



STEK CHALUPA

OD 1997

NOTICE!!! In the evenings, a highlander band plays live.
We prepare grilled dishes on a charcoal grill.

The cash register receipt can be split down into no more than 2 parts.
A menu including allergens and the food weight (in grams) is available
at the waiter's stand.

Vegetarian dishes | Grilled dishes
 Halal dishes

Menu



Stek Chalupa password: 182015918



Starters | ZAKĄSKI

- Grilled oscypek*** (sheep's milk cheese)
with bacon and cranberry | Oscypek 29 zł
- Moskol** (stone baked potato pancake) with garlic butter
and bryndza* cheese, pickled saffron mushrooms 28 zł
| Moskol grulany z masłem
- Slices of toast baked with bundz* cheese**
and bear's garlic | Grzanki z bundzem 25 zł
- Onion bread with lard and Polish brined/pickled**
cucumber | Chleb ze smalcem 25 zł
- Plum wrapped in a bacon slice**
and toast with oscypek* cheese 27 zł
| Śliwka w boczek zawinięta

Rarities | RARYTASY

- Board of regional cheeses and cold cuts (for 4)** 65 zł
(bundz*, oscypek* cheese, goat cheese, home-made
meats, marinated saffron saffron milk caps, plums in
bacon, cucumbers) | Deska regionalnych serów i wędlin
- Platter of highlander specialties (for 2)** 55 zł
(grilled oscypek* cheese, moskol, croutons with
bundz*, cheeseplum wrapped in bacon) | Półmisek
- Saffron milk cap fried in butter with onion** 43 zł
| Rydze smażone
- Haluski noodles with saffron milk cap**
and bryndza cheese | Hałuski z rydzami 37 zł
- Salad with caramelized goat cheese**
served with toast | Sałatka z serem kozim 42 zł
(lettuce, cherry tomatoes, marinated beetroots,
pickled kohlrabi, raspberry vinaigrette, walnuts)
- Also available in a version with vegan feta cheese**
- Lettuce with grilled chicken and toast** 44 zł
(mixed lettuce, pepper, sheep cheese*, tomato,
green cucumber, grilled chicken fillet) | Sałatka z kurczakiem
- Salad with smoked salmon** | Sałatka z łososiem 42 zł
(arugula, spinach, iceberg lettuce, dried tomatoes,
orange, French mustard, oscypek* cheese chips)

Breakfast SERVED UNTIL 1:00 P.M. | ŚNIADANIA

- Scrambled eggs** with butter or bacon and bread 25 zł
Jajecznica
- Fried egg with bacon and bread** | Jajka sadzone 30 zł
- Stekowy Sandwich** 33 zł
(slices of grilled and seasoned beef, vegetable salsa, iceberg
lettuce, oscypek* cheese, wild garlic dip) | Sandwich
- Breakfast set** 46 zł
(cheese, cold cuts, tomato, cucumber, scrambled eggs from
2 eggs / sausage 2 pcs, tea or coffe) | Zestaw

Soups | ZUPY

- Sauerkraut soup with smoked rib**
(with a bit of cream) | Kwaśnica 25 zł
- Żurek** (soup made from rye flour)
with egg, sausage and mushrooms + bread | Żurek 24 zł
- Porcini mushroom soup with lazanki noodles** 25 zł
| Borowikowa
- Red borscht soup with lamb stuffed pâtés (2 pcs.)** 33 zł
| Barszcz z pasztecikiem
- Red borsch (solo)** | Barszcz solo 14 zł
- Red borscht with cabbage and mushroom croquette,**
meat croquette | Barszcz z krokietem 25 zł
- Garlic soup (cream soup)** with croutons, flavoured with
ewe's cheese and thickened with potato | Czosnkowa 24 zł
- Homemade broth with noodles** | Rosół 21 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 | Stek z karczku 54 zł
- Pork tenderloin served** with wild mushroom sauce,
boiled potatoes | Warkocz z polędwiczek 58 zł
- Lard-fried pork chop** with boiled potatoes,
fried cabbage | Schab wieprzowy 57 zł
- „Bacon” steak** made of dry-aged pork with vegetable
salsa and roasted potatoes | Stek „Bekon” 62 zł
- Grilled pork ribs** with cranberry and honey sauce,
french fries | Żeberka wieprzowe 61 zł
- Backed pork knuckle served** with beer-plum sauce,
mountaineer's cabbage and bread | Golonko 62 zł
- Grilled sausage** with onion and bread | Kiełbasa 34 zł
- Black pudding** with potatoes
and mountaineer's cabbage | Kiszka 40 zł
- Bowl of sausages** (sausage, lamb sausage, black
pudding, white sausage, cucumber, bread) | Micha 45 zł

