

## PIZZA

1. **Margherita** tomato sauce, mozzarella **18,90** PLN
2. **Carbonara** bechamel sauce, panchetta, mozzarella di bufala, carmelised onion, parmesan **25,90** PLN
3. **Diavola** tomato sauce, mozzarella, spicy salami, black olives, garlic, ricotta **26,90** PLN
4. **Truffle** truffle paste, mushrooms, mozzarella, Gorgonzola cheese, Ricotta cheese, Prosciutto di San Daniele **27,90** PLN
5. **Farcito** tomato sauce, spinach, mushrooms, ham, mozzarella **25,90** PLN
6. **Quattro Formaggi** tomato sauce, mozzarella, gorgonzola, camembert, mascarpone **26,90** PLN
7. **Parma** tomato sauce, mozzarella, Prosciutto di San Daniele, arugula, parmesan **27,90** PLN
8. **Crema con spinachi** sour cream sauce with spinach, panchetta, cheese, mozzarella, tomatoes **25,90** PLN
9. **Chorizo** tomatoe sauce, chorizo, mushrooms, red onion, cheese, mozzarella **26,90** PLN
10. **Pollo** tomatoe sauce, chicken, maize, pineapple, leek, mozzarella **25,90** PLN
11. **Rusticana** tomatoe sauce, gorgonzola, spinach, grilled veggie **25,90** PLN 

### Pizza we recommend house wine:

San Juan Merlot - Tempranillo - Syrah / Spain / dry red wine  $\hat{c}$  60 pln  $\hat{c}$  12 pln  
 San Juan Chardonnay - Verdejo - Viura / Spain / dry white wine  $\hat{c}$  60 pln,  $\hat{c}$  12 pln  
 Baglio di Luna Nero d'Avola / Italy / dry red wine  $\hat{c}$  60 pln,  $\hat{c}$  12 pln  
 Baglio di Luna Grillo / Italy / dry white wine  $\hat{c}$  60 pln,  $\hat{c}$  12 pln

## DESSERTS

1. **Budino** caramel with belgian chocolate and hazelnut praline **12,90** PLN
  2. **Pear tart with vanilla sauce** **13,90** PLN
  3. **Tiramisu** **14,90** PLN
- Prosecco, Villa Delle Camelie Botter / Italy / white, sparkling  $\hat{c}$  65,00 pln

## COFFEE

Aromatic coffee roasted by us. Unique, 100% Arabica

|                  |           |
|------------------|-----------|
| Latte Art        | 10,00 PLN |
| Cappuccino       | 9,00 PLN  |
| Cafe Brulee      | 12,00 PLN |
| Espresso         | 7,00 PLN  |
| Espresso Doppio  | 10,00 PLN |
| Coffee with milk | 10,00 PLN |
| Americano        | 10,00 PLN |
| Irish Latte      | 16,00 PLN |

RICHMONT TEA 8,00 PLN

## SODA, JUICES & WATERS

Homemade Lemonade 0,3l 10,00 PLN

FRESH JUICE (orange, grapefruit) 0,3L 13,00 PLN

Burn 0,25l 10,00 PLN  
 Red Bull 0,25l 10,00 PLN

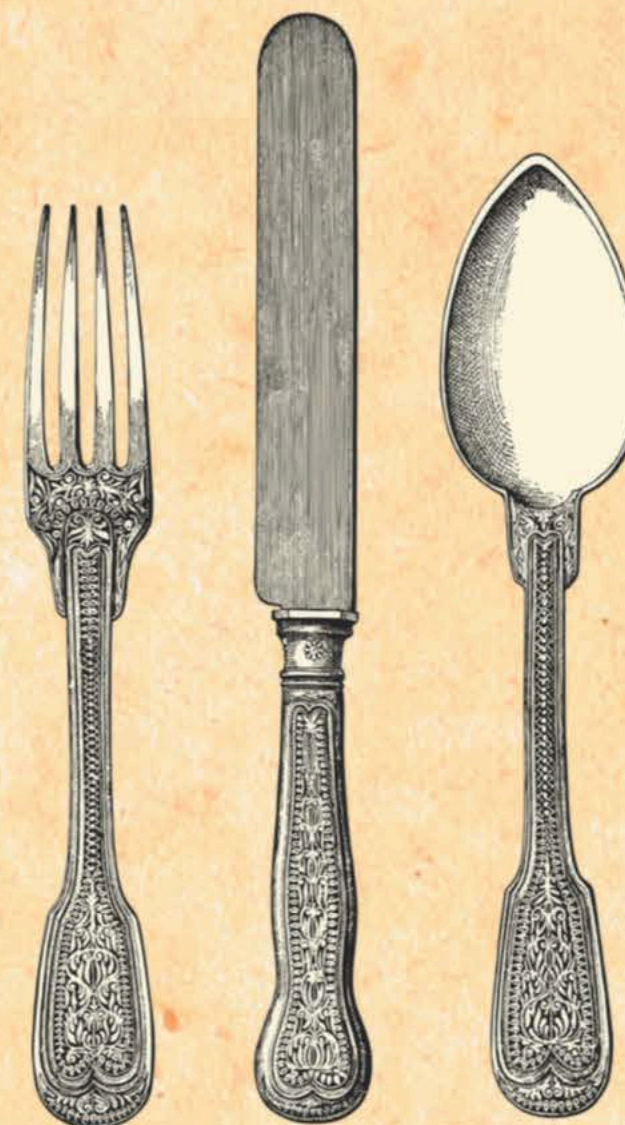
Coca Cola, Coca Cola Zero, Fanta, Sprite, Kinley Tonic, Fuze Tea Lemon, Fuze Tea Peach


Cappy juices: orange, apple, grapefruit, blackcurrant, tomato 0,25l / 6,00 PLN \* 1l / 18 PLN

Water still & sparkling 0,33l / 6 PLN \* 1l / 18 PLN

Information on allergens contained in individual dishes is available at waiter services.

# MENU



 Find us on facebook  
Chleb i Wino Gdańsk

FAKTORIA  
- WIN -  
à la carte

DOBRY WYBÓR WINA  
DO KAŻDEGO POSILKU





## APPETIZERS

- Bruschetta 150g**  
- with cheese, tomato, fresh basil   
*Buenos Dias Verdejo / Spain / dry white wine* 65,00 pln **12,90** PLN
- Focaccia Aioli** olive oil, garlic, rosemary, sea salt   
**13,90** PLN
- Shrimps 6 pieces**  
- in herb and butter sauce garlic, parsley **24,90** PLN  
- spicy with pepperoncino garlic, parsley **24,90** PLN  
*Buenos Dias Vardejo Spain, Kastylia i Leon, white, dry* 65,00 pln
- Salmon tatare 120g** fresh salmon, smoked salmon, red onion, gherkin  
*Yealands Landmade Sauvignon Blanc / New Zeland / dry white wine* 120,00 pln **23,90** PLN
- Beef steak tatare 120g** beef meat 100g, onion, gherkin, egg yolk  
*Chianti Campobello / Italy / dry red wine* 65,00 pln **23,90** PLN
- Beef carpaccio** marinated beef loin 100g, dried tomatoes, arugula, parmesan, basil pesto, balsamic sauce, capers  
*Chianti Campobello / Italy / dry red wine* 65,00 pln **26,90** PLN


## SOUPS

- Tomato cream soup served with toast**   
**12,90** PLN
- Goulash soup** **13,90** PLN

