



*Wichitacy*  
GRILLHOUSE  
1994

2024 **Menu**  
Spring/Summer

## STARTERS



### **Duck pâté 250 g / 150 g 39 zł**

duck liver / rhubarb preserve / almonds / thyme / rucola  
homemade bread

### **Tuna tartare 200 g / 100 g 45 zł**

red tuna fillet / sesame / pickled edamame / lemon tapioca  
coriander mayonnaise / chilli-mango sauce / homemade bread

### **Steak tartare 200 g / 100 g 42 zł**

beef / pickles / egg yolk / butter / homemade bread

### **Butter fried Tiger shrimps 150 g / 6 pcs. 45 zł**

Black Tiger shrimps / garlic / ginger / parsley / toasts

## SOUPS

### **Cold beet soup with egg 300 ml 26 zł**

### **Tomato noodle soup 300 ml 19 zł**

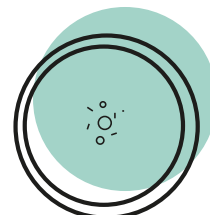
### **Calamari soup with homemade bread 300 ml 28 zł**

### **Sour rye soup 300 ml 24 zł**

white sausage / potatoes / homemade bread

### **Fish soup 300 ml 28 zł**

salmon / vegetables / homemade bread



## SALADS

### **Caesar salad with smoked chicken 400 g / 100 g 42 zł**

smoked chicken / basil pesto / romaine lettuce / Caesar sauce  
cherry tomatoes / butter croutons / seasoned cheese

### **Salad with shrimps 400 g / 6 pcs. 52 zł**

Black Tiger shrimps / sweet chilli sauce / salad mix / basil pesto  
cream sauce with dill / cherry tomatoes / red onion / dill / toasts

# MEAT

TO THE MAIN DISH, PICK THE SIDES YOU LIKE.  
YOU WILL FIND THEM ON THE NEXT PAGE.

**Chicken fillet 160 g 32 zł**

cocktail sauce / garlic sauce

**Pork neck steak 160 g 32 zł**

cocktail sauce / garlic sauce

**Grilled deer fillet 200 g 64 zł**

grilled bacon / pear chutney

**Chopped roe deer steak 160 g 36 zł**

cocktail sauce / garlic sauce

**Fillet steak 200 g 125 zł**

pepper sauce

**Chopped wild boar steak 160 g 36 zł**

cocktail sauce / garlic sauce

**Pork tenderloin shashlik 160 g 42 zł**

bacon / onion / cocktail sauce / garlic sauce

**Pork tenderloin 160 g 39 zł**

cocktail sauce / garlic sauce

**Pork tenderloin in cream sauce 220 g 39 zł**

onion / mushrooms / cream / garlic / parsley

**Barbecue pork ribs 450 g 65 zł**

**Chopped wild boar steak burger 380 g 59 zł**

chopped wild boar steak / cheddar / bacon / tomato / rucola / jalapeño  
pickles / homemade mustard-mayonnaise sauce / roll / fries

**Beef burger 380 g 59 zł**

seasoned beef / bacon / tomato / lettuce / pickles  
homemade mustard-mayonnaise sauce / roll / fries



# FISH

**Pan-fried cod fillet 200 g 42 zł**

**Butter-basted zander fillet 200 g / 180 g 49 zł**

dill / lemon / garlic

**Oven-baked salmon 350 g / 160 g 68 zł**

cream / vegetables (tomatoes / Chinese cabbage  
mushrooms / apple) / garlic butter

**Grilled red tuna fillet 220 g 69 zł**

herb butter

# CHILDREN'S MENU

## Polish dumplings 250 g 32 zł

breadcrumbs with butter / cottage cheese / rhubarb preserve / seasonal fruits

## Coated chicken fillet 250 g / 100 g 29 zł

fries / cucumber salad

## Coated cod fillet 250 g / 100 g 29 zł

fries / cucumber salad



## SIDES

### Roasted potatoes

garlic butter / dill

250 g 14 zł

### Baked sweet potato

250 g 18 zł

### Fries

200 g 14 zł

### Young cabbage salad with dill

150 g 15 zł

### Jasmine rice

100 g 10 zł

### Homemade semi-pickled cucumbers

150 g 15 zł

### Set of salads

200 g 16 zł

### Cucumber salad

150 g 15 zł

### Mix salad with vegetables and vinaigrette

(pepper, radish, cherry tomatoes, cucumber)

150 g 16 zł

### Cocktail sauce / garlic sauce

60 g 6 zł

### Fried champignons

garlic butter

100 g 17 zł

### Pepper sauce

30 g 5 zł

### Ketchup / mayonnaise

30 g 3 zł

## DESSERTS

Ask the wait staff about today's desserts - 25 zł

Ask the staff for a list of allergens and ingredients.

