

MONKA

WHERE HISTORY CARRIES THE SCENT OF GOOD MOMENTS

Our story begins in the heart of **Toruń**, within the thick walls of a historic, baroque granary. For centuries, precious grain was stored right here, and today, beneath those same historic vaults, flour takes center stage once again. We've created a place where respect for the past meets a warm, laid-back atmosphere.

At **MONKA**, we believe in authenticity we don't take shortcuts. Our day is set to the rhythm of our house-baked sourdough bread, handmade pasta, and the live fire of a wood-fired oven that gives our dishes their unique character. From your morning coffee, through a flavorful lunch, to an evening dinner paired with a glass of excellent Polish wine every moment here tastes exceptional.

With the same passion and love for craftsmanship, we also invite you to **MONKA MŁYNY ROTHERA**, where the long history of milling meets our modern take on cuisine.

Pull up a chair to our table, pause for a moment, and feel the atmosphere.

MONKA. THE TASTE THAT CONNECTS.

INFORMATION

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

For groups of 8 or more people we add 10% waiter service.

List of allergens available in the menu.

If you have any food allergies or requirements dietary,
please inform the staff of the premises.

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

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

(V) – vegetarian (VV) – vegan

RESERVATION À LA CARTE

zjedz.my/monka_torun

56 660 61 00

RESERVATION GROUPS & EVENTS

rezerwacjemonka@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

NOCERELLA OLIVES / 18 PLN (VV)

Green Sicilian Nocerella olives, slow-cooked in olive oil with rosemary, garlic, chilli and lemon 140g

BREAD & BