

Pod LATARNIAMI

MENU

ENG

For over ten years of existence, we have been working hard to be the best place for our Guests – both in terms of good food and craft beers. We carefully select the menu to emphasize the culinary diversity of the place.

Over ten years of Pod Latarniami existence is a story not only of a multitap but also of gatherings, joy, and flavor discoveries for those who have visited us.

SNACKS

beef tartare 48 zł

*beef bavette (100 g), rustic bread, pickled chanterelles, pearl onion, egg yolk,
pickled cucumber, country butter, French mustard*

chicken strips 36 zł

breaded chicken tenderloins (350 g), garlic mayo, chives

skin-on fries 20 zł

skin-on fries (300 g), ketchup, garlic mayo

sweet potato fries 28 zł

sweet potato fries (250 g), mango mayo

cheesy fries 38 zł

*skin-on fries (300 g), mature cheddar, mozzarella, garlic mayo,
basil pesto, 'nduja vodka sauce*

breaded calamari 38 zł

*breaded calamari (220 g), radicchio, lamb's lettuce, pomegranate,
mango mayo, lemon*

BBQ chicken wings 36 zł

chicken wings (800 g) glazed with smoked bourbon BBQ, chives

FOR THE CREW

board for the crew ~4 kg 209 zł

*pork ribs glazed with smoked bourbon BBQ, chicken strips, skin-on fries, chicken wings,
homemade red cabbage coleslaw, sauces*

Recommended for 4–5 people.

The list of allergens is available from our staff.

BURGERS & SANDWICHES

smoked bacon burger 48 zł

*butter bun, dry-aged beef (150 g), mature cheddar, lettuce, heirloom tomato,
grilled bacon, pickles, mayo-smoked bourbon BBQ*

black truffle burger 56 zł

*butter bun, dry-aged beef (150 g), mushroom mayo, greens, heirloom tomato,
mozzarella di bufala, black truffle carpaccio, parmesan*

goat cheese burger 54 zł

*butter bun, dry-aged beef (150 g), goat cheese, red onion jam, tahini mayo,
greens, fresh cucumber, heirloom tomato*

bun with grilled halloumi 45 zł

*butter bun, halloumi (120 g), tahini mayo, greens, heirloom tomato,
lavender honey, chili, mignon peppers*

pulled pork sandwich 46 zł

*rustic bread, pulled pork (200 g), smoked bourbon BBQ, pickles,
red cabbage coleslaw, mature cheddar, chives*

ADD:

skin-on fries 150 g +10 zł

sweet potato fries 100 g +18 zł

potatoes with black garlic 100 g +18 zł

SALAD

goat cheese salad 48 zł

*caramelised figs, goat cheese (80 g), arugula, lamb's lettuce, radicchio,
mignon peppers, cherry tomatoes, toasted almond flakes, lemon dressing*

The list of allergens is available from our staff.

MAIN DISHES

pork ribs 68 zł

*pork ribs glazed with smoked bourbon BBQ (400 g), skin-on fries,
homemade red cabbage coleslaw, chives, ketchup*

butter shrimps 48 zł

*31/40 shrimps (6 pcs), butter emulsion with white wine reduction, chili,
rosemary, garlic, parsley, butter croutons*

parm chicken 48 zł

*chicken fillet (200 g) baked with mozzarella and parmesan, 'nduja vodka sauce,
lamb's lettuce, basil pesto, skin-on fries*

roast beef steak & chorizo 67 zł

*grilled roast beef steak (150 g), Spanish chorizo, apple cider, padron peppers,
fresh coriander, fried potatoes with black garlic oil*

lamb leg 72 zł

*lamb leg (200 g), homemade hummus, toasted chickpeas and almond flakes,
fresh mint, pomegranate, grapeseed oil, pita bread*

shrimps with chorizo 48 zł

*31/40 shrimps (6 pcs), Spanish white wine reduction, fried chorizo,
cherry tomatoes, chili, fresh coriander, butter croutons*

DESSERT

dessert of the day 25 zł

Ask our staff what's on the offer today!

The list of allergens is available from our staff.

LUNCH MENU

Daily specials from our head chef available

Monday to Friday from 12 PM to 4 PM.

Check our current offer on Facebook or Instagram.

soup of the day 18 zł

dish of the day 28 zł

soup of the day + dish of the day 34 zł

WEEKEND MENU

Unique off-menu dishes prepared by our head chef,

available on Saturdays and Sundays.

