

Appetizers

SEASONAD BEEF TARTARE WITH SOUS-VIDE YOLK MARINATED IN GARLIC AND THYME, WITH MARINATED ONION, KALE CHIPS, CUCUMBER MAYONNAISE AND OLIVE OIL	42
GYOZA DUMPLINGS WITH VEGETABLES KABAYAKI SAUCE AND WAKAME ALGAE SALAD	29
TIGER SHRIMPS WITH CHORIZO FOAM CHALKA TOST, BUTTER SAUCE WITH CHILLI, GARLIC, ONION AND CHIVES	46
SAMOSA DUMPLINGS FILLED WITH SHRIMPS AND RICE NOODLES WITH COLLENDER, GINGER, SOY SAUCE AND SWEET CHILLI	38

Soups

CREAMY CHOWDER WITH SEAFOOD AND SMOKED FISH	33
ORIENTAL DUCK BROTH WITH RICE PASTA AND SHOTS OF MUNG BEANS AND A COLLENDER AND CHILLI WITH MANGO	31
TOPINAMBUR CREAM WITH PARSLEY OIL, PUMPKIN SCARF AND EDIBLE CHESTNUTS	20
BEEF RAMEN WITH COCONUT EGG MILK, WAKAME SALAD, FRIED OYSTER MUSHROOMS, GROUND BEEF WITH ALMOND MILK, BEETROOT KIMCHI AND GRILLED CORN	42

Fit salads

SALAD WITH BAKED SALMON MIX SALAD, BOILED EGG, ORANGE, DRIED HOMEMADE TOMATO, SUNFLOWER, AVOCADO AND VINAIGRETTE SAUCE	38
SALAD WITH GRILLED CHICKEN AND FETA CHEESE, ROMAN SALAD, MARINATED PEPPER, GREEN OLIVES WITH ALMOND, MELON, PARMA HAM AND VINAIGRETTE SAUCE	33
SALAD WITH GRILLED HALLOUMI CHEESE ARUGULA WITH LAMBS LETTUCE, TOMATO AND BLACK OLIVES, POMEGRANATE FRUIT, MARINATED RED ONION, GRISSINI STICKS, BALSAMIC GLAZE AND YOGHURT SAUCE WITH HERBS AND VINAIGRETTE SAUCE	33
SALAD WITH GRILLED BEEF COTTON MARINATED IN ROSEMARY, ARUGULA, ICEBERG LETTUCE, DRIED TOMATO, ROASTED ONION, MARINATED PUMPKIN, CROUTONS AND CAESAR SAUCE	39

Pasta

BUCATINI PASTA WITH TUNA STEAK IN PUTTANESCA SAUCE WITH CAPERS, ANCHOIS, GARLIC, HERBS, CUBED TOMATOES AND GRANA PADANO CHEESE	50
STROZZAPRETI PASTA WITH PARMEN HAM, PEAS, ONION, GARLIC, BASIL AND CHEESE GRANA PADANO	33
LINGUINE WITH SHRIMPS AND CHORIZO IN SPICY TOMATO SAUCE WITH GARLIC, ONION, CHILLI AND GRANA PADANO CHEESE	51
TAGLIATELLE PASTA WITH CHICKEN, DRIED TOMATOES, ARUGULA IN CREAM SAUCE WITH GORGONZOLA	38
RICE PASTA WITH BEEF CHIVES, LEEK, CARROT, EGG,NUTS AND TERIYAKI SAUCE WITH LIME	45
UDON PASTA WITH CHICKEN OYSTER MUSHROOMS, CHINESE CABBAGE, BAMBOO SHOOTS IN COCONUT MILK AND SOY SAUCE WITH CHILLI	34



Entree

DRY SEASONED STEAKS BY WEIGHT		
RIBEYE	0,22 lbs/100 g	47
SIRLOIN	0,22 lbs/100 g	44
TOMAHAWK	0,22 lbs/100 g	51
WET SEASONED STEAKS BY WEIGHT		
SIRLOIN	0,22 lbs/100 g	37
SIRLOIN WAGYU	0,22 lbs/100 g	203
RIBEYE	0,22 lbs/100 g	32

