



Stony Dym

BBQ & GRILL

ME NU

Bestseller's



BBQ Smoke Platter

299 zł

platter with brisket, pulled pork, ribs, Buffalo Wings and sausage — **for sharing**

Burger Stony Dym

39 zł

200 g beef, bacon, cheddar, Signature Umami Sauce, vegetables and kimchi pickles

St. Louis Ribs

49 zł

slow-cooked 6 h in BBQ sauce — tender, juicy and smoky

Soups

Pumpkin Cream Soup

23 zł

with coconut milk, ginger and roasted pumpkin seeds — aromatic and warming

Beef Goulash Soup

29 zł

with bell pepper, mushrooms and pickles, served with bread

Sauerkraut Soup

25 zł

based on smoked meat and sauerkraut — rich and hearty.

Traditional Chicken Broth

22 zł

beef & chicken broth with homemade noodles and parsley

Starters

Beef Tartare

54 zł

classic tartare with capers, pickles, onion, chives and egg yolk. Served with baguette

Shrimps in Panko

42 zł

crispy shrimps (6 pcs) in golden panko crumbs with truffle aioli

Matias Herring

43 zł

in oil with onion and apple, served with sourdough bread and celery purée

Salads

Hot Beef Salad

48 zł

grilled juicy beef served warm on mixed greens, cherry tomatoes, crunchy toppings and a subtly sweet-acidic dressing

Tuna Caesar

52 zł

tuna steak, mixed greens, tomato, cucumber, Caesar dressing, Grana Padano, chili oil

Chicken Caesar

43 zł

chicken, mixed greens, tomato, cucumber, caramelised bacon, Caesar dressing, Grana Padano

Opening hours:

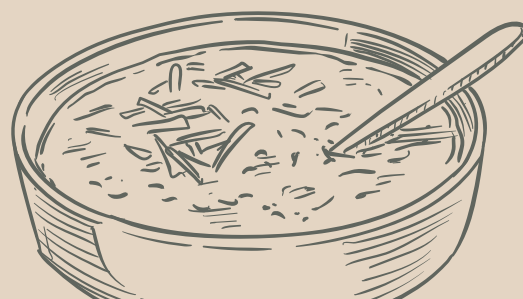
Mon – Fri : 13:00–21:00

Sat – Sun : 12:00 – 21:00

Full allergen list and detailed weights available upon request

We do not split bills after orders are placed

Groups of 6+ are subject to a 10 % service charge.





Stony Dym **BBQ & GRILL**



Main Dishes

St. Louis Ribs 49 zł

slow-cooked 6 h in BBQ sauce — tender, juicy and smoky

Brisket & Pastrami 54 zł

slow-smoked beef brisket and pastrami sandwich with sauerkraut, Swiss cheese and Reuben-style sauce

Dumplings

Pull & Pork 36 zł

hand-made dumplings with pulled pork in plum BBQ sauce, parmesan, coriander, chili

Dumplings 33 zł

"Skaryszewskie"

fried dumplings with potato-cheese filling — golden and crispy

Buffalo Wings 39 zł

smoked wings in spicy-sweet Buffalo sauce with coleslaw and veggies

BBQ Wings 39 zł

wings glazed with smoky plum BBQ sauce, with coleslaw and carrots

Beef Cheeks 67 zł

braised in red wine, served with creamy celery purée and grilled vegetables

Trout 44 zł

baked with thyme and lemon, sesame, ponzu sauce

Burgers

Stony Dym 39 zł

200 g beef, bacon, cheddar, Signature Umami Sauce, vegetables and kimchi pickles

Super Supreme 49 zł

double 200 g beef, caramelised onion, bacon, cheddar, truffle aioli, BBQ sauce

Jalapeño Smoke 41 zł

200 g beef, jalapeños, pickled onion, vegetables, cheddar and Smoky Chipotle Mayo

Carolina Dream BBQ 38 zł

pulled pork, Carolina Sweet Vinegar Sauce, Swiss cheese, coleslaw, BBQ sauce

Vege Pulled 37 zł

patty made of red beans, corn, tomatoes and peppers.

Desserts

Apple Pie 27 zł

with salted caramel, crumble and vanilla ice cream

Dessert of the Day: >22 zł

fresh daily creations, seasonal and inspired by the Chef's mood.

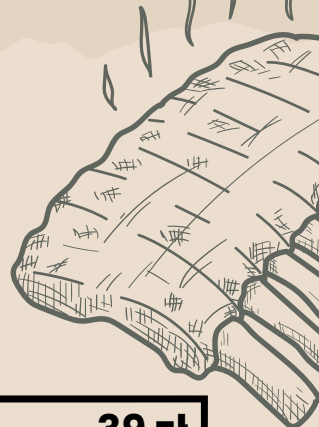
Ask your waiter for today's sweet treat!

