

Menu

*A History of Flavors
Recorded by Our Pen*



A LA CARTE MENU
“WE CARE ABOUT WHAT YOU LOVE...”

JOIN US EVERY DAY
FROM 12:00 p.m. TO 10:00 p.m.

WE ACCEPT THE LAST ORDER
20 MINUTES BEFORE THE RESTAURANT CLOSSES



SUTRA
RESTAURACJA

COLD SNACKS

BEEF TENDERLOIN CARPACCIO

PARMESAN / ARUGULA / CROUTONS / CAPERS / OLIVE OIL (1,3,7)

100 g / 250 g

53 PLN



WE RECOMMEND PAIRING THIS WITH A GLASS OF PICCINI ORIGINES ITALICAE APPASSIMENTO WINE

BEEF TENDERLOIN TARTARE

TOAST / BUTTER / CHANTERELLES / EGG YOLK / MAYONNAISE / LOVAGE / ONION / PICKLES

53 PLN



(1,3,7,12)

100 g / 300 g

WE RECOMMEND PAIRING THIS WITH A GLASS OF PICCINI ORIGINES ITALICAE APPASSIMENTO WINE

TARTARE MADE WITH SALMON MARINATED

IN SALT AND SUGAR

TOAST / AVOCADO PURÉE / MAYO-SRIRACHA / CILANTRO (1,3,4,7,12)

150 g / 300 g

48 PLN



WE RECOMMEND PAIRING THIS WITH A GLASS OF THE FOUNDER SAUVIGNON BLANC

HOT SNACKS

GRILLED OCTOPUS SALAD

ROMAINE LETTUCE / TOMATO / RED ONION / VINAIGRETTE (9,10,11,12,14)

100 g / 200 g

52 PLN



WE RECOMMEND PAIRING THIS WITH A GLASS OF HOLLY BLUE VINHO VERDE DOC

SHRIMP IN PANKO WITH WAKAME SEAWEED

MARINATED RADISHES / MAYO-SRIRACHA (1,2,3,4,5,7,11,12)

120 g / 200 g

44 PLN



WE RECOMMEND PAIRING THIS WITH A GLASS OF EMILIANA BIO O RESERVA CHARDONNA

MUSSELS WITH TOAST AND A CHOICE OF SAUCE: 300 g / 100 g

35 PLN

WINE AND CREAM WHITE WINE, ONION, GARLIC, GREEN PARSLEY, SOUR CREAM (2, 4, 7, 9, 12)

OR TOMATO TOMATO SAUCE, GARLIC, FRESH PARSLEY (2, 4, 11, 12)



WE RECOMMEND A GLASS OF DOLNOSIELSKIE WINE FROM THE SILESIA VINEYARD

SOUPS

OLD POLISH BROTH WITH ASSORTED MEATS WITH HOMEMADE NOODLES (1,3,6,9,10,12)

350 ml

26 PLN

SAUERKRAUT SOUP (6,9,12) WITH SMOKED RIBS AND BACON CRUMBS

350 ml

26 PLN

PUMPKIN CREAM SOUP WITH CHILI AND GINGER

PUFF PASTRY / SMOKED CHEESE (1,3,6,7,9,12)

350 ml

24 PLN

HORSERADISH SOUP

WHITE SAUSAGE / ONION MARMALADE (6,7,9)

350 ml

26 PLN

MUSHROOM SOUP WITH HOMEMADE DUMPLINGS

(1,3,6,7,9,12)

350 ml

24 PLN

MAIN COURSES

CONFIT DUCK LEG WITH GLAZE

MASHED POTATOES / BAKED APPLE / GORGONZOLA / RED CABBAGE / HONEY (6,7,12) 200 g / 800 g

65 PLN

 WE RECOMMEND PAIRING THIS WITH A GLASS OF CUVÉE COLOREE SILESIA WINE

CHICKEN BREAST WITH BELL PEPPER PESTO

SWEET POTATO FRIES / ROMAINE LETTUCE / GARLIC SAUCE (1,5,6,7,8,11,12)

200 g / 600 g

59 PLN

 WE RECOMMEND PAIRING THIS WITH A GLASS OF CUVÉE SILESIA WINE

SLOW-COOKED BEEF CHEEK

DARK SAUCE / MASHED POTATOES / CARAMELIZED CARROTS (1,6,7,9,12)