EXTRAS	
SEASONED VEGETABLES	10
MIX OF LETTUCES	10
HOMEMADE FRENCH FRIES	10
BAKED SWEET POTATOES	11
CHIPS	10

GRILLED LOIN TOMAHAWK (300 G/0,66 LBS) FROM SEASONED POLISH PORK WITH CARROT MOUSSE, POTATO PUREE AND PORTO SAUCE	68
BEEF TENDER WITH POTATO GRATIN WITH CHORIZO, SHRIMP ON ROASTED BUTTER WITH GARLIC AND BRUSSELS	114
BBQ BEEF RIBS WITH FRIES AND MIXED SALAD	75
BAKED DUCK FILLET MARINATED IN SOY AND MUSHROOM SAUCE WITH ANISE AND CINNAMON, AND RICE AND MANGO SAUCE	50
GRILLED CHICKEN FILLET WITH TOMATO BULGUR, BLANISHED SPINACH, SAUCE WITH DRIED TOMATOES, RED ONION, OLIVES AND CHIVES	34
SALMON FILLET WITH BASIL POTATO PUREE AND SAFFRON SAUCE WITH COCKTAIL TOMATOES	46
BEEF CHEEK WITH HORSERADISH POTATOES, ONION SAUCE, BAKED LEEK AND CHIPS FROM PARSNIP	66
BAKED PORK BACON WITH POTATOES AND CABBAGE, BARBECUE SAUCE AND CHIPS FROM CARROT AND PARSLEY	38

Pastrami, the noble sandwich

PASTRAMI REUBEN IN SPICE ROLL, PASTRAMI, MUSTARD SAUCE, SAUERKRAUT, CHEESE	34
SANDWICH WITH CHICKEN IN CORN FLOUR PICKLED CUCUMBER, ICEBERG LETTUCE, ONION, BACON, CHEESE, SWEET CHILLI SAUCE, MAYONNAISE, CHICKEN SLICES IN CORN FLOUR	34
FRATELLI PASTRAMI, ICEBERG LETTUCE, TOMATO, BACON, FRIED EGG, ONION, CHEESE, MAYONNAISE	34
PASTRAMI VEGE SWEETS POTATOES, GRILLED ZUCCHINI, GRILLED PEPPERS, SMOKED TOFU, SUNFLOWER SEEDS, LAMBS LETTUCE, HONEY-MUSTARD SAUCE	34

PASTRAMI IS SOLD WITH FRIES 200 G/0,44 LBS

Desserts

VEGE COCONUT MOUSSE WITH VEGAN POSCHE MERINGUE, COCONUT GANACHE, WHITE CRUNCH CHOCOLATE, FRESH COCONUT AND GOLD FLAKES	26
COFFEE DACQUOISE WITH CHOCOLATE-LEMON CREAM, FOREST FRUIT, LIME CAVIAR, MASCARPONE ICE CREAM WITH VANILLA AND CHOCOLATE CRUSHES	23
TART WITH WHITE CHOCOLATE AND WHISKEY CREAM WITH CREME BRULEE WITH PASSION FRUIT, MALTO, ROASTED BUTTER AND CHOCOLATE ICE CREAM	23

Burgers

CLASSIC BUTTER BUN, BEEF, ICEBERG LETTUCE, BACON, CHEDDAR, COCKTAIL SAUCE	35
FRATELLI BUTTER BUN, BEEF, ICEBERG LETTUCE, FRIED EGG, BACON, TOMATO, MAYONNAYSE, CHEESE	40
CHICKEN BUTTER BUN, PANKO CHICKEN FILLET, ICEBERG LETTUCE, PICKLED CUCUMBER, TOMATO, ONION, CHEESE AND COCKTAIL SAUCE	34
COUNTRYMAN BUTTER BUN, BEEF, ICEBERG LETTUCE, PICKLED CUCUMBER, COUNTRY SAUSAGE, POTATO PANCAKE WITH SAUERKRAUT, CHEDDAR CHEESE AND MUSTARD SAUCE	40
ASIA BUTTER BUN, BEEF, PHILADELPHIA CHEESE, MARINATED GINGER, CHINESE CABBAGE KIMCHI, JALAPENO, WAKAME ALGAE	42
PIECE OF BEEF BUTTER BUN, BAWET BEEF STEAK, BEEF, ICEBERG LETTUCE, ONION WITH GARLIC MARMOLADE, PICKLED CUCUMBER, CHEDDAR CHEESE, HONEY-MUSTARD SAUCE	46
VEGE BUTTER BUN, VEGE CHOP (ZUCCHINI, CARROT, PUMPKIN, POTATO), ICEBERG LETTUCE, KIMCHI BEETS, TOMATO, PICKLED CUCUMBER, VEGE CHEESE, HONEY-MUSTARD SAUCE	33
BURGERS SOLD WITH HOME FRIES 200G/0,44 LBS - ASK OUR SERVICE FOR THE BURGER OF THE MONTH. EVERY MONTH A DIFFERENT :)	

