

“GOOD BREWERY” from GNIEZNO



What would a monka be without a GOOD BREWERY?
It certainly wouldn't be as good as with GOOD BREWERY :)
Great people, great history and the best craft beer in the world :)

ON TAP BEER	0,3l / 0,5l	BEER IN BOTTLE	
/ lager 12* Ekst.	8 / 12	/ lager 12* Ekst.	13
/ wheat beer 12,5* Ekst.	9 / 13	/ wheat beer 12,5* Ekst.	14
/ pils 14* Ekst.	9 / 14	/ pils 14* Ekst.	15
/ NEIPA (gluten free) 12,3* Ekst.	10 / 15	/ NEIPA (gluten free) 12,3* Ekst.	16
/ session HAZY IPA 13* Ekst.	10 / 15	/ session HAZY IPA 13* Ekst.	16
		/ Earl Grey APA 11* Ekst.	17
		/ APRICOT sour 11,3* Ekst.	17
		/ Proter 21* Ekst.	19

SOFT DRINKS

water sparkling / still water	
/ górska natura 0,3l	6
/ carafe of sparkling / still water 1l	10
/ cisowianka / perlage 0.7l	10
freshly suezed juices 0,3l	12
orange / grapefruit / mix	
soft drinks 0,2l	7
pepsi / pepsi max / schweppes / 7up / mirinda	
fruit juice 0,2l	7
orange, grapefruit, apple, blackcurrant, toamto	
homemade ginger beer	10

LEMONADE

classical with quince juice 0,3l / 1l	9 / 25
the coolest 0,3l / 1l	12 / 31

COFFE coffee roaster HAYB Speciality Coffee

americano	10
espresso	8
espresso doppio	10
flatwhite	12
cappuccino	10
latte	13

TEA

black, earl gray with lemon, green with fruits, green, fruity (ask staff)	10
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WINE

This is just a small teaser of our possibilites. If you are interested in more be sure to check out our wine card.

house wine white / red	
glas	12
carafe 0.3l	22
carafe 0.7l	45
on tap PROSSECCO	
glas	12
carafe 0.3l	22
carafe 0.7l	45

COCKTAILS



HOT COCKTAILS



* we do not split bills for groups over 6 people
*we add 10% service charge for groups over 10 people
* in case of any food allergies or special diet requirements - please inform the staff, they will provide you with help.




BESTSELLERS

These are the dishes that people rumor about. Shameless and perfect, worth the sin.
Simply - best of the best we created in the last years.

confitned beef tongue 29	deer tartare 42
oyster muschroom, blue cheese, horseradish	chopped deer meat, yolk, mustard seeds, lovage, potato chips
cooked pak choi vegan 27	I can be wege! (portobello mushroom, red beans, pickled celery, boletus) 36
vegan processed cheese, baked lemon, roasted leek, soy mayonnaise, peanuts	
SOUPS	SALADS
pumpkin cream soup vegan 18	goat cheese salad 31
pumpkin seeds oil, roasted pumpkin seeds	creamy goat cheese, beetroot, roasted almonds
Polish traditional soup "zalewajka" 21	cesar salad by monka 34
potato puree, white sausage, spring onion	chicken breast, romaine lettuce, croutons, anchois sauce, cured bacon by monka, emilgrana cheese

SHARING BOARDS

Hanging out in monka might be very pleasant. Nevertheless, it is an actual sin to sit and drink without eating. Sharing boards will be a perfect choice for chatting with a glass of wine or a lazy beer.


meatless this and that  29
zucchini pate, pea paste with mint, humus, homemade pickles, tomato chutney, kimchi, organic salads,
flatbreads baked in woodburning stove

vegan I can be vegan !

meat here and there 36
homemade smoked sausages, black pudding, pickles, kimchi, tomato chutney, organic salads,
flatbreads baked in woodburning stove

FLATBREADS

Socalled 'polish pizza' but who knows what was first ? Thin crust, no yeast added, natural, dry rye sourdough baked in woodburning stove. Don't leave without trying.

emilgrana  20
local parmezan cheese, tomato sauce, organic salads, rapeseeds oil

with pumpkin **vegan** 23
baked pumpkin, pickled pumpkin, sun-dried tomatoes, pumpkin seeds and chilli oil

with pork meat 24
pickled cucumber, BBQ sauce, red onion


with asparagus  25
asparagus cooked in butter, lemon béchamel, emilgrana cheese, slow-boiled egg, buckwheat

with chicken liver 23
chicken liver, roasted onion puree, roasted onion, marinated shimej mushrooms

MAIN DISHES

Fear doubleth all. Tradition does not mean boredom. Give it a chance and let us surprise you with our indigenous flavors.


To save your time browsing the wine list, we suggested a glass of Polish wine for each dish. Enjoy!

potato dumplings with pumpkin  32
pumpkin puree, smoked cottage cheese, roasted pumpkin seeds,
/ Winnica Silesian, Cuvee 2018 / 125 / 23

Mr. Golombek **vegan** 38
bulgur, mushrooms, vegan mustard demi glace
/ Winnica Poochockich, Inspira Volcano / 135 / 26

wild dumplings 36
smoked lard, kale chips, and baked sauce
/ Winnica Skarpa Dobrska, Riesling / 109 / 20

very dirty pig neck 34
confit pork neck, potato puree with onion, pickled beetroot, roasted buckwheat, rosemary sauce
/ Winnica Skarpa Dobrska, Zweigelt / 109 / 20

sesonal carbonara - ask waiter 42
seasoned bacon by monka, yolk, Emilgrana cheese,
 **I can be veg!**
(instead of bacon - greaves with tofu)
/ Winnica Skarpa Dobrska, Riesling / 109 / 20

that famous steak onglet 64
roasted cabbage, mashed potatoes with onion, and homemade BBQ sauce
/ Dom Bliskowice, Mondaylisa / 109 / 20 2019


BUNS BY MONKA

For each order, we recommend potato chips baked with rosemary and smoked paprika served with homemade mayonnaise.


baked potatoes / 5

What would this duo be without a cold tap beer ?


pig roll 31
butter roll stuffed with slow-roasted pork, BBQ sauce, organic salads, mimolette cheese, pickled cucumber, red onion

beetroot chop  31
butter roll stuffed with beetroot chop, BBQ sauce, organic salads, mimolette cheese, pickled cucumber, red onion

challah with duck meat 35
challah bun stuffed with duck meat, stir-fry vegetables, organic salads, mimolette cheese, radish, kimchi mayonnaise

challah with halloumi cheese  35
Challah bun stuffed with local halloumi cheese, stir-fry vegetables, organic salads, mimolette cheese, radish, kimchi mayonnaise

donut with deer meat 39
slow-roasted deer meat, pickled radish, mimolette cheese, chipotle mayonnaise, organic lettuces

doughnut with halloumi  35
doughnut with local halloumi cheese, pickled radish, mimolette cheese, chipotle mayonnaise, organic salads