



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



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!

SPECIAL SNACKS FROM CHATA



BARSZCZ (BEETROOT SOUP) & MINI DUMPLINGS 29
WITH MEAT
WITH SAUERKRAUT AND WILD MUSHROOMS

GARLIC SOUP 29
with homemade plait bread

GOULASH SOUP 33
with pork, vegetables and potatoes

ŻUR (OLD FASHIONED POLISH SOUR SOUP) 29
with smoked bacon, sausage, mushrooms, boiled egg

TOMATO SOUP 21
with noodles

GARLIC BREAD PLAITS 25
with gzik (cottage cheese with a hint of garlic and chives)

HOMEMADE PORK DRIPPING 26
rendered with meat, onion and garlic, served with pickled cucumber and bread

POLISH MUSHROOMS 31
Polish mushrooms baked in creamy “four cheeses” sauce with garlic bread plait

BOARD OF SNACKS FROM CHATA 97
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

three to choose from

48

KLASYCZNE

with sauerkraut and wild mushrooms

40

SZEFA

with chicken liver, onion and herbs

40

SWOJSKIE

with homemade ham, cheese and chive

41

PLEŚNIAK

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

44

PYSZNE

with mushrooms, pepper, cheese and pickled cucumber

44

ODLOTOWE

spicy or mild chicken with cheese

45

RYBAKA

with salmon, spinach and sundried tomatoes

47

SZARPANIEC

spicy pulled pork with corn and kidney beans

47

ORIENTALNY

with couscous, vegetable and pinch of curry

40

PRAŻOCH

with potatoes, bacon, sausage and onion

40

BOARD OF PIECUCHY

12 pieces for 4-6 people

special for families and starvelings
slightly longer meal preparation time

169

BARSZCZ & PIECUCH

beetroot soup and Piecuch to choose from

29

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

ONE CUP 200 ml

17

PITCHER 800 ml

39

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TRADITIONAL



TRADITIONAL SCHABOWY 48

(BREADED PORK CHOP ON THE BONE)

served with potatoes and cabbage and bacon

Add an extra portion of fried mushrooms 7

PORK TENDERLOIN 54

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

OVEN BAKED PORK KNUCKLE 72

served with homemade bread, cabbage with bacon and mustard or horseradish
slightly longer meal preparation time

CLASSICAL BEEF ROULADE 59

served with Silesian dumplings and red cabbage salad

CHICKEN BREAST 47

grilled or breaded, served with potatoes and boiled vegetables

HANDMADE POLISH DUMPLINGS 36

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

COTTAGE CASSEROLE

straight from the oven in onion and garlic sauce with vegetables, potatoes, and cheese

WITH CHICKEN BREAST 49

WITH PORK TENDERLOIN 54

VEGETARIAN 41

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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

59

served with potatoes and boiled vegetables

HAKE FILLET

58

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

KOTLET SZLACHCICA

56

made of pork loin and pork ribeye, served with baked potatoes with Gzik and salad

I ♥ POLAND

230

for 2-4 people

SCHABOWY WITH MUSHROOMS, ROASTED PORK NECK,
GRILLED SAUSAGE, RIB-EYE STEAK, HANDMADE POLISH DUMPLINGS,
CHICKEN NUGGETS, POTATO PANCAKES, POTATOES, SALADS
slightly longer meal preparation time

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MAIN COURSES FROM CHATA



RIB-EYE STEAK

97

cooked as you like, served with baked potatoes with Gzik, onion rings, garlic butter and boiled vegetables

HOMEMADE BEEF BURGER

49

with cheese, bacon and salad, in our own made burger bun, served with fries

HALLOUMI BURGER

49

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

ROASTED PORK NECK

52

served with vegetable sauce, potatoes and red cabbage salad

CHATA'S PLATTER

390

for 6-10 people

TWO OF BBQ RIBS, TWO OF SZLACHCIC, OVEN BAKED PORK KNUCKLE, TWO OF KOTLET SCHABOWY WITH MUSHROOMS, GRILLED SAUSAGE, TWO OF GRILLED CHICKEN, TWO OF BEEF ROULADE, ONION RINGS, SILESIA DUMPLINGS, POTATOES, CABBAGE AND BACON IN HOMEMADE BREAD, MIX SALAD, GRAVY, HORSERADISH, MUSTARD
slightly longer meal preparation time