Fratelli without pizza is like a fish without water

MARGHERITA TOMATO SAUCE, CHEESE, OREGANO	23	35
CAPRICIOSA TOMATO SAUCE, MUSHROOMS, HAM, CHEESE, OREGANO	30	42
ROMA TOMATO SAUCE, MUSHROOMS, HAM, SALAMI, RED PEPPER, CHEESE, OREGANO	33	46
BBQ CHICKEN BBQ SAUCE, MOZZARELLA CHEESE, CHICKEN, BACON, RED ONION, ROASTED ONION, CHIVE	33	46
RUSTICANA TOMATO SAUCE, CHEESE, SALAMI, HAM, BACON, DRY SMOKED PORK SAUSAGE, OREGANO	47	59
PARMA TOMATO SAUCE, CHEESE, SALAMI, PARMA HAM, TOMATO, PARMESAN CHEESE, ARUGULA	49	61
SALAMI TOMATO SAUCE, CHEESE, SALAMI, OREGANO	30	42
FRATELLI TOMATO SAUCE, CHEESE, SALAMI, MUSHROOMS, HAM, GREEN OLIVES, CABANOSSI, GARLIC, OREGANO	53	66
SALMON WHITE SAUCE, RED ONION, GARLIC, SALMON, LEMON PEPPER, DILL, COCKTAIL TOMATO, LAMBS LETTUCE	59	72
GORGONZOLA BASIL PESTO, SALAMI, GORGONZOLA, MOZZARELLA CHEESE, GARLIC, CHILLI	38	51
ONION TOMATO SAUCE, MOZZARELLA CHEESE, ONION MARMOLADE, BACON, GOAT CHEESE, BLACK OLIVES, OREGANO	45	57
CARBONARA WHITE SAUCE, MOZZARELLA CHEESE, BACON, COCTAIL TOMATOES, EGG, GRANA PADANO CHEESE	41	54
BEEF TOMATO SAUCE, MINCED BEEF MEAT, CHORIZO, RED ONION, JALAPENO, BACON, MOZZARELLA CHEESE, OREGANO	42	55
CHICKEN WHITE SAUCE, CHICKEN, MOZZARELLA CHEESE, RED ONION, DRIED TOMATOES, MUSHROOMS, FRESH SPINACH, OREGANO	47	59
BOLO TOMATO SAUCE, CHEESE, SALAMI, GREEN OLIVES, ONION, BRIE CHEESE, PEPPERONI, FRESH TOMATOES	52	65

Good soldier beer

	ALCOHOL	S	L
FRATELLI LAGER*	4,8%	9	11
FRATELLI PSZENICZNE*	5,5%	9	11
LITOVEL CERNE CITRON (DARK WITH LEMON)*	4%	9	11
BREWERY TARNOBRZEG SEASONAL			16
ASK STAFF WHAT SEASONAL BEER IS AVAILABLE			
*permanently on offer			
BAVARIA 0% LAGER/FLAVOR (330 ML)			13

Triple delight

BEER BOARD 3 X 200 ML (BEER FROM THE PERMANENT REPERTOIRE)	15
VODKA BOARD 4 X 20 ML (PLUM WITH BLACKTHORN, BLACK LILAC, SERVICE-BERRY BRANDY, PEPPER)	32
MEXICAN BOARD 3 X 20 ML (TEQUILA BLANCO / REPOSADO / SMOKED PINAPPLE) + 3 X 40 ML (SANGRITA)	32

Queen of energy

COFFE WITH MILK	INTENSITY	
• CAPPUCCINO	●●○○	11
• FLAT WHITE	●●●○	13
• LATTE	●○○○	13
• LATTE MACCHIATO	●○○○	13
• BIG WHITE	●●●○	14
BLACK COFFEE		
• ESPRESSO	●●●●●	9
• ESPRESSO DOPPIO	●●●●●	11
• AMERICANO	●●●○	11
• SMALL TRADITIONAL BREWED COFFEE	●●●○	11
• LARGE TRADITIONAL BREWED COFFEE	●●●○	18
EXTRAS FOR YOUR PLEASURE		
• ALMOND MILK		4
• MILK		3
• SYRUPS		4
• SHOT OF ESPRESSO		4

