

ZUPY – SOUP & STEW

Ogòrkowa – Polish Pickle soup	16oz	\$6.50
Polish pickles, carrots, parsley, potatoes, sour cream, garlic, marjoram and other vegetables, cooked in a chicken broth. Served with bread.	8oz	\$3.50
Leczo – Bell Pepper Stew	16oz	\$7.50
A hearty stew made from red and green bell peppers, tomatoes, kielbasa and onions. Served with bread.	8oz	\$4.00
Bigos – Polish Kielbasa and Sauer Kraut	16oz	\$7.50
A thick stew consisting of sauerkraut, meat, bacon and kielbasa. Served with bread.	8oz	\$4.00

SAŁATY – SALAD

'Studzienina' (Zimne Nóżki) – Pork & chicken in jelly		\$6.50
A cold dish made from chopped pieces of pork, chicken, carrots, leek, dill, celery and split peas that have been boiled with salt, pepper, allspice, bay leaves and garlic. Served bread and lemon slices.		
Sałatka w rożku Polskiej szynki – ham salad		\$6.50
A choice of any available salad rolled into slices of Polish ham. Served with bread.		
Sałatka kalafiorowa – Cauliflower Salad		\$5.50
A salad made from steamed cauliflower, tomatoes, hard boiled egg, Polish cheese, fresh bell peppers, a hint of garlic, sour cream and mayonnaise.	½ bowl	\$3.00
Sałatka z porów – Leek Salad		\$5.50
A salad made from leek, hard boiled egg, Polish cheese, green peas, sour cream and Polish mustard.	½ bowl	\$3.00
Sałatka ziemniaczano /warzywna – Potato/vegetable Salad		\$5.50
Boiled potatoes, carrots, peas, dill, gherkins, apple, sour cream and mayonnaise.	½ bowl	\$3.00
Surówka z białej kiszzonej kapusty – White Sauer Kraut Salad		\$5.00
A salad made from sauerkraut, apples, carrots, onions and a slight drop of olive oil.	½ bowl	\$2.80
Surówka z czerwonej kiszzonej kapusty – Red Sauerkraut Salad		\$5.00
A salad made from red cabbage, apples, carrots, onions and a slight drop of olive oil.	½ bowl	\$2.80
Mizeria – Cucumber and sour cream Salad		\$4.50
Slices of sweet cucumber, chopped onion, salt, pepper and sour cream.	½ bowl	\$2.50

SIDE DISHES

Side Dishes*

Ziemniaki duszone – Potato puree	\$2.50
Frytki – French Fries	\$2.50
Sos Grzybowy – mushroom sauce	\$2.50
WASA pieczywo dietetyczne – Crisp bread (wheat) (3pcs)	\$0.70
Chleb – Bread (1 slice)	\$0.60
Polskie masło – Polish butter	\$0.60
Amerykańskie masło – American butter	\$0.00
Cebula z kielbasą – Onion and kielbasa topping (for pierogi)	\$0.30
Śmietana – Sour cream (for pierogi)	\$0.30
Polska musztarda – Polish mustard	\$0.30
Polski keczup – Polish tomato ketchup	\$0.30
Polski chrzan – Polish horseradish	\$0.50
Polski krem chrzanowy – Polish horseradish cream sauce	\$0.50
Polska musztarda z chrzanem – Polish mustard with horseradish	\$0.50
Paluszki – Pretzel sticks from Poland	\$1.50
Precelki mix – A mix of small salted Pretzels from Poland (200g)	\$3.90

BRUNCH

Placki ziemniaczane – Potato Pancakes(4pcs)	\$6.00
A mix of fresh potatoes, onions, garlic, egg, bread crumbs. mushroom sauce: \$2.00 Sour cream: \$0.30 Apple sauce: \$0.30	
Jajecznica z pieczarkami	\$5.50
Scrambled eggs with mushrooms. Served with bread.	
	With homish eggs \$6.00
Jajecznica na szynce – scrambled eggs on ham	\$5.50
Scrambled eggs on ham. Served with bread.	
	With homish eggs \$6.00
Parówki z musztardą – Knakwurst sausages(2pcs)	\$5.00
Knakwurst sausages, served with mustard and bread.	
Parówki z musztardą i z ziemniakami lub frytkami – (2pcs)	\$6.50
Knakwurst sausages, served with mustard and your choice of fries or mashed potatoes.	