Prices vary depending on the current offer. Ask about today's menu!

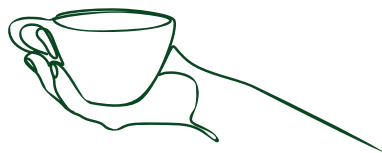
BAR MENU

COFFEE

BEANS: 40% Arabica, 60% Robusta

ORIGIN: Costa Rica, Guatemala

ROASTERY: Zicafe, Sicily, Italy



espresso	10 zł
doppio	14 zł
americano	17 zł
cappuccino	19 zł
latte	19 zł
iced coffee with milk	22 zł
milk for coffee jug 100 ml	+5 zł
plant-based drinks (milk alternatives)	+5 zł

oat • almond

coffee syrup	+3 zł
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white chocolate • caramel • hazelnut

TEA

Richmont	15 zł
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earl grey • english breakfast • forest fruit • gunpowder green • jasmin • peppermint

LEMONADE

small 250 ml	18 zł
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lemon & mint • lavender • strawberry

big 500 ml	29 zł
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lemon & mint • lavender • strawberry

jug 1 l	44 zł
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lemon & mint • lavender • strawberry

NACHMIELONA BREWING NEPO

*Nachmielona is a non-alcoholic drink made from water and American hops.
It's water that tastes like beer – amazingly refreshing and crisp.*

nachmielona water 500 ml 18 zł

nachmielona with fruits 500 ml 18 zł

hop + lemon + apple • hop + pine + apple + orange

COLD DRINKS

Kinga Pienińska Water 330 ml/700 ml 9/17 zł

sparkling • still

fruit juice 240 ml/1 l 11/35 zł

pineapple • grapefruit • apple • orange • tomato • cranberry

fresh juice 240 ml 22 zł

orange • grapefruit • mix

Coca Cola/Coca Cola Zero 250 ml 11 zł

Fanta 250 ml 11 zł

Sprite 250 ml 11 zł

Kinley Tonic Water 250 ml 11 zł

Fuze Tea 250 ml 13 zł

peach-hibiscus • lemon

Red Bull 250 ml 17 zł

Classic • Sugarfree • The Tropical Edition

Three Cents 200 ml 11 zł

Ginger Beer • Pink Grapefruit Soda



BEER



We offer you 10 taps at your disposal. Our beer menu changes almost daily. If you don't find your favorite on tap, check out our selection of bottled and canned beers — the bartenders will present styles from around the world.

Scan the QR code to see what we have on tap today!