Sides

French fries	10 zł
Fries with truffle aioli & parmesan	12 zł
Sweet Potato Fries 🌱	19 zł
Grilled vegetables 🌱	18 zł
Campfire potatoes with gzik & bacon 🥓	14 zł
Coleslaw 🌱	9 zł
Buckwheat with grilled vegetables & bacon	16 zł
Butter dumplings with bacon & onion	19 zł
Corn 🌽	12 zł
Kimchi Pickles 🌶️	12 zł

Sauces

Cheddar | Chimichurri | BBQ
Pepper | Truffle Aioli 5 zł





Steaks (Dry-Aged)

Our steaks come from Polish heifer, **dry-aged 30–60 days** under controlled temperature and humidity. This makes the meat tender, aromatic and rich in flavour.

Each steak is cut and prepared to order — with respect for the nature of meat and fire.

Doneness levels:

- **Rare** – warm red centre, delicate and juicy.
- **Medium rare** – pink, slightly springy – Chef's recommendation.
- **Medium** – pink core, firmer texture – balanced classic.
- **Medium well** – slightly pink, more pronounced flavour.
- **Well done** – fully cooked, deeply grilled flavour.

... Always ask your waiter for a recommended doneness for your chosen cut.

Season

Bone-in

100 g

Rib eye (on bone)	28 zł
Striploin (Rump)	28 zł
T-bone	34 zł
Porterhouse	34 zł

Boneless

100 g

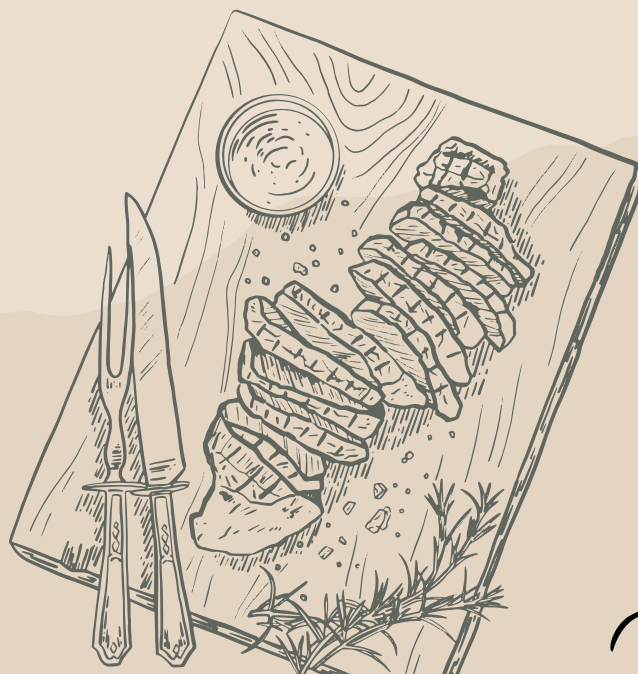
Rib eye	38 zł
Striploin	38 zł
Rib eye (cap-off)	38 zł
Tenderloin	44 zł

Sides

French fries	10 zł
Fries with truffle aioli & parmesan	12 zł
Sweet Potato Fries 🌱	19 zł
Grilled vegetables 🌱	18 zł
Campfire potatoes with gzik & bacon 🥓	14 zł
Coleslaw 🌱	9 zł
Buckwheat with grilled vegetables & bacon	16 zł
Butter dumplings with bacon & onion	19 zł
Corn 🌽	12 zł
Kimchi Pickles 🌶️	12 zł

Sauces

Cheddar Chimichurri BBQ	
Pepper Truffle Aioli	5 zł





Słony Dym **BBQ & GRILL**

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Cold Beverages

TOMA Juices 12 zł

orange | apple | black currant 0,2 l

Water 8 | *16 zł

gsparkling | still 0,3 l | *1,0 l

Classic Sparkling 12 | *25 zł

pepsi | mirinda | 7up | schweppes 0,2 l | * 0,85 l

Lemonade 18 | *38 zł

seasonal options 0,3 l | *1,0 l

Freshly Pressed Juices

Freshly pressed from natural fruit — no sugar, no additives, just pure energy and vitamins. Served in a glass or to go (300 ml).

Orange 21 zł

a sunshine classic — sweet-tart, refreshing, packed with vitamin C

Apple 17 zł

freshly pressed Polish apples — natural, gentle, perfect for kids

Carrot 19 zł

delicately sweet and creamy, rich in beta-carotene

Fruit Mix 20 zł

a balanced blend of orange, apple and carrot

Coffees

Espresso 11 | *+2 zł

single | double

Americano 14 zł

Cappuccino 16 zł

Latte 17 zł

Autumn Latte 23 zł

Teas

Choose Your Flavour: 14 zł

black | earl grey | green | mint | fruit

Warming Tea 22 zł

infused with honey, citrus, ginger & spices

Kid's Menu

Broth 18 zł

with noodles | ½ of the adult portion

Chicken Nuggets 27 zł

fries | ketchup

Mini Chicken Burger 29 zł

fries | ketchup

Churros 19 zł

crispy Spanish sticks served with toffee sauce

Set without Dessert 39 zł

Broth + Nuggets or Mini Burger

Set with Dessert 49 zł

Broth + Nuggets or Mini Burger + Churros