Chata na Zaborskiej

OPENING HOURS

Monday - Thursday	11-21
Friday & Saturday	11-22
Sunday & Holidays	12-20
Easter & Christmas	closed

We take last orders 30 minutes before closing time.

www.chatanazaborskiej.pl

CHATA NA ZABORSKIEJ

POLISH CUISINE

Each and every one of us knows this term but trust me,
only few were lucky to experience its authentic taste.
Our menu has been created for everyone
so you can taste Polish flavours with all of your senses.
And all of this in the atmosphere of our restaurant.

In our kitchen we use spices from a local company "Swojskie Smaki" -
they do not contain harmful monosodium glutamate!!!
You will not find "maggi" or "vegata" spices here.
We focus on natural, real flavors and we obtain our products
only from local suppliers.

What's more, enjoy!

ALL OF THE DISHES MAY CONTAIN ALLERGENS. Ask a waiter for some more information.

Special Snacks from Chata



Barszcz (beetroot soup) & Mini Dumplings 30
with meat
with sauerkraut and wild mushrooms

Cream of Garlic and White Onion 31
served with cheesy toast

Gołąbkowa 33
soup with minced meat, cabbage, rice, and bread

Żur (old fashioned polish sour soup) 31
with smoked bacon, sausage, mushrooms, boiled egg and bread

Tomato Soup 24
with noodles

Garlic Bread Plaits 26
with gzik (white cheese with a hint of garlic and chives)

Grilled Cheese a'la Oscypek 30
with cranberry sauce and garlic toast

Polish Mushrooms 31
Polish mushrooms baked in creamy "four cheeses" sauce with garlic bread plait

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Board of Snacks from Chata 99
for 2-4 people
chicken nuggets, greek salad, small cheese piecuchy, polish mushrooms, plait breads with gzik, onion rings, sauces
slightly longer meal preparation time

The serving time of up to about 45 min is explained by our concern for high quality and meeting the culinary expectations of our Guests.

Piecuchy



Our famous Piecuchy are big Polish pasty made from yeast duogh, freshly baked and served three pieces per portion.

SAUCES TO CHOOSE FROM
GARLIC
HONEY & MUSTARD
SPICY

Mix of Piecuchy 51
three to choose from

Klasyczne 42
with sauerkraut and wild mushrooms

Szefa 42
with chicken liver, onion and herbs

Swojskie 43
with homemade ham, cheese and chive

Pleśniak 46
four kinds of cheese: gouda, mozzarella, smoked, blue cheese

Pyszne 46
with mushrooms, pepper, cheese and pickled cucumber

Odlotowe 47
spicy or mild chicken with cheese

Rybaka 49
with salmon, spinach and sundried tomatoes

Szarpaniec 49
spicy pulled pork with corn and kidney beans

Halloumi 49
with halloumi, spinach, dried tomatoes and olives

Prażoch 42
with potatoes, bacon, sausage and onion

Board of Piecuchy 189
12 pieces for 4-6 people
special for families and starvelings
slightly longer meal preparation time

Barszcz & Piecuch 30
beetroot soup and Piecuch to choose from

Order extra Barszcz (beetroot soup) and make it taste even better

ONE CUP 200 ml 18
PITCHER 800 ml 39

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Traditional



Traditional Schabowy (breaded pork chop on the bone) 51
served with potatoes and cabbage and bacon

Add an extra portion of fried mushrooms 8

Pork Tenderloin 57
served with wild mushroom sauce, Silesian dumplings and red cabbage salad

Oven baked pork knuckle 78
served with homemade bread and cabbage with bacon, mustard or horseradish

slightly longer meal preparation time

Classical beef roulade 61
served with Silesian dumplings and red cabbage salad

Classic Chicken Breast (breaded or grilled) 48
served with potatoes and salad

Handmade Polish dumplings 38
RUSSIAN STYLE with fried onion

WITH MEAT sprinkled with greaves

WITH SAUERKRAUT AND WILD MUSHROOMS with fried onion

MIX OF POLISH DUMPLINGS sprinkled with greaves and fried onion

Kartacze 38
potato dumplings filled with meat served with graves, fried onion and salad

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Cottage Casserole
straight from the oven with grilled vegetables, potatoes, mushroom sauce and cheese

