

## Kuchnia Warszawska

offers the best culinary traditions in one place, at Rynek 21.

If you're looking for a place to eat well and feel the unique atmosphere of Warsaw, you can't miss Kuchnia Warszawska, where you'll find some of the city's best culinary traditions. Our cooks, thanks to their rediscovery of many traditional recipes, will prepare authentic old dishes for you with a modern twist. Warsaw's contemporary cuisine is made up of dishes taken from the tables of former Mazovia Nobility, from workers in the Praga and Mokotów districts as well as Jewish merchants and Polish aristocracy alike. You can find this extraordinary range of culinary delicacies in Kuchnia Warszawska.

Take a unique journey through the culinary map of the capital, where your guide will be Kuchnia Warszawska – Old Town Market Square 21.



The best cooks in Warsaw. It is their experience that creates today the quality of our dishes.



The Old Town has always been full of people. Summer gardens are an integral part of it.

## MENU

### Starters

<b>Lard</b> with home-made pickles	16 zł
<b>Baltic herring</b> in linseed oil with onion	19 zł
<b>Herring under a Duvet</b> (Herring served in a cream sauce)	19 zł
<b>Warsaw style sauerkraut</b> stewed with meat and red wine served in a bread bowl	29 zł
<b>Potato cakes</b> with traditional goulash	29 zł
<b>Potato cakes</b> with mushroom sauce	30 zł
<b>Delicate tartare of smoked salmon</b> with capers, toast and dijon mustard	32 zł
<b>Traditional beef tartare</b> with additives	36 zł

### Salads

<b>Grilled chicken salad</b> with roasted sesame seeds and honey balsamic vinegret	32 zł
<b>Salad with goat cheese</b> and beetroot marinated in a cherry liquor with peanut sauce	36 zł
<b>Duck breast salad</b> in raspberry sauce with strawberries	38 zł



**White borscht with egg**

## Main dishes

<b>Meat-stuffed cabbage leaves</b> with tomato sauce	<b>32 zł</b>
<b>Hand-modeled dumplings</b> with meat or with potato, cottage cheese and bacon stuffing served with relish	<b>34 zł</b>
<b>Typical pork chop</b> , with browned cabbage and potatoes	<b>36 zł</b>
<b>Pork tenderloin</b> marinated in rosemary, served with fresh spinach and potato puree	<b>38 zł</b>
<b>Half of a roast chicken</b> with baked potatoes and red cabbage salad	<b>38 zł</b>
<b>Rump steak</b> served with fried onion, baked potatoes and beetroot	<b>38 zł</b>
<b>Roulades of pork</b> marinated in juniper, stuffed with bacon served with potato dumplings and cucumber salad	<b>38 zł</b>
<b>Beef cutlets</b> in a sauce of stewing on horseradish puree with beetroot	<b>42 zł</b>
<b>Pork knuckle</b> straight from the oven, matured in beer, served on cabbage	<b>46 zł</b>

## Soups

<b>Golden chicken soup</b> with homemade noodles	<b>16 zł</b>
<b>Warsaw style tripe</b> with meatballs	<b>18 zł</b>
<b>White borscht</b> with egg in a bread bowl	<b>20 zł</b>



**Pork knuckle**



**Traditional beef tartare**



## Main dishes

- Pork ribs** glazed with honey and dark beer with baked potatoes in herbs and grilled vegetables 46 zł
- Half of a crispy roast duck** marinated in oranges and marjoram with cranberry and wine sauce with potato dumplings 54 zł
- Beef steak** 72 zł  
with grilled vegetables and roasted potatoes with herbs



Pork ribs

## Fish

- Cod fillet** with a sauce of white wine and leeks with a bunch of juicy beans and potatoes 44 zł
- Oven-baked salmon** with jasmine rice and boiled vegetables 48 zł



Half of a roast duck

## Desserts

- Ice cream** dessert with fruit 18 zł
- Home-made apple pie** with crumble topping and ice cream 18 zł
- Fluffy cheesecake** with ice cream 18 zł



Cheesecake with ice cream



## WINES RECOMMENDED BY ROBERT MAKŁOWICZ

### Sparkling Wine



NV Prosecco Frizzante Azienda Agricola La Jara, Veneto	90 zł	14 zł
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### House Wine



2016 Grüner Veltliner 1L Weingut Frank, Weinviertel	80 zł	16 zł
2016 Zweigelt, 1L Weingut Frank, Weinviertel	80 zł	16 zł

### White Wine



2016 Furmint Dry, Henye, Tokaji	90 zł	18 zł
2015 Pinot Grigio Veneto, Azienda Agricola La Jara, Veneto	110 zł	22 zł
2016 Graševina 1L, Krauthaker, Kutjevo	110 zł	
2016 Riesling Weingut Frank, Weinviertel	140 zł	28 zł
2016 Chardonnay, Csaba Malatinszky, Villány	140 zł	
2016 Gewurztraminer, Winnice Wzgórz Trzebnickich, Dolny Śląsk	170 zł	
2016 Grüner Veltliner Federspiel, Weingut Nikolaihof, Wachau	260 zł	

### Red Wine



2014 Frankovka, Vinařství Petratur, Morawy	110 zł	22 zł
2015 Zweigelt Klassik, Weingut Frank, Weinviertel	120 zł	
2016 Malbec, Domaine Guy Allion, Loire	120 zł	
2016 Chianti, Tenuta Canto Alla Moraia, Chianti	130 zł	26 zł
2014 Cabernet Sauvignon, Csaba Malatinszky, Villány	150 zł	30 zł
2015 Rondo, Winnice Wzgórz Trzebnickich, Dolny Śląsk	150 zł	
2015 Egri Bikavér, Bolyki Pincszet, Eger	170 zł	