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HOMEMADE POTATO PANCAKES



HUNGARIAN STYLE

potato pancakes, served with hungarian stew and salad

45

COUNTRY WOMAN MEAL

potato pancakes filled with chicken breast and cheese,
served with wild mushrooms sauce and salad

45

PEASANT MEAL

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

45

DEVIL'S MEAL spicy

fried pork, served with potato pancakes with cheese,
spicy vegetable sauce and salad

48

HIGHLANDER

Polish Schabowy with potato pancakes, cabbage and bacon topped with cheese

48

FISHERMANS MEAL

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

59

SALADS



TRADITIONAL GREEK SALAD

served with plait bread

39

CESAR SALAD

with homemade Cesar dressing, bacon, parmesan and croutons

WITH GRILLED CHICKEN FILLET

45

WITH BAKED SALMON

55

HALLOUMI

47

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FOR VEGETARIAN



SNACKS FROM CHATA

GARLIC BREAD PLAITS

25

with gzik (cottage cheese with a hint of garlic and chives)

POLISH MUSHROOMS

31

baked in creamy "four cheeses" sauce" with garlic bread plaits

MAIN COURSES **FROM CHATA**

VEGE MEAL

45

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

HALLOUMI BURGER

49

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

ROASTED PEPPERS

41

filled with couscous and vegetables, baked with feta cheese and olives served with fries and salad

HOMEMADE POLISH DUMPLINGS

36

with fried onion

RUSSIAN STYLE

WITH SAUERKRAUT

AND WILD MUSHROOMS

MIX OF POLISH DUMPLINGS

TRADITIONAL GREEK SALAD

39

served with garlic plait bread

PIECUCHY

SAUCES TO CHOOSE FROM

GARLIC

HONEY & MUSTARD

SPICY

MIX OF PIECUCHY

48

three to choose from

KLASYCZNE

40

with sauerkraut and wild mushrooms, sprinkled with caraway seeds

PLEŚNIAK

44

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

PYSZNE

44

with mushrooms, pepper, cheese and pickled cucumber

ORIENTALNY

40

with couscous, vegetables and pinch of curry

COTTAGE CASSEROLE

41

straight from the oven in onion and garlic sauce with vegetables, potatoes, and cheese

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DESSERTS



CHEESECAKE

29

served with blackberry jam and whipped cream

HOMEMADE PLUM CRUMBLE

29

served warm with ice cream and whipped cream

CHOCOLATE FONDANT

34

with fruits, ice cream and whipped cream

ICE CREAM

27

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 with noodles	21
FRESH CHICKEN NUGGETS with fries and carrot salad	29
SMALL SCHABOWY (BREADED PORK CHOP) served with potatoes and carrot salad	30
CHEESE STICKS served with fries and carrot salad	30
SMALL HOMEMADE POLISH DUMPLINGS with meat or russian style	20
POTATO DUMPLINGS with gravy	19

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

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HOT DRINKS



TEA teapot 0,5l

DILMAH

black tea

13

GREEN

green tea leaf

14

UŚMIECH GAJOWEGO

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

15

LEŚNY DUCH

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

15

KREMOWA TRUSKAWKA

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

15

FOUR SEASONS

black tea with honey, fresh fruits, cloves, spice and raspberry juice

19

COFFEE

BLACK

12

WHITE

13

BREWED COFFEE

12

ESPRESSO

12

CAPPUCCINO

15

CAFE LATTE

16

COLD DRINKS



PITCHER OF WATER 1l 16
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
lemon, peach or green tea

TOMA JUICE 200 ml 12
orange, apple or blackcurrant

Krystaliczne
Źródło



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%/ 0,5 l 20

with spicy squash, fruits and honey

MULLED WINE 0,2 l 20

with fruits, spices and brown sugar

WARM MEAD 0,2 l 20

with slices of orange

HOT CIDER 0,33 l 20

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



16 / 100

PEAR 100ml / 0,75 l

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 / 0,5 l 18/190

BALLANTINES 40 ml / 0,5 l 15/160

JOHNNIE WALKER RED 40 ml 16

JOHNNIE WALKER BLACK 19
12 YO 40 ml

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

ul. Zaborska 40

32-600 Oświęcim

+48 (33) 400 01 82

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