crumbs, egg, sautéed onions. Fried on olive oil.	13.00
15	**Kotlet z piersi z kurczaka – Chicken breast cutlet	chicken cultet buttered, breaded and fried on olive oil.	13.00
16	**Kurczak w marchewce i groszku - Chicken stew	A stew made from boneless chicken, carrots, peas, sour cream and other vegetables.	15.00
17	**Pulpety w sosie— Meat balls in dill sauce	Meat balls in dill sauce.	15.00
18	**Golonka— Pork Knuckle	Pork knuckle roasted on a skewer. Please request at least 1 day in advance.	19.00

Salatki - Salads (bowl)

1	Salatka kalafiorowa – Cauliflower Salad	A salad made from steamed cauliflower, tomatoes, hard boiled egg, Polish cheese, fresh bell peppers, a hint of garlic, sour cream and mayonnaise.	5.50
2	Salatka ziemniaczano - warzywna – Potato Salad	boiled potatoes, carrots, peas, apple, Polish cheese, sour cream and mayonnaise	5.50
3	Salatka z Porow — Leek salad	A salad made from leek, hard boiled egg, Polish cheese, green peas, sour cream and Polish mustard.	5.50
4	Surówka z białej kiszzonej kapusty – White SauerKraut Salad	A salad made from sauer kraut, apples, carrots, onions and a slight drop of olive oil.	4.50
5	Surówka z czerwonej kiszzonej kapusty – Red Sauerkraut Salad	A salad made from red cabbage, apples, carrots, onions and a slight drop of olive oil.	4.50
6	Mizeria – Cucumber and sour cream Salad	Slices of sweet cucumber, chopped onion, salt, pepper and sour cream.	4.50

Side salads**

1	Mizeria – Cucumber and sour cream Salad	Slices of sweet cucumber, chopped onion, salt, pepper and sour cream.
2	Surówka z białej kiszzonej kapusty – White SauerKraut Salad	A salad made from sauer kraut, apples, carrots, onions and a slight drop of olive oil.
3	Surówka z czerwonej kiszzonej kapusty – Red Sauerkraut Salad	A salad made from red cabbage, apples, carrots, onions and a slight drop of olive oil.

Desery—Desserts

1	Szarlotka - House made Polish apple pound cake.	5.50
2	Makowiec - House made Polish poppy seed pound cake.	5.50
3	Bartek - House made Cocoa and cream cheese cake.	5.50
4	Piernik - Polish Honey spice cake. A cocoa sponge cake baked in honey and spices.	6.50
5	Sernik - Polish cheesecake.	6.50
6	Kwiatuszki - Crusty pastry cakes either filled with Polish jam or sprinkled with almonds on lemon icing (5pcs)	4.00
7	Kołaczki - Polish pastry cakes (6pcs)	3.80
8	Chruściki - Angel Wings, Bow-ties (6pcs)	3.50

TORTY - Polish Brithday cakes. Baked only on request.