200 g / 600 g

86 PLN

 WE RECOMMEND PAIRING THIS WITH A GLASS OF OPI MALBEC WINE

PORK TENDERLOIN IN WILD MUSHROOM SAUCE

SILESIA DUMPLINGS / WARM BEETS (1,7,9,10,12)

200 g / 600 g

59 PLN

 WE RECOMMEND PAIRING THIS WITH A GLASS OF EMILIANA BIO O RESERVA CABERNET SAUVIGNON

TRADITIONAL BONE-IN PORK CHOP

SAUTÉED CABBAGE / POTATOES WITH GARLIC AND HERBS (1,3,6,7,12)

300 g / 700 g

55 PLN

 WE RECOMMEND PAIRING THIS WITH A GLASS OF PICCINI ORIGINES ITALICAE APPASSIMENTO WINE

BEEF TENDERLOIN STEAK

PEPPER SAUCE / POTATOES BAKED IN DUCK FAT / SEASONAL VEGETABLES (1,6,7,9,12) 200 g / 700 g

109 PLN

 WE RECOMMEND PAIRING THIS WITH A GLASS OF EMILIANA BIO O RESERVA CABERNET SAVIGNON

FISH AND SEAFOOD

SALMON MARINATED IN ORANGE JUICE

POTATO CASSEROLE / BROCCOLI / NUTS (4,5,7,8)

200 g / 600 g

68 PLN

 WE RECOMMEND PAIRING THIS WITH A GLASS OF EMILIANA BIO O RESERVA CABERNET SAUVIGNON

ZANDER FILLET

SWEET POTATO DUMPLINGS / CREAM SAUCE / MINI SALAD (3,4,7)

180 g / 600 g

65 PLN

 WE RECOMMEND PAIRING THIS WITH A GLASS OF THE FOUNDER SAUVIGNON BLANC

PASTA

PAPPARDELLE WITH SEAFOOD IN TOMATO SAUCE
(1,2,3,4,6,12,14) 350 g / 700 g

50 PLN

 WE RECOMMEND A GLASS OF DOM CHARBIELIN C SOLARIS WINE

**TAGLIATELLE WITH PORK TENDERLOIN
IN A PEPPER SAUCE**
(1,3,7,12,14)

150 g / 400 g

49 PLN

 WE RECOMMEND PAIRING THIS WITH A GLASS OF PICCINI ORIGINES ITALICAE APPASSIMENTO

SALADS

**SALAD WITH HOMEMADE FALAFEL
AND MARINATED RADISHES**
(1,5,6,11,12)

350 g

44 PLN

CAESAR SALAD
GRILLED CHICKEN BREAST / BACON / CROUTONS / CAESAR DRESSING ANCHOVIES
(1,3,4,7,12) 150 g / 400 g

56 PLN

 WE RECOMMEND PAIRING THIS WITH A GLASS OF CHARBIELIN C SOUVIGNIER GRIS WINE

BURGERS

WITH A SELECTED EXTRA INCLUDED IN THE PRICE

BURGER SUTRA
BEEF / ROMAINE LETTUCE / TOMATO / PICKLES / RED ONION / EGG / CHIPOTLE MAYO
(1,3,7) 200 g / 450 g

65 PLN

KURA BURGER (CHICKEN BURGER)
BREADED CHICKEN FILLET / ROMAINE LETTUCE / TOMATO / PICKLES / RED ONION / EGG /
CHIPOTLE MAYO (1,3,7) 200 g / 450 g

59 PLN

APPENDICES

MINI SALAD (10,12)	100 g	13 PLN
SWEET POTATO FRIES (1,3,6,8,9,11,12)	200 g	20 PLN
ONION RINGS (1,3,6,8,9,11,12)	200 g	20 PLN
FRENCH FRIES	200 g	15 PLN
BAKED POTATOES WITH HERBS (7,12)	200 g	15 PLN
BASMATI RICE	200 g	13 PLN
BUCKWHEAT	200 g	13 PLN

PIZZA 30 cm

MARGHERITA

TOMATO SAUCE / MOZZARELLA CHEESE
(1,2,3,5,6,7,8,9,10,11)

33 PLN

CAPRICCIOSA

TOMATO SAUCE / MOZZARELLA CHEESE / MUSHROOMS / COTTO HAM
(1,3,5,6,7,8,9,11,13)

39 PLN

DIAVOLA

TOMATO SAUCE / MOZZARELLA CHEESE / SPICY SPANATA / JALAPEÑO
(1,2,3,5,6,7,8,9,10,11,12,13)