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

Beef | WOŁOWINA

Big American steak served with grilled vegetables (seasoned bone-in beef entrecôte), potato baked in foil with garlic cheese 🍴🌱🍷 (420g bone-meat)** | Amerykan... **105 zł**

Beef tenderloin steak with bacon and oscypek cheese* with demi-glace and french mustard sauce, potato baked in foil with garlic cheese, vegetables in tempura (200g meat)** 🍴🍷 | Stek z polędwicy **120 zł**

Grilled Rib-Eye entecote steak (dry-aging) with zucchini and french fries 🍴🌱🍷 (250g meat)** **97 zł**
| Stek z antykotu

Home-made beef burger, burger bun served with french fries 🍴🌱🍷 | Burger wołowy w bułce **52 zł**

Highlander's beef burger with bacon and oscypek, burger bun, french fries 🍴🍷 **57 zł**
| Burger po góralsku

Roast veal in its own sauce 🌱🍷 with potato dumplings and salad | Pieczeń cielęca **67 zł**

Brigand's potato pancake with goulash and mushroom sauce, sprinkled with oscypek cheese* pickled cucumber salad 🌱🍷 | Placek po zbójcu **62 zł**

Lamb | JAGNIĘCINA

Saddle of lamb (200g meat)** with roasted potatoes, green beans with garlic 🍴🌱🍷 | Comber jagnięcy **110 zł**

Lamb shashlik with baked potato with garlic cheese and tzatziki sauce 🍴🍷 | Szaszyk **62 zł**

Lamb stew with dumplings, pickled cucumber salad 🌱🍷 | Gulasz jagnięcy **57 zł**

Grilled sausages with lamb 🍴🍷 **41 zł**
+ toast with garlic butter | Kielbaski baranie

Poultry | DRÓB

Grilled chicken fillet with bacon and vegetables, french fries 🍴🍷 **54 zł**
| Grillowany filet z kurczaka

Chicken breast fillet with oscypek cheese* and bay bolete sauce, boiled potatoes 🍴🍷 **55 zł**
| Filet drobiowy z oscypkiem

Baked duck with cranberry sauce and with potato dumplings and warm beetroots | Kaczka **66 zł**

Chicken roulade coated with breadcrumbs (chicken rolls coated with breadcrumbs), french fries **54 zł**
| Drobiowy zawijaniec z frytkami

One bowl 🍴🍷 **170 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 🍴🍷 | Pstrąg **58 zł**

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** weight of meat before grilling

Dumplings | PIEROGI

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

Dumplings with meat (greased with bacon) **39 zł**
| Pierogi z mięsem

Dumplings with spinach, bryndza cheese and mushroom sauce 🌱🌱🍷 **38 zł**
| Pierogi ze szpinakiem

Dumplings stuffed with cheese (sweet flavour) 🌱🍷 **37 zł**
| Pierogi z serem

Dumplings with potatoes and curd cheese (greased with butter) 🌱🍷 | Pierogi ruskie **37 zł**

Dumplings with white cheese and cabbage 🌱🍷 **37 zł**
| Pierogi z serem i kapustą

Lamb dumplings stir-fried and mushroom sauce 🌱🍷 **48 zł**
| Pierożki jagnięce

Extras | DODATKI

Baked potatoes with garlic cheese **14 zł**
| Ziemniaki z serem czosnkowym

Baked potatoes with butter **12 zł**
| Ziemniaki z masłem

Boiled potatoes **9 zł**
| Ziemniaki gotowane

French fries **12 zł**
| Frytki

Bread **5 zł**
| Pieczywo

Salads **12 zł**
| Surówki

Bouquet of boiled vegetables **10 zł**
| Warzywa gotowane

Grilled vegetables on a skewer – peppers, onions, courgette, white radish **12 zł**
| Warzywa grillowane