ENTRÉES – Pierogi, Naleśniki i Krokiety

<i>Pierogi z jagodami – Blueberry Pierogi (7pcs)</i> (10 min to boil) Dumplings filled with blueberries. Served with yogurt and sugar.	\$10.00
<i>Pierogi ze serem i rodzynkami – Cheese & raisins Pierogi (7pcs)</i> (10 min to boil) Dumplings filled with farmer's cheese, raisins, egg yoke, vanilla sugar and lemon zest. Served with maple syrup.	\$10.00
<i>Pierogi ruskie – Potato Pierogi (7pcs)</i> Dumplings filled with mashed potatoes, farmer's cheese and sautéed onions. Served with your choice of onion & kielbasa topping or sour cream.	\$8.00
<i>Pierogi z kaszą gryczaną i mięsem – Kasha & meat Pierogi (7pcs)</i> Dumplings filled with buckwheat, minced meat, cooked mushrooms and sautéed onions. Served with your choice of onion & kielbasa topping or sour cream.	\$9.00
<i>Pierogi z kapustą i grzybami – Sauerkraut Pierogi (7pcs)</i> Dumplings filled with sauerkraut, cooked mushrooms and sautéed onions. Served with Your choice of onion & kielbasa topping or sour cream.	\$9.00
<i>Pierożki z grzybami – small pierogi filled with mushrooms (20pcs)</i> Small dumplings filled with mushrooms.	\$8.00
<i>Pierożki z mięsem – small pierogi filled with meat (20pcs)</i> Small dumplings filled with beef and pork.	\$9.00
<i>Krokiety – Croquettes (3 pcs)</i> A Polish pancake filled with minced pork, sautéed onions, mushrooms and sauerkraut. Served with mushroom sauce.	\$10.00
<i>Naleśniki z serem – Crepes with farmer's cheese (3pcs)</i> Crepes filled with a mix of farmer's cheese, sugar, vanilla and lemon zest.	\$9.00
<i>Naleśniki z jabłkami – Crepes with apples (3pcs)</i> Crepes filled with apples, sugar, vanilla and lemon zest.	\$9.00

ENTRÉES – Main Dishes

Certain items: *Served with a side salad and side dish. ♥Acceptable for gluten free diets

Kielbasa na gorąco – Polish sausage (12-15 min to grill)	\$6.50
Grilled Polish sausage served with white sauerkraut salad and bread.	
Kielbasa na gorąco z ziemniakami lub frytkami – Polish sausage with fries or pureé (12-15 min to grill)	\$8.50
Grilled Polish sausage served with white sauerkraut salad and your choice of fries or mashed potatoes.	
Placki ziemniaczane – Potato Pancakes(4pcs)	\$6.00
A mix of fresh potatoes, onions, garlic, egg, bread crumbs.	
	mushroom sauce: \$2.00
	Sour cream: \$0.30
	Apple sauce: \$0.30
Łazanki – Kielbasa and noodles (NOT EVERY DAY)	\$10.00
A mix of chopped kielbasa, sautéed onions and small square shaped pasta noodles.	
Pyzy z mięsem – Silesian Dumplings (6pcs) (15 min to boil)	\$10.00
Boiled small dumplings filled with pork. Served with a mushroom sauce.	
Pijany Tuńczyk – "Intoxicated" Tuna	\$10.00
A tuna fish steak cooked in white wine and a mushroom & sour cream sauce.	
Dorsz Panierowany – Cod (3 pcs)	\$12.00
Three pieces of cod fish. Served with a choice of red or white sauerkraut salad.	
♥Goląbki z ryżem – Cabbage Rolls with rice (ONLY ON WEEKENDS)	\$12.00
Cabbage leaf stuffed with boiled rice, minced pork and sautéed onions. Served with mushroom sauce.	
*Sznyce – Schnytzel (2pcs)	\$13.00
Minced pork, bread crumbs, egg, sautéed onions. Fried on olive oil. Served with your choice of a sauerkraut salad and side dish*.	
*♥Kotlet z piersi z kurczaka – Chicken breast cutlet	\$13.00
Breaded chicken cutlet. Served with your choice of a sauerkraut salad and side dish*.	
*Kotlet Schabowy – Pork Cutlet	\$13.00
Pork cutlet battered, breaded and fried on olive oil. Served with your choice of a sauerkraut salad and side dish*.	
*Pulpety w sosie koperkowym – Meat balls in dill sauce (NOT EVERY DAY)	\$14.00
Meat balls in dill sauce. Served with your choice of salad and side dish*.	
*Schab wędzono pieczony – Smoked Pork Chop	\$14.00
Pork chop. Served with your choice of a sauerkraut salad and side dish*.	
♥Golonka— Pork Knuckle (ham hock) [1-day reservation required]	\$19.00
A large piece of pork knuckle (ham hock) boiled and baked. Served with your choice of polish mustard or horseradish and bread.	

