



est. 2018

SŁONYDYM

Our New Menu

The same fire. Even more flavour.
*Over the past few weeks, together with our Head Chef, **Łukasz Sęk**, we have refined every detail of our new menu. The result is a selection of dishes created with the highest-quality ingredients, original recipes and flavours that truly represent the character of Słony Dym. Alongside our signature favourites, you'll discover brand-new creations prepared for guests who appreciate exceptional cuisine.*

This is only the beginning of an exciting new culinary journey.

Soups

Roasted Red Pepper Cream Soup 26 pln

Creamy roasted red pepper and ripe tomato soup served with Spanish chorizo, crispy bacon crumble, herb oil and fresh sprouts.

Traditional Broth 23 pln

Rich homemade broth prepared from three kinds of meat, served with hand-cut homemade noodles, blanched carrots and fresh lovage.

Soup of the Day 22 pln

Ask our team about today's seasonal chef's special.



Appetizers

Słony Dym Steak Tartare 59 pln

Hand-cut beef tenderloin (100 g), organic quail egg yolk, pickled chanterelle mushrooms, pearl onion, shallot, pickled cucumber, wholegrain mustard, capers, truffle mayonnaise, pea shoots, delicate squid ink tuile and freshly baked artisan bread.

Słony Dym Sharing Platter 79 pln

Perfect for sharing.

Panko chicken nuggets, Black Tiger prawns in panko breadcrumbs, BBQ chicken wings, cream cheese stuffed jalapeño peppers, crispy onion rings, Belgian fries and a selection of our signature homemade sauces.

Black Tiger Prawns 69 pln

Seven Black Tiger prawns sautéed in a white wine and butter sauce with tomato concassé, sweet chilli pepper, fresh garlic, parsley and crispy garlic crostini.

Salads

Caesar Supreme *44 | **52 pln

Romaine lettuce, our signature anchovy Caesar dressing, crispy garlic croutons, crispy bacon, cherry tomatoes, red onion, aged Parmesan and sesame cress. Served with grilled *chicken breast (120 g) or **Black Tiger prawns (4 pcs).

Goat Garden Salad 45 pln

Grilled goat cheese, caramelised beetroot in balsamic glaze, marinated pear, fresh salads, arugula, julienned tomatoes, roasted almonds, walnuts, seasonal fruit, balsamic cream and honey-mustard dressing.

Summer Opening Hours

Monday–Friday: 1:00 PM – 10:00 PM

Saturday: 12:00 PM – 10:00 PM

Sunday: 12:00 PM – 9:00 PM

Our allergen guide and detailed dish weights are available from our staff.
Bills cannot be split after the order has been placed.

For parties of more than 8 guests (including children occupying a seat), a discretionary 10% service charge will be added.



Burgers

Whisky Burger 54 pln

Freshly hand-chopped beef (200 g) flambéed with Jack Daniel's® whiskey, served in our homemade butter brioche with red onion chutney, fresh vegetables, homemade mayonnaise, ketchup and Belgian fries. Finished with melted cheddar cheese.

Double Whisky Burger 72 pln

Double portion of freshly hand-chopped beef (400 g), flambéed with Jack Daniel's® whiskey, jalapeños, red onion chutney, Sriracha mayonnaise, fresh vegetables and homemade butter brioche. Served with Belgian fries.

Kimchi Burger 49 pln

Freshly hand-chopped beef (200 g), fermented kimchi, red cabbage coleslaw, homemade wasabi mayonnaise, butter brioche and Belgian fries.

Camembert Burger 47 pln

Crispy breaded Camembert cheese, lamb's lettuce with Porto dressing, fresh tomato, coleslaw, red cabbage, Sriracha mayonnaise and Belgian fries.

GIGA Burger Challenge * 149 pln

Over 800 g of freshly hand-chopped beef, aged cheddar, red onion chutney, crispy tempura onion rings, homemade sauces, fresh vegetables, butter brioche and Belgian fries. Total weight: approximately 2.5 kg.

Finish it on your own within 12 minutes and you don't pay!

Toasted Baguettes

Słony Dym Toasted Baguette 62 pln

Crispy 55 cm baguette topped with mushroom duxelles, pulled native pork, mozzarella, Gouda cheese, mature Cheddar, red onion chutney, jalapeño peppers, crispy fried onions and Sriracha ketchup.

Classic Toasted Baguette 46 pln

Crispy 55 cm baguette with mushroom duxelles, mozzarella, Gouda cheese, crispy fried onions and ketchup.

