



STEK CHALUPA

OD 1997

NOTICE!!! In the evenings, a highlander band plays live.

We prepare grilled dishes on a charcoal grill.

An average time of waiting for dishes is about 20 minutes. In exceptional cases, it may be longer.

The cash register receipt can be broken down into no more than 2 parts.

A menu including allergens and the food weight (in grams) is available

at the waiter's stand.

Grilled dishes

Vegetarian dishes

Menu



Stek Chalupa password: 182015918

Starters | ZAKĄSKI

- Grilled oscypek**** (sheep's milk cheese) with bacon and cranberry 21 zł
| Oscypek* grillowany
- Moskol** (stone baked potato pancake) with garlic butter and bryndza (soft sheep's milk rennin cheese) 19 zł
| Moskol grulany z masłem
- Herring served** with onion, olive oil, gherkins, garlic 24 zł
| Śledź po góralsku
- Slices of toast baked** with bundz** cheese and bear's garlic 19 zł
| Grzanki z bundzem*
- Onion bread** with lard and Polish brined/pickled cucumber | Chleb ze smalcem 18 zł
- Board of regional cheeses and cold cuts** (bundz** cheese, oscypek** cheese, goat cheese, homemade cold cuts and sausages, pickled mushrooms, cucumbers) 39 zł
| Deska regionalnych serów i wędlin
- Plum wrapped in a bacon slice** + toast with oscypek** cheese 19 zł
| Śliwka w boczek zawinięta

Salads | SAŁATKI

- Bundz** (sheep's milkcheese) served with tomatoes (bundz* cheese, mix salad, tomato, toast) 27 zł
| Bundz* z sałatą
- Smoked goose breast salad** + slice of toast with goat cheese (slices of smoked goose, mix salad, tomato, orange, red radish, pumpkin seeds) 35 zł
| Sałata z półgęskiem
- Grilled chicken salad** + toast (mix salad, pepper, oscypek**, tomato, green cucumber, grilled chicken fillet) 34 zł
| Sałatka z kurczakiem i z grzanką
- Salad with salmon** + toast (mix salad, smoked salmon, tomato, red onion, bullet-shaped smoked ewe's milk cheese, vinaigrette dressing) 35 zł
| Sałata z łososiem

Breakfast | ŚNIADANIA

- Scrambled eggs** with butter + bread | Na maśle 17 zł
- Scrambled eggs** with bacon + bread | Na boczku 18 zł
- Fried eggs** with bacon + bread | Jajka sadzone 18 zł
- Breakfast set** 33 zł
(cheese, sausage, tomato, cucumber, scrambled eggs from 2 eggs / sausage 2 pcs, tea or coffe) | Zestaw

**we serve oscypek and bundz from May till November, throughout the remaining period we serve the Gażda cheese

Soups | ZUPY

- Sauerkraut soup with smoked rib** (with a bit of cream) | Kwaśnica 18 zł
- Żurek** (soup made from rye flour) with egg, sausage and mushrooms + bread 17 zł
| Żurek
- Porcini mushroom soup with lazanki noodles** 18 zł
| Borowikowa
- Red borscht** with lamb dumplings 21 zł
| Barszcz z pierożkami
- Red borsch** (solo) | Barszcz solo 9 zł
- Beetroot soup** with cabbage and mushroom croquette, meat croquette | Barszcz z krokietem 18 zł
- Garlic soup** with croutons, flavoured with ewe's cheese and thickened with potato | Czosnkowa 16 zł
- Homemade broth** with noodles | Rosół 14 zł

Main dishes

Delicacies from a gridiron heated with charcoal

Pork | WIEPRZOWINA

- Grilled pork neck steak** with small peppers, potato baked in foil with garlic cheese 41 zł
| Stek z karczku
- Pork shish kebab** with french fries (meat, onion, bacon, sauces) | Szaszłyk 41 zł
- Pork cheeks** with sauce, groats and cucumber salads | Policzki wieprzowe 42 zł
- Pork tenderloin served** with wild mushroom sauce, boiled potatoes | Warkocz z polędwiczek 45 zł
- Lard-fried pork chop** with boiled potatoes, fried cabbage | Schab wieprzowy 43 zł
- Pork steak „Bacon”** with bone and demi-glace sauce with French mustard, french fires | Stek Bekon 42 zł
- Grilled pork ribs** with cranberry and honey sauce, french fries | Żeberka wieprzowe 45 zł
- Backed pork knuckle served** with beer sauce, mountaineer's cabbage and bread | Golonko 49 zł
- Grilled sausage** with onion and bread 25 zł
| Kiełbasa z pieczywem
- Black pudding** with potatoes and sauerkraut 32 zł
| Kiszka
- Bowl of sausages** (sausage, lamb sausage, black pudding, bacon, cucumber, bread) 33 zł
| Micha kiełbas
- Slices of smoked bacon grilled** with peppers and slice of toast with oscypek** cheese 28 zł
| Plastry boczku wędzonego

