



est. 2018

SŁONYDYM

New is Coming!

A brand-new menu is arriving soon!
Together with our new Head Chef,
Łukasz Sęk, we are working on a
completely new culinary vision of
Słony Dym.

Today, we invite you to enjoy a
carefully selected short menu based
on our most popular dishes and our
guests' favourite flavours.

**A new chapter lies ahead – with
even higher quality and an even
better culinary experience!**

Soups

Homemade Broth 23 zł

A long-simmered, rich homemade broth prepared from three kinds of meat, served with homemade noodles, blanched carrots and fresh parsley.

Chilled Beetroot Soup 25 zł

Traditional cold beetroot soup with young beetroot, fresh cucumber, garlic, dill, organic egg and seasonal sprouts.

A full allergen list and detailed dish weights are available from our staff.

We do not split bills after the order has been placed.

For groups of more than 6 guests, a 10% service charge will be added to the final bill.

Starters

Beef Tartare 59 zł

Hand-chopped premium beef tenderloin served with free-range egg yolk, homemade pickles, pickled cucumber, French mustard, capers and freshly baked bread.

Shrimps 46 zł

Juicy shrimps served in a silky white wine and butter sauce with aromatic bread.

Salads

Chicken Caesar Salad 43 zł

Tender chicken, crispy romaine lettuce, Parmesan cheese, croutons and our homemade Caesar dressing.

Tiger Prawn Caesar Salad 49 zł

Tiger prawns, fresh romaine lettuce, crispy croutons, Parmesan cheese and creamy Caesar dressing.

From Fire & Grill

Teriyaki Chicken Wings 46 zł

Juicy chicken wings glazed with sweet and savoury teriyaki sauce, served with French fries, sesame seeds, spring onion and grilled vegetables.

Słony Dym Signature Ribs 53 zł

Our iconic dish – slow-cooked, tender pork ribs with the distinctive aroma of smoke.

Grilled Trout 48 zł

Delicate trout prepared over an open flame.

Summer Opening Hours

Monday – Thursday: 1:00 PM – 9:00 PM

Friday: 1:00 PM – 10:00 PM

Saturday: 12:00 PM – 10:00 PM

Sunday: 12:00 PM – 8:00 PM

Burgers

Whisky Burger 52 zł

Our signature homemade bun with flambéed premium beef (200 g) prepared with Jack Daniel's, fresh vegetables, aioli sauce, spicy cheddar cheese and crispy French fries.

Double Whisky Burger 64 zł

Double portion of flambéed premium beef (400 g) prepared with Jack Daniel's, served with fresh vegetables, aioli sauce, spicy cheddar cheese and crispy French fries.

Camembert Burger 47 zł

Crispy breaded Camembert cheese in our homemade bun, served with cranberry sauce, fresh tomato and rocket leaves.

Desserts

Chef's Dessert 29 zł

A sweet surprise created according to the Head Chef's current inspiration and seasonal ingredients.

Sides

French Fries 13 zł

Sweet Potato Fries 20 zł

French Fries with 15 zł

Truffle Aioli & Emilian Cheese

Grilled Vegetables 18 zł

Roasted Potatoes 13 zł

Ziemniaki opiekane 14 zł

Fire-Roasted Potatoes with

Bacon & Sour Cream

Coleslaw 10 zł

Grilled Corn 15 zł

Kimchi Cucumbers 12 zł

Tomatoes 18 zł

with Brined Cheese

Sauces

Cheddar | Chimichurri | BBQ
Peppermint | Truffle Aioli 5 zł



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SŁONYDYM

Try this unique flavor!

STEAKS

dry-aged for at least 30 days

With a bone

Entrecote	100 g	28 zł
Roast Beef		28 zł
T-bone		34 zł
Porterhouse		34 zł

Boneless

Entrecote	100 g	38 zł
Roast Beef		38 zł
Rib Eye		38 zł
Sirloin		44 zł



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.

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Cold drinks

"Cappy" juices **12 zł**
orange | apple 0.2 l


Water **8 | *16 zł**
sparkling | still 0.3 l | *1.0 l


Soda classic **12 | *25 zł**
coca-cola | fanta | sprite | kinley 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

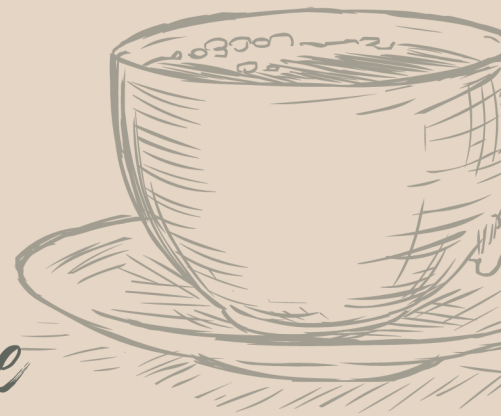
 **Carrot** **19 zł**
slightly sweet and creamy, rich in beta-carotene

 **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

Seasonal tea **22 zł**



Coffee

Espresso **11 | *13 zł**
single | *double

Americano **14 zł**

Cappuccino **16 zł**

Latte **17 zł**

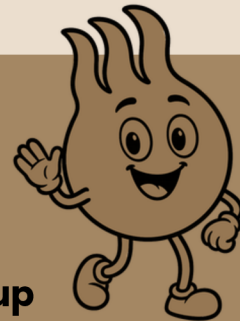
Salted Caramel TOP **23 zł**

Plant-based 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

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COCTAIL

Menu

CLASSIC

WITH A SMOKY TWIST

NEGRONI

DRY, HERBAL, BITTER

GIN • BITTER • VERMOUTH ROSSO

34 PLN

WHISKY SOUR

REFRESHING, SWEET AND SOUR

WHISKEY • LEMON • EGG WHITE • ANGOSTURA

31 PLN

OLD FASHIONED

STRONG, WARM, CLASSIC

WHISKEY • SUGAR • ANGOSTURA • ORANGE

35 PLN

CUBA LIBRE

LIGHT, CLASSIC

RUM • PEPSI • LIME

27 PLN

MOJITO

FRESH, SUMMERY

RUM • MINT • LIME

29 PLN

PORNSTAR MARTINI

SWEET AND SOUR, DESSERT

VODKA • PASSION FRUIT • VANILLA • PROSECCO

36 PLN

APERITIVO SPRITZ

LIGHT, BITTER-SWEET

APERITIVO • PROSECCO • SODA

29 PLN

0% ZONE

WITHOUT ALCOHOL

SPRITZ ZERO

DRY, HERBAL, BITTER

GIN • BITTER • VERMOUTH ROSSO

21 PLN

SIGNATURE

BY SŁONY DYM



PISTACHIO SOUR

REFRESHING, SWEET AND SOUR

PISTACHIO LIQUEUR • LEMON • EGG WHITE

31 PLN

ALMOND PALOMA

FRESH, FOREST, CITRUS

VODKA • AMARETTO BIANCO • LIME • GRAPEFRUIT
SODA • SMOKED SALT

32 PLN

FUMO AMARO

BITTER, AROMATIC

AMARO LUCANO • VIOLET SODA • CARAMELIZED
MARZADRO APPLE

33 PLN

SMOKEY AVIATION

FLORAL, SLIGHTLY SMOKY, CREAMY

GIN • SMOKED VIOLET • LEMON • EGG WHITE

35 PLN

HUGO ZERO

DRY, HERBAL, BITTER

ELDERFLOWER • MINT • LIME

21 PLN

LIMONZERO SPRITZ

CITRUS, DELICATE

PALLINI LIMONZERO • SPUMANTE 0% • SODA

24 PLN