

## TAPAS AND STARTERS

„de Padron” Spanish peppers	24 zł
Olives marinated in herbs	12 zł
Chorizo and kimchi sandwich	25 zł
Prawns with piri piri mayonnaise	31 zł
Prawns with piri piri sauce	35 zł
Pan tomaca	12 zł
Grilled foie gras	48 zł
Galician style octopus	35 zł
Tuna with coriander mayonnaise and cucumber	47 zł
Beef carpaccio with sour cucumber	32 zł
Beef tartar with mustard, lovage and pickles	42 zł
Cheese / Pecorino z truflą / Parmigiano Reggiano / Gruyere	45 zł
A plate of meats cured and smoked by Chef	45 zł
Joselito Ham	95 zł



## SOUPS

Thai soup with prawns and coconut milk	33 zł
Creamy parmesan potato soup with truffle pecorino	27 zł

## PASTA

Pasta linguine with porcini mushrooms and Gruyère cheese	46 zł
Seared prawns with linguine, chili and tarragon	46 zł

## SALAD

Salad with octopus	43 zł
--------------------	-------

## MAIN COURSES

Roasted lamb loin with Jerusalem artichoke puree and cherry	89 zł
Smoked pork rib with mashed potatoes and coleslaw salad	65 zł
Guinea fowl breast with mashed potatoes and jam lettuce	62 zł
Halibut with parsnip puree and kaffir leaf	87 zł
Salmon with sun – dried tomatoes risotto	75 zł



## STEAKS

rib eye Hereford Steak – Poland	28 zł / 100g
beef tenderloin Hereford – Poland	45 zł / 100g
sirloin Wagyu - Kobe style	110 zł / 100g
USDA sirloin Steak – USA	55 zł / 100g
rib eye Hereford Steak “Jack Daniels”	55 zł / 100g

*Périgueux sauce - or – pepper sauce*

## Side dishes

French Fries	12 zł
Mashed potatoes	12 zł
Spinach	12 zł
Tomatoes with onion	12 zł
Salad with vinegrette sauce	12 zł
Seared Mushroom	12 zł