Beef | WOŁOWINA

Big American steak served with grilled vegetables (seasoned bone-in beef entrecôte), potato baked in foil with garlic cheese 🍷 (420g bone-meat)* 72 zł
| Wielgi hamerykański stek

Grilled roast-beef steak with grilled corn and french fries 🍷 (250g meat)* 64 zł
| Stek - rosbeef

Beef tenderloin steak with bacon and oscypek cheese** (with cheese and pepper sauce), potato baked in foil with garlic cheese, salad 🍷 (200g meat)* 75 zł
| Stek z polędwicy

Grilled Rib-Eye entecote steak (dry-aging) with zucchini and french fries 🍷 (250g meat)* 65 zł
| Stek z antykotu

Home-made beef burger in roll served with french fries 🍷 40 zł
| Burger wołowy w bułce

Highlander's beef burger with bacon and oscypek in a roll + french fries 🍷 43 zł
| Burger po góralsku

Brigand's potato pancake with goulash and button mushroom sauce + salad 48 zł
| Placek po zbójcu

Lamb | JAGNIĘCINA

Lamb shish kebab with baked potatoes (lamb meat, bacon, onion) 🍷 55 zł
| Szaszłyk jagnięcy

Lamb on a stick - minced lamb with yoghurt and cucumber sauce, french fries 🍷 50 zł
| Jagnie na patyku

Lamb stew with dumplings 43 zł
| Gulasz jagnięcy

Grilled lamb sausages + toast with garlic butter 🍷 30 zł
| Kielbaski baranie

Poultry | DRÓB

Grilled chicken fillet with bacon and vegetables, french fries 🍷 39 zł
| Grillowany filet z kurczaka

Chicken breast fillet with oscypek cheese** and bay bolete sauce, boiled potatoes 🍷 39 zł
| Filet drobiowy z oscypkiem*

Baked duck with cranberry sauce and baked apples, potato dumplings 🍷 49 zł
| Kaczka pieczona

Chicken roulade coated with breadcrumbs (chicken rolls coated with breadcrumbs), french fries 40 zł
| Drobiowy zawijaniec z frytkami

z jedenj michy 🍷 135 zł

Meal for two | (pork steak, ribs, black pudding, sausage, lamb sausage, grilled vegetables, baked potatoes with garlic cheese, a set of salads, sauces)

Fish | RYBY

Baked trout with grilled vegetables 🍷 45 zł
| Pstrąg

* weight of meat before grilling

**we serve oscypek and bundz from May till November, throughout the remaining period we serve the Gazda cheese

Dumplings | PIEROGI

Our pierogies (stuffed dumplings) are handmade according to our family recipes

Dumplings with meat (greased with bacon) 32 zł
| Pierogi z mięsem

Dumplings stuffed with cheese (sweet flavour) 🍷 29 zł
| Pierogi z serem

Dumplings with potatoes and curd cheese (greased with butter) 🍷 30 zł
| Pierogi ruskie

Dumplings with white cheese and cabbage 🍷 29 zł
| Pierogi z serem i kapustą

Lamb dumplings stir-fried with colourful pepper 39 zł
| Pierozki jagnięce

Dumplings with spinach and bryndza cheese, cheese sauce 🍷 30 zł
| Pierogi ze szpinakiem

Extras | DODATKI

Baked potatoes with garlic cheese 13 zł
| Ziemniaki z serem czosnkowym

Baked potatoes with butter 10 zł
| Ziemniaki z masłem

Boiled potatoes 9 zł
| Ziemniaki gotowane

French fries 9 zł
| Frytki

Bread 5 zł
| Pieczywo

Salads 10 zł
| Surówki

Bouquet of boiled vegetables 10 zł
| Warzywa gotowane

Grilled vegetables on a skewer – peppers, onions, courgette, white radish 11 zł
| Warzywa grillowane

Boiled rice | Ryż warzony 9 zł

Barley groats | Kasza jęczmienna 9 zł

Dill pickle gherkins | Ogórki kiszzone 8 zł

Mountaineer's cabbage (fried cabbage) 10 zł
| Kapusta góralska

Sour milk 0,25L | Kwaśne mleko 8 zł

Desserts | DESERY

Poppy-seed tart with vanilla sauce 20 zł
| Tarta makowa

Thick slice of hot chocolate pie with orange sorbet | Pajda czekoladowa 22 zł

Home-made cheesecake | Sernik 17 zł

Apple-pie served hot with ice-cream 21 zł
| Jabłecznik

Sweet pancake with cottage cheese and whipped cream | Naleśniki z serem 25 zł

Ice-cream cup (3 scoops of ice cream, fruit, whipped cream, topping) | Puchar lodowy 21 zł