CIDER

Lubelski Classic (ABV 4,5%) 400 ml **18 zł**

Lubelski Antonówka (ABV 4,5%) 400 ml **18 zł**

Dzik 0% (ABV <0,5%) 330 ml **18 zł**

apple-lemon grass • apple-passion fruit

WORLD WINES

WHITE _____ 125 ml/750 ml

Domaine Boyar Ethno (ABV 12%) **20/98 zł**

Sauvignon Blanc, dry, Bulgaria

Sol del Rey (ABV 11,5%) **23/115 zł**

Macabeo, Malvasia, Merseguera, semi-dry, Spain

Lunatico (ABV 13,5%) **28/143 zł**

Pinot Grigio, dry, Italy

Roche de Belanne (ABV 11%) **31/156 zł**

Colombard, semi-dry, France

ROSÉ _____ 125 ml/750 ml

Marieta Mencía Rose (ABV 11%) **34/170 zł**

Mencia, semi-dry, Spain

RED _____ 125 ml/750 ml

Sol del Rey (ABV 13%) **22/109 zł**

Tempranillo, Monastrell, semi-dry, Spain

Lamita Malbec (ABV 12,5%) **28/138 zł**

Malbec, dry, Argentina

SPARKLING _____ 125 ml/750 ml

Alita Brut Cuvee (ABV 11%) **18/87 zł**

Pinot Noir, Chardonnay, dry, Lithuania

Prosecco (ABV 11%) **22/109 zł**

Glera, semi-dry, Italy

Cava Palau Brut (ABV 11,5%) **28/139 zł**

Macabeo, Xarel-lo, Parellada, dry, Spain

HOUSE WINE _____ 125 ml/500 ml/750 ml

White (ABV 11%) **18/60/87 zł**

Chardonay, Aligote, semi-dry, Bulgaria

Red (ABV 13%) **18/60/87 zł**

Mavrud, Merlot, semi-dry, Bulgaria

NON-ALCOHOLIC _____ 125 ml/750 ml

Barrels and Drums (ABV <0,5%) **26/128 zł**

white, Chardonnay, dry, Germany

Alita LIVI (ABV <0,5%) **18/87 zł**

sparkling, blend, semi-dry, Spain

POLISH WINES

WHITE _____ 125 ml/750 ml

Hibernal (ABV 9,5%) **46/240 zł**

Hibernal, semi-dry, Turnau Vineyard – West Pomerania

Johanniter (ABV 12%) **38/190 zł**

Johanniter, dry, Jadwiga Vineyard – Trzebnickie Hills

ROSÉ _____ 125 ml/750 ml

Lekka Czerwona Porzeczka (ABV 11%) **19/96 zł**

Blackcurrant wine, semi-sweet, Zamojska Vineyard – Roztocze

SPARKLING _____ 125 ml/750 ml

Gruszka Musująca (ABV 7,5%) **19/96 zł**

Pear wine, dry, Zamojska Vineyard – Roztocze

SPIRITS

LATARNIÓWKA _____ 40 ml

Lemon (ABV ~28%) **17 zł**

Orange & oregano (ABV ~20%) **17 zł**

Plum (ABV ~75%) **23 zł**

VODKA _____ 40 ml/btl.

Finlandia (ABV 40%) **14/165 zł** (0,5 l)

Grey Goose (ABV 40%) **28/470 zł** (0,7 l)

OVII Tomato (ABV 40%) **23/390 zł** (0,7 l)

Soplica (ABV 28%) **12/140 zł** (0,5 l)

Quince • Cherry

Stumbras Organic (ABV 40%) **18/305 zł** (0,7 l)

Stumbras Distinct (ABV 40%) **15/180** (0,5 l)/**250 zł** (0,7 l)

Young Potato

Stumbras Raspberry (ABV 40%) **16/190 zł** (0,5 l)

Żołądkowa Gorzka (ABV 30%) **12/140 zł** (0,5 l)

