



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 23 zł
| Oscypek* grillowany
- Moskol** (stone baked potato pancake) with garlic butter and bryndza (soft sheep's milk rennin cheese) 22 zł
| Moskol grulany z masłem
- Herring served** with onion, olive oil, gherkins, garlic 26 zł
| Śledź po góralsku
- Slices of toast baked** with bundz** cheese and bear's garlic 20 zł
| Grzanki z bundzem*
- Onion bread** with lard and Polish brined/pickled cucumber | Chleb ze smalcem 20 zł
- Board of regional cheeses and cold cuts** (bundz** cheese, oscypek** cheese, goat cheese, homemade cold cuts and sausages, pickled mushrooms, cucumbers) 43 zł
| Deska regionalnych serów i wędlin
- Plum wrapped in a bacon slice** + toast with oscypek** cheese 21 zł
| Śliwka w boczek zawinięta

Salads | SAŁATKI

- Salad with marinated bundz * and regional cheese with toast** 36 zł
(mixed lettuce, tomato, marinated bundz *, oscypek cheese **, bryndza cheese *, nuts, cranberry)
| Sałatka z bundzem i serami regionalnymi
- Grilled chicken salad** + toast (mix salad, pepper, oscypek**, tomato, green cucumber, grilled chicken fillet) 38 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) 38 zł
| Sałata z łososiem

Breakfast | ŚNIADANIA

- Scrambled eggs** with butter + bread | Na maśle 18 zł
- Scrambled eggs** with bacon + bread | Na boczku 19 zł
- Fried eggs** with bacon + bread | Jajka sadzone 22 zł
- Breakfast set** 35 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 21 zł
- Żurek** (soup made from rye flour) with egg, sausage and mushrooms + bread 19 zł
| Żurek
- Porcini mushroom soup with lazanki noodles** 21 zł
| Borowikowa
- Red borscht** with lamb dumplings 25 zł
| Barszcz z pierożkami
- Red borsch (solo)** | Barszcz solo 11 zł
- Beetroot soup** with cabbage and mushroom croquette, meat croquette | Barszcz z krokietem 22 zł
- Garlic soup** with croutons, flavoured with ewe's cheese and thickened with potato | Czosnkowa 19 zł
- Homemade broth** with noodles | Rosół 16 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 45 zł
| Stek z karczku
- Pork shish kebab** with french fries (meat, onion, bacon, sauces) | Szaszłyk 45 zł
- Pork tenderloin served** with wild mushroom sauce, boiled potatoes | Warkocz z polędwiczek 49 zł
- Lard-fried pork chop** with boiled potatoes, fried cabbage | Schab wieprzowy 46 zł
- Pork steak „Bacon”** with bone and demi-glace sauce with French mustard, french fires | Stek Bekon 46 zł
- Grilled pork ribs** with cranberry and honey sauce, french fries | Żeberka wieprzowe 51 zł
- Backed pork knuckle served** with beer sauce, mountaineer's cabbage and bread | Golonko 51 zł
- Grilled sausage** with onion and bread 27 zł
| Kiełbasa z pieczywem
- Black pudding** with potatoes and sauerkraut 35 zł
| Kiszka
- Bowl of sausages** (sausage, lamb sausage, black pudding, bacon, cucumber, bread) 36 zł
| Micha kiełbas
- Slices of smoked bacon grilled** with peppers and slice of toast with oscypek** cheese 32 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)* 79 zł
| Wielgi hamerykański stek

Grilled roast-beef steak with grilled corn and french fries 🍷 (250g meat)* 69 zł
| Stek - rosbeef

Beef tenderloin steak with bacon and oscypek cheese** with demi-glace and french mustard sauce, potato baked in foil with garlic cheese, salad 🍷 (200g meat)* | Stek z polędwicy 89 zł

Grilled Rib-Eye entecote steak (dry-aging) with zucchini and french fries 🍷 (250g meat)* 75 zł
| Stek z antykotu

Home-made beef burger in roll served with french fries 🍷 43 zł
| Burger wołowy w bułce

Highlander's beef burger with bacon and oscypek in a roll + french fries 🍷 45 zł
| Burger po góralsku

Brigand's potato pancake with goulash and mushroom sauce + salad 52 zł
| Placek po zbóju

Lamb | JAGNIĘCINA

Lamb shish kebab with baked potatoes, salad (lamb meat, bacon, onion) 🍷 70 zł
| Szaszłyk jagnięcy

Lamb stew with dumplings 50 zł
| Gulasz jagnięcy

Grilled lamb sausages + toast with garlic butter 🍷 35 zł
| Kielbaski baranie

Poultry | DRÓB

Grilled chicken fillet with bacon and vegetables, french fries 🍷 44 zł
| Grillowany filet z kurczaka

Chicken breast fillet with oscypek cheese** and bay bolete sauce, boiled potatoes 🍷 44 zł
| Filet drobiowy z oscypkiem*

Baked duck with cranberry sauce and baked apples, potato dumplings 🍷 54 zł
| Kaczka pieczona