Hot Beverages | NAPOJE GORĄCE

Tea Herbata.....	8 zł	Espresso Doppio.....	12 zł
Winter Tea Zimowa.....	14 zł	Espresso Macchiato.....	10 zł
Coffee Americano.....	9 zł	Caffe latte.....	12 zł
Kawa corno		Chocolate.....	12 zł
Caffe with milk.....	11 zł	Czekolada	
Kawa biała		Irish coffe.....	18 zł
Capuccino.....	12 zł	(coffe + Tullamore Dew whiskey 40ml)	
Coffee espresso.....	9 zł	Coffee with Amaretto.....	14 zł

Cold Beverages | NAPOJE ZIMNE

Juice (orange, apple, black currant nectar, grapefruit) Sok.....	0,3L 8 zł
Mineral water Woda mineralna.....	0,3L 6 zł 0,7L 11 zł
Mineral water Cisowianka Woda mineralna.....	0,3L 7 zł
Pepsi.....	0,3L 8 zł
Pepsi Max.....	0,3L 8 zł
7Up.....	0,3L 8 zł
Mirinda.....	0,3L 8 zł
Tonik Schweppes.....	0,3L 8 zł
Lipton Ice Tea.....	0,3L 8 zł
Kvass Kwas chlebowy.....	0,5L 8 zł
BLACK Energy Drink.....	250 ml 11 zł

Beer | PIWA

Grimbergen Blonde.....	0,33L 16 zł
(Classic recipe, golden colour, intense flavour. Goes well with beef, fish and food with sour notes)	
Grimbergen Double.....	0,33L 16 zł
Dark mahogany colour, double fermentation and slightly sweet flavour. Enhances the taste of lamb, pork and dishes with sweet dressings	
Grimbergen Blanche.....	0,33L 16 zł
(Wheat beer – hazy, slightly bitter. Recommended for poultry, salads, flour and spicy dishes)	
Okocim beer.....	0,5L 12 zł 0,3L 10 zł
Jasne Okocimskie z becki	
Little Okocim Maluńkie Okocim.....	1L 20 zł
Pitcher of Okocim beer.....	1,5L 29 zł
Dzban piwa Okocim	
Season Regional beer.....	0,3L 11 zł 0,5L 13 zł 1L 22 zł
Sezonowe Regionalne	
Carlsberg.....	0,5L 13 zł
Žatecký Světly Ležák.....	0,5L 13 zł
Žatecký Černý Ležák.....	0,5L 13 zł
Žatecký 0.0% alcohol free beer.....	0,5L 13 zł
Radler Okocim 0% alcohol free beer.....	0,5L 13 zł
Somersby.....	0,4L 12 zł
Cider.....	0,275L 10 zł
Cydr	



To warm you up | NA ROZGRZEWKĘ

Mulled mead with spices Miód pitny.....	0,2L 16 zł
Mulled wine with spices Wino grzane.....	0,2L 15 zł
Tea or coffee with rum.....	15 zł
Herbata albo kawa z rumem	
Mountaineer's tea (spirit + spatea).....	18 zł
Herbata Góralska	
Tea with cherry vodka Herbata z Soplicą Wiśniową.....	16 zł
Tea with Stroch 80% rum + cherry vodka.....	21 zł
Herbata dla Baciara	

Cocktails | DRINKI

Narombany Harnaś.....	20 zł
beer + alcohol + cherry vodka	
Narombano Maryna.....	16 zł
beer + 7Up + cherry vodka	
Piwo z bombom.....	18 zł
Beer with vodka	
Mulled beer with spices.....	0,5L 13 zł
Piwo grzane z korzeniami	
...Mulled beer with raspberry juice and spices.....	14 zł
Piwo grzane z sokiem	
...Mulled beer with honey and spices.....	15 zł
Piwo z miodem	

Cocktails | DRINKI

Rześko Maryna.....	19 zł
Soplica Malinowa, Bols Peach, tonic	
Podmuch Holnego.....	19 zł
Finsbury Gin, Bols Lychee, lemon juice, mineral water	
Niebo w gymbie.....	18 zł
Soplica Śliwkowa, Bols Lychee, 7Up	
Babcyno Mikstura.....	19 zł
Aperol, Bols Peatch, Soplica Szlachetna, grapefruit juice	
Zielono Śleboda.....	20 zł
Bols Blue, Finlandia Coconut, Soplica Szlachetna, orange juice	
Stekowy Miysaniec.....	19 zł
Soplica Pigwowa, raspberry syrup, lemon juice, 7Up	
Ognisto Woda.....	19 zł
Soplica Malinowa, Aperol, orange juice	
Góralsko Łycha.....	19 zł
Śliwowica Zbójecka 55%, Pepsi, lemon	
Góralski Spryt.....	20 zł
Aperol, Gancia Prosecco, mineral water	
Copa Finlandia Redberry & Lemonade.....	20 zł
Finlandia Redberry, lemonade	
Lynchburg Lemonade.....	26 zł
Jack Daniel's, Triple sec, lemonade	



