



Chef Grzegorz Bednarczyk recommends
„Delicacies of Polish cuisine”

Rosti with salmon
and cream cheese with anchois
26.00 PLN/2 pcs

Oxtail based pea soup
14.00 PLN

Lamb chops with green pepper sauce
and potato rosti
62.00 PLN

Venison steak with mushrooms
deer steak, green pepper sauce,
brioche with creamy wild mushrooms, thick-cut fries
69.00 PLN

Sous-chef Panagiotis Ftaras recommends
„Southern Flavors”

Beef Carpaccio
with arugula, olives, capers and tomato concasse
29.00 PLN

Tender salmon on cauliflower mousse
with crispy salad with apple
49.00 PLN

Penne pasta with chicken and ratatouille
28.00 PLN

Fluffy and soft tiramisu
14.00 PLN



Mosaic of flavors
- Winter seasonal menu

Pan-fried saffron milk caps
with a garlic toast
18.00 PLN

Guinea fowl broth with lamb dumplings
16.00 PLN

Traditional Ukrainian solyanka
with veal
14.00 PLN

Gypsy style pork knuckle from the oven
with roasted vegetables, bread, mustard and horseradish
39.00 PLN (approx. 450 g)

Duck thigh with plum sauce
with "knedel" boiled dumpling and beetroots
38.00 PLN

Pork with leek sauce
and potato puree
32.00 PLN

Blackcurrant meringue roulade
with vanilla sauce
14.00 PLN

Refreshing lemonade
with mint and lemon, sweetened
with honey from a local "Maciejka" apiary
10.00 PLN/400 ml
22.00 PLN / 1 liter carafe

Galician mulled wine
with aroma of cinnamon, cloves and orange
10.00 PLN/200ml
28.00 PLN/600ml



Appetizers and salads

Smoked eel with cauliflower mousse

with capers and lime sauce

28.00 PLN

Smoked trout tartare

trout from our smokery, chopped with dill and crispy celery

19.00 PLN/ 100g

Beef tartare

served with egg yolk, a pickle and onion

29.00 PLN/ 100g

Karczma's appetizer board***

proziaki (Polish savory muffins) and homemade bread

served with lard with cracklings and herb butter

portion 12.00 PLN / large portion 20.00 PLN

Grilled sheep cheese

with apple and cranberries

10.00 PLN/ 1 piece

Lamb dumplings ***

served with creamy chanterelle sauce

16.00 PLN/ 4 pieces

Spinach and chicken liver salad with apple

with raspberry and ginger dressing

22.00 PLN

Grilled chicken salad

*Mixed greens with chicken, cucumber, onion,
tomato and bell pepper with vinaigrette dressing*

24.00 PLN

Salad with goat cheese, roasted beetroot,

arugula and roasted almonds

24.00 PLN

*****Featured in "Szlak Kulinary Podkarpackie Smaki",
a culinary trail highlighting traditional cuisine of the region**



Soups

Ukrainian borsch with white

14.00 PLN/large portion

10.00 PLN/portion

“Kwaśnica” cabbage soup with ribs

14.00 PLN/large portion

10.00 PLN/portion

“Żur” sour rye soup

with a hard boiled egg and smoked sausage

served in a bread bowl

14.00 PLN

Wild mushroom soup with noodles

16.00 PLN/large portion

12.00 PLN/portion

Goulash soup in a cauldron

Soup with beef and vegetables

served with bread

26.00 PLN/400g

Every Sunday

Aromatic broth

made with three kinds of meat, with pasta

11.00 PLN/large portion

9.00 PLN/portion



Traditional cuisine
an essential part of our menu

Grilled chicken fillet

with thick-cut fries and herb butter
26.00 PLN

Traditional bone-in pork chop

breaded and fried in lard
served with potatoes and sauerkraut
28.00 PLN

Karczma's spicy pork neck

served with fries and mayonnaise based napa cabbage salad
32.00 PLN

Pork tenderloin tournedos

with chanterelle sauce and potato dumplings
36.00 PLN

Peasant style potato pancakes

potato pancakes with beef goulash and sour cream
28.00 PLN

“Pierogi ruskie” / “Pierogi” dumplings with meat
“Pierogi” spinach dumplings with blue cheese

14.00 PLN/8 pieces

Crepes with sweet cheese filling

18.00 PLN/2 pieces

Feast for two

served on a wooden board

Chicken breast, pork neck, pork ribs, bone-in pork chop,
fried potato slices, fried root vegetables with herbs,
mustard, horseradish dip, garlic dip
99.00 PLN

Host's feast for four hungry

Pork tenderloin, pork neck, bone-in pork chop, chicken breast, pork ribs,
pork knuckle, pork belly, fried “pierogi” dumplings, roasted potatoes,
fried sauerkraut, pickled cucumbers, lard,
proziaki (Polish savory muffins), bread, mustard, horseradish dip
199.00 PLN



Delicacies

Chef's lamb burger

*Karczma's own bun with lamb steak, ajvar, goat cheese,
red onion jam, sweet pickled cucumber and lettuce
served with thick-cut fries and garlic dip
38.00 PLN*

Boar neck on a potato pancake***

*with wild mushroom sauce
39.00 PLN*

Duck breast

*with noodles and raspberry and ginger sauce
38.00 PLN*

Two-finger thick sirloin steak

*with thick-cut fries
58.00 PLN*

Polish style roasted duck

*with potato dumplings and roasted apple puree
48.00 PLN for a half of duck*

Zander fried in clarified butter

*served with zucchini pancakes
42.00 PLN*

Grilled trout with rosemary aroma

*with garlic butter
or*

Trout from our smokery

price by weight 9.00 PLN/100g

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Desserts

Roasted plums with dulce de leche

with oat crumble and caramel ice cream
12.00 PLN

Hot chocolate fondant

with mint ice cream and whipped cream meringue
14.00 PLN

Apple pie a la Mode

with vanilla ice cream and whipped cream
12.00 PLN

Traditional apple pie

8.00 PLN

Karczma's Sundae

four scoops of ice cream, fruit and whipped cream
16.00 PLN

For kids – ice cream with whipped cream

5.00 PLN for 1 scoop
8.00 PLN for 2 scoops