Boiled rice | Ryż warzony **9 zł**

Dill pickle gherkins | Ogórki kiszzone **8 zł**

Mountaineer's cabbage (fried cabbage) **12 zł**
| Kapusta góralska

Sour milk 0,25L | Kwaśne mleko **8 zł**

Desserts | DESERY

Thick slice of hot chocolate pie with orange sorbet | Pajda czekoladowa **29 zł**

Home-made cheesecake | Sernik **25 zł**

Apple-pie served hot with ice-cream **30 zł**
| Jabłecznik

Sweet pancake with cottage cheese and whipped cream | Naleśniki z serem **35 zł**

Ice-cream cup (fresh fruit, whipped cream, topping) | Puchar lodowy **26 zł**

Hot Beverages | NAPOJE GORĄCE

Tea (flavor to choose).....	10 zł	Espresso Doppio.....	14 zł
Winter Tea Zimowa.....	17 zł	Espresso Macchiato.....	12 zł
Coffee Americano.....	11 zł	Caffe latte.....	16 zł
Kawa czarna		Chocolate.....	17 zł
Caffe with milk.....	13 zł	Czekolada	
Kawa biała		Irish coffe.....	26 zł
Capuccino.....	14 zł	caffè + Auchentoshan AO Whiskey 40ml	
Coffee espresso.....	11 zł		

Cold Beverages



Coca-Cola Zero Cukru.....	0,3L	11 zł
Coca-Cola Original Taste.....	0,3L	11 zł
Fanta, Sprite.....	0,3L	11 zł
Kinley.....	0,25L	11 zł
Tonic Water, Elderflower Zero Cukru, Pink Grapefruit & Mint		
Kropla Beskidu.....	0,33L	9 zł
natural still mineral water		
Kropla Délice.....	0,33L	9 zł
natural sparkling mineral water		
FuzeTea.....	0,25L	11 zł
Peach and Hibiscus, Lemon		
Cappy.....	0,3L	11 zł
Orange, Apple, Multivitamin		
Monster Energy Drink.....	0,5L	16 zł
Mineral water Woda mineralna.....	0,3L	7 zł
0,7L	12 zł	
Freshly squeezed juice Sok świeżo wyciskany.....	0,3L	19 zł
Kvass Kwas Chlebowy.....	0,5L	10 zł

Beer | PIWA



Grimbergen Blonde 5,5%.....	0,33L	19 zł
(Classic recipe, golden colour, intense flavour. Goes well with beef, fish and food with sour notes)		
Grimbergen Double 5,5%.....	0,33L	19 zł
Dark mahogany colour, double fermentation and slightly sweet flavour. Enhances the taste of lamb, pork and dishes with sweet dressings		
Grimbergen Blanche 5%.....	0,33L	19 zł
(Wheat beer – hazy, slightly bitter. Recommended for poultry, salads, flour and spicy dishes)		
Žatecký Světlý Ležák 5%.....	0,3L	15 zł
0,5L	19 zł	
Little Žatecký 5% Maluckie.....	1L	34 zł
Pitcher of Žatecký beer 5%.....	1,5L	46 zł
Dzban piwa		
Regional wheat beer 5%.....	0,3L	17 zł
0,5L	20 zł	
1L	34 zł	
Sezonowe Regionalne		
Okocim O.K. beer 5,6%.....	0,25L	15 zł
0,5L	19 zł	
Guinness 4,2%.....	0,25L	17 zł
0,5L	23 zł	
Žatecký Černý Ležák 3,8%.....	0,5L	19 zł
Žatecký 0.0% alcohol free beer.....	0,5L	19 zł
Radler Okocim 0% alcohol free beer.....	0,5L	19 zł
Somersby 4,5%.....	0,4L	18 zł
Cider 4,5% Cydr.....	0,33L	17 zł