Alcohols

Soplica Szlachetna – czysta	40 ml	10 zł
Soplica smakowa	40 ml	10 zł
Wiśniowa, Śliwkowa, Malinowa, Pigwowa, Orzech laskowy, Żurawinowa, Mirabelkowa		
Soplica Deska degustacyjna	4x20 ml	17 zł
Czarna Porzeczka, Mirabelkowa, Morelowa Truskawkowa		
Soplica Staropolska	40 ml	11 zł
Oryginalna		
Żubrówka Bison Grass	40 ml	11 zł
Żubrówka Czarna	40 ml	11 zł
Finlandia czysta	40 ml	12 zł
Finlandia smakowa	40 ml	12 zł
Lime, Mango, Cranberry, Redberry, Coconut, Cucumber & Mint, Wildberry & Rose		



Finsbury Gin	40 ml	11 zł
Sierra Tequila	40 ml	13 zł
Stroh 80%	40 ml	15 zł
Rum	40 ml	10 zł
Jagermeister	40 ml	13 zł
Grant's whisky	40 ml	12 zł
Glenfiddich 12YO whisky	40 ml	19 zł
Tullamore Dew whiskey	40 ml	14 zł
Jack Daniel's whiskey	40 ml	18 zł
Jack Daniel's Honey whiskey	40 ml	18 zł
Jack Daniel's Fire whiskey	40 ml	18 zł
Jack Daniel's Rye whiskey	40 ml	19 zł
Jack Daniel's Apple whiskey	40 ml	19 zł
BenRiach HoS whisky	40 ml	20 zł
GlenDronach 12 whisky	40 ml	23 zł
Glenglassaugh Revival	40 ml	25 zł
Remy Martin VSOP cognac	40 ml	10 zł

With the purchase of an entire bottle - 10%

Regional alcohols

Miodula Prezydencka 40%	40 ml	18 zł
Litworówka Zbojecka 38%	40 ml	13 zł
Śliwowica Zbojecka 55%	40 ml	15 zł
Śliwowica Zbojecka 75%	40 ml	18 zł



Górska Przepalanka 40%	40 ml	11 zł
Pierońsko Bimber 45%	40 ml	11 zł
Podhalańska Poziomka 38%	40 ml	11 zł
Nalewka Cytryna z Miodem 35%	40 ml	11 zł
Regionalne Nalewki	40 ml	11 zł
Czarny Bez, Pigwa, Malina, Wiśnia		

World wine

Red wines | Wina czerwone

Wino Chałupy* white or red wines variable offer	500 ml	200 ml	750 ml
	29 zł	13 zł	50 zł

Cabernet Sauvignon* , MAN Family Wines, Coastal Region, RPA, dry	125 ml	750 ml
	12 zł	75 zł

Regent* , Winnica Spotkaniówka Podkarpacie, Poland, dry	125 ml	750 ml
	14 zł	80 zł

Primasole Primitivo Puglia IGT , Cielo e Terra, Puglia, Italy, semi-dry	125 ml	750 ml
	14 zł	80 zł

Lunatico Negroamaro , Vigneti del Salento, Puglia, Italy, dry	125 ml	750 ml
	14 zł	80 zł

Isola Augusta Refosco d.p.r. DOP , Firuli, Italy, dry	125 ml	750 ml
	15 zł	90 zł



White wines | Wina

Sauvignon Blanc , Cuatro Rayas, Rueda, Spain, dry	125 ml	750 ml
	14 zł	80 zł

Hibernal* , Winnica Spotkaniówka Podkarpacie, Poland, dry	125 ml	750 ml
	14 zł	80 zł

Trebbiano IGT Terre di Chieti Idi di Marzo, Abruzzo, Italy, dry	125 ml	750 ml
	14 zł	80 zł

Riesling Feinherb ST Cuvee # 10 , Steffen, Mosel, Germany, semi-dry	125 ml	750 ml
	14 zł	80 zł

Dessert wines | Deserowe

Moscato , Oude Kaap, Western Cape, RPA	125 ml	750 ml
	12 zł	65 zł

Sparkling wines Musujące Prosecco Treviso DOC Extra Dry , Azienda Follador, Veneto, Italy	200 ml	750 ml
	80 zł	

Prosecco Gancia , DOC Veneto, Italy	200 ml	750 ml
	30 zł	