Chicken roulade coated with breadcrumbs (chicken rolls coated with breadcrumbs), french fries 44 zł
| Drobiowy zawijaniec z frytkami

One bowl 🍷 140 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 🍷 48 zł
| Pstrąg

* weight of meat before grilling

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Dumplings | PIEROGI

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

Dumplings with meat (greased with bacon) 34 zł
| Pierogi z mięsem

Dumplings stuffed with cheese (sweet flavour) 🍷 30 zł
| Pierogi z serem

Dumplings with potatoes and curd cheese (greased with butter) 🍷 31 zł
| Pierogi ruskie

Dumplings with white cheese and cabbage 🍷 31 zł
| Pierogi z serem i kapustą

Lamb dumplings stir-fried with colourful pepper 40 zł
| Pierozki jagnięce

Dumplings with spinach and bryndza cheese, cheese sauce 🍷 32 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

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 19 zł

Apple-pie served hot with ice-cream 22 zł
| Jabłecznik

Sweet pancake with cottage cheese and whipped cream | Naleśniki z serem 28 zł

Ice-cream cup (3 scoops of ice cream, fruit, whipped cream, topping) | Puchar lodowy 22 zł

Hot Beverages | NAPOJE GORĄCE

Tea (flavor to choose).....	9 zł	Espresso Doppio.....	13 zł
Winter Tea Zimowa.....	15 zł	Espresso Macchiato.....	11 zł
Coffee Americano.....	10 zł	Caffe latte.....	15 zł
Kawa corno		Chocolate.....	16 zł
Caffe with milk.....	12 zł	Czekolada	
Kawa biała		Irish coffe.....	20 zł
Capuccino.....	13 zł	(coffe + Tullamore Dew whiskey 40ml)	
Coffee espresso.....	10 zł	Coffee with Amaretto.....	16 zł

Cold Beverages | NAPOJE ZIMNE

Juice (orange, apple, grapefruit, black currant nectar) Sok.....	0,3L 9 zł
Mineral water Woda mineralna.....	0,3L 7 zł 0,7L 12 zł
Mineral water Cisowianka Woda mineralna.....	0,3L 8 zł
Pepsi, Pepsi Max.....	0,3L 9 zł
7Up.....	0,3L 9 zł
Mirinda.....	0,3L 9 zł
Schweppes.....	0,2L 9 zł
Hibiscus, Ginger Ale, Tonic, Matcha	
Lipton Ice Tea.....	0,3L 9 zł
Kvass Kwas chlebowy.....	0,5L 9 zł
BLACK Energy Drink.....	250 ml 12 zł

Beer | PIWA

Grimbergen Blonde.....	0,33L 17 zł
(Classic recipe, golden colour, intense flavour. Goes well with beef, fish and food with sour notes)	
Grimbergen Double.....	0,33L 17 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 17 zł
(Wheat beer – hazy, slightly bitter. Recommended for poultry, salads, flour and spicy dishes)	
Okocim beer.....	0,3L 12 zł 0,5L 14 zł
Jasne Okocimskie z becki	
Little Okocim Maluńkie Okocim.....	1L 25 zł
Pitcher of Okocim beer.....	1,5L 35 zł
Dzban piwa Okocim	
Season Regional beer.....	0,3L 13 zł 0,5L 15 zł 1L 26 zł
Sezonowe Regionalne	
Carlsberg.....	0,5L 15 zł
Žatecký Světly Ležák.....	0,5L 15 zł
Žatecký Černý Ležák.....	0,5L 15 zł
Žatecký 0.0% alcohol free beer.....	0,5L 15 zł
Radler Okocim 0% alcohol free beer.....	0,5L 15 zł
Somersby.....	0,4L 14 zł
Cider.....	0,275L 13 zł
Cydr	



To warm you up | NA ROZGRZEWKĘ

Mulled mead with spices Miód pitny.....	0,2L 17 zł
Mulled wine with spices Wino grzane.....	0,2L 17 zł
Tea or coffee with rum.....	16 zł
Herbata albo kawa z rumem	
Mountaineer's tea (spirit + spatea).....	20 zł
Herbata Góralska	
Tea with cherry vodka Herbata z Sopicą Wiśniową.....	17 zł
Tea with Stroch 80% rum + cherry vodka.....	22 zł
Herbata dla Baciara	

Cocktails | DRINKI

Narombany Harnaś.....	22 zł
beer + alcohol + cherry vodka	
Narombano Maryna.....	19 zł
beer + 7Up + cherry vodka	
Piwo z bombom.....	20 zł
Beer with vodka	
Mulled beer with spices.....	0,5L 15 zł
Piwo grzane z korzeniami	
...Mulled beer with raspberry juice and spices.....	16 zł
Piwo grzane z sokiem	
...Mulled beer with honey and spices.....	17 zł
Piwo z miodem	

