Menu

A History of Flavors
Recorded by Our Pen



A LA CARTE MENU
“WE CARE ABOUT WHAT YOU LOVE...”

JOIN US EVERY DAY
FROM 12:00 p.m. TO 10:00 p.m.

WE ACCEPT THE LAST ORDER
20 MINUTES BEFORE THE RESTAURANT CLOSES

SUTRA
RESTAURACJA

COLD SNACKS

BEEF TENDERLOIN CARPACCIO — 53 PLN
PARMESAN / ARUGULA / CROUTONS / CAPERS / OLIVE OIL (1,3,7) — 100 g / 250 g


WE RECOMMEND PAIRING THIS WITH A GLASS OF PICCINI ORIGINES ITALICAE APPASSIMENTO WINE

BEEF TENDERLOIN TARTARE — 53 PLN
TOAST / BUTTER / CHANTERELLES / EGG YOLK / MAYONNAISE / LOVAGE / ONION / PICKLES (1,3,7,12) — 100 g / 300 g


WE RECOMMEND PAIRING THIS WITH A GLASS OF PICCINI ORIGINES ITALICAE APPASSIMENTO WINE

TARTARE MADE WITH SALMON MARINATED IN SALT AND SUGAR — 48 PLN
TOAST / AVOCADO PURÉE / MAYO-SRIRACHA / CILANTRO (1,3,4,7,12) — 150 g / 300 g


WE RECOMMEND PAIRING THIS WITH A GLASS OF THE FOUNDER SAUVIGNON BLANC

HOT SNACKS

GRILLED OCTOPUS SALAD — 52 PLN
ROMAINE LETTUCE / TOMATO / RED ONION / VINAIGRETTE (9,10,11,12,14) — 100 g / 200 g


WE RECOMMEND PAIRING THIS WITH A GLASS OF HOLLY BLUE VINHO VERDE DOC

SHRIMP IN PANKO WITH WAKAME SEAWEED — 44 PLN
MARINATED RADISHES / MAYO-SRIRACHA (1,2,3,4,5,7,11,12) — 120 g / 200 g


WE RECOMMEND PAIRING THIS WITH A GLASS OF EMILIANA BIO O RESERVA CHARDONNA

MUSSELS WITH TOAST AND A CHOICE OF SAUCE: 300 g / 100 g — 35 PLN
WINE AND CREAM WHITE WINE, ONION, GARLIC, GREEN PARSLEY, SOUR CREAM (2, 4, 7, 9, 12)

OR TOMATO TOMATO SAUCE, GARLIC, FRESH PARSLEY (2, 4, 11, 12)


WE RECOMMEND A GLASS OF DOLNOSIELSKIE WINE FROM THE SILESIAN VINEYARD

SOUPS

OLD POLISH BROTH WITH ASSORTED MEATS WITH HOMEMADE NOODLES (1,3,6,9,10,12) — 26 PLN
350 ml

SAUERKRAUT SOUP (6,9,12) WITH SMOKED RIBS AND BACON CRUMBS — 26 PLN
350 ml

PUMPKIN CREAM SOUP WITH CHILI AND GINGER — 24 PLN
PUFF PASTRY / SMOKED CHEESE (1,3,6,7,9,12) — 350 ml

HORSERADISH SOUP — 26 PLN
WHITE SAUSAGE / ONION MARMALADE (6,7,9) — 350 ml

MUSHROOM SOUP WITH HOMEMADE DUMPLINGS — 24 PLN
(1,3,6,7,9,12) — 350 ml

MAIN COURSES

CONFIT DUCK LEG WITH GLAZE — 65 PLN
MASHED POTATOES / BAKED APPLE / GORGONZOLA / RED CABBAGE / HONEY (6,7,12) 200 g / 800 g


WE RECOMMEND PAIRING THIS WITH A GLASS OF CUVEE COLOREE SILESIAN WINE

CHICKEN BREAST WITH BELL PEPPER PESTO — 59 PLN
SWEET POTATO FRIES / ROMAINE LETTUCE / GARLIC SAUCE (1,5,6,7,8,11,12) 200 g / 600 g