WITH CHICKEN BREAST 49

WITH PORK TENDERLOIN 54

NA DZIKO 69

breaded wild boar loin with grilled vegetables, potatoes, forest mushroom sauce and cheese

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MAIN COURSES FROM CHATA



LUMBERJACK CHICKEN 49
chicken breast in wild mushroom sauce baked with cheese,
served with fries and salad

BAKED SALMON 61
served with lemon-spinach-garlic potatoes, light salad and tartar sauce

HAKE FILLET 59
in beer batter served with fries, salad and tartar sauce

OVEN BAKED BBQ RIBS 59
marinated with our special recipe, served with fries and salad

COSSACK-STYLE PORK LOIN 59
with porcini mushrooms and onions, baked with "roladka podhalańska" cheese,
served with baked potatoes and red cabbage

WILD BOAR LOIN 73
in herb breading with baked potatoes topped with Gzik and warm beetroot salad

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I ♥ POLAND 259
for 2-4 people
SCHABOWY WITH MUSHROOMS, PORK TENDERLOIN SHASHLIK, GRILLED SAUSAGE, RIB-EYE STEAK, HANDMADE POLISH DUMPLINGS, CHICKEN NUGGETS, POTATO PANCAKES, POTATOES, SALAD AND WARM BEETROOT SALAD
slightly longer meal preparation time

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MAIN COURSES FROM CHATA



RIB-EYE STEAK 99
cooked as you like, served with baked potatoes with Gzik,
onion rings, garlic butter and grilled vegetables

HOMEMADE BEEF BURGER (cooked medium or well done) 49
with salad, tomato, pickled cucumber, red onion and remoulade sauce
in our own made burger bun

Add:
CHEESE 5
BACON 5
ONION RINGS 5
HALLOUMI CHEESE 13

PINK DUCK BREAST FILLET 69
served with a forest fruit and red chokeberry wine sauce with walnuts,
roasted potatoes, and warm beetroot salad

SHASHLIK 56
pork tenderloin, bacon and vegetable shashlik served with fries,
salad and spicy sauce

CHATA'S PLATTER 419
for 8-10 people
TWO OF BBQ RIBS, OVEN BAKED PORK KNUCKLE, TWO OF PORK TENDERLOIN SHASHLIKS, TWO OF KOTLET SCHABOWY WITH MUSHROOMS, GRILLED SAUSAGE, TWO OF GRILLED CHICKEN, TWO OF BEEF ROULADE, ONION RINGS, SILESIAN DUMPLINGS, POTATOES, CABBAGE AND BACON IN HOMEMADE BREAD, WARM BEETROOT SALAD, GRAVY, HORSERADISH, MUSTARD
slightly longer meal preparation time

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Homemade Potato Pancakes



Potato pancakes with wild mushroom sauce 39

Hungarian Style 48
potato pancakes, served with hungarian stew and salad

Country Woman Meal 48
potato pancakes filled with chicken breast and cheese, served with wild mushroom sauce and salad

Peasant Meal 49
potato pancakes filled with bacon, sausage, peper, mushrooms, pickled cucumber,
onion and cheese, served with salad and garlic sauce

Devil's Meal spicy 49
fried pork, served with potato pancakes with cheese, spicy vegetable sauce and salad

Highlander 51
Polish Schabowy with potato pancakes, cabbage and bacon topped with Podhale cheese

Fishermans Meal 61
potato pancakes with baked salmon, served with tartar sauce and mixed salad

Salads



Greek Salad 39
served with plait bread

Cesar Salad
with homemade Cesar dressing, bacon, parmesan and croutons
WITH GRILLED CHICKEN FILLET 46
WITH BAKED SALMON 58
WITH HALLOUMI 48

Pink Duck Salad 59
with pear, and walnuts, served with plait bread

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For Vegetarian



Snacks from Chata

Garlic Bread Plaits 26
with gzik (white cheese with a hint of garlic and chives)

Polish Mushrooms 31
baked in creamy "four cheeses" sauce with garlic bread plaits

Tomato Soup 24
with noodles

Main Courses from Chata

Vege Meal 48
potato pancakes filled with pepper, mushrooms, pickled cucumber, onion and cheese, served with salad and garlic sauce

Halloumi Burger 51
with tartar sauce, salad, tomatoes, onion rings in our own made burger bun, served with fries