COFFEE DRINKS CAN BE MADE WITH

PLANT MILK OR WITHOUT LACTOSE

Juices

ORANGE	17
GRAPEFRUIT	17
MIX	17

Tea

BLACK TEA	9
BLACK TEA WITH EXTRAS	9
GREEN TEA	9
GREEN TEA WITH EXTRAS	9
HERBAL TEA	9
FRUIT TEA	9

Drinks, best for two

COCA-COLA, COCA-COLA ZERO, SPRITE (250 ML)	8
CAPPY ORANGE/APPLE (250 ML)	8
RED BULL (250 ML)	12
CAPPY ORANGE/APPLE/MULTIVITAMIN (1 L)	20
THOMAS HENRY GINGER ALE/TONIK (200 ML)	10



Let's warm up!

LEMONADE (COLD / WARM) ASK FOR AVAILABLE TASTE	12
WANT LATTE? A MIXTURE OF SPICES COMBINED WITH HOT FROTHED MILK, CANE SUGAR, ESPRESSO	13
CHOCOLATE UNDER THE CLOUD MIX OF HIGH QUALITY MILK + BITTER CHOCOLATE DISSOLVED IN MILK BASE (MILK + CREAM) WITH VANILLA AND LIME MERINGUE	14
GALICIAN COAT (NON-ALCOHOLIC) BREWING MIXTURE OF SPICE AND DRIED SPICESFRUIT, CITRUS SYRUP, HONEY, APPLE JUICE, LEMON JUICE, CITRUS	12
MULLED WINE DRY RED WINE FROM PORTUGAL, SPICE SYRUP, HONEY SYRUP, CITRUS, DRIED FRUIT	15

Thick smoothie

YELLOW PUREE MANGO, BANANA, LEMON JUICE, ALMOND SYRUP	17
RED BEETROOT, PINEAPPLE, GINGER, BANANA, LEMON JUICE, VANILLA SYRUP	17
GREEN PARSLEY, MINT, PINEAPPLE, BANANA, LEMON JUICE, AGAVE SYRUP	17
WHITE APPLE, CINNAMON, NATURAL YOGURT, VANILLA SYRUP, LEMON JUICE	17

The League of Unusual Cocktails

1) WONDER WOMAN (DESSERT, ACID-SWEET) VODKA, ITALIAN LEMON LIQUEUR, LIQUEUR VANILLA-HERBAL, TONKA TINCTURE, LEMON JUICE, LIME MERINGUE	29
2) HELLBOY (ACID-SWEET, TROPICAL, FRUIT) 3-YEAR RUM, ITALIAN APERITIVO (APEROL), PASSION FRUIT PUREE, LIME JUICE, ORANGE BITTERS, CREOLE BITTERS, ICE	32
3) VENOM (INTENSIVE, SWEET-BITTER) WHITE RUM, 6-YEAR-OLD DARK RUM, VANILLA-HERBAL LIQUEUR, ESPRESSO, COCONUT SUGAR SYRUP, CHOCOLATE BITTERS, COCOA BITTERS	27
4) DEADPOOL (STRONG, INTENSIVE, BITTER-SWEET) VODKA FLAVORED PLUM WITH SWEATER, SWEET ITALIAN VERMUT, DRY ITALIAN VERMUT, ITALIAN BITTER (CAMPARI), ITALIAN APERITIVO (APEROL), BRINE, ICE BUCKET	29
5) THOR (SPICY, SWEET-ACID) VODKA, SMOKED PINEAPPLE TEQUILA, MEZCAL, SEAMLESS TOMATO JUICE, AGAVE SYRUP, LIME JUICE, ICE	32
6) HULK (CREAMY, FRESH, SWEET-SOUR) BASIL INFUSED GIN, MELON LIQUEUR, VANILLA SYRUP, LEMON JUICE, PROTEIN, ICE	29
7) PIKACHU – YELLOW SHOTS (TROPICAL, SWEET-SOUR) 3-YEAR RUM, ORANGE LIQUEUR, COCONUT LIQUEUR, PUREE MANGO, ALMOND SYRUP, LIME JUICE, ORANGE WATER	32
8) GREEN LANTERN – GREEN SHOTS (TROPICAL, ACID-SWEET) SCOTTISH WHISKEY, LIQUEUR ORANGE "BLUE", PASSION FRUIT PUREE, SUGAR SYRUP, LIME JUICE, PUREE MANGO	32
9) SUPERMAN – RED SHOTS (FRUIT, SWEET-ACID) VODKA ŻUBRÓWKA, VODKA, LIQUEUR APRICOT / CHERRY / STRAWBERRY, RASPBERRY PUREE, SUGAR SYRUP, CITRUS SYRUP, LEMON PEEL SYRUP, LIME JUICE	32
10) GROOT (SLIGHTLY SPICY) SOFT-SWEET VODKA, CINNAMON LIQUEUR, CITRUS SYRUP, LEMON JUICE, GINGER BEER, ANGOSTURA BITTERS	30
11) CAPTAIN AMERICA (STRONG, INTENSIVE, SLIGHTLY SWEET) BURBON 40.5%, BURBON 50.5%, RYE WHISKEY, MAPLE SYRUP, BBQ TINCTURE, ANGOSTURA BITTERS, ICE PULL	33
12) BLACK WIDOW (FLOWER-HERBAL, SWEET-SOUR) GIN, HIBISCUS GIN, LILAC FLOWER LIQUEUR, LILAC FLOWER SYRUP, FRENCH SPICE LIQUEUR, LIME JUICE, PROSSECCO, ROSE WATER, NATURAL BLACK DYE	31
13) DOCTOR STRANGE (HOT, SWEET-ACID) COGNAC, DRINKING HONEY, LEMON JUICE, PEACH SYRUP, BLACK MANGO TEA ESSENCE	31

