

SALADS

1. **Chicken liver and apple salad** - breaded chicken liver, apple, orange, mixed salad, balsamic sauce **44,90** PLN
Cacadu Ridge Cabernet Sauvignon-Petit Verdot / Australia / dry red wine 121 pln
2. **Caesar salad** cos lettuce, grilled chicken, cherry tomatoes, Grana Padano cheese, croutons, Caesar's sauce **46,90** PLN
Pinot Grigio La di Motte / Italy / dry white wine 125,00 pln
3. **Grilled salmon fillet salad** - marinated in soy sauce, avocado, roasted sesame, cherry tomatoes, mixed salad, radish, orange sauce **48,90** PLN
Ernst Ludwig Riesling / Germany / semi-dry white wine 110,00 pln
4. **Shrimp salad** - mixed salad, garlic, avocado, roasted sesame, tangerines, orange sauce, cherry tomatoes **49,90** PLN
Ernst Ludwig Riesling / Germany / semi-dry white wine 110,00 pln
5. **Goat's cheese salad with beetroot** - mixed salad, pomegranate fruit, roasted sunflower seeds, vinaigrette dressing, cranberry jam **44,90** PLN
Vinho Verde Allianca / Portugal / semi dry white wine 110,00 pln

PIZZA

1. **Margherita** tomato sauce, mozzarella cheese **34,90** PLN
2. **Capricciosa** tomato sauce, mozzarella cheese, mushrooms, ham **39,90** PLN
3. **Carbonara** bechamel sauce, pancetta, mozzarella cheese, caramelised onion, Grana Padano cheese **36,90** PLN
4. **Diavola** tomato sauce, mozzarella cheese, ricotta cheese, spicy salami, black olives **39,90** PLN
5. **Chorizo** tomato sauce, chorizo, mushrooms, red onion, cheese, mozzarella cheese **39,90** PLN
6. **Parma** tomato sauce, mozzarella cheese, parma ham, arugula, Grana Padano cheese **39,90** PLN
7. **Truffle** truffle paste, mushrooms, mozzarella, gorgonzola, ricotta, Prosciutto di San Daniele **39,90** PLN
8. **Peppreoni** tomato sauce, mozzarella, italian spicy Pepperoni Salsiccia **39,90** PLN

Contenda Chardonnay / Spain, Vino de la Tierra de Castilla / dry white wine 90 PLN
Contenda Cabernet Sauvignon / Spain, Vino de la Tierra de Castilla / dry red wine 90 PLN

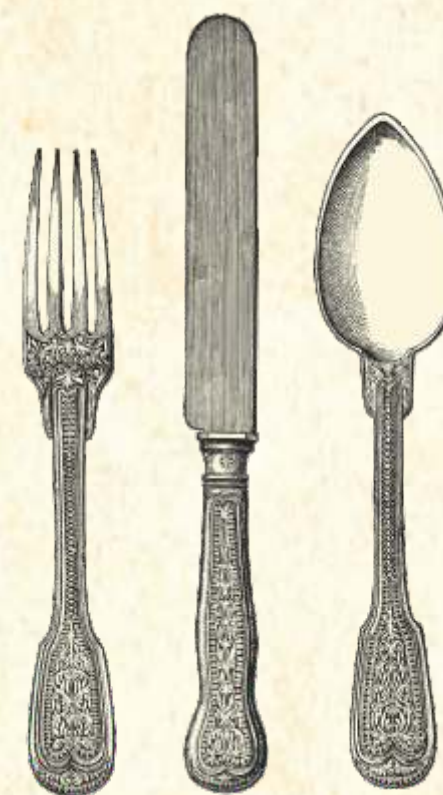
DESSERTS

1. **Tart Crème brûlée with raspberries** **26,90** PLN
2. **Budino** **24,90** PLN
4. **Mango Cheesecake with white chocolate and almonds** **25,90** PLN



FRESHLY BAKED
BREAD 17,00 PLN

MENU



Find us on facebook
Chleb i Wino Gdańsk

FAKTORIA
WIN
à la carte

DOBRY WYBÓR WINA
DO KAŻDEGO POŚILKU

APPETIZERS

Dear Guests, especially for you, we bake bread from our own recipe everyday.