WE RECOMMEND PAIRING THIS WITH A GLASS OF CUVEE SILESIAN WINE

SLOW-COOKED BEEF CHEEK — 86 PLN
DARK SAUCE / MASHED POTATOES / CARAMELIZED CARROTS (1,6,7,9,12) 200 g / 600 g


WE RECOMMEND PAIRING THIS WITH A GLASS OF OPI MALBEC WINE

PORK TENDERLOIN IN WILD MUSHROOM SAUCE — 59 PLN
SILESIAN DUMPLINGS / WARM BEETS (1,7,9,10,12) 200 g / 600 g


WE RECOMMEND PAIRING THIS WITH A GLASS OF EMILIANA BIO O RESERVA CABERNET SAUVIGNON

TRADITIONAL BONE-IN PORK CHOP — 55 PLN
SAUTÉED CABBAGE / POTATOES WITH GARLIC AND HERBS (1,3,6,7,12) 300 g / 700 g


WE RECOMMEND PAIRING THIS WITH A GLASS OF PICCINI ORIGINES ITALICAE APPASSIMENTO WINE

BEEF TENDERLOIN STEAK — 109 PLN
PEPPER SAUCE / POTATOES BAKED IN DUCK FAT / SEASONAL VEGETABLES (1,6,7,9,12) 200 g / 700 g


WE RECOMMEND PAIRING THIS WITH A GLASS OF EMILIANA BIO O RESERVA CABERNET SAVIGNON

FISH AND SEAFOOD

SALMON MARINATED IN ORANGE JUICE — 68 PLN
POTATO CASSEROLE / BROCCOLI / NUTS (4,5,7,8) 200 g / 600 g


WE RECOMMEND PAIRING THIS WITH A GLASS OF EMILIANA BIO O RESERVA CABERNET SAUVIGNON

ZANDER FILLET — 65 PLN
SWEET POTATO DUMPLINGS / CREAM SAUCE / MINI SALAD (3,4,7) 180 g / 600 g


WE RECOMMEND PAIRING THIS WITH A GLASS OF THE FOUNDER SAUVIGNON BLANC

PASTA

PAPPARDELLE WITH SEAFOOD IN TOMATO SAUCE — 50 PLN
(1,2,3,4,6,12,14) — 350 g / 700 g


WE RECOMMEND A GLASS OF DOM CHARBIELIN C SOLARIS WINE

TAGLIATELLE WITH PORK TENDERLOIN IN A PEPPER SAUCE — 49 PLN
(1,3,7,12,14) — 150 g / 400 g


WE RECOMMEND PAIRING THIS WITH A GLASS OF PICCINI ORIGINES ITALICAE APPASSIMENTO

SALADS

SALAD WITH HOMEMADE FALAFEL AND MARINATED RADISHES — 44 PLN
(1,5,6,11,12) — 350 g

CAESAR SALAD — 56 PLN
GRILLED CHICKEN BREAST / BACON / CROUTONS / CAESAR DRESSING ANCHOVIES
(1,3,4,7,12) — 150 g / 400 g


WE RECOMMEND PAIRING THIS WITH A GLASS OF CHARBIELIN C SOUVIGNIER GRIS WINE

BURGERS

WITH A SELECTED EXTRA INCLUDED IN THE PRICE

BURGER SUTRA — 65 PLN
BEEF / ROMAINE LETTUCE / TOMATO / PICKLES / RED ONION / EGG / CHIPOTLE MAYO
(1,3,7) — 200 g / 450 g

KURA BURGER (CHICKEN BURGER) — 59 PLN
BREADED CHICKEN FILLET / ROMAINE LETTUCE / TOMATO / PICKLES / RED ONION / EGG / CHIPOTLE MAYO (1,3,7) — 200 g / 450 g

APPENDICES

MINI SALAD (10,12)	100 g	13 PLN
SWEET POTATO FRIES (1,3,6,8,9,11,12)	200 g	20 PLN
ONION RINGS (1,3,6,8,9,11,12)	200 g	20 PLN
FRENCH FRIES	200 g	15 PLN
BAKED POTATOES WITH HERBS (7,12)	200 g	15 PLN
BASMATI RICE	200 g	13 PLN
BUCKWHEAT	200 g	13 PLN

PIZZA 30 cm

MARGHERITA — 33 PLN
TOMATO SAUCE / MOZZARELLA CHEESE
(1,2,3,5,6,7,8,9,10,11)

CAPRICCIOSA — 39 PLN
TOMATO SAUCE / MOZZARELLA CHEESE / MUSHROOMS / COTTO HAM
(1,3,5,6,7,8,9,11,13)