Hard, very hard indeed

VODKA'S		500 ML
• ŻUBRÓWKA BLACK	10	88
• VODKA ŻYTNIĄ PODOLE GREAT	16	
• DWÓR SIERAKÓW SUPERIOR	16	138
• DWÓR SIERAKÓW PEPPER/PLUM WITH BLACKTHORN	17	
• DWÓR SIERAKÓW BLACK LILAC/JARZĘBIAK	19	
• RUSSIAN STANDARD	12	
• PODBESKIDZKA SLIVOVITZ	20	
• DWÓR SIERAKÓW ROASTED	31	
• DWÓR SIERAKÓW KOCHER	16	
WHISKY		
• HIGHLAND QUEEN SHERRY CASK FINISH (SCOTLAND)	11	
• BALLANTINE'S (SZKOCJA) (SCOTLAND)	12	
• WILD TURKEY 81 (USA)	16	
• JAMESON (IRELAND)	16	
• JACK DANIEL'S NO. 7 (USA)	17	
• WILD TURKEY 101 (USA)	19	
• WILD TURKEY RYE (USA)	19	
• AUCHENTOSHAN AMERICAN OAK (SCOTLAND)	20	
• MAKER'S MARK (USA)	21	
• MONKEY SHOULDER (SCOTLAND)	22	
• AUCHENTOSHAN 12YO (SCOTLAND)	23	
• GLENDALOUGH CALVADOS XO CASK FINISH (IRELAND)	29	
• TALISKER 10YO (SCOTLAND)	28	
• ABERLOUR 12YO DOUBLE CASK MATURED (SCOTLAND)	28	
• CAOL ILA 12YO (SCOTLAND)	33	
• AUCHENTOSHAN THREE WOOD (SCOTLAND)	38	
• CALEDONIA EDRAOUR 12YO (SCOTLAND)	45	
ARMAGNAC		
• DC CASSAIGNE HORS D AGE 18	66	
COGNAC		
• AUGIER VS	22	
• ABK6 VS PURE SINGLE	28	
• HENNESSY X.O	140	
BRANDY		
• METAXA 5*	13	
• VECCHIA ROMAGNA RISERVA	32	
RUM		
• HAVANA CLUB ANEJO 3 ANOS	13	
• CHAIRMAN'S RESERVE ORIGINAL	15	
• CHAIRMAN'S RESERVE WHITE RUM	15	
• DON PAPA RUM PHILIPINES	30	
• DOS MADERAS TRIPLE AGEND RUM 5+5	29	
• BUMBU ORIGINAL RUM	29	
TEQUILA		
• ROOSTER ROJO BIANCO	17	
• ROSTER ROJO REPOSADO	18	
• MEZCAL GUSANO ROJO	19	
• ROOSTER ROJO SMOKED PINAPPLE	19	
GIN		
• BEEFEATER LONDON DRY	13	
• CRAFTER'S LONDON DRY	18	
• HENDRICK'S	27	
• JONSTON POLISH DRY GIN	18	
• JONSTON HIBISKUS GIN	20	