This offer does not constitute a commercial offer within the meaning of the provisions of civil law, it is for informational purposes only.

# HOMEMADE

Mint lemonade	0,33 l 19 zł
Hibiscus-rose lemonade	0,33 l 19 zł
Freshly squeezed juice (orange / grapefruit / mix)	0,25 l 20 zł
Sparkling water	0,5 l 7 zł / 1 l 13 zł
Still water (filtered water, distribution Grill House)	0,5 l 7 zł / 1 l 13 zł



# DRAUGHT BEER

Żywiec	0,33 l 16 zł
Żywiec Wheat	0,33 l 17 zł
Radler	0,33 l 16 zł
Żywiec	0,5 l 18 zł
Żywiec Wheat	0,5 l 19 zł
Radler	0,5 l 18 zł

# COLD DRINKS

Coca-Cola	0,25 l 13 zł
Coca-Cola Zero	0,25 l 13 zł
Fanta	0,25 l 13 zł
Sprite	0,25 l 13 zł
Kinley Tonic	0,25 l 13 zł
Kinley Pink Berry Tonic	0,25 l 13 zł
Kropla Beskidu	0,33 l 13 zł
Kropla Beskidu Delice	0,33 l 13 zł
Fuzetea	0,25 l 13 zł
Cappy fruit juice (orange, apple, multivitamin)	0,25 l 13 zł
Cappy tomato juice	0,25 l 13 zł
Fritz-kola	0,33 l 19 zł
Fritz-melon	0,33 l 19 zł
Fritz-rhubarb	0,33 l 19 zł
Apfelschorle	0,33 l 19 zł

# BOTTLED BEER

Colberg Lager	0,5 l 21 zł
Colberg Dark Lager	0,5 l 21 zł
Alcohol free beer	0,33 l 16 zł
Flavoured alcohol free beer (ask the wait staff)	0,33 l 16 zł

# COFFEE

Espresso	50 ml 12 zł
Americano	200 ml 14 zł
Cappuccino	200 ml 16 zł
Flat white	200 ml 17 zł
Latte	300 ml 18 zł
Plant milk	2 zł

# TEA

Teapigs English Breakfast	300 ml 13 zł
Teapigs Earl Grey	300 ml 13 zł
Teapigs Green Mao Feng	300 ml 13 zł
Teapigs Super Fruit	300 ml 13 zł
Teapigs Lemon & Ginger	300 ml 13 zł
Teapigs Mint	300 ml 13 zł

# ALCOHOL

Luksusowa	40 ml 14 zł 0,7 l 170 zł	Tequila Olmeca Silver	40 ml 20 zł
Finlandia	40 ml 18 zł 0,7 l 220 zł	Captain Morgan White	40 ml 18 zł
Żołądkowa Gorzka	40 ml 12 zł 0,7 l 160 zł	Captain Morgan Black Spiced	40 ml 18 zł
Żubrówka	40 ml 12 zł 0,7 l 160 zł	Gordon's Gin	40 ml 17 zł
Jagermeister	40 ml 19 zł	Jack Daniel's	40 ml 24 zł 0,7 l 330 zł
Johnnie Walker Blonde	40 ml 20 zł 0,7 l 260 zł	Bulleit	40 ml 22 zł 0,7 l 300 zł

