



Rother's Mills are the heart and symbol of Mill Island in Bydgoszcz. Their story, dating back to the mid-19th century, tells of industrial might powered by the River Brda. For decades the complex was a key grain-processing hub, alive with work and people. Today—after a thorough revitalisation—these historic walls pulse once again, uniting gastronomy and culture in a singular destination.

MONKA MŁYNY ROTHERA

Mill Island has always been a meeting place — and we carry that tradition forward, inviting you to our shared table. At **MONKA** we champion quality and simplicity: artisan bread, fresh pasta, local vegetables and meats. We cook with heart, serving honest food that brings people together in a space you genuinely want to stay in. Our table is open—pick your small plates, share flavours and stories.

MONKA Młyny Rothera — where meetings have flavour and meaning.

ROTHER'S MILLS CENTRE FOR SCIENCE & CULTURE

After your meal at **MONKA**, step next door into the Centre for Science & Culture—an innovative space that opens the door to a fascinating world of knowledge. Explore interactive exhibitions such as “Knots. A Tale of a City by the River” and “Mill–Machine,” delving into Bydgoszcz’s history and the inner workings of the former plant.

Finish on the free rooftop terrace—the only one within the Old Town—with sweeping views over Mill Island and the historic centre: a perfect finale to your visit. Rother's Mills is where history meets the future, flavour meets knowledge, and tradition meets modernity.

INFORMATION

For groups of 6 or more people we do not split bills.

For groups of 6 or more people we add 10% waiter service.

List of allergens available in the menu.

You can take our desserts and breads with you!
(package PLN 5 / pc , bag PLN 2/pc).

Information on issuing a vat invoice
please inform staff before placing an order.

(V) – vegetarian (W) – vegan

RESERVATION À LA CARTE

zjedz.my/monka_torun

577 720 955

RESERVATION GROUPS & EVENTS

rezerwacjemonkabydgoszcz@gmail.com

ALLERGENS

1. Cereal grains containing **GLUTEN**, i.e. wheat, rye, barley, oats, spelt or kamut wheat, as well as grains of hybrid varieties of the above cereals and products prepared on their basis 2. **CRUSTACEANS** and products thereof 3. **EGGS** and products thereof; 4. **FISH** and products thereof 5. **PEANUTS** (peanuts) and derived products 6. **SOYA** and derived products 7. **MILK** and products thereof (including lactose) 8. **NUTS** i.e. almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashew nuts (*Anacardium occidentale*), pecans (*Carya illinoensis*), Brazil nuts (*Bertholletia excelsa*), pistachios / pistachio nuts (*Pistacia vera*), macadamia nuts (Macadamia) or Queensland nuts (*Macadamia ternifolia*), as well as products thereof, except for nuts used for the production of alcoholic distillates, including ethyl alcohol of agricultural origin 9. **CELERY** and derived products 10. **MUSTARD** and derived products 11. **SESAME SEEDS** and derived products 12. **SULPHUR DIOXIDE** and sulphites in concentrations above 10 mg/kg or 10 mg/litre expressed as total SO₂ for products ready for immediate consumption or prepared for consumption in accordance with the manufacturers' instructions 13. **LUPIN** and derived products 14. **MOLLUSCS** and derived products.

December 3, 2014 By virtue of Regulation (EC) No 1169/2011 of the European Parliament and of the Council of 25 October 2011 on the provision of food information to consumers, the European Union has imposed on the owners of all catering establishments the obligation to inform customers about the composition of dishes, and above all about allergens that may be present in them.

NIBBLES

MARINATED OLIVES / 18 PLN ^(W)

Italian olives, mildly spicy, with a hint of lime and fresh herbs. 120g (11)

BREAD & BUTTER / 13 PLN ^(V)

Freshly baked artisan bread from our bakery, served warm with whipped butter and a touch of sea salt. 160g (1,7)

FOCACCIA WITH BASIL PESTO / 29 PLN ^(V)

House-baked focaccia, homemade basil pesto, aioli, extra virgin olive oil. 300g (1,3,7)

FRIED SMELT WITH AIOLI / 21 PLN

Golden fried smelt, roasted garlic aioli, Maldon salt. 150g (1,3,4,10)

PADRON PEPPERS / 21 PLN ^(V)

Charred Padron peppers, Maldon sea salt, leek oil. 150g (6,9)

PLATES

ROASTED CAULIFLOWER / 23 PLN ^(V)

