

★ MENU ★



— STARTERS

Regional cheese board • 95 zł

garlic and herb butter, truffle honey, pumpkin chutney, bread

(*alergens: flour, chili, gluten*)

Seafood board • 115 zł

squid, chicken and prawn skewer, squid steak, octopus with kindziuk (traditional Lithuanian sausage), salmon tartare, bread

(*alergens: nuts, shellfish, fish, gluten*)

Meat board • 110 zł

dried roast beef, beef sirloin tartare, duck rillettes, liver parfait with onion confiture, bread

(*alergen: milk, gluten*)

Carpaccio

50g / 190g • 28 zł 100g / 280g • 44 zł

beef sirloin, rocket, olive and caper tapenade, Grana Padano cheese, bread, lemon

(*alergen: milk*)

Black Tiger Shrimps

5 shrimps • 48 zł 3 shrimps • 34 zł

roasted shrimp marinated in garlic and chilli, crab meat, rocket

(*alergens: milk, seafood, chili*)

Steak tartar

100g • 38 zł 200g • 46 zł

beef sirloin, capers, onion, pickled cucumber, dried tomatoes, egg yolk, basil-parsley dressing

(*alergens: eggs, nuts*)

Breaded squid rings • 22 zł

tartar sauce

(*alergens: eggs, fish*)

Breaded chicken fingers • 24 zł

Devil's sauce, Dijon sauce

(*alergen: eggs, gluten*)

Ox heart • 32 zł

red wine sauce, pickled chanterelles, jowl, herbs

(*alergen: chili*)

— SALADS

Grilled chicken salad • 46 zł

Vege salad • 38 zł

lettuce, unpitted olives, capers, confit tomatoes, mozzarella, basil pesto, tomato aioli, grains, Grana Padano

(*alergens: milk, eggs*)

Liver salad • 36 zł

chicken liver, onion, cherry liqueur, grilled bacon, iceberg lettuce, croutons, Dijon dressing

(*alergens: milk, mustard, gluten*)

Salad with:

— goat cheese • 48 zł

— duck • 48 zł

red onion confiture, beetroot, cranberry, raspberry vinaigrette, mixed lettuce, marinated vegetables

(*alergen: chili, gluten*)

Salad with:

— salmon • 52 zł

— squid • 46 zł

mixed lettuce, poached egg in bacon crumbs, tomatoes, mustard seeds, herbs, cucumber, unpitted olives

(*alergens: egg, chilli, mustard, fish, seafood, gluten*)

— PASTA *

Tagliatelle • 46 zł

pulled beef, creamy mustard sauce, mustard seed, apple, celery, Bursztyn cheese, herbs

(*alergens: gluten, flour, cheese, mustard, soy*)

Soba with seafood • 46 zł

shrimps, clams, squid, tomato reduction sauce with coconut milk, herbs

(*alergens: seafood, chili, milk*)

Noodles with tofu (VEGE) • 42 zł

vegetable puree, vege demi glace sauce, green vegetables

(*alergens: milk, chili, celery, soy, gluten*)

Soba (VEGE) • 36 zł

breadfruit, tomato reduction sauce with coconut milk, herbs

(*alergens: milk*)

— MAIN COURSES

Chicken breast · 42 zł

seasonal vegetables, bearnaise sauce, elderberry, watercress, carrot puree

(alergens: eggs, celery, gluten)

Chicken breast · 52 zł

offal flambéed in brandy, saffron milk cap mushrooms in cream, chervil

(alergens: milk)

Pheasant fillet · 62 zł

guanciaie, broth, green peas, leek, demi-glace sauce

(alergens: lactose, celery, chili)

Pork tenderloin · 48 zł

mushroom mousse, mushrooms, seasonal vegetables

(alergens: milk, gluten)

Lamb's hip · 78 zł

brussels sprouts and Chinese cabbage puree, red wine sauce, seasonal vegetables

(alergens: milk, celery, chili, gluten)

Wild boar ragout · 48 zł

milk stout beer, almond and garlic emulsion, rowanberry, herbs

(alergen: milk, chilli, almonds, gluten)

Duck breast · 58 zł

poultry liver, Madeira sauce, rowanberry, vegetable puree, baked parsley, beetroots, linseed, cranberry powder

(alergens: milk, gluten, celery)

Veal schnitzel · 52 zł

fried egg, salad: cucumber, peas, mint, yogurt, sour potatoes – traditional Wrocław dish

(alergens: milk, eggs, gluten)

Marinated beef steak · 94 zł

garlic and herb butter, red onion confiture, grilled vegetables

— well-done 130g

— medium 170g

— rare 180g

— raw 200g

(alergens: milk)

Atlantic salmon · 56 zł

grilled octopus, clams, shrimp biscuit, green vegetables

(alergens: milk, seafood, celery)

Roasted halibut fillet · 64 zł

chanterelles, gorgonzola, avocado, salad: marinated onions, olives, artichokes

(alergens: milk)

SIDE DISHES

Potatoes bubble&squeak · 8 zł

(alergens: milk)

Chips · 8 zł

Black lentils · 8 zł

grains, herbs

(alergens: milk)

— DESSERTS

Crème brûlée · 22 zł

fruit, oatmeal and butter crumble
(*alergens: nuts, milk, eggs, gluten*)

Chocolate fondant · 22 zł

prosecco ice cream
(*alergens: milk, eggs, gluten*)

Ice cream selection · 26 zł

halva parfait, mango-passion fruit ice cream,
Belgian chocolate ice cream
(*alergens: nuts, milk, gluten*)

“Baklava” · 24 zł

filo pastry, nuts, mascarpone cheese,
halva, sesame, Belgian chocolate,
mango-passion fruit ice cream
(*alergens: lactose, nuts, sesame, gluten*)

Dessert of the day · 18 zł

(*ask the staff*)

* *Dishes may contain
traces of chili and gluten*

LUNCH MENU

SOUP
+
MAIN COURSE

29 ZŁ

from monday to friday

till 17:00

WEEKEND MENU

SOUP
+
MAIN COURSE
+
DESSERT

46 ZŁ

saturday & sunday

till 17:00

TASTE GOOD?

plase check in on:
facebook.com/podpapugami

THANK YOU!