Side Dishes

Roasted Potatoes with Cottage Cheese & Chives 18 pln

French-style Potatoes 14 pln

Belgian Fries 14 pln

Sweet Potato Fries 19 pln

Basmati Rice with Ratatouille 14 pln

Grilled Seasonal Vegetables 18 pln

Mixed Leaf Salad with Honey Mustard Dressing 14 pln

Red Cabbage Coleslaw 12 pln

Main Courses

Dry-Aged Steaks from 29 pln

Premium Polish beef, dry-aged for a minimum of 30 days to achieve exceptional tenderness and a deep, rich flavour. A separate steak menu is available.

Premium Steak Board 499 pln

An exceptional selection of three classic steaks: Rib Eye, Fillet Mignon and T-Bone, prepared according to your preferred doneness. Served with French-style potatoes, grilled seasonal vegetables, Belgian fries, red cabbage coleslaw and two signature sauces of your choice.

Trout from the Live Fire 49 pln

Fresh trout from a local fish farm, grilled over an open flame to achieve a delicate smoky aroma.

Słony Dym Pork Rib 56 pln

Slow-roasted native pork rib glazed with our homemade BBQ sauce, served with caramelised baby corn.

Fire Wings 39 pln

Juicy chicken wings in one of four homemade glazes:

- BBQ | Teriyaki with sesame | Smoky BBQ |
- Honey-Raspberry
- Very spicy option available – Mad Dog 357.

Guests choosing the hottest version are required to sign a disclaimer before ordering.

Chef's Handmade Pierogi 47 pln

Handmade dumplings filled with native Black-Spotted Pig pork, served in a rich chicken jus with meat, julienned vegetables, smoked bacon, Parmesan cheese and fresh parsley.

Desserts

Williams Pear 33 pln

Poached Williams pear with aromatic Cointreau mascarpone cream, saffron-orange sauce, caramelised almonds, pink peppercorn and seasonal fruit.

Pistachio Tiramisu 39 pln

Italian Savoiardi biscuits soaked in Amaretto and Kahlúa, layered with mascarpone cream, pistachios and fresh seasonal fruit.

Słony Dym Ice Cream 29 pln

Artisan ice cream in salted caramel, vanilla and chocolate flavours, served in a crispy tart shell with whipped cream, seasonal fruit and toasted almond flakes.

Sauces

Red Wine Sauce 10 pln

with caramel and wild berries

Cognac & Pepper Sauce 10 pln

Gorgonzola Sauce 10 pln

with white chocolate

Tzatziki 10 pln

Extra Crispy – Full Size

BELGIAN FRIES

Made from carefully selected potato varieties

Truffle Belgian Fries

Crispy Belgian fries topped with aged Parmesan, truffle mayonnaise and fresh chives.

29 pln

Belgian Fries with Pulled Pork

Belgian fries topped with slow-pulled pork, red onion chutney, Sriracha mayonnaise and fresh chives.

35 pln

Belgian Fries with Crispy Chicken

Belgian fries served with crispy panko-coated chicken, Parmesan cheese, Sriracha mayonnaise and fresh chives.

35 pln

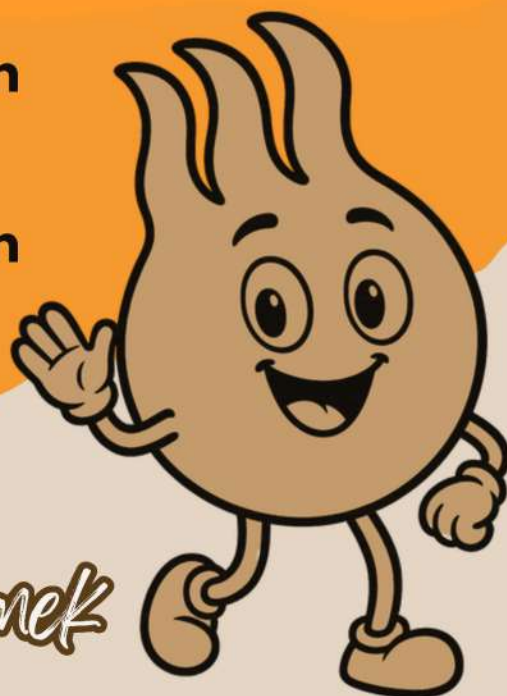
Sweet Potato Fries with Wasabi

Crispy sweet potato fries with aged Parmesan and homemade wasabi mayonnaise.

