



Wichitacy
GRILLHOUSE
1994

2024 **Menu**
Spring/Summer

STARTERS



Salmon tataré 200 g / 100 g 49 zł

salmon / smoked salmon / capers / pickles
baked chickpeas with chilli / dill / homemade bread

Steak tartare 200 g / 100 g 49 zł

beef / pickles / egg yolk / butter / homemade bread

Butter fried Tiger shrimps 150 g / 6 pcs. 49 zł

Black Tiger shrimps / garlic / ginger / parsley / toasts

SOUPS

Cold beet soup with egg 300 ml 28 zł

Tomato noodle soup 300 ml 22 zł

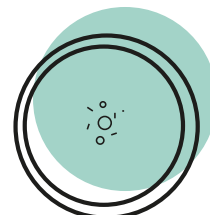
Calamari soup with homemade bread 300 ml 32 zł

Sour rye soup 300 ml 26 zł

white sausage / potatoes / homemade bread

Fish soup 300 ml 30 zł

salmon / vegetables / homemade bread



SALADS

Caesar salad with smoked chicken 400 g / 100 g 45 zł

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

Salad with shrimps 400 g / 6 pcs. 58 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.
THE WEIGHT OF MEAT AND FISH SHOWN IN THE
MENU IS AFTER THERMAL PROCESSING.

Chicken fillet 160 g 32 zł

cocktail sauce / garlic sauce

Pork neck steak 160 g 34 zł

cocktail sauce / garlic sauce

Grilled deer fillet 200 g 67 zł

grilled bacon / pear chutney

Chopped roe deer steak 160 g 40 zł

cocktail sauce / garlic sauce

Fillet steak 200 g 125 zł

pepper sauce

Chopped wild boar steak 160 g 38 zł

cocktail sauce / garlic sauce

Pork tenderloin shashlik 160 g 44 zł

bacon / onion / cocktail sauce / garlic sauce

Pork tenderloin 160 g 42 zł

cocktail sauce / garlic sauce

Pork tenderloin in cream sauce 220 g 44 zł

onion / mushrooms / cream / garlic / parsley

Barbecue pork ribs 450 g 69 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 / cheddar
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 72 zł

herb butter



CHILDREN'S MENU

Polish dumplings 250 g 32 zł

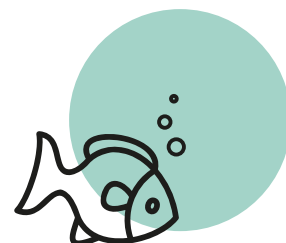
breadcrumbs with butter / cottage cheese / rhubarb preserve / seasonal fruits

Coated chicken fillet 250 g / 100 g 31 zł

fries / cucumber salad

Coated cod fillet 250 g / 100 g 35 zł

fries / cucumber salad



SIDES

Roasted potatoes garlic butter / dill	250 g 15 zł	Baked sweet potato	250 g 20 zł
Fries	200 g 14 zł	Young cabbage salad with dill	150 g 15 zł
Jasmine rice	100 g 12 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 18 zł	Pepper sauce	30 g 5 zł
		Ketchup / mayonnaise	30 g 3 zł

DESSERTS

Ask the wait staff about today's desserts - 26 zł

HOMEMADE

Mint lemonade	0,33 21 zł
Hibiscus-rose lemonade	0,33 21 zł
Freshly squeezed juice (orange / grapefruit / mix)	0,25 22 zł
Sparkling water	0,5 7 zł / 1 13 zł
Still water	0,5 7 zł / 1 13 zł

(filtered water, distribution Grill House)



DRAUGHT BEER

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

COLD DRINKS

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

BOTTLED BEER

Colberg Lager	0,5 21 zł
Colberg Dark Lager	0,5 21 zł
Alcohol free beer	0,33 16 zł
Flavoured alcohol free beer	0,33 16 zł

(ask the wait staff)

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	0,7 170 zł	Tequila Olmeca Silver	40 ml	20 zł	
Finlandia	40 ml	18 zł	0,7 220 zł	Captain Morgan White	40 ml	18 zł	
Żołądkowa Gorzka	40 ml	12 zł	0,7 160 zł	Captain Morgan Black Spiced	40 ml	18 zł	
Żubrówka	40 ml	12 zł	0,7 160 zł	Gordon's Gin	40 ml	17 zł	
Jagermeister	40 ml	19 zł		Jack Daniel's	40 ml	24 zł	0,7 330 zł
Johnnie Walker Blonde	40 ml	20 zł	0,7 260 zł	Bulleit	40 ml	22 zł	0,7 300 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 30 zł

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

SWEET MARTINI 30 zł

martini bianco / lemon / sugar / rose water

STRONGER

NEGRONI 32 zł

gin / campari / martini rosso

OLD CUBAN 30 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

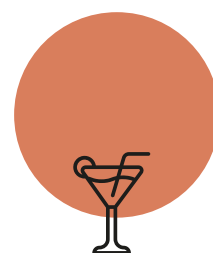
Italy, Veneto / Glera
Aromas: ripe pear and green apple

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 / 160 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**