DESSERT

Piernik – Honey spice cake A cake baked with honey and spices. It looks like a chocolate sponge cake.	\$6.50
Makowiec – Poppy seed cake	\$5.50
Szarlotka – Apple cake A pound cake made with apple.	\$5.50
Placek “Bartek” – Cocoa and cream cheese cake A cake made from cocoa and a layer of Italian cream cheese.	\$5.50
Kołaczki – Kowachki Small rectangular pastry cakes with two corners joined in the middle with Polish jam (6pcs).	\$3.80
Kwiatuszki z dżemem – Jam filled pastry cakes (baked in a shape of a flower) (5pcs).	\$4.00
Kwiatuszki z migdałami – Crusty pastry cakes in the shape of a flower, sprinkled with almonds on an icing made with lemon (5pcs).	\$4.00
Babeczki beza z kokosem – Coconut meringue pastry cakes Meringue pastry cakes filled with coconut (3pcs).	\$4.00

BEVERAGES

Polish Juices

Pomarańcza czerwona – red Orange	\$2.50
Grejfrutowy – Grapefruit	\$2.50
Jabłko brzoskwinia - Apple & Peach	\$2.50
Jabłko mieta – Apple & mint	\$2.50
Wiśnia Jabłko – Cherry & Apple	\$2.50
Kids Size Juice (200ml carton)	\$1.80
Czarna Pożeczka – Black current (250ml bottle)	\$2.30

Soda

Coca Cola	\$1.50
Diet Coke	\$1.50
7-Up	\$1.50
Ginger Ale	\$1.50
Tonic	\$1.50
Soda	\$1.50
milk	\$1.50
Nałęczowianka Mineral water	\$1.80

Coffee

Sahara: Turkish Style	
cup	\$2.00
mug	\$2.50
Nescafe	
mug	\$1.50
Mokate:	\$2.00
Cappuccino	
Chocolate	
Magnesium*	
Viennese-style	

*20% of daily dosage, Good for the heart, muscles, bones, and nervous system.

Bottled Beer

Żywiec	16.9oz	\$5.00
Żywiec	11.20oz	\$3.50
Żywiec Porter	16.9oz	\$6.00
Leżajsk	16.9oz	\$5.00
Warka	16.9oz	\$5.00
Tatra	16.9oz	\$5.00
Chechvar	11.20oz	\$3.50
Magners Irish cider	11.20oz	\$3.50

Draft Beer

ŻYWIEC <i>From Żywiec in Poland</i>		
11oz		\$3.50
16oz		\$5.00
25oz		\$7.00
CHECHVAR <i>From Bohemia in Czech Republic</i>		
11oz		\$3.50
16oz		\$5.00
25oz		\$7.00

De-caffeinated

INKA	\$2.00
(barley, rye chicory)	

Polish Beer mixes

Pól na Pól (Fifty – Fifty)	2 16oz	\$8.00each
Half lager, half porter	1 25oz	\$9.50
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Na Kaca (For the hangover)	11oz	\$4.00
A beer mixed with lemon	16oz	\$6.00
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Koktailowy (Coctail)	16oz	\$7.90
A beer mixed with vermouth		
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Grodzickie z sokiem		Add \$1.50
A beer served with a fruit syrup		

Tea

HOT TEA

Czarna herbata – Black tea	\$1.50
Earl Grey	\$1.50
Owocowa - Fruit Tea	\$1.50
Ziołowa – Herbal Tea	\$1.50
Herbata z sokiem – Tea with fruit syrup.	\$2.00

HOT OR ICED-TEA

Herbata CYTRYNOWA – Lemon tea.	\$2.00
Herbata jablkowe z miętą na zimno – Apple and mint tea.	\$2.00
Iced Tea (sweet & unsweet)	\$1.50

Wine

Please refer our WINE list.

Hot Wine/Beer

Mulled wine or beer with spices: cloves, nutmeg, ginger, allspice, cinnamon and coriander.

wine	\$7.00
beer	\$6.00