DIAVOLA — 38 PLN
TOMATO SAUCE / MOZZARELLA CHEESE / SPICY SPIANATA / JALAPEÑO
(1,2,3,5,6,7,8,9,10,11,12,13)

CHICKEN — 43 PLN
TOMATO SAUCE / CHICKEN BREAST / BELL PEPPER / MOZZARELLA
(1,3,5,6,7,8,9,10,11,13)

CARBONARA — 42 PLN
CREAM / EGG / BACON / PARMESAN / MOZZARELLA
(1,2,3,7)

VEGETARIAN — 39 PLN
CREAM SAUCE / MOZZARELLA CHEESE / PEAR / GORGONZOLA CHEESE / RED ONION JAM
(1,3,5,6,7,8,9,10,11)

FOUR CHEES — 47 PLN
CREAM SAUCE / MOZZARELLA CHEESE / GOAT CHEESE / GORGONZOLA CHEESE / PARMESAN CHEESE (1,2,4,5,6,7,8,9,10,11,13)

NDUJA — 42 PLN
SOS ŚMIETANOWY / SER MOZZARELLA / SER GORGONZOLA / KIEŁBASA NDUJA
(1,2,4,5,6,7,8,9,10,11,13)

PARMA — 48 PLN
TOMATO SAUCE / MOZZARELLA CHEESE / ARUGULA / PROSCIUTTO CRUDO / PARMESAN
(1,3,5,6,7,8,9,11,13)

HAWAIIAN — 38 PLN
TOMATO SAUCE / MOZZARELLA CHEESE / COTTO HAM / PINEAPPLE
(1,3,5,6,7,8,9,10)

BURRATA — 45 PLN
TOMATO SAUCE / BURRATA CHEESE / MOZZARELLA CHEESE / PARMA HAM / ARUGULA
(1,4,7,9,12)

MEAT TOPPING - 6 PLN
VEGETABLE TOPPING - 5 PLN
EXTRA MOZZARELLA CHEESE - 5 PLN
EXTRA BURRATA CHEESE - 10 PLN
PIZZA SAUCES 50 ML: GARLIC, TOMATO – 4 PLN

VEGETARIAN DISHES

RUSSIAN DUMPLINGS WITH SOUR CREAM AND ONIONS (1,7,12)	450 g	36 PLN
DUMPLINGS WITH CABBAGE AND MUSHROOMS (1,9,12)	450 g	36 PLN

KIDS' MENU

TOMATO SOUP WITH CREAM AND PASTA (1,3,6,7,9,12)	250 ml	19 PLN
PANCAKES WITH CHEESE OR JAM (1,3,7,12)	250 g	25 PLN
CHICKEN STRIPS WITH FRIES (1,3,12)	350 g	30 PLN
MINI CHICKEN BURGER WITH POTATO BALLS (1,3,12)	350 g	32 PLN
PASTA WITH BOLOGNESE SAUCE (1,3,6,9,12)	300 g	28 PLN

DESSERTS

CHOCOLATE FONDANT WITH ICE CREAM (1,3,5,8,12)	350 g	31 PLN
ICE CREAM WITH HOT RASPBERRIES AND CRUMBLE (1,3,5,7,8,12)	350 g	35 PLN
DESSERT OF THE DAY (1,3,5,7,8,10,11,12)		23 PLN
A SCOPE OF ICE CREAM (1,5,7,8,11)	70 g	7 PLN

ALLERGENS

1. Cereals containing gluten (i.e., wheat, rye, barley, oats, spelt, kamut, or their hybrid varieties) and products derived therefrom 2. Crustaceans and products derived therefrom 3. Eggs and products derived from eggs 4. Fish and products derived from fish 5. Peanuts (groundnuts) and products derived from peanuts 6. Soy and products derived from soy 7. Milk and products derived from milk (including lactose) 8. Tree nuts, i.e., almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, macadamia nuts, or Queensland nuts, and products derived therefrom 9. Celery and products derived therefrom 10. Mustard seeds and products derived therefrom 11. Sesame seeds and products derived therefrom 12. Sulfur dioxide and sulfates at concentrations of 10 mg/kg or 10 mg/L, calculated as SO_2 13. Lupin and products derived therefrom 14. Mollusks and products derived therefrom. The following spices are used in meal preparation: allspice, bay leaf, marjoram, oregano, basil, turmeric, herbes de Provence, sweet paprika, and nutmeg. According to information from the manufacturers, these products may contain trace amounts of: gluten, milk, eggs, soy, celery, and mustard.