38 PLN

CHICKEN

TOMATO SAUCE / CHICKEN BREAST / BELL PEPPER / MOZZARELLA
(1,3,5,6,7,8,9,10,11,13)

43 PLN

CARBONARA

CREAM / EGG / BACON / PARMESAN / MOZZARELLA
(1,2,3,7)

42 PLN

VEGETARIAN

CREAM SAUCE / MOZZARELLA CHEESE / PEAR / GORGONZOLA CHEESE / RED ONION JAM
(1,3,5,6,7,8,9,10,11)

39 PLN

FOUR CHEES

CREAM SAUCE / MOZZARELLA CHEESE / GOAT CHEESE / GORGONZOLA CHEESE /
PARMESAN CHEESE (1,2,4,5,6,7,8,9,10,11,13)

47 PLN

NDUJA

SOS ŚMIETANOWY / SER MOZZARELLA / SER GORGONZOLA / KIEŁBASA NDUJA
(1,2,4,5,6,7,8,9,10,11,13)

42 PLN

PARMA

TOMATO SAUCE / MOZZARELLA CHEESE / ARUGULA / PROSCIUTTO CRUDO / PARMESAN
(1,3,5,6,7,8,9,11,13)

48 PLN

HAWAIIAN

TOMATO SAUCE / MOZZARELLA CHEESE / COTTO HAM / PINEAPPLE
(1,3,5,6,7,8,9,10)

38 PLN

BURRATA

TOMATO SAUCE / BURRATA CHEESE / MOZZARELLA CHEESE / PARMA HAM / ARUGULA
(1,4,7,9,12)

45 PLN

MEAT TOPPING - 6 PLN

VEGETABLE TOPPING - 5 PLN

EXTRA MOZZARELLA CHEESE - 5 PLN

EXTRA BURRATA CHEESE - 10 PLN

PIZZA SAUCES 50 ML: GARLIC, TOMATO – 4 PLN

VEGETARIAN DISHES

RUSSIAN DUMPLINGS WITH SOUR CREAM AND ONIONS

(1,7,12)

450 g

36 PLN

DUMPLINGS WITH CABBAGE AND MUSHROOMS

(1,9,12)

450 g

36 PLN

KIDS' MENU

TOMATO SOUP WITH CREAM AND PASTA

(1,3,6,7,9,12)

250 ml

19 PLN

PANCAKES WITH CHEESE OR JAM

(1,3,7,12)

250 g

25 PLN

CHICKEN STRIPS WITH FRIES

(1,3,12)

350 g

30 PLN

MINI CHICKEN BURGER

WITH POTATO BALLS

(1,3,12)

350 g

32 PLN

PASTA WITH BOLOGNESE SAUCE

(1,3,6,9,12)

300 g

28 PLN

DESSERTS

CHOCOLATE FONDANT WITH ICE CREAM

(1,3,5,8,12)

350 g

31 PLN

ICE CREAM WITH HOT RASPBERRIES AND CRUMBLE

(1,3,5,7,8,12)

350 g

35 PLN

DESSERT OF THE DAY

(1,3,5,7,8,10,11,12)

23 PLN

A SCOPE OF ICE CREAM

(1,5,7,8,11)

70 g

7 PLN

ALLERGENS

1. Cereals containing gluten (i.e., wheat, rye, barley, oats, spelt, kamut, or their hybrid varieties) and products derived therefrom 2. Crustaceans and products derived therefrom 3. Eggs and products derived from eggs 4. Fish and products derived from fish 5. Peanuts (groundnuts) and products derived from peanuts 6. Soy and products derived from soy 7. Milk and products derived from milk (including lactose) 8. Tree nuts, i.e., almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, macadamia nuts, or Queensland nuts, and products derived therefrom 9. Celery and products derived therefrom 10. Mustard seeds and products derived therefrom 11. Sesame seeds and products derived therefrom 12. Sulfur dioxide and sulfates at concentrations of 10 mg/kg or 10 mg/L, calculated as SO₂ 13. Lupin and products derived therefrom 14. Mollusks and products derived therefrom. The following spices are used in meal preparation: allspice, bay leaf, marjoram, oregano, basil, turmeric, herbes de Provence, sweet paprika, and nutmeg. According to information from the manufacturers, these products may contain trace amounts of: gluten, milk, eggs, soy, celery, and mustard.