



Chef Grzegorz Bednarczyk recommends
“Delicacies of Polish cuisine”

Creamy crayfish soup
with crayfish tails and a toast with hard cheese
18.00 PLN

Lamb chops with mint and rosemary
with roasted potatoes and vegetables
58.00 PLN

Beef cheeks braised with peppercorn
served with potato “babka” casserole and caramelized carrot
38.00 PLN

Roasted plums with dulce de leche
with oat crumble and caramel ice cream
12.00 PLN

Sous-chef Panagiotis Ftaras recommends
„Southern Flavors”

Roasted portobello mushroom with halloumi cheese
with wild garlic pesto
18.00 PLN

Saganaki shrimps
with bell pepper, tomato and celery sauce
34.00 PLN

Sirloin steak
with been puree and risotto gradine
62.00 PLN

Fluffy and soft tiramisu
16.00 PLN



Mosaic of flavors
- Autumn seasonal menu

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

Creamy pumpkin soup
with roasted pumpkin seeds
10.00 PLN

Boar goulash with potato dumplings
34.00 PLN

Duck leg with roasted apple and cranberries
with chestnut mousse and beetroot chips
32.00 PLN

Risotto with porcini mushrooms
with mascarpone
26.00 PLN

Pork knuckle with cabbage
with bread, mustard and horseradish
by weight 9.00 PLN/100g

“Pierogi” dumplings with cabbage and mushrooms
14.00 PLN/8 pcs

Greek yogurt with rose petal jam
with honey and nuts
16.00 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 duck breast

from our smokery, with pear and mango-jalapeno sauce
22.00 PLN

Smoked eel with white mousse of cod roe,

capers and lemon 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

Grilled chicken salad

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

Spinach and chicken liver salad with apple

with raspberry and ginger dressing
19.00 PLN

Roasted beetroot and goat cheese salad

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 dip
24.00 PLN

Traditional bone-in pork chop
breaded and fried in lard
served with potatoes and sauerkraut
28.00 PLN

Slow-roasted pork ribs
confit ribs served with thick-cut fries
and beetroots
32.00 PLN

Pork tenderloin tournedos
with chanterelle sauce and potato dumplings
34.00 PLN

Peasant style potato pancakes
potato pancakes with beef goulash and sour cream
26.00 PLN

“Pierogi ruskie” / “Pierogi” dumplings with meat
“Pierogi” spinach dumplings with blue cheese
14.00 PLN/8 pieces

Crepes with sweet cheese filling
16.00 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*
34.00 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
39.00 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