Roasted Peppers 43
filled with halloumi, spinach, dried tomatoes and olives
served with fries and salad

Homemade Polish Dumplings 38
with fried onion
RUSSIAN STYLE
WITH SAUERKRAUT
AND WILD MUSHROOMS

Greek Salad 39
served with garlic plait bread

Piecuchy

SAUCES TO CHOOSE FROM
GARLIC
HONEY & MUSTARD
SPICY

Mix of Piecuchy 51
three to choose from

Klasyczne 42
with sauerkraut and wild mushrooms, sprinkled with caraway seeds

Pleśniak 46
four kinds of cheese: gouda, mozzarella, smoked, blue cheese

Pyszne 46
with mushrooms, pepper, cheese and pickled cucumber

Halloumi 49
with halloumi, spinach, dried tomatoes and olives

Cottage Casserole 43

straight from the oven with grilled vegetables, potatoes, mushroom sauce and cheese

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Desserts



Cheesecake 31
with blackberry sauce and whipped cream

Szarlotka 33
homemade apple pie, served warm with a scoop of ice cream and whipped cream

Chocolate Fondant 35
with fruits, ice cream and whipped cream

Ice Cream Dessert 31
warm raspberry mousse with ice cream, whipped cream and almond flakes

Ice cream 30
2 scoops of ice cream with whipped cream and topping

ICE CREAM TO CHOOSE FROM
CREAM
CHOCOLATE
STRAWBERRY
MANGO SHERBET

TOPPINGS TO CHOOSE FROM
Forest fruits
RASPBERRY
CHOCOLATE
CARAMEL

For Kids



Tomato Soup 24
with noodles

Fresh Chicken Nuggets 30
with fries and carrot salad

Small Schabowy (breaded pork chop) 31
served with potatoes and carrot salad

Knedle 25
potato dumplings with strawberries served with sour cream

Small Homemade Polish Dumplings 24
sauerkraut and wild mushrooms, with meat or russian style

Potato Dumplings 19
with gravy

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Hot Drinks



Tea teapot 0,5l

Dilmah 14
black tea

Green 15
green tea leaf

Uśmiech Gajowego 16
black leaf tea with the addition of lemongrass, calendula flower, strawberries, raspberries, blackberries, blueberries

Leśny Duch 16
tea with hibiscus, apple, hawthorn, elderberry, cherry, rose, raspberry, marigold flower, blackberry

Kremowa Truskawka 16
with chokeberry, apple, rowan, hibiscus, cherry, rose, hawthorn, elderberry, freeze-dried strawberry

Four Seasons 22
black tea with honey, fresh fruits, cloves, mulling spices and raspberry juice

Coffee

Black 13

White 14

Brewed Coffee 13

Espresso 12

Cappuccino 15

Cafe Latte 17

Cold Drinks



Pitcher of Water 1l 18
with fruits and mint
still or sparkling

Pitcher of Juice 1l 28
orange or apple

Lemon Ice Tea
350 ml / PITCHER 1l 15 / 30

Fruit Compote
strawberry-cherry
350 ml / PITCHER 1l 14 / 28

Refreshing Lemonades

served with ice, fruits and mint

Lemon & orange 350 ml 17
Rhubarb & lemon 350 ml 17

Pitcher of Lemonade

Lemon & orange 1l 34
Rhubarb & lemon 1l 34

Mineral Water 300 ml 11
Krystaliczne Źródło

Pepsi, Pepsi Zero, Mirinda, 7up Zero, Tonic Schweppes 200 ml 12

Lipton Ice Tea 200 ml 13
peach

Toma Juice 200 ml 12
orange, apple or blackcurrant

Chata's Beer

only here - one of its kind



Craft beer exclusively made for Chata na Zaborskiej!
In all the places in the world, in every different situation
beer can -or even should! - taste differently.
Perfect beer is the one which can suit to our special moments or place.

