



— R E S T A U R A C J A —

# F I N K A

## M E N U

### STARTERS

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Citrus marinated salmon with garden salad, vinaigrette & toasted bread	31 zł
Beef carpaccio with rucola, capers, marinated onions and parmesan	38 zł
Snails in a classic garlic herb butter and parmesan	28 zł
King Prawns in garlic, chilli and parsley sauce accompanied with garlic toast	36 zł

### SOUPS

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Homemade chicken soup with noodles and fresh vegetables	14 zł
Creamy vegetable soup with olive oil and pumpkin seeds	15 zł
Fresh cucumber soup with dill	14 zł
Spicy salmon & vegetable soup	18 zł

### SALADS

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Tuna and egg salad with garlic sauce	26 zł
Caesar salad with chicken, bacon and parmesan	28 zł
Rucola salad with pear, blue cheese, walnuts and honey sauce	29 zł



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### PASTA & PIEROGI

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Traditional Polish crispy pierogi with mashed potato and cheese filling	22 zł
Beef cheek pierogi with buckwheat and rosemary sauce	28 zł
Spaghetti bolognese in a chilli sauce with parmesan cheese	28 zł
Creamy Chicken pasta in a white wine sauce garnished with parsley and parmesan cheese	31 zł

### MAIN COURSES

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Grilled chicken breast topped with mozzarella and served with potato wedges and carrot puree	38 zł
BBQ ribs with homemade fries, with mixed salad & selected house sauces	46 zł
Pork loin served on a bed of buckwheat & sun dried tomatoes in a red wine sauce & green beans	52 zł
Grilled salmon with celery puree, Polish vegetables and crunchy broccoli	55 zł
Crispy duck breast in a red currant & coffee sauce, served with rösti potatoes and beetroot puree	64 zł
Filet Mignon with rosemary and red wine sauce, roasted baby potatoes, vegetables and caramelised red onions	98 zł

### DESSERTS

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Raspberry sorbet with chia seeds and crushed biscuits	14 zł
Vanilla ice cream with forest fruits and whipped cream	16 zł
Baked chocolate mousse with blackcurrant confiture and vanilla ice cream	18 zł