

przekąski

polish style tapas

served from 3pm till 10pm

zakuski a polish style antipasto for two

22

selection of gypsy ham, csabai, kransky, russian salad, roast capsicum, beetroot, polish dill cucumbers, pickled mushrooms, goats cheese and a basket of rye bread

zubrówka

or

selection of herrings (rollmops and herring in oil), russian salad, pickled mushrooms, polish dill cucumbers, baby beetroot, grilled whitebait and a basket of rye bread

metropolis

or

vegetarian selection of russian salad, roast capsicum, beetroot, char-grilled eggplant and zucchini, pumpkin, polish dill cucumbers, pickled mushroom, goats cheese and a basket of rye bread

imbirowa

bowl of olives

8.5

house marinated mixed olives served warm

kremlyovskaya

honey vodka prawns

15.5

panfried in honey vodka, coriander and sweet chilli sauce served with steamed rice and a rocket salad

flu shot

salt & pepper squid

15.5

salt and pepper squid served with a rocket side salad and a chilli lime mayonnaise

pieprzówka

crispy fetta and rice balls

11.5

lightly crumbed balls of rice, fetta cheese and herbs served with garlic mayonnaise

wyborowa pepper

saganaki

13.5

panfried sheep's cheese served with rocket and lemon

extra zytania

panfried uszka

14

traditional polish dumplings served with dill cucumbers and sour cream with **beef** or **porcini mushroom**

palace pepper

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gołąbki **14**

cabbage leaf stuffed with veal, rice and vegetables served with light tomato sauce

kremlyovskaya pepper

bigos **15**

traditional hunter's sauerkraut and smoked meat stew served with rye bread

trojka

russian style chicken stroganoff **15**

creamy chicken and mushroom stew served with rye bread

cristall

hungarian lamb stew **16.5**

thick lamb ragout with vegetables, sour cream and rye bread

jarzębiak

cevapcici **14**

char-grilled croatian skinless sausages, served with a beetroot salsa and rye bread

portka

potato blintzes

panfried potato pancakes served with:

sour cream and fresh herbs **12**

palace pepper

mushroom ragout **14**

ck vodka

smoked salmon, sour cream and fresh herbs **16**

luksusowa

kopytka **15**

panfried polish gnocchi served with a wild mushroom ragout and finished with truffle oil

dębowa

three dips **13**

spinach and pinenut, hummus and roasted capsicum dips served with oven baked pide

dziegielowka

lamb croquettes **14.5**

uzbekistani fried lamb croquettes with saffron and garlic butter, served with house chutney

ukrainian honey pepper

soups

served till 10pm

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|---------------------------------------------------------------------------------------------------------------|-------------|
| polish borsch clear beetroot broth made on a meat stock with beef or porcini mushroom uszka | 14.5 |
| vegetarian polish borsch clear beetroot broth made on a vegetable stock with porcini mushroom uszka | 14.5 |
| russian borsch thick beetroot soup with vegetables, beans, bacon, apple and sour cream | 14.5 |
| chicken meatball soup chicken meatballs and potato in a light vegetable broth | 14.5 |
| gypsy soup spiced vegetable soup with ham and smoky sausage | 14.5 |

salads

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|---------------------------------------------------------------------------------------------------------------------------------------------------------|-----------|
| greek salad with char-grilled lamb fillets medium-rare char-grilled lamb fillets served on a greek salad with a dollop of house made tzatziki | 19 |
| warm squid salad salt and pepper squid tossed through a garden salad with an orange vodka dressing | 17 |
| grilled marinated chicken salad marinated chicken thigh fillets, grilled and served on a salad of apple and orange and mixed greens | 17 |
| russian tuna salad a tian of russian tuna salad with a niçoise inspired accompaniment of olives, egg, green beans and feta | 17 |

mains

served from 3pm till 10pm

pierogi entrée/main

17/23.5

traditional polish dumplings with a choice of fillings:

- beef, chicken, herbs and spices with a paprika meat sauce
- porcini mushroom and sauerkraut with a breadcrumb coating
- cheese and potato with fried onion and sour cream

schabowy

26

pork loin schnitzel served on braised red cabbage with bacon, mashed potato and a dill pickle tomato and red onion salsa

polish sausages

26

char-grilled and served with mashed potato, caramelized onion and red wine jus

goulash

26

lightly spiced beef stew with coriander and green peppercorns served with mashed potato, sautéed vegetables and capsicum relish

roulade of scotch fillet

26.5

scotch fillet rolled and stuffed with swiss cheese, ham and asparagus, panfried and served with honey glazed dutch carrots, mashed potato and red wine jus

atlantic salmon

26.5

crispy skinned salmon served on mashed potato with an olive, cherry tomato, basil salsa and a grapefruit, fennel and rocket salad

goujons of butter fish

19.5

fried strips of b-b-b-b-b-battered butter fish and tartare sauce served on aromatic cous cous with mixed salad

sides

french fries or wedges

7.5

braised red cabbage with bacon

7

sautéed seasonal vegetables

7

mash potato

6.5

mash potato with bacon and fried onion

8

russian potato salad

5

beetroot and bean salad

5

dessert

served until 10pm

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|-------------------------------------------------------------------------|-------------|
| gundel | 11.5 |
| warm chocolate filled crepe adorned with hazelnuts and cream | |
| russian crepes | 11.5 |
| with cottage cheese and sultanas served with cream and raspberry coulis | |
| russian crepes | 11.5 |
| with strawberries and apple served with cream and raspberry coulis | |

cakes

served with your choice of cream or ice cream

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| pecan pie | 8.5 |
| flourless chocolate cake | 8.5 |
| russian honey cake | 8.5 |

after dinner vodka

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| sweet hazelnut | 7.5 |
| winter romance | 8 |
| sourcherry and honey | 7.5 |
| goldwasser | 6.5 |
| cytrynowka | 7 |
| advocaat | 6.5 |
| nalewka sliwkowa | 8 |
| hawthorn berry | 8.5 |
| wiśniówka nisskosher | 6.5 |
| after dinner mint | 7.5 |
| orzechowa nisskosher | 6.5 |
| zołądkowa gorzka | 7.5 |