Oven-roasted cauliflower florets, cheese sauce, herb pangrattato, Emilgrana 180g (1,7)

GLAZED BEETROOT / 25 PLN ^(V)

Beets in butter-balsamic emulsion, smoked cottage cheese, pumpkin seeds, pickled plum 220g (7,8)

MONKA FRIES / 22 PLN ^(V)

Thick-cut fries, choice of roasted garlic aioli or truffle mayo, Grana Padano, fresh spring onion 200g (1,3,6,7,10)

PUMPKIN WITH HUMMUS ^(VV)

Cardamom hummus, roasted pumpkin in orange glaze, passionfruit dressing, coriander 220g (11)

SCAMPI WITH BUTTER & WINE / 67 PLN

Prawns in warm butter-wine emulsion with garlic, Padron peppers, house focaccia 300g (1,2,6,7,10)

SALMON GRAVLAX / 59 PLN

Cured salmon with salt & dill, beetroot dumplings with ricotta, leek and pear salad 220g (1,4,7)

BEEF TARTARE WITH MONKA BREAD / 59 PLN

Hand-cut beef tenderloin, leek mayo, shallot, mustard seeds, pickled mushrooms, MONKA bakery bread 240g (1,3,6,7,10)

SOUPS

BOUILLABAISSSE / 39 PLN

Classic French fish soup with seafood, roasted vegetables, fennel salad 330g
(4,7,9,12,14)

SOUP OF THE DAY

Daily inspiration from our Head Chef

SALADS

ROASTED SWEET POTATO WITH LENTILS / 52 PLN (VV)

Roasted sweet potato, black lentil ragout with leek and spinach, mint salsa, tomato velouté, crispy parsley chips 400g (9)

CRISPY HALLOUMI SALAD / 47 PLN (V) (V)

Mixed greens, fried halloumi, avocado, pear, cherry tomatoes, raspberry-balsamic dressing, sunflower seeds 380g (7,8,10)

CHICKEN CAESAR / 49 PLN

Sous-vide chicken, romaine lettuce, MONKA bakery croutons, Grana Padano, anchovy dressing 380g (1,3,4,7,10)

PASTA DISHES

POTATO GNOCCHI / 55 PLN (V)

Homemade potato gnocchi, creamy mushroom sauce, ricotta, roasted Jerusalem artichoke, oyster mushroom, herb salsa 380g (1,3,7)

TAGLIATELLE WITH BURRATA / 67 PLN (V)

Tagliatelle pasta, buttery tomato sauce, creamy burrata, basil pesto, nut crunch 390g (1,3,7,8)

CARAMELLE WITH GAME / 63 PLN

Handmade candy-shaped pasta filled with pulled venison, pickled cabbage, spring onion, beef jus with cranberries 380g (1,3,7,9,10)

LASAGNE BOLOGNESE / 57 PLN (V)

Layers of fresh pasta, ragout alla bolognese, cheese sauce, Grana Padano, cherry tomatoes, basil 420g (1,3,7,9)

PLAT DU JOUR

Chef's daily pasta special — ask our team for today's recommendation.

FISH AND SEAFOOD

TUNA STEAK / 94 PLN

BGrilled tuna fillet, roasted butternut squash, pak choi, wakame salad, mussel beurre blanc 410g (4,7,14)

FRIED ZANDER WITH CRAYFISH / 92 PLN

Zander fillet, dill potato croquettes, vegetable julienne, pickled onion, crayfish bisque 430g (1,2,4,7,14)

MEAT

PORK SCHNITZEL ON THE BONE / 69 PLN

Pork chop on the bone, braised sauerkraut, potato purée, mushroom-beef sauce, pearl onion 520g (1,3,7)

CORN-FED CHICKEN / 68 PLN

Sous-vide corn-fed chicken breast, grilled romaine lettuce, salsa verde, roasted pumpkin purée with quinoa, porcini cream, forest fruit chutney (1,7,9)

AGED BEEF RUMPSTEAK / 110 PLN

ADry-aged rumpsteak, roasted parsley root purée, house pickles, demi-glace with forest fruits 300g (7,9)

AGED RIBEYE ON THE BONE / 159 PLN

Dry-aged ribeye steak (550–600g), grilled romaine lettuce, fresh herbs, demi-glace 640g (7,9)

SIDES

POTATO PURÉE / 14 PLN (V)

Potato purée with Grana Padano cheese and chives 200g (7)

ROASTED CAULIFLOWER / 24 PLN (V)

Roasted cauliflower, cheese sauce, herb pangrattato, Emilgrana cheese 180g (1,7)

MONKA FRIES / 22 PLN (V)

Thick-cut fries, roasted garlic aioli or truffle mayo, Grana Padano cheese, spring onion 200g (1,3,6,7,10)

PUMPKIN WITH HUMMUS / 25 PLN (VV)

Cardamom hummus, roasted pumpkin, passionfruit dressing, coriander 220g (11)

GLAZED BEETROOT / 25 PLN (V)

Beets in butter-balsamic emulsion, smoked cottage cheese, pumpkin seeds, pickled plum 220g (7,8)

NEAPOLITAN PIZZA

ANTICA

MARINARA / 28 PLN (VV)

Tomatoes, garlic, oregano, basil (1,9)

MARGHERITA / 34 PLN (V)

Tomatoes, mozzarella Fior di Latte, Grana Padano, olive oil, basil (1,7,9)

BUFALA MARGHERITA / 46 PLN (V)

Tomatoes, mozzarella Fior di Latte, Mozzarella di Bufala, Grana Padano, olive oil, basil (1,7,9)

MARGHERITA WITH PROSCIUTTO COTTO / 44 PLN

Tomatoes, mozzarella Fior di Latte, Prosciutto Cotto, Grana Padano, olive oil, basil (1,7,9)

MODERNISTICA

BURRATA / 58 PLN (V)

Tomatoes, colorful tomatoes, Sicilian oregano, garlic, burrata with pesto genovese filling, olive oil (1,7,8,9)

FUNGHI E PANCETTA / 49 PLN

Crème fraîche, mozzarella Fior di Latte, forest mushrooms, pancetta, black pepper, parsley (1,7,9)

GORGONZOLA / 48 PLN (V)

Mozzarella Fior di Latte, gorgonzola, Grana Padano, pickled pear, pine nuts, rocket (1,7,8)

PIZZA OF THE WEEK — ASK YOUR SERVER

Chef's current seasonal creation

CLASSICA

QUATTRO FORMAGGI / 56 PLN ^(v)

Mozzarella di Bufala, gorgonzola, pecorino, Grana Padano, confit garlic, honey, thyme
(1,7,8)

SALAME / 45 PLN

Tomatoes, Napoli salami, mozzarella Fior di Latte, cherry tomatoes (1,7,9)

PICANTE / 49 PLN

Tomatoes, mozzarella Fior di Latte, Calabrian nduja, Spianata salami, ricotta (1,7,9)

CAPRICCIOSA / 51 PLN

Tomatoes, mozzarella Fior di Latte, Prosciutto Cotto, artichokes, mushrooms, olives
(1,7,9)

MORTADELLA STRACCIATELLA / 59 PLN

Mozzarella Fior di Latte, mortadella, stracciatella, pistachios (1,7,8)

PARMA / 59 PLN

Tomatoes, mozzarella Fior di Latte, Prosciutto Crudo, rocket, Grana Padano (1,7,8)

DESSERTS

MONKA TIRAMISU / 34 PLN ^(V)

House tiramisu, warm raspberry sauce, vanilla ice cream, chocolate crumble 220g (1,3,7)

VANILLA CHEESE CREAM / 35 PLN ^(V)

Vanilla cream cheese, plum & orange compote, cream ice cream, dried meringue (1,3,7)

AFFOGATO / 22 PLN ^(V)

Vanilla ice cream drowned in hot espresso, cocoa 150g (7)



POLISH WINES

(12,5cl, 75cl)

ZORZA 73 BRUT / 190 PLN

ZIELONOGÓRSKIE | POLAND | CHARDONNAY, PINOT NOIR | 12.5%
Sparkling, citrusy, fresh, complex, ethereal

CHARDONNAY BETON KAMIL BARCZENTEWICZ / 200 PLN

LUBELSKIE | POLAND | CHARDONNAY | 13%
Buttery, vanilla, oaky, rich, elegant

CUVÉE SILESIAN / 36 • 180 PLN

DOLNOŚLĄSKIE | POLAND | JOHANNITER, SOLARIS, HIBERNAL, BIANCA | 12%
Fresh, floral, apple, crisp, light

JOHANNITER TURNAU / 270 PLN

ZACHODNIOPOMORSKIE | POLAND | JOHANNITER | 9,5%
Floral, peach, mineral, elegant, refreshing

PINOT BLANC KAMIL BARCZENTEWICZ / 36 • 180 PLN

LUBELSKIE | POLAND | PINOT BLANC | 12,5%
Floral, fruity, delicate, elegant, fresh

RATED R DOM BLISKOWICE / 190 PLN

MAŁOPOLSKI PRZEŁOM WISŁY | POLAND | RIESLING | 11,9%
Citrus, mineral, light, fresh, acidity

RIESLING KAMIL BARCZENTEWICZ / 195 PLN

LUBELSKIE | POLAND | RIESLING | 12,5%
Citrus, peach, mineral, acidic, crisp

ULTRA DOM BLISKOWICE / 250 PLN

MAŁOPOLSKI PRZEŁOM WISŁY | POLAND | JOHANNITER | 11,8%
Apple, peach, balanced, acidity, elegant

DOBRE MODRE KAMIL BARCZENTEWICZ / 250 PLN

LUBELSKIE | POLAND | BLAUFRÄNKISCH | 12%
Dark fruits, spicy, oaky, tannic, structured

MONDAY LISA DOM BLISKOWICE / 30 • 160 PLN

MAŁOPOLSKI PRZEŁOM WISŁY | POLAND | RONDO, REGENT | 10,8%
Fruity, tannic, forest berries, light, fresh

PINOT NOIR MINOR KAMIL BARCZENTEWICZ / 250 PLN

LUBELSKIE | POLAND | PINOT NOIR | 12%
Red fruits, elegant, smooth, tannic, delicate

SPARKLING WINES

(12,5cl, 75cl)

CORVEZZO LINEA CLASSICA ORGANIC PROSECCO DOC / 20 • 120 PLN

VENETO | ITALY | GLERA | 11%
Apple, pear, refreshing, delicate

DOMAINE HAAG CREMANT / 30 • 180 PLN

ALSACE | FRANCE | PINOT BLANC, RIESLING, PINOT GRIS | 12,5%
Mineral, citrus, yeasty, elegant

G.H. MUMM BRUT / 345 PLN

CHAMPAGNE | FRANCE | PINOT NOIR, PINOT MEUNIER, CHARDONNAY | 12,5%
Citrus, yeasty, light, elegant, mineral

PERRIER JOUET GRAND BRUT / 385 PLN

CHAMPAGNE | FRANCE | PINOT NOIR, PINOT MEUNIER, CHARDONNAY | 12,5%
Floral, vanilla, apple, mineral, sparkling

PROA CAVA BRUT / 110 PLN

CATALONIA | SPAIN | XAREL-LO, MACABEO, PARELLADA | 11%
Citrus, yeasty, apple, elegance

VONWINNING EXTRA BRUT / 180 PLN

PALATINATE | GERMANY | RIESLING | 11,5%
Sparkling, citrus, mineral, acidity, delicate bubbles

DOM PÉRIGNON VINTAGE 2013 / 1690 PLN

CHAMPAGNE | FRANCE | CHARDONNAY, PINOT NOIR | 12,5%
Complex, creamy, citrus, mineral, elegant

WHITE WINES

(12,5cl, 75cl)

CHRISTOPH BAUER GRAUER

BURGUNDER BIO / 30 • 150 PLN

WEINVIERTEL | AUSTRIA | PINOT GRIS | 14%
Apricot, almonds, mineral, full-bodied, structured

LE NICCHIOLE CHARDONNAY DI TOSCANA / 19 • 95 PLN

TUSCANY | ITALY | CHARDONNAY | 12,5%
Buttery, baked apple, citrus, vanilla, light-bodied

HAHA MARLBOROUGH SAUVIGNON BLANC / 36 • 180 PLN

MARLBOROUGH | NEW ZEALAND | SAUVIGNON BLANC | 12,5%
Tropical fruits, citrus, grassy, vibrant, intense

TENUTA ULISSE PECORINO TERRE DI CHIETI IGP

/ 36 • 180 PLN

ABRUZZO | ITALY | PECORINO | 13%
Citrus, floral, herbal, mineral, structured

VON WINNING WEISSERBURGUNDER / 30 • 150 PLN

PALATINATE | GERMANY | PINOT BLANC | 12,5%
Apple, pear, light, elegant, subtle

WEINGUT THANISCH HOCHGEWACHS

FEINHERB / 34 • 170 PLN

RHEINHESSEN | GERMANY | RIESLING | 8,5%
Sweetness, peach, honey, acidity, balanced

DOMAINE HAAG GEWURZTRAMINER AOC / 195 PLN

ALSACE | FRANCE | GEWÜRZTRAMINER | 13%
Lychee, rose, exotic, spicy, aromatic

GAŠPER MALVAZIJA ZGP / 180 PLN

GORIŠKA BRDA | SLOVENIA | MALVASIA | 13,5%
Floral, honey, apricot, nutty, mineral

IMBUKO DU PLEVAUX CHENIN BLANC-VIOGNIER / 170 PLN

WESTERN CAPE | SOUTH AFRICA | CHENIN BLANC, VIOGNIER | 14%
Fruity, floral, honeyed, fresh, complex

LAVIS RIESLING DOC / 160 PLN

TRENTINO-ALTO ADIGE | ITALY | RIESLING | 12,5%
Floral, citrus, mineral, crisp, elegant

BODEGAS PIEDRA VERDEJO RUEDA DO / 160 PLN

RUEDA | SPAIN | VERDEJO | 13,5%
Melon, apple, minerality, lightness, acidity

CHEMIN DE LA SERRE COLOMBARD / 95 PLN

GASCONY | FRANCE | COLOMBARD | 11%
Crisp, green apple, citrus, refreshing, light

CONDE VILAR VINHO VERDE / 90 PLN

MINHO | PORTUGAL | LOUREIRO, ARINTO, TRAJADURA | 10,5%
Light, sparkling, citrus, green apple, refreshing

N. POTEL CHABLIS '21 / 280 PLN

CHABLIS, BURGUNDY | FRANCE | CHARDONNA | 12,5%
Mineral, citrus, floral, elegant, fresh

PIOGGIO MAESTRINO VERMENTINO / 150 PLN

TUSCANY | ITALY | VERMENTINO | 12%
Fresh, floral, citrus, herbal, mineral

REVERDY & FILS SANCERRE AOP / 300 PLN

LOIRE VALLEY | FRANCE | SAUVIGNON BLANC | 12,5%
Mineral, green pepper, citrus, freshness, long finish

***TENUTE SALVATERRA ANTICA VIGNA
DELLE VENEZIE DOC / 120 PLN***

VENETO | ITALY | PINOT GRIGIO | 12%
Apple, pear, light, refreshing, delicate

***WEINGUT WALDSCHUTZ GRÜNER
VELTLINER KAMPTAL DAC / 120 PLN***

KAMPTAL | AUSTRIA | GRÜNER VELTLINER | 12%
White pepper, green apple, minerality, floral, citrus

WEINGUT THANISCH LEISERER KABINETT FEINHERB / 195 PLN

MOSEL | GERMANY | RIESLING | 11,5%
Sweet-sour, honey, peach, acidity, harmony

ORANGE , ROSÉ & FORTIFIED WINES

(12,5cl, 75cl)

OVEJA NARANJA BIO ORANGE / 25 PLN • 100 PLN

CASTILLA-LA MANCHA | SPAIN | GEWURZTRAMINER, MOSCATEL | 11,5%
Organic, Orange, Orange Peel, Tannic, Complex

CASTEL D'AGE 100% ORANGE

MIRACLE 0%SO₂ DO / 195 PLN

PENEDÈS | SPAIN | SAUVIGNON BLANC ORANGE | 11,5%
Orange Peel, Acidity, Fruity, Spicy, Structured

CHATEAU MINUTY M DE MINUTY AOP / 58 • 290 PLN

PROVENCE | FRANCE | GRENACHE, CINSAULT, SYRAH | 13%
Rosé, Floral, Fresh, Fruity, Elegant

QUINTA DA RAZA ROSÉ / 25 • 95 PLN

VINHO VERDE, MINHO | PORTUGAL | PADEIRO, VINHAO | 11,5%
Lightly Sparkling, Refreshing, Red Fruits, Delicate, Fresh

PORTO FINE TAWNY / 19 (75CL) • 195 PLN

PORTO | DOURO | PORTUGAL | MULTIPLE VARIETIES | 19%
Caramel, Nutty, Velvety, Apricot, Balanced

RED WINES

(12,5cl, 75cl)

CANTINE DE FALCO BOCCA DELLA VERITA IGP

/ 26 • 160 PLN

APULIA | ITALY | PRIMITIVO | 14%

Fruity, concentrated, tannic, long-lasting, structured

CHATEAU LA PETIT BARDE / 34 • 165 PLN

BORDEAUX | FRANCE | CABERNET SAUVIGNON, MERLOT | 13,5%

Dark fruits, vanilla, leather, elegance, structure

LAVIS MERLOT TRENTONO DOC / 34 • 150 PLN

TRENTINO-ALTO ADIGE | ITALY | MERLOT | 13%

Red fruits, spicy, smooth, elegant, full body

PULENTA ESTATE MALBEC / 39 • 280 PLN

MENDOZA | ARGENTINA | MALBEC | 14,5%

Dark fruits, chocolate, tannins, oaky, complex

BORGOGNO NO NAME / 450 PLN

PIEDMONT | ITALY | NEBBIOLO | 14,5%

Complex, tannic, cherries, long-lasting, structured

CHATEAU CROIX DES ROUZES'19 / 395 PLN

POMEROL, BORDEAUX | FRANCE | MERLOT, CABERNET FRANC | 14%

Plum, tannins, elegance, complexity, vanilla

CHRISTOPH BAUER ZWEIGELT BIO / 130 PLN

WEINVIERTEL | AUSTRIA | ZWEIGELT | 13%

Dark fruits, cherries, medium body, spicy, smooth

CONDE VALDEMAR TEMPRANILLO / 120 PLN

RIOJA | SPAIN | TEMPRANILLO | 13,5%

Red fruits, vanilla, leather, oaky, structured

ANTICA VIGNA RIPASSO / 170 PLN

VALPOLICELLA, VENETO | ITALY | CORVINA, RONDINELLA, CORVINONE | 14%
Cherry, dark fruits, smooth, oaky, medium body

GAŠPER PALAMIDA ZGP / 170 PLN

GORIŠKA BRDA | SLOVENIA | CABERNET SAUVIGNON, MERLOT | 12,5%
Dark fruits, chocolate, full body, complexity, elegance

I SODI CHIANTI CLASSICO '19 / 210 PLN

TUSCANY | ITALY | SANGIOVESE, CANAIOLO | 14,5%
Cherries, herbal, dark fruits, tannic, elegant

IMBUKO DU PLEVAUX PINOTAGE / 180 PLN

WESTERN CAPE | SOUTH AFRICA | PINOTAGE | 14,5%
Dark fruits, smoky, spicy, smooth, medium body

WILLIAM COLE GRAND RESERVA

CABERNET SAUVIGNON / 170 PLN

MAIPO VALLEY | CHILE | CABERNET SAUVIGNON | 13,5%
Oaky, black fruits, vanilla, chocolate, structured

IRONSTONE ZINFANDEL OLD VINE / 200 PLN

LODI, CALIFORNIA | USA | ZINFANDEL | 14,5%
Spicy, smoky, red fruits, vanilla, full body

JEAN BOUCHARD PINOT NOIR BOURGOGNE AOC / 330 PLN

BURGUNDY | FRANCE | PINOT NOIR | 13%
Light, fruity, elegant, spicy, mineral

LODALI BAROLO SANT'AMBROGIO'18 / 295 PLN

PIEDMONT | ITALY | NEBBIOLO | 14,5%
Tannic, dark fruits, spices, elegance, structure

BEGALI AMARONE CLASSICO'18 / 350 PLN

VALPOLICELLA, VENETO | ITALY | CORVINA, RONDINELLA | 13,5%
Raisins, chocolate, dark fruits, concentrated, dense

LOPEZ CRISTOBAL LA LINDE DO / 200 PLN

RIBERA DEL DUERO | SPAIN | TEMPRANILLO, MERLOT | 14,5%
Tannins, dark fruits, smooth, vanilla, elegant

MIMETIC / 170 PLN

CALATAYUD | SPAIN | GARNACHA | 14,5%
Juicy, red fruits, smooth, spicy, full body

PRIMUS PRIMITIVO DI MANDURIA / 160 PLN

APULIA | ITALY | PRIMITIVO | 14%
Ripe fruits, vanilla, chocolate, spices, full body

SAN CASIANO VALPOLICELLA SUPERIORE / 170 PLN

VALPOLICELLA | ITALY | CORVINA, RONDINELLA, ORSELETA | 14,5%
Cherries, spicy, delicate tannins, complex, elegant

TENUTA ULISSE MONTEPULCIANO D'ABRUZZO DOP / 195 PLN

ABRUZZO | ITALY | MONTEPULCIANO | 14%
Dark fruits, medium body, leather, vanilla, spicy