



Stony Dym

BBQ & GRILL

ME NU

Top by Stony



"Dymne Combo" BBQ 199 zł

board with brisket, pulled pork, ribs, Buffalo wings, and sausage. **For sharing**

Stony Dym NEW 43 zł

burger - white roll, Signature Umami sauce, rocket, tomato salsa, kimchi cucumber, 200 g beef, bacon, fries, hot cheddar

Pork Ribs St. Louis 49 zł

Slow-roasted for 6 hours in BBQ sauce. Soft, juicy, and full of smoky flavor

Soups

Stroganoff 29 zł

with beef, peppers, mushrooms, and pickled cucumber. Served with a grilled baguette.

Sauerkraut soup 25 zł

with smoked meat and sauerkraut, with a piece of ribs. Served with a grilled baguette

Traditional broth 22 zł

beef and chicken broth with homemade noodles and parsley

A menu with a list of allergens and detailed weights is available from the staff.

We do not split bills after placing an order!

For groups of more than 6 people, we charge a 10% waiter service fee!

Starters

Beef tartare 54 zł

beef (150g) with honey mushrooms, mustard emulsion, and fried capers, parsley oil, homemade pickles, onion, and chives. Egg yolk available upon request

Shrimp in cast iron 44 zł

6 shrimps marinated in sambal, sautéed with onion, cherry tomatoes, and garlic. Basted with white wine. Served on a hot cast iron skillet with arugula and Polish Emilgrano cheese from Wielkopolska

Chorizo Canapé 39 zł

spanish chorizo (two sausages) served on sourdough bread from the local "Czas na Chleb" bakery, rocket, spicy sriracha mayo, caramelized white and red onion, seasoned with maple syrup, sambal and brown sugar

Salads

Caesar 43 zł

classic romaine lettuce with an anchovy-based Caesar dressing and a hint of vinaigrette. Served with grilled chicken, crispy garlic butter croutons, a bacon crust, and Polish Emilgrana cheese.

Pastrami 46 zł

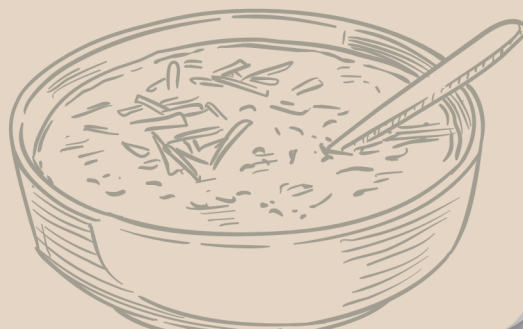
aromatic beef pastrami served on arugula with cucumber and cherry tomatoes. The whole thing is complemented by a honey mustard sauce, roasted buckwheat groats, and wheat toast with garlic butter

Opening hours:

Monday - Friday: 13:00-22:00

Saturday: 12:00-22:00

Sunday: 12:00-21:00



Main dishes

Pork Ribs St. Louis **TOP** 49 zł

Slow-roasted for 6 hours in BBQ sauce. Soft, juicy, and full of smoky flavor

Brisket & Pastrami **TOP** 54 zł

brisket and pastrami sandwich with sauerkraut, Swiss cheese and ruben sauce

Beef cheeks 67 zł

long-stewed in wine, served with creamy sweet potato puree and grilled vegetables

Pork tenderloin 19 zł

Pink-roasted with cheese and pepper sauce
*price per 100g

Trout 44 zł

baked with thyme and lemon, sesame seeds, ponzu sauce, and chimichurri

EMPANADA:

• Pull & Pork 36 zł

handmade dumplings with pulled pork in BBQ sauce with plums, Polish Emilgrana cheese, coriander, chili flakes, tomato salsa, rocket, parsley oil

• Skaryszewska 33 zł

fried dumplings with potato and cheese filling, sour cream, Polish Emilgrana cheese, chili flakes, roasted onion, parsley oil

WINGS:

• Buffalo 39 zł

slow-smoked wings in spicy-sweet Buffalo sauce, with coleslaw and vegetables (8 pcs.)

• BBQ 39 zł

wings in a smoky BBQ glaze with plums, coleslaw and crispy carrots (8 pcs.)

GNOCCHI:

• Boletus 49 zł

Italian gnocchi in a creamy cream sauce with porcini mushrooms, onion, and garlic. Seasoned with parsley oil and soy-mushroom sauce, finished with Polish Emilgrana cheese from Wielkopolska and fresh chives

• Chicken 45 zł

Italian gnocchi in a creamy cream sauce with grilled chicken, onion, and garlic. Seasoned with parsley oil and soy-mushroom sauce, finished with Polish Emilgrana cheese from Wielkopolska and fresh chives

Burgers

Slony Dym **TOP** 43 zł

white roll, Signature Umami sauce, rocket, tomato salsa, kimchi cucumber, 200 g beef, bacon, fries, hot cheddar

Super Supreme 49 zł

white roll, aioli, chopped romaine lettuce, beef **2x200g**, hot cheddar cheese, caramelized onion, grilled bacon, BBQ sauce

Jalapeño Smoke 41 zł

white roll, 200 g beef, jalapeño, pickled onion, vegetables, hot cheddar cheese and Smoky Chipotle Mayo