To warm you up | NA ROZGRZEWKĘ

Mulled wine with spices red or white Wino.....	0,2L	21 zł
Mulled Gorzka Żołądkowa vodka.....	0,25L	25 zł
Żołądkowa Gorzka vodka, apple juice, cinnamon, cloves Grzana wódka		
Tea or coffee with rum.....		20 zł
Herbata albo kawa z rumem		
Mountaineer's tea (with alcohol).....		25 zł
Herbata Góralska		
Tea with cherry vodka Herbata Wiśniówka.....		20 zł

Cocktails | DRINKI

Narombany Harnaś.....	26 zł	
beer + alcohol + cherry vodka		
Narombano Maryna.....	23 zł	
beer + 7Up + cherry vodka		
Piwo z bombom.....	26 zł	
Beer with vodka		
Mulled beer:		
...Mulled beer with raspberry juice and spices.....	0,5L	21 zł
Piwo grzane z sokiem		
...Mulled beer with honey and spices.....	0,5L	22 zł
Piwo grzane z miodem		

Cocktails | DRINKI

Jim Beam Highballs.....	26 zł
Jim Beam White Bourbon, Kinley Tonic Water, lime	
Gorzka & Grapefruit.....	25 zł
Żołądkowa Gorzka Tradycyjna, grapefruit juice	
Millhill's Smash!.....	26 zł
Millhill's Dry Gin, lime and grapefruit, sugar syrup, lemon balm	
Sierra O Muerte.....	29 zł
Tequila Sierra Blanco, DeKuper Elderflower, lime juice, Kinley Elderflower Zero Cukru, lime	
Podmuch Holnego.....	27 zł
Millhill's Dry Gin, Kinley Pink Grapefruit & Mint, lemon	
Zielono Śleboda.....	27 zł
Amundsen Vodka, DeKuyper Blue Curacao, orange juice	
Rzeško Maryna.....	29 zł
Amundsen Malina Nordycka, DeKuyper Peachtree, Kinley Tonic Water, lime	
Limonce Spritz.....	28 zł
Limonce, Prosecco Trevitto, mineral water, lemon	
Góralski Spryt.....	29 zł
Aperitivo, sparkling wine, mineral water	
Aperitivo Spritz non-alcoholic.....	19 zł
Zbójnicko Zdobyc.....	27 zł
Millhill's Strawberry Fields Gin, DeKuyper Elderflower, Kinley Pink Grapefruit & Mint	
Babcyno Mikstura.....	29 zł
Republica White Rum, DeKuyper Triple Sec, cranberry juice	

Alcohols

Amundsen Vodka 40% – czysta.....	40 ml 17 zł
Amundsen Malina Nordycka 37,5%.....	40 ml 17 zł
Orkisz Wódka 40% – czysta.....	40 ml 22 zł
Żołądkowa De Luxe 40% – czysta.....	40 ml 14 zł
Bocian Smakowa 28%.....	40 ml 14 zł
Śliwka, Wiśnia, Czarna Porzeczka	
Żołądkowa Deska Degustacyjna 4x20 ml	24 zł
Żołądkowa Tradycyjna 32%, z Miętą 28%, z Czarną Wiśnią 28%, z Figą 28%	
Żołądkowa Gorzka.....	40 ml 14 zł
Żołądkowa Tradycyjna 32%, z Miętą 28%, z Czarną Wiśnią 28%, z Figą 28%	
Miodula Prezydencka 40%.....	40 ml 22 zł