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| 1. Chicken liver mousse with Tennessee whiskey , red onion jam and peanuts served on our homemade toasted bread, pomegranate
<i>Alianca Vinho Verde / Portugal / semi dry white wine</i> 110,00 pln | 31,90 PLN |
| 2. Shrimps in herb and butter sauce , garlic, fresh parsley
<i>Nuviana Chardonnay / Spain / dry white wine</i> 110,00 pln | 41,90 PLN |
| 3. Spicy Shrimps in creamy wine sauce , shallot 🌶️ | 42,90 PLN |
| 4. Spicy Shrimps with mango fruits in honey sauce, fresh parsley 🌶️ | 44,90 PLN |
| 5. Tacos bang bang shrimps in corn tempura fresh salad, red onion, sesame seeds, cilantro, mango spicy mayo sauce, steak fries
<i>Vinho Verde Allianca / Portugal / semi dry white wine</i> 110,00 pln | 47,90 PLN |
| 6. Crispy calamari rings with spicy-mayo sauce
<i>Nuviana Chardonnay / Spain / dry white wine</i> 110,00 plnn | 42,90 PLN |
| 7. Tuna tartare with wakame and avocado , mustard mayonnaise with wasabi and trout caviar | 45,90 PLN |
| 8. Potato latkes with baked salmon and avocado Philadelphia cheese, sesame and kabayaki sauce MQWI
<i>Vinho Verde Allianca / Portugal / semi dry white wine</i> 110,00 pln | 47,90 PLN |
| 9. Salmon tartare with avocado raw salmon and potato chips, fresh cucumber, marinated ginger and passion fruit sauce MQWI | 43,90 PLN |
| 10. Beef steak tartare , beef meat, onion, pickle, egg yolk
<i>Caliterra Carmenere / Chile / red dry wine</i> 129,00 pln | 43,90 PLN |
| 11. Beef carpaccio , marinated beef loin, sun-dried tomatoes, arugula, Grana Padano cheese, basil pesto, balsamic sauce
<i>Chianti Campobello / Italy / dry red wine</i> 139,00 pln | 43,90 PLN |
| 12. Baked breadsticks with parmesan cheese and spicy mayo sauce 🌿 | 29,90 PLN |

PASTAS

Everyday we make homemade pasta for our Guests.

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| 1. Gnocchi with spinach and dried tomatoes garlic, Grana Padano cheese, cream sauce 🌿
<i>Alianca Vinho Verde / Portugal / semi dry white wine</i> 110,00 pl | 48,90 PLN |
| 2. Tagliolini with shrimps and chorizo , cherry tomatoes, sun-dried tomatoes, zucchini, garlic, onion, olive oil
<i>Nuviana Chardonnay / Spain / dry white wine</i> 110,00 pln | 49,90 PLN |
| 3. Thai tagliolini beef, chicken, bacon, onion, garlic, peanuts, bamboo shoots, ginger, corriander, lime, habanero, teriyaki sauce, coconut cream, sweet and spicy sauce 🌶️
<i>Cacadu Ridge Cabernet Sauvignon-Petit Verdot / Australia / dry red wine</i> 121 pln | 49,90 PLN |
| 4. Tagliolini with salmon in creamy sauce , gorgonzola, onion, dill, chives, garlic, cherry tomatoes
<i>Ernst Ludwig Riesling / Germany / semi-dry white wine</i> 110,00 pln | 49,90 PLN |
| 5. Chicken Truffle Tagliatelle in cream truffle sauce, parmesan
<i>Nuviana Chardonnay / Spain / dry white wine</i> 110,00 pln | 48,90 PLN |

SOUPS

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| 1. Tomato cream soup Grana Padano cheese, homemade bread 🌿 | 24,90 PLN |
| 2. Goulash soup served with homemade bread | 25,90 PLN |

MAIN COURSES

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| 1. Salmon trout straight from the oven with garlic butter and dill
served with potatoes with rosemary and mango salsa, coriander
<i>Yealands Landmade Sauvignon Blanc / Nowa Zelandia / dry white wine</i> 155,00 pln | 59,90 PLN |
| 2. Zander marinated in coriander straight from the pan , chanterelles and spinach salsa, roasted potatoes
<i>Vinho Verde Allianca / Portugal / semi-dry white wine</i> 110,00 pln | 59,90 PLN |
| 3. Chicken Skewers with veggies with homemade BBQ sauce , courgette, pepper,onion, bacon, serve with French fries and marinated courgette in mustard and honey
<i>Ernst Ludwig Riesling / Germany / semi-dry white wine</i> 110,00 pln | 56,90 PLN |
| 4. Grilled chicken breast with mozzarella , baked tomatoes, arugula pesto, roasted potatoes with rosemary, mix salad
<i>Ernst Ludwig Riesling / Germany / semi-dry white wine</i> 110,00 pln | 54,90 PLN |
| 5. Traditional Polish pork chop , mashed potatoes, cucumber salad on natural yoghurt, or fried cabbage with bacon
<i>Caliterra Carmenere / Chile / dry red wine</i> 129,00 pln | 59,90 PLN |
| 6. Spicy grilled pork ribs served with potato salad made with apples, leek, bacon, and greek yogurt, mix salad, parsley
<i>Cocoon Zinfandel / USA / dry red wine</i> 129,00 pln | 59,90 PLN |
| 7. Mom's recipe roasted duck with apples , beetroots with honey and wine, fried apples, mashed potatoes, parsley
<i>Cocoon Zinfandel / USA / dry red wine</i> 129,00 pln | 59,90 PLN |
| 8. Beef cheeks breised in wine and herbs , mashed potatoes with pancetta, beetroots in honey and wine, parsley
<i>Caliterra Carmenere / Chile / dry red wine</i> 129,00 pln | 59,90 PLN |
| 9. Beef Burger - carmelised bacon, cheese, pickle, tomato, mayonnaise sauce, fries, arugula
<i>Cocoon Zinfandel / USA / dry red wine</i> 129,00 pln | 54,90 PLN |

KIDS MENU

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| 1. Chicken nuggets with boiled baby carrots and mashed potatoes / fries served with a car toy | 42,90 PLN |
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Please speak to a staff member if you have any food allergies.