35 pln



portion 300g



FOR KIDS

Mr. Dymek

recommends:

Pan Dymek's Tomato Soup 15 pln

Traditional homemade tomato soup served with cream and hand-cut homemade noodles.

Pan Dymek's Chicken Broth 15 pln

Traditional triple-meat broth served with hand-cut homemade noodles and carrots.

Linguine Bolognese 29 pln

Linguine pasta served with slow-cooked Bolognese sauce made from pork, root vegetables and San Marzano tomatoes.

Crispy Chicken Nuggets 29 pln

Crispy panko-coated chicken nuggets served with Belgian fries and your choice of grated carrots or carrot salad. Served with ketchup.

Mr. Dymek 3-in-1 Set ★

Any soup + 1 main course + dessert

59 pln

Mr. Dymek Mini Burger 29 pln

Crispy panko-coated chicken fillet served in our homemade brioche with romaine lettuce, tomato, Belgian fries and ketchup.

Mr. Dymek Ice Cream 25 pln

Salted caramel, vanilla and chocolate ice cream served with whipped cream and seasonal fruit.

★ Churros 25 pln

Five crispy Spanish churros served with sweet toffee sauce.

Babyccino 12 pln

Warm frothed milk topped with creamy milk foam and mini marshmallows.

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DRY AGED STEAKS



Dry Aging

Our steaks come from Polish heifers and are **dry-aged for 30–60 days** under carefully controlled temperature and humidity conditions.

This process makes the meat more tender, aromatic, and intensely flavorful.

Each steak is cut and prepared to order, with respect for the quality of the meat and the art of grilling.

How would you like it cooked?

- **Rare** – warm, red center; delicate and juicy.
- **Medium rare** warm pink center; lightly springy, recommended by our Head Chef.
- **Medium** pink center, firmer texture, well-balanced.
- **Medium well** (upon request) – slightly pink center, more pronounced meat flavor.
- **Well done** (recommended) – fully cooked throughout, intensely grilled.

💬 **Always ask the guest for their preferred doneness before choosing the cut. All steaks are served hot on a cast-iron plate!**

The final decision regarding the steak doneness always belongs to the guest :)



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With a bone	100 g
Antrykot	29 pln
Rostbef	29 pln
T-bone	35 pln
Porterhouse	35 pln

Bez kości	100 g
Antrykot	39 pln
Rostbef	39 pln
Rib Eye	39 pln
Polędwica	44 pln

Premium Steak Board 499 pln

An exceptional selection of three classic steaks: Rib Eye, Fillet Mignon and T-Bone, prepared according to your preferred doneness. Served with French-style potatoes, grilled seasonal vegetables, Belgian fries, red cabbage coleslaw and two signature sauces of your choice.

Side Dishes

Roasted Potatoes with Cottage Cheese & Chives	18 pln
French-style Potatoes	14 pln
Belgian Fries	14 pln
Sweet Potato Fries	19 pln
Basmati Rice with Ratatouille	14 pln
Grilled Seasonal Vegetables	18 pln
Mixed Leaf Salad with Honey Mustard Dressing	14 pln
Red Cabbage Coleslaw	12 pln

Sauces

Red Wine Sauce with caramel and wild berries	10 pln
Cognac & Pepper Sauce	10 pln
Gorgonzola Sauce with white chocolate	10 pln
Tzatziki	10 pln

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SŁONY DYM

Cold drinks

"Cappy" juices 14 pln
orange | apple 0.2 l

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

Soda classic 14 | *28 pln
coca-cola | fanta | sprite | kinley 0,25 l | * 0,85 l

Lemonade 18 | *38 pln
seasonal lemonade 0.3 l | * 1.0 l

J. Gasco 18 | *21 pln
violet | rose | bitter aperitif | cranberry 0,2 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** 26 pln
a classic full of sunshine – sweet and sour, refreshing, full of vitamin C

 **Apple** 20 pln
freshly pressed Polish apple juice – natural, mild, perfect for children

 **Carrot** 20 pln
slightly sweet and creamy, rich in beta-carotene

 **Fruit Mix** 25 pln
a combination of orange, apple and carrot in perfect proportions with the addition of lemon

Tea

Choose your flavor 14 pln
black | earl grey | green | mint | fruity

Seasonal tea 22 pln



Coffee

Espresso 11 | *13 pln
single | *double

Americano 15 pln

Cappuccino 17 pln

Flat White 17 pln

Latte 18 pln

Caramel Latte 23 pln

Plant-based milk  +2 pln

Extra Shot Espresso +4 pln

Babyccino

Warm Frothed Milk 12 pln
with mini marshmallows

One More Dessert

Williams Pear 33 pln

Poached Williams pear with aromatic Cointreau mascarpone cream, saffron-orange sauce, caramelised almonds, pink peppercorn and seasonal fruit.