# CLASSICS

## CUBA LIBRE 29 zł

spiced rum / lime / coca cola

## APEROL SPRITZ 30 zł

aperol / prosecco / sparkling water / orange

## MOHITO 29 zł

white rum / sparkling water / lime / mint / brown sugar

## HUGO SPRITZ 30 zł

prosecco / elderflower syrup / sparkling water  
lemon / lime / orange

## GIN TONIC 27 zł

gin / tonic / lemon

## WÓDKA SOUR 27 zł

vodka / lemon / sugar / angostura / egg white

## GIN SOUR 28 zł

gin / lemon / sugar / angostura / egg white

## WHISKEY SOUR 29 zł

whiskey / lemon / sugar / angostura / egg white

# SWEEET

## HIBI BIBI 28 zł

gin / hibiscus / rose water / lemon  
egg white / prosecco

## SWEET MARTINI 28 zł

martini bianco / lemon / sugar / rose water

# STRONGER

## NEGRONI 32 zł

gin / campari / martini rosso

## OLD CUBAN 29 zł

spiced rum / lemon / sugar / mint  
angostura / prosecco

# 0%

## PASSION 19 zł

passion fruit / lemon / sugar / sparkling water

## A'LA HUGO 19 zł

elderflower syrup / sparkling water / sprite

## GIN&TONIC 0 % 19 zł

alcohol free gin / tonic

## CHARDONNAY BIO 750 ml 120 zł

France / Chardonnay  
Aromas: ripe white fruits

## SPARKLING BIO 750 ml 120 zł

France / Chardonnay  
Freshness and light sweetness.

# SPARKLING WINES

 125ml  0,7L

## PROSECCO SPUMANTE RIONDO

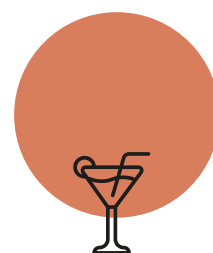
Italy, Veneto / Glera  
Aromas: ripe pear and green apple

26 zł / 160 zł

## CASA BURTI SPUMANTE

Italy, Veneto / Glera  
Aromas: pear, peach and citrus fruits

20 zł / 120 zł



# WHITE WINES | ROSE WINES



## VINHO VERDE OBRA ROSE

25 zł / 150 zł

Minho, Portugal / Borraçal Espadeiro

Aromas: strawberries, fresh raspberries and sweet cherries

## CUVÉE

31 zł / 190 zł

Poland, Winery of Rajkowo Palace

Aromas: rose, lychee, citrus fruits-dry

## SOLARIS

31 zł / 190 zł

Poland, Winery of Rajkowo Palace

Aromas: citrus fruits, apples, peach-dry

## PETIT GRIS LOVE

28 zł / 170 zł

IGP Val de Loire, France

Aromas: sweet fruit, notes of apricot and ripe grapes-semi-dry

## PINOT GRIGIO VENETO

26 zł / 16 zł

IGT Veneto, Italy / Pinot Grigio

Aromas: tropical fruits and white flowers-dry

## AIREN BODEGAS CELAYA

25 zł / 150 zł

Spain, Albacete / Airén

Aromas: pineapple, apricot and notes of honey-semi sweet

## SAUVIGNON BLANC CHEVAL NOIR

26 zł / 160 zł

France, AOC Loire Valley / Sauvignon Blanc

Aromas: gooseberry, lime and fresh herbs-dry

## CHARDONNAY DELLE VENEZIE

26 zł / 160 zł

Italy, IGT Veneto / Chardonnay

Aromas: floral notes with aromas of ripe fruit-dry

## ALBARIÑO BOAL

30 zł / 180 zł

Spain, Galicia / Albariño

Aromas: ripe citrus, a touch of vanilla and a slight minerality in the mouth-dry

## RIESLING SELBACH OSTER

30 zł / 180 zł

Germany, QbA Mosel / Riesling

Aromas: lemon, lime, and green apple-semi dry

## RED WINES

### MERLOT DELLE VENEZIE

25 zł / 150 zł

Italy, Veneto / Merlot

Aromas: vanilla notes, ripe red fruit-dry

### DORNFELDER SELBACH OSTER

30 zł / 180 zł

Germany, QbA Mosel / Dornfelder

Aromas: cherries, plums and coffee aromas-dry

### PRIMITIVO IONIS

30 zł / 180 zł

Italy, IGP Puglia / Primitivo

Aromas: wild berries, vanilla notes and licorice-dry

### GARNACHA - SYRAH ALMARINA

26 zł / 160 zł

DO Almansa, Spain / Garnacha, Syrah

Aromas: red cherries, forest fruit and notes of licorice



**GRILL  
&  
CHILL**