Cocktails | DRINKI

Rześko Maryna.....	20 zł
Soplica Malinowa, Bols Peach, Schweppes Tonic	
Podmuch Holnego.....	20 zł
Finsbury Gin, Bols Lychee, lime juice, Schweppes Tonic	
Niebo w gymbie.....	20 zł
Soplica Śliwkowa, Bols Lychee, 7Up	
Babcyno Mikstura.....	20 zł
Aperol, Bols Peach, Soplica Szlachetna Czysta, grapefruit juice	
Góralsko Śleboda.....	23 zł
Gin, Schweppes Tonic Hibiscus, lemon	
Stekowy Miysaniec.....	21 zł
Soplica Pigwowa, raspberry syrup, lemon juice, 7UP	
Ceperskie Warjacje.....	24 zł
Żubrówka Czarna, sugar syrup, Schweppes Matcha, lemon juice, lemon	
Góralsko Łycha.....	22 zł
Śliwowica Zbójecka 50%, Pepsi, lemon	
Góralski Spryt.....	24 zł
Aperol, Gancia Prosecco, mineral water	
Zbojnicko Zdobyc.....	23 zł
Soplica Czysta, likier Czarny Bez, apple juice, Schweppes Tonic	
Miysanka Gaździny.....	24 zł
Gin, apple juice, Schweppes Ginger Ale	



Alcohols

Soplica Szlachetna – czysta	40 ml 11 zł
Soplica smakowa	40 ml 11 zł
Wiśniowa, Śliwkowa, Malinowa, Pigwowa, Orzech laskowy, Wiśnia w czekoladzie, Mirabelkowa	
Soplica Deska degustacyjna	4x20 ml 18 zł
Czarna Porzeczką, Mirabelkową, Morelową Truskawkową	
Soplica Staropolska	40 ml 12 zł
Oryginalna	
Miodula Prezydencka 40%	40 ml 18 zł
Żubrówka Bison Grass	40 ml 12 zł
Żubrówka Czarna	40 ml 12 zł
Finlandia czysta	40 ml 13 zł



Finsbury Gin	40 ml 12 zł
Sierra Tequila	40 ml 14 zł
Stroh 80%	40 ml 16 zł
Rum	40 ml 11 zł
Jagermeister	40 ml 14 zł
Grant's whisky	40 ml 13 zł
Glenfiddich 12YO whisky	40 ml 20 zł
Tullamore Dew whisky	40 ml 15 zł
Jack Daniel's whisky	40 ml 19 zł
Remy Martin VSOP cognac	40 ml 22 zł

With the purchase of an entire bottle - 10%

Regional alcohols

Miodowo Korzenna 30%	40 ml 15 zł
Miodowo Różana 30%	40 ml 15 zł
Śliwowica Zbójcka 50%	40 ml 16 zł
Śliwowica Zbójcka 70%	40 ml 19 zł



Górska Przepalanka 40%	40 ml 12 zł
Pierońsko Bimber 45%	40 ml 12 zł
Podhalańska Poziomka 38%	40 ml 12 zł
Cytrynowka Swojska 30%	40 ml 12 zł
Regionalne Nalewki	40 ml 12 zł
Czarny Bez, Pigwa, Malina, Wiśnia	

World wine

Red wines | Wina czerwone

Wino Chałupy* white or red wines variable offer	500 ml 29 zł	200 ml 13 zł	750 ml 50 zł
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Cabernet Sauvignon* , MAN Family Wines, Coastal Region, RPA, dry	125 ml 12 zł	750 ml 75 zł
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Regent* , Winnica Spotkaniówka Podkarpacie, Poland, dry	125 ml 14 zł	750 ml 80 zł
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Primasole Primitivo Puglia IGT , Cielo e Terra, Puglia, Italy, semi-dry	125 ml 14 zł	750 ml 80 zł
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Lunatico Negroamaro , Vigneti del Salento, Puglia, Italy, dry	125 ml 14 zł	750 ml 80 zł
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Isola Augusta Refosco d.p.r. DOP , Firuli, Italy, dry	125 ml 15 zł	750 ml 90 zł
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White wines | Wina

Sauvignon Blanc , Cuatro Rayas, Rueda, Spain, dry	125 ml 14 zł	750 ml 80 zł
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Hibernal* , Winnica Spotkaniówka Podkarpacie, Poland, dry	125 ml 14 zł	750 ml 80 zł
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Trebbiano IGT Terre di Chieti Idi di Marzo, Abruzzo, Italy, dry	125 ml 14 zł	750 ml 80 zł
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Riesling Feinherb ST Cuvee # 10 , Steffen, Mosel, Germany, semi-dry	125 ml 14 zł	750 ml 80 zł
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Dessert wines | Deserowe

Moscato , Oude Kaap, Western Cape, RPA	125 ml 12 zł	750 ml 65 zł
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Sparkling wines Musujące Prosecco Treviso DOC Extra Dry , Azienda Follador, Veneto, Italy	200 ml 80 zł	
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Prosecco Gancia , DOC Veneto, Italy	30 zł	
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