Pistachio Tiramisu 39 pln

Italian Savoiardi biscuits soaked in Amaretto and Kahlúa, layered with mascarpone cream, pistachios and fresh seasonal fruit.

Słony Dym Ice Cream 29 pln

Artisan ice cream in salted caramel, vanilla and chocolate flavours, served in a crispy tart shell with whipped cream, seasonal fruit and toasted almond flakes.

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COCKTAILS

CLASSICS IN A SMOKY TWIST

NEGRONI 34 PLN

REFINED. HERBAL. BITTER

GIN • BITTER • VERMOUTH ROSSO

WHISKY SOUR 31 PLN

REFRESHING. SWEET & SOUR.

WHISKY • LEMON • EGG WHITE • ANGOSTURA

OLD FASHIONED 35 PLN

STRONG. WARM. CLASSIC.

WHISKY • SUGAR • ANGOSTURA • ORANGE

CUBA LIBRE 27 PLN

LIGHT. CLASSIC.

RUM • COCA-COLA • LIME

MOJITO 29 PLN

FRESH. SUMMERY.

RUM • MINT • LIME

PORNSTAR MARTINI 36 PLN

EXOTIC. FRUITY. SWEET & SOUR

VODKA • PASSION FRUIT • VANILLA • LIME • PROSECCO

APERITIVO SPRITZ 29 PLN

REFRESHING. BITTERSWEET. CITRUSY

APERITIVO • PROSECCO • SODA • ORANGE

Menu



SIGNATURE

BY SŁONY DYM

PISTACHIO SOUR 33 PLN

CREAMY. NUTTY. SWEET & SOUR

PISTACHIO LIQUEUR • CITRUS • EGG WHITE

CHERRY PUGLIA PALOMA 35 PLN

FRESH. CITRUSY. REFRESHING

ADRIATICO BIANCO • VODKA • LEMON JUICE

CHERRY SYRUP • GRAPEFRUIT SODA J.GASCO

SGROPPINO 36 PLN

CITRUSY. SPARKLING. REFRESHING

PALLINI • VODKA • LEMON JUICE • LEMON

SORBET • VODKA

"TRUSKAWKOWY DWÓR" 35 PLN

FLORAL. CREAMY.

FRAGOLA CREAM • ROSE SYRUP • EGG WHITE

LEMON JUICE



SPRITZ

Menu

CLASSICS

WORLD-FAMOUS SPRITZES

BERGAMOTTO SPRITZ

32 PLN

CREAMY • CITRUSY • SWEET & SOUR

BERGAMOTTO FANTASTICO • SPARKLING WINE

VIOLET SYRUP • SODA WATER

APERITIVO SPRITZ

29 PLN

FRESH • CITRUSY • REFRESHING

ASPIDE APERITIVO • PROSECCO TOSTI • SODA WATER

PALLINI LIMONCELLO SPRITZ

33 PLN

CITRUSY • SPARKLING • REFRESHING

PALLINI LIMONCELLO • PROSECCO TOSTI • SODA WATER

HUGO SPRITZ

32 PLN

FLORAL • FRESH • DELICATE

ELDERFLOWER LIQUEUR • PROSECCO TOSTI • LIME JUICE

EDEN SPRITZ

31 PLN

FLORAL • FRUITY • SPARKLING

EDEN SPRISSETTO • PROSECCO TOSTI • SODA WATER



APERITIVO SPRITZ 0%

J.GASCO APERITIVO BITTER • ORANGE

HUGO SPRITZ 0%

J.GASCO ELDERFLOWER • MINT • LIME

LIMONZERO SPRITZ 0%

PALLINI LIMONZERO • LEMON JUICE • SPUMANTE 0%

AMARETTO SOUR 0%

ADRIATICO ZERO • LEMON JUICE • SUGAR SYRUP • EGG WHITE • ANGOSTURA

0% ZONE

JUST AS GOOD

29 PLN