Carolina Dream BBQ 38 zł

white bun, pulled pork, Carolina Sweet Vinegar sauce, Swiss cheese, coleslaw, BBQ sauce

Jackfruit Burger 37 zł

white roll, stewed jackfruit in our BBQ sauce with plums, grilled halloumi, coleslaw, pickled onion and kimchi cucumbers

Desserts

Hungarian plums 28 zł

fried with amaretto and brown sugar, topped with English sauce and vanilla ice cream

Apple Pie with Caramel 27 zł

salted caramel, crumble, vanilla ice cream

Dessert of the day: >22 zł

fresh every day, changing according to the season and the kitchen's mood. **Ask the staff !**

Extras

French Fries	10 zł
Sweet Potato Fries	19 zł
Fries with Truffle Aioli and Emilgrana	12 zł
Grilled Vegetables	18 zł
Baked potatoes with cottage cheese and bacon	14 zł
Coleslaw	9 zł
Grilled Corn	12 zł
Kimchi Cucumbers	12 zł
Tomatoes with Brined Cheese	15 zł

Sauces

Cheddar | Chimichurri | BBQ
Peppermint | Truffle Aioli 5 zł



Try this unique flavor!



STEAKS

dry-aged for at least 30 days

Dry Aged

Our steaks are sourced from Polish heifers and **dry-aged for 30–60 days** at controlled temperature and humidity. This results in a more tender, aromatic, and intensely flavorful meat.

Each steak is cut and prepared to order, respecting the nature of the meat and the fire.

How do you want?

- **Rare** – a warm, red center, tender and juicy.
- **Medium rare** – pink, slightly springy, recommended by the Chef.
- **Medium** – pink center, firmer, classic balance.
- **Medium well** – barely pink, with a more pronounced meat flavor.
- **Well done** – fully cooked, intensely grilled.

... Always ask the staff for their recommended level of doneness for your chosen cut. All steaks are served on hot stones!

YOU DECIDE HOW WELL YOU WANT YOUR STEAK COOKED ;)



est. 2018

SŁONYDYM

With a bone

100 g

Entrecote	28 zł
Roast Beef	28 zł
T-bone	34 zł
Porterhouse	34 zł

Boneless

100 g

EntrecoteRoast Beef	38 zł
Rib Eye	38 zł
Sirloin	38 zł
	44 zł

Extras



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Sweet Potato Fries	19 zł
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Grilled Vegetables	18 zł
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SŁONYDYM

Cold drinks

"Toma" juices 12 zł

orange | apple | red currant capacity 0.2 l

Water 8 | *16 zł

sparkling | still 0.3 l | *1.0 l

Soda classic 12 | *25 zł

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

Lemonade 18 | *38 zł

seasonal lemonade 0.3 l | * 1.0 l

Fresh juices

Made with natural fruit – sugar-free, no additives, full of vitamins and energy. Served in a 300 ml glass or to go.

Orange 25 zł

a classic full of sunshine – sweet and sour, refreshing, full of vitamin C

Apple 18 zł

freshly pressed Polish apple juice – natural, mild, perfect for children

Carrot 19 zł

slightly sweet and creamy, rich in beta-carotene

Fruit Mix 20 zł

a combination of orange, apple and carrot in perfect proportions with the addition of lemon

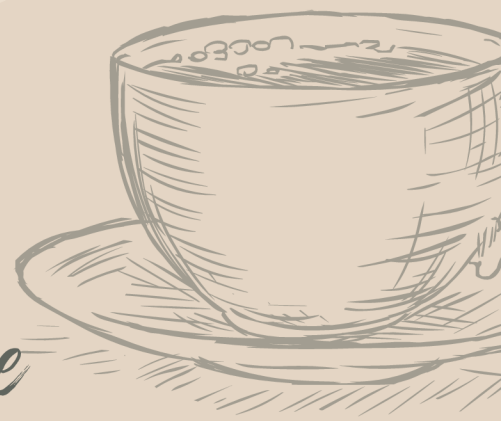
Tea

Choose your flavor 14 zł

black | earl grey | green | mint | fruity

Autumn tea 22 zł

Coffee



Espresso 11 | *+2 zł

single | double

Americano 14 zł

Cappuccino 16 zł

Latte 17 zł

Salted Caramel TOP 23 zł

Oat milk +2 zł

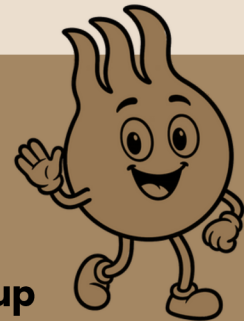


Babyccino

Frothy warm milk 12 zł

with the addition of mini marshmallows

Kids



Chicken soup 18 zł

with noodles | 1/2 option for adults

Nuggets 27 zł

poultry | fries | ketchup

Mini Chicken Burger 27 zł

nuggets | fries | ketchup

Churros 19 zł

Crispy Spanish sticks (5 pieces) fried until golden brown, served with toffee sauce

Set without dessert 39 zł

chicken soup | nuggets or mini chicken burger

Set with dessert 49 zł

chicken soup | nuggets or mini chicken burger | churros

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