## SALADS

- Breaded liver and apple salad** **23,90** PLN  
poultry liver, apple, orange, mix salad, balsamic sauce  
*Valpolicella Classico Monte Baldon / Italy / dry red wine* 85 pln
- Shrimp salad** **27,90** PLN  
mix salad, avocado, roasted sesame, tangerines, orange sauce  
*Ernst Ludwik Riesling / Germany / semi dry white wine* 65,00 pln
- Cesar salad** **25,90** PLN  
cos lettuce, grilled chicken, croutons, black olives, Cesar's sauce  
*Soave Classico Duca Del / Italy / semi dry white wine* 65,00 pln
- Salad with grilled salmon and soya marinate** **27,90** PLN  
grilled salmon, avocado, sesame, tomatoes, mix of salad, radish orange sauce  
*Yealands Landmade Sauvignon Blanc / Nowa Zelandia / dry white wine* 120,00 pln
- Salad with Goat Cheese and beetroots** **23,90** PLN  
mix salat, rassberries, roasted sunflower, vinaigrette dressing, cranberry jam  
*Buenos Dias Vardejo Spain, Kastylia i Leon, white, dry* 65,00 pln

## PASTAS

- Tagliolini with salmon** in creamy sauce, Gorgonzola cheese, onion, dill, chives, cherry tomatoes **26,90** PLN  
*Ernst Ludwik Riesling / Germany / semi dry white wine* 65,00 pln
- Gnocchi with spinach and dried tomatoes** cream sauce, garlic, parmesan **24,90** PLN  
*Soave Classico Duca Del / Italy / semi dry white wine* 65,00 pln 
- Tagliatelle with chicken** in cream truffle sauce, parmesan **24,90** PLN  
*Ernst Ludwik Riesling / Germany / semi dry white wine* 65,00 pln
- Tagliolini Chorizo with shrimps,** tomatoes, garlic, onion courgette and dried tomatoes **25,90** PLN  
*Ernst Ludwik Riesling / Niemcy/ biale, półwytrawne* 65,00 pln
- Thai tagliolini** beef, chicken, becon, onion, garlic, teriyaki, habanero, coconut milk, bamboo shors, ginger, peanuts, coriander, lime, sweet and spicy sauce **26,90** PLN  
*Chianti Campobello / Italy / dry red wine* 65,00 pln

## MAIN COURSES

- Grilled chicken fillet with homemade arugula pesto** with walnuts and parmesan **26,90** PLN  
roasted potatoes with rosemary, mix of salads  
*Buenos Dias Vardejo Spain, Kastylia i Leon, white, dry* 65,00 pln
- Pork loin in chanterelle sauce roasted with asparagus** home fries **36,90** PLN  
*Ernst Ludwik Riesling / Germany / semi dry white wine* 65,00 pln
- Pork tenderloin rolls wrapped** in bacon on carmelised onion, baked potatoes **38,90** PLN  
with vegetables, sauce based on Spanish blue cheese, mixed salad  
*Ernst Ludwik Riesling / Germany / semi dry white wine* 65,00 pln
- Grilled salmon** roasted potatoes with rosemary, mix salad, parsley **37,90** PLN  
*Buenos Dias Vardejo Spain, Kastylia i Leon, white, dry* 65,00 pln
- Spicy grilled pork ribs** potato, leek, apple and bacon salad in yoghurt sauce **35,90** PLN  
*Cocoon Zinfander / USA / dry red wine* 85,00 pln
- Mum's recipe duck in apples** beetroots in honey and wine, potato pureé **39,90** PLN  
*Cocoon Zinfandel / USA / dry red wine* 85,00 pln
- Beef cheeks stewed in wine and herbs,** potato puree with pancetta, beetroots in honey and wine **39,90** PLN  
*Caliterra Ridge / Chile / dry red wine* 85,00 pln
- Grilled beef loin steak,** roasted potatoes with rosemary, grilled vegetables, tzatziki sauce, pepper-cherry sauce and Tennessee sauce **65,90** PLN  
*Primitivo Marchesi Salento / Italy / dry red wine* 65,00 pln

## FOR KIDS

- Grilled chicken** cooked carrot, potato puree or fries **16,90** PLN