**ŻOŁĄDKOWA
GORZKA**

Jim Beam White Bourbon Whiskey 40%.....	40 ml 19 zł
Jim Beam Black Bourbon Whiskey 43%.....	40 ml 21 zł
Makers Mark Bourbon Whisky 45%.....	40 ml 23 zł
Dubliner Whiskey 40%.....	40 ml 18 zł
(When purchasing a bottle 0,7l 4x  0,25l at the price)	
Auchentoshan AO Whiskey 40%.....	40 ml 22 zł
Tequila Sierra Blanco 38%.....	40 ml 20 zł
Tequila Sierra Reposado 38%.....	40 ml 20 zł
Millhill's London Dry Gin 38%.....	40 ml 18 zł
Millhill's Strawberry Fields 38%.....	40 ml 18 zł
Republica White Rum 37%.....	40 ml 17 zł
Republica Dark Rum 38%.....	40 ml 17 zł
Fernet Branca Menta 32%.....	40 ml 18 zł

With the purchase of an entire bottle - 10%

Craft Alcohols YOURA spirits

Orzechówka  Likier Orzechowy 36%.....	40 ml 22 zł	Likier Sosna & Szyszka Youra 40%.....	40 ml 20 zł
Walnut Liqueur		Pine & Cone Liqueur	
Piołunówka  Likier Ziołowy 50%.....	40 ml 22 zł	Nalewka Pigwowiec Youra 32%.....	40 ml 20 zł
Wormwood Liqueur – Herbal Liqueur		Japanese Quince Liqueur	
		Nalewka Malinowa Youra 32 %	40 ml 20 zł
		Raspberry Liqueur	

Regional Alcohols

Miodowo Zbójcka 38% (Honey).....	40 ml 19 zł	Wiśniówka Zbójcka 30%.....	40 ml 17 zł
Śliwowica Zbójcka 50% (Slivovitz).....	40 ml 20 zł	Regionalne Nalewki 35%.....	40 ml 17 zł
Śliwowica Zbójcka 70% (Slivovitz).....	40 ml 23 zł	Czarny Bez (Elderberry), Żurawina (Cranberry), Dereń (Dogwood)	
		Cytrynowka Swojska 30% (Lemon).....	40 ml 17 zł

SMAKI
* PODHALA *
PRODUKTY REGIONALNE

World Wines

	 500 ml	 200 ml	 750 ml		 125 ml	 750 ml
Chalupa wines (red 13,5% or white 11% wines - variable offer)	45 zł	17 zł	70 zł	White Wines		
Red Wines				San Martino Frizante Bianco, Italy, dry, 10,5%	16 zł	
Malbec, Finca El Origen Malbec, Mendoza, Argentina, dry, 14%	18 zł	90 zł		Sauvignon Blanc, Domaine Gayda Pays D'Oc, France, dry, 12,5%	17 zł	85 zł
Pinot Noir Reserva Especial, Santa Alexandra, Colchagua Valley, Chile, dry, 14%	19 zł	90 zł		Riesling Feinherb, Weingut Peter & Peter, Mozela, Germany, semi-dry, 10,5%	19 zł	90 zł
Monastrell, „Pure Est”, Alfori, Valencia, Spain dry, 13,5%	18 zł	90 zł		Viognier, Domaine Gayda, Pays D'Oc France, dry, 13,5%	19 zł	90 zł
Genio Espanol Monastrell Roble, DO Jumilla, Murcia, Spain, dry, 14%	19 zł	90 zł		Moscato „Zebo”, Pellegrino, Sicilia, Italy, sweet, 7%	18 zł	90 zł
Negroamaro, Primitivo „Paralupi”, Varvaglione, Puglia, Italy, semi-dry, 15%	21 zł	120 zł		Verdejo „Pure Est”, Alfori, Valencia, Spain, dry, 12%	18 zł	90 zł
Zweigelt 2022, Winnica Kazimierskie Wzgórza, Region Przełomu Wisły, Poland, dry, 12%	25 zł	140 zł		Riesling & Roter Riesling Winnica Kazimierskie Wzgórza, Region Przełomu Wisły, Poland, dry, 12%	25 zł	140 zł
				Wina musujące		 750 ml
				Stock Prosecco Trevitto DOC Extra Dry, Veneto, Italy, 11%	85 zł	

**STEK
CHALUPA**

www.stekchalupa.pl | tel.18 20 159 18 | ul.Krupówki 33, 34-500 Zakopane
Cennik ważny od 20.04.2025