With fig • With mint

GIN FROM OVII DISTILLERY _____ 40 ml

Herbarius Gin Navy Strength (ABV 57,2%) **46 zł**

Jamaican Rum Barrel Aged

Herbarius Gin Original (ABV 45%) **44 zł**

Tequila Barrel Aged

Herbarius Gin Warming Orange (ABV 45%) **42 zł**

OVII Geist From Pine Shoots (ABV 43%) **44 zł**

GIN _____ 40 ml

Bombay Sapphire (ABV 40%) **23 zł**

Bombay Sapphire Premier Cru (ABV 47%) **31 zł**

Bombay Sapphire Sunset (ABV 43%) **28 zł**

Drumshanbo Gunpowder Gin (ABV 43%) **28 zł**

Original • California Orange Citrus • Sardinian Citrus

Gin Mare (ABV 42,7%) **37 zł**

Isle of Harris (ABV 45%) **56 zł**

Jonston Polish Dry (ABV 40%) **26 zł**

Monkey 47 (ABV 47%) **42 zł**

Roku Gin (ABV 43%) **25 zł**

COGNAC & BRANDY _____ 40 ml

Bache Gabrielsen American Oak (ABV 40%) **48 zł**

Torres 10 (ABV 38%) **26 zł**

BOURBON _____ 40 ml

Angel's Envy (ABV 43,3%) **49 zł**

Maker's Mark (ABV 45%) **24 zł**

Woodford Reserve (ABV 43,2%) **29 zł**

AMERICAN WHISKEY _____ 40 ml

Gentleman Jack (ABV 40%) **28 zł**

Jack Daniel's (ABV 40%) **22 zł**

Jack Daniel's Apple (ABV 35%) **22 zł**

Michter's (ABV 41,7%) **42 zł**

Sazerac Straight Rye Whiskey (ABV 45%) **26 zł**

SINGLE MALT WHISKY _____ 40 ml

Ardbeg 10 (ABV 46%) **42 zł**

Auchentoshan Three Wood (ABV 43%) **38 zł**

Bunnahabhain Artist Collective (ABV 57,1%) **82 zł**

Caol Ila 12 (ABV 43%) **37 zł**

Dalmore 12 YO (ABV 40%) **68 zł**

Glenfiddich 12 YO (ABV 40%) **32 zł**

Glenfiddich 18 YO (ABV 40%) **72 zł**

Lagavulin 16 (ABV 43%) **56 zł**

Laphroaig Select (ABV 40%) **32 zł**

Talisker 10 (ABV 45,8%) **32 zł**

BLENDED SCOTCH WHISKY _____ 40 ml

Dewar's 8 Caribbean Smooth (ABV 40%) **19 zł**

Dewar's 8 Portuguese Smooth (ABV 40%) **19 zł**

Dewar's 12 (ABV 40%) **25 zł**

Dewar's 15 (ABV 40%) **30 zł**

Jameson (ABV 40%) **21 zł**

Monkey Shoulder (ABV 40%) **28 zł**

BLENDED IRISH WHISKEY _____ 40 ml

Jameson (ABV 40%) **18 zł**

Natterjack Irish Whiskey (ABV 40%) **36 zł**

Teeling Small Batch (ABV 46%) **22 zł**

The Whistler Honey (ABV 33%) **22 zł**

WHISKY OF THE WORLD _____ 40 ml

Bearface (ABV 42,5%) **28 zł**

Kanada, Single Grain

Nobushi (ABV 46%) **51 zł**

Japonia, Blended Malt

Yushan (ABV 40%) **35 zł**

Tajwan, Blended Malt

Paul John (ABV 46%) **34 zł**

Indie, Single Malt

RUM _____ 40 ml

Angostura Tamboo (ABV 40%) **23 zł**

Bacardi (ABV 37,5%) **18 zł**

Carta Blanca • Carta Negra • Spiced (ABV 35%)

Bacardi Caribbean Spiced (ABV 40%) **22 zł**

Bacardi Añejo Cuatro (ABV 40%) **21 zł**

Bacardi Reserva Ocho (ABV 40%) **24 zł**

Bumbu (ABV 40%) **28 zł**

Compañero Panama Extra Añejo (ABV 54%) **26 zł**

Dictador 12 (ABV 40%) **35 zł**

Don Papa Baroko (ABV 40%) **38 zł**

Don Papa Masskara (ABV 40%) **32 zł**

Kraken (ABV 40%) **22 zł**

Plantation Overproof (ABV 69%) **26 zł**

Ryoma Rhum Japonais (ABV 40%) **34 zł**

TEQUILA _____ 40 ml

Cazcabel Blanco (ABV 38%) **21 zł**

Cazcabel Coconut Liquer (ABV 34%) **21 zł**

Cazcabel Reposado (ABV 38%) **25 zł**

Herradura Plata (ABV 40%) **38 zł**

Patrón Añejo (ABV 40%) **49 zł**

Patrón Silver (ABV 40%) **38 zł**

Patrón Reposado (ABV 40%) **44 zł**

MEZCAL _____ 40 ml

Montelobos Espadin (ABV 43,2%) **50 zł**

Ojo de Tigre (ABV 37%) **29 zł**

LIQUEURS & OTHERS _____ 40 ml

Amaro di Angostura (ABV 35%) **24 zł**

Absinthe (ABV 55%) **16 zł**

Baileys' (ABV 17%) **18 zł**

Cachaça (ABV 38%) **18 zł**

Cynar (ABV 16,5%) **17 zł**

Disaronno Amaretto (ABV 28%) **18 zł**

Fernet Branca (ABV 39%) **20 zł**

Fernet Branca Menta (ABV 28%) **20 zł**

Fireball Cinnamon Liquer (ABV 33%) **16 zł**

Jägermeister (ABV 35%) **19 zł**

LIQUEURS & OTHERS _____ 40 ml

Martini Bitter (ABV 28,5%) **18 zł**

Passoa (ABV 15%) **15 zł**

Sambuca (ABV 40%) **18 zł**

TatraTea **28 zł**

*Coconut (ABV 22%) • Citrus (ABV 32%) • Hibiscus (ABV 37%) • Peach (ABV 42%) •
Flower (ABV 47%) • Original (ABV 52%) • Rosechip (ABV 57%) • Forest Fruit (ABV 62%) •
Apple & Pear (ABV 67%) • Outlaw (ABV 72%)*

_____ 80 ml

Martini (ABV 14,4%) **16 zł**

Bianco • Fiero • Extra Dry (ABV 18%)

Martini Riserva Ambrato (ABV 18%) **22 zł**

Martini Riserva Rubino (ABV 18%) **22 zł**

Pod LATARNIAMI

MULTITAP & FOOD

Pod Latarniami Multitap & Food

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