Jasne z Chaty lager beer 5,2% | 0,5l	22
Ciemne z Chaty dark beer 6,5% | 0,5l	24
Miodowe z Chaty honey beer 5,2% | 0,5l	24



Draught & Bottled Beer



Draught

Namysłów 0,3 / 0,5 l	14 / 17
Cieszyn Pilsner 0,3 / 0,5 l	14 / 17

SYRUP FOR BEER 3
RASPBERRY
GINGER
SPICY

Bottled

Żywiec 0,5 l	17
Żywiec 0% 0,5 l	17
Żywiec Białe	17
Żywiec Białe 0% 0,5 l	17
Warka Strong 0,5 l	17
Warka Radler 0% 0,5 l	17
Cider Bursztynowy 0,33 l	17
Perry Bursztynowy 0,33 l	17

Warmers



Mulled Lager /also available 0%/ 0,5l — 24
with spicy squash, fruits and honey

Mulled Wine 0,2l — 23
with fruits, spices and brown sugar

Warm Mead 0,2l — 23
with slices of orange

Hot Cider 0,33l — 24
with apple and cinnamon

Polish Wines

like from grandma's recipe



"The power of Polish Tradition"
In Chata na Zaborskiej you can taste wines made from the Polish fruits.
Some of them are labelled as an organic product, culinary heritage
and/or the designation of the "meet the good food",
and of course the medals from various competitions.

Organic Chokeberry 100ml / 0,75 l — 16 / 100

RED DRY

Impresses with its taste and aroma. Made in the traditional way with fresh chokeberry fruits. The original and perfect recipe brings out the fruit ingredients unique bouquet and taste.

Elderberry 0,75 l — 107

RED SEMI-DRY

Great wine with a lot of secrets to discover. Interesting flavor in a bottle full of wonderful aromas.

Blackcurrant 0,75 l — 107

RED SEMI-SWEET

Thanks to its long-standing tradition is extremely exquisite, unique and flavorful. Solid blackcurrant bouquet makes it a great treat for wine gourmets.

Cherry 0,75l — 104

RED SWEET

Charming wine with a magnificent taste of cherry. The formula passed down from generations ensures that it tastes unique.

Polish Wines

like from grandma's recipe



Pear 100ml / 0,75 l — 16 / 100

DRY WHITE

Versatile, very original and reflecting fully the flavor and aroma of pears.
Excellent for both autumn and summer evenings.

Plum 0,75 l — 104

GOLDEN MEDIUM DRY

Beautiful, fresh and sweet aroma of purple plum and honey.

Organic Rowanberry 0,75 l — 107

SWEET WHITE

This aromatic original wine with a lovely sweet flavor maturing in the heart of the Wielkopolska region. Fresh fruits of rowanberry are converted into splendid golden liquor with a unique bouquet, original taste and glow of the magic.

Apple and Mint 0,75 l — 104

SWEET WHITE

Unusual and unique fruit wine. The combination of fresh mint
and golden apple is the perfect taste of refreshment.

Rosehip 0,75l — 107

SWEET ROSE

This type of wine is deeply rooted in the Polish tradition,
apparently it is said to be a national liquor for Poles.

Alcohol



Vodka

Bocian 40 ml / 0,5 l — 12/110

Bocian Smakowy 40 ml / 0,5 l — 12/110
various flavors

Wyborowa 40 ml / 0,5 l — 11/100

Żubrówka Bison Grass
40 ml / 0,5 l — 11/100

Żołądkowa gorzka
various flavors 40 ml / 0,5 l — 11/100

Tequila

Olmeca Silver 40 ml — 16

Liqueur

Jägermeister 40 ml — 16

Gin

Gin Lubuski 40 ml — 12

Vermouth

Martini Bianco 100 ml — 14

Whiskey

Jack Daniel's 40 ml / 0,5l — 18/190

Ballantines 40 ml /0,5 l — 15/160

Johnnie Walker Red 40 ml — 16

Johnnie Walker Black
12 YO 40 ml — 19

Local Vodkas and Liqueurs

Luxurious alcohols, produced according to proven old recipes with great care and patience.

Jakob Haberfeld

WHITE 40 ml / 0,5 l 20/210

POTATO VODKA alk. 50%
RYE VODKA alk. 40%

Jakob Haberfeld

LIQUEURS 40 ml / 0,5 l 20/210

CHERRY alk. 30%
WORMWOOD alk. 50%
HONEY alk. 40%
NUT alk. 36%

Perfect as a gift!

Ask the waiter for decorative cardboard.





















Book a table

for family gatherings, business meetings or other events

CHATA NA ZABORSKIEJ

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www.chatanazaborskiej.pl

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