



STARTERS TO WET YOUR APPETITE

POLISH BEEF TARTARE <i>beef served with egg, pickles, onion, and mustard</i>	42.00
FRIED BLACK PUDDING <i>with onion served in a cast iron pan with mustard</i>	30.00
ROASTED VEGETABLES <i>garlic, onion, pepper, mushrooms, celery, zucchini, oven-baked carrots, poured with olive oil, served with pepper sauce with chili</i>	33.00
DWOJAK GOSPODARZA <i>pastoral bread, lard, cottage cheese and gherkins</i>	20.00

SOUPS

SOUR SOUP <i>with egg, and sausage</i>	24.00
CLEAR BORSH	18.00
CLEAR BORSH <i>with mushroom dumplings</i>	22.00
COLD LITHUANIAN BORSH <i>seasonally soup</i>	24.00
CHICKEN BROTH <i>with homemade noodles</i>	20.00
TOMATO SOUP <i>with homemade noodles</i>	20.00
CHEF'S SOUP	18.00

MEAT DISHES

RIBS IN GLAZE BBQ <i>served with potatoes baked in smoked paprika, bbq sauce, pepper sauce with chili, tartar sauce, white and red cabbage salad</i>	58.00
SHASHLIK <i>served with potatoes baked in smoked paprika, bbq sauce, pepper sauce with chili, tartar sauce, white and red cabbage salad</i>	55.00
LUBLIN STYLE PORK CHOPS <i>in eggs</i>	27.00
TRADITIONAL PORK CHOPS <i>in breadcrumbs</i>	27.00
CHICKEN FILLET WITH TOMATOES <i>baked with cheese</i>	29.00
PORK SIRLOINS WITH MUSHROOM GRAVY <i>stewed pork sirloins served with mushroom sauce</i>	37.00
CHICKEN LIVER IN ZAMOŚĆ STYLE <i>chicken livers with fried apples and onions</i>	29.00
BARN-SIZED BURGER <i>pork chop burger with a spinach omelette, tartarsauce, tomato, onion, turmeric pickled cucumber, young lettuce, cheddar cheese, pepper sauce and fries</i>	48.00

FISHES

OVEN TROUT IN HERBS <i>baked in herbs, served with potatoes baked in smoked paprika, white and red cabbage salad</i>	55.00
BAKED COD WITH VEGETABLES IN CREAM SAUCE <i>baked in cream sauce with vegetables: carrot, zucchini and celery</i>	44.00

FLOUR BASED DISHES MADE IN HOUSE BY OUR VERY OWN GRANNIES

COTTAGE CHEESE, POTATOES, AND ONION DUMPLINGS <i>8 pcs.</i>	34.00
MEAT DUMPLINGS <i>8 pcs.</i>	34.00
CABBAGE AND MUSHROOM DUMPLINGS <i>8 pcs.</i>	34.00
BUCKWHEAT AND COTTAGE CHEESE DUMPLINGS <i>with buckwheat, cheese and mint 8 pcs.</i>	34.00
SPINACH AND FETA CHEESE DUMPLINGS <i>8 pcs.</i>	34.00
FRUIT DUMPLINGS <i>in season 8 pcs.</i>	34.00
A BOWL OF DUMPLINGS <i>cottage cheese, meat, cabbage, and mushroom dumplings 15 pcs.</i>	54.00
POTATO PANCAKES WITH CREAM <i>5 pcs.</i>	29.00
POTATOES PANCAKES WITH MEAT STEW <i>coarsely grated potato pancakes with zucchini and carrots, postponed pork goulash, baked with cheese</i>	41.00
POTATOES PANCAKES IN HUNGARIAN STYLE <i>potatoes pancakes with chicken and vegetable sauce, baked with cheese, served in spicy tomatoe sauce</i>	41.00

GRATINS FROM PAN

POTATOE GRATIN WITH EGG AND MUSHROOM <i>potatoes baked in cream with mushrooms, egg and cheese</i>	40.00
BROCCOLI AND CHICKEN GRATIN <i>broccoli and chicken omlette</i>	40.00

SALADS

GREEK SALAD <i>tomato, cucumber, pepper, olives, feta cheese, sun-dried tomato sauce</i>	30.00
GARDENER'S SALAD WITH GRILLED CHICKEN <i>mixed salad, grilled chicken, grapes, mozzarella, cherry tomato and dried tomato with sweet, and sour sauce</i>	38.00
ADDITION TO SALAD- GRILLED CHICKEN	8.00

CHILDREN'S MENU

PANCAKES WITH COTTAGE CHEESE AND FRUITS	29.00
CHICKEN BREAST IN CORN FLAKES <i>served with fries and carrot and apple salad</i>	29.00


SIDE DISHES

BOILED POTATOES <i>with dill</i>	12.00
FRIED POTATOES	14.00
POLISH „KOPYTKA” DUMPLINGS	15.00
FRENCH FRIES <i>250 g</i>	13.00
MUG OF SOUR MILK <i>with dill</i>	11.00
TOMATOES WITH ONION SALAD	11.00
FRESH CUCUMBERS WITH CREAM SALAD	12.00
SELECTION OF SALADS	15.00
GHERKINS	11.00
FRIED BEETROOTES	13.00
PASTORAL BREAD	7.00
Sauces <i>Ketchup, Mayonnaise, Mustard, Cream, Horseradish, Pepper sauce with chili</i>	6.00

DESSERTS

GRANNY'S APPLE PIE	20.00
HOT GRANNY'S APPLE PIE WITH ICE CREAM	25.00
FRUIT ICE CREAM	23.00
CHOCOLATE NUT ICE CREAM	23.00
DESSERTS AND CAKE OF THE DAY <i>ask our staff about today's selection</i>	

COLD DRINKS

HOMEMADE LEMONADE 300ml	17.00
HOMEMADE ICE TEA 300ml	17.00
FRUIT COMPOTE 300 ml	13.00
SQUEEZED JUICE <i>grapefruit, orange, carrot, parsley, apple, celery - 3 ingredients</i>	18.00
TRADITIONAL SLAVIC BEER <i>non-alcoholic 0,5 l</i>	18.00
FIZZY DRINKS  200 ml <i>pepsi, pepsi zero, 7up, mirinda, schweppes</i>	11.00
JUICES <i>orange, apple, blackcurrant, grape-fruit, banana</i> 300ml	11.00
MINERAL WATER still, sparkling 300 ml	9.00
JUG OF WATER still, sparkling 1L	20.00

HOT DRINKS

BLACK TEA	9.00
FRUIT TEA	10.00
HEALING TEA with honey or raspberry juice	16.00
TEA WITH RUM z miodem/ with honey	17.00
LOOSE LEAF TEA black or green	16.00
HOT CHOCOLATE WITH CREAM	20.00
FRUIT PARADISE TEA <i>a mixture of dried chokeberry fruit, apple, hibiscus, hawthorn, orange peel, served with raspberry juice, honey, apple sauce</i>	19.00

COFFEE

BLACK COFFEE	10.00
ESPRESSO	10.00
ESPRESSO DOPPIO	12.00
AMERICANO	10.00
NATURAL COFFEE	10.00
CAPPUCCINO	13.00
LARGE CAPPUCCINO	16.00
LATTE MACCHIATO	18.00
ICE COFFEE	18.00
ICE COFFEE WITH ICE CREAM AND ADVOCAT	25.00
MILK	3.00
PLANT MILK	6.00

ALCOHOL NALEWKA SIELSKO ANIELSKO

ASK THE WAITERS ABOUT AVAILABLE FLAVORS	
	20ml 10.00
	40ml 18.00
TASTING BOARD OF LIQUEURS	4x20ml 34.00

ALCOHOLIC DRINKS

MOJITO <i>lime, sparkling water, mint, Bacardi Light</i> 40 ml	27.00
APEROL <i>aperol 60ml, frizzante 150ml, orange, sparkling water</i>	29.00
ROSA <i>frizzante 150ml, rose syrup, lemon, carbonated water, rose petals</i>	26.00
HUGO <i>frizzante 150ml, elderberry syrup, mint, carbonated water</i>	26.00

NON-ALCOHOLIC DRINKS

GREEN COCKTAIL <i>spinach, banana, apple, orange</i>	24.00
NON-ALCOHOLIC MOJITO <i>lime, carbonated water, cane sugar, mint</i>	19.00

BEST OF POLISH LOCAL BEERS

RACIBORSKIE MIODOWE, PSZENICZNAK, KOZŁAK, ŚLIWKA W PIWIE	17.00
PAN I PANI <i>wheat IPA</i>	20.00
CYDR LUBELSKI 0.4l	19.00

DRAUGHT BEER

PERŁA 0.5l	14.00
PERŁA 0.3l	11.00
ZWIERZYNIEC 0.5l	15.00
ZWIERZYNIEC 0.3l	12.00
JUG OF BEAR 1.5l	40.00

BOTTLE BEER

SIELSKO ANIELSKO LOCAL BEER <i>light, dark, cranberry</i> 0.5l	19.00
ŻYWIEC 0.5l	15.00
PERŁA <i>non-alcoholic</i> 0.5l	15.00
WARKA RADLER 0%	15.00
PIWO KRAFTOWE 0,5L	20.00
PILSNER URQUELL CZECHY 0,5l	20.00
ZLATY BAZANT CZECHY 0,5l	20.00

HOT WINE AND BEER

HOT WINE	20.00
SMALL HOT BEER 0.3l	18.00
LARGE HOT BEER 0.5l	21.00

VODKA 40ml in bottles 0.5 CHEAPER

	40ml	0.5L
J.A. BACZEWSKI SUWEREN	19.00	
J.A. BACZEWSKI SMAKOWA	15.00	155.00
J.A. BACZEWSKI MONOPOLOWA	14.00	145.00
FINLANDIA	14.00	150.00
BIAŁY BOCIAN	13.00	135.00
WYBOROWA	12.00	130.00
ŻUBRÓWKA <i>z trawą</i>	11.00	120.00
ŚLIWOWICA 50%	18.00	-
ŚLIWOWICA 70%	24.00	-
DESKA DEGUSTACYJNYCH ALKOHOLI J.A. BACZEWSKI	4x20ml	25.00

WERMUTY

MARTINI BIANCO/ ROSSO/ EXTRA DRY	100ml	22.00
----------------------------------	-------	-------

TEQUILA 40ml

TEQUILA BLANCO	19.00
TEQUILA REPOSADO	23.00

WHISKEY 40ml

J.A. BACZEWSKI WHISKY	18.00
JIM BEAM	20.00
JAMESON	20.00
JACK DANIELS	21.00
GENTELMAN JACK	26.00
CHIVAS REGAL 12YO	26.00
JAMESON 0.5L	199.00
JACK DANIELS 0.5L	199.00

GIN 40ml

SEAGRAM'S	14.00
J.A. BACZEWSKI	16.00

RUM 40ml

BACARDI LIGHT	16.00
---------------	-------

LIQUERS 40ml

JAGERMEISSTER	17.00
AJERKONIAK	16.00

BRANDY 40ml

METAXA*****	23.00
HENNESSY	36.00

TABLE RESERVATION for www.sielskoanielsko.pl

tel. 603 412 603 info@sielskoanielsko.pl

GROUPS FROM 10 PEOPLE + SERVICE 5%

product composition, weight and allergens are listed in a separate card - available from the staff

