

WINE - PODLASIE KOROL VINEYARD

🍷 100ml 19 🍷 750ml 129

Regent red dry 13%

Pinot Noir red dry 12%

Chardonnay white dry 12%

Solaris white semi-dry 14%

Hiberna white semi-dry 13%

Johanniter white semi-sweet 12%

LITHUANIAN WINE

🍷 100ml 16 🍷 750ml 99

Pomegranate red semi-sweet 12%

Blackcurrant red semi-sweet 10%

Rhubarb white semi-sweet 11%

Apple with linden blossom white semi-dry 7%

PODLASIE APPLE CIDER

330ml 17

Classic abt. 4,5%

Alcohol-free

MEAD FROM THE PODLASIE

abt.12% 40ml 14

Cherry

Cherry with coffee

Cherry with chilli

DRINKS 29

Aperol Spritz 300ml
Prosecco/aperol/orange

Kir Royal 125ml
Creme de cassis/prosecco/berries

Lawendowa sielanka 260ml
*Lavender wine/jasmine tonic/
lemon/berries*

Hugo Spritz 175ml
*Prosecco/elderflower syrup/
lime/mint*

NON-ALCOHOLIC DRINKS 28

Aperol Spritz 0% 300ml
Prosecco 0%/aperol 0%/orange

Hugo Spritz 0% 210ml
*Sprite/elderflower syrup/
lime/mint*

Surprise!

Dear guests, we have a surprise for you!

At the end of the culinary journey, we will be very pleased if you take part in our fun.

Scan the QR code, complete the task and collect your gift from the staff.

We are very happy when you come back to us again.

Thank you!



Follow us to stay updated!

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Welcome in Sielanka Restaurant,
where traditional Polish cuisine
combines with regional flavors.

To ensure the quality of service, we do not split the bills.

1 table = 1 bill

When the restaurant is busy, the waiting time may be extending up to 45 minutes.

The weights on the menu are for the dishes after preparation.

The allergen list is available from the staff.

The prices on the menu are in PLN.

Reservation terms and conditions are available at:

sielankasuprasl.eatbu.com

For reservations, please call: **530-562-678**





Regional flavors to go

Discover our offer of regional products and take authentic flavors of the region with you.







It is a perfect opportunity to take the taste of Podlasie and share it with your loved ones. Ask our staff for details.

SPRING – SUMMER 2026

APPETIZERS

- Beef tartare** 280g **49**
Pickled mushrooms/pickled cucumber/onion/smoked mayonnaise/
herbal olive/bread
- Herring tartare** 150g **31** 
Pickled mushrooms/pickled cucumber/herbal olive/onion/bread
- Lard with scraps** 470g **29** 
Pickled mushrooms/pickled cucumber/bread
- Sweet potato fries** 280g **24**  
Yogurt and cucumber salsa

MAIN DISHES

- Pork rib** 910g **57** 
Roasted potatoes with dill/salad/nuts
- Breaded mushrooms** 590g **46** 
Sweet potato puree/salad and vegetables composition/mint sauce
- Dumplings with cabbage and boletus** 400g **43** 
Mushroom sauce/roasted onion/herbal olive
- Dumplings with deer meat** 370g **49** 
Bison grass/demi-glace/roasted onion/herbal olive
- Free-range chicken breast with bone** 630g **53** 
Mashed potatoes with herbs/glazed vegetables/demi-glace/nuts
- Pork chop with bone fried in lard** 780g **54**
Potatoes with butter and dill/salad
- Halibut steak** 620g **67**
Mashed potatoes with herbs/herbal crumble/glazed vegetables/mint sauce/kale chips
- Grapeshot** 570g **44**
Pickled cucumber/bacon garnish
- Dumplings with beef** 350g **44**
Butter emulsion/black cumin/salad and vegetables composition
- Salad with Korycin cheese** 400g **44** 
Salad and vegetables composition/pickled pear/pumpkin seeds/balsamic cream/
vanaiquette/breadsticks



Vegetarian dish



Lactose-free dish






Gluten-free dish




Vegan dish

ASK THE STAFF ABOUT DESSERTS

SOUPS

- Lithuanian cold soup** 300ml **27**  
Kefir/beetroot/egg/chives/cucumber/radish/dill
- Wild bird broth** 300ml **24** 
Pasta/vegetables/parsley
- Traditional sour rye soup** 300ml **27**
White sausage/smoked sausage/egg/bread

THE CHEF RECOMMENDS

- Deer ragout with Podlasie mead** 560g **63**
Potato cake/grilled vegetables/kale chips/cream/
roasted pistachios
- Potato cake** 630g **42** 
Yogurt and cucumber salsa/smoked cream/sauerkraut
- Potato sausage** 550g **42**
Smoked cream/sauerkraut

COFFEE

- Espresso** 35ml **11**
- Espresso macchiato** 45ml **12**
- Double espresso** 65ml **14**
- Black** 180ml **14**
- *plant milk +3 *coffee syrup +3
- White** 180ml **15**
- Cappuccino** 270ml **16**
- Latte macchiato** 300ml **18**
- Ice coffee with whipped cream** 400ml **22**

CRAFT TEA

- 300ml **16**
- Malinowe niebo**
Black with raspberry
- Orzeźwiający miętus**
Black with peppermint
- Zaczarowany ogród**
Green with cranberries and pear
- Biała brzoskwinia**
White with peach
- Malina z lipą**
Raspberry with linden
- Słodka poziomka**
Wild strawberry
- Wiśniowy sad**
Cherry

ADDITIONS

- Sauerkraut** 130g **9**
- Pickled cucumber** 130g **9**
- Salad and vegetables composition** 110g **12**
- Salad** 150g **9**
- Potatoes with butter and dill** 250g **12**
- Roasted potatoes with dill** 250g **12**
- Fries** 200g **17**
- Ketchup** 60g **3**
- Mayonnaise** 60g **3**
- Mashroom sauce** 100g **12**
- Yogurt and cucumber salsa** 80g **9**
- Bread** 100g **6**
- Cream** 80g **3**

SOFT DRINKS 11

- Pepsi** 200ml
- Pepsi max** 200ml
- Mirinda** 200ml
- Still water** 300ml
- Apple juice** 200ml
- Orange juice** 200ml
- Lipton peach** 200ml
- Sparkling water** 300ml

Lemonade	Carafe water	Draft Kvass
400 ml 18	1l 16	300 ml 14
1l 37		500 ml 18

PODLASIE BUZA

- Non-alcoholic millet drink 300ml **18**

DRAFT BEER

- Szary wilk light** 300ml **16** 500ml **18**
- Tradycynis wiśniowy dark** 300ml **17** 500ml **19**

REGIONAL BEER

- 500ml **23**
- Sielanka Supraśl Pils** 5,2%
- Cześć Piękna** Wheat with elderflower 5,0%
- Koziołek** Dark 6,1%
- Leśniczówka** Pils 4,7%
- IPA** abt.6,5%
- Domyśl się** Hibiscus and dried hemp 0%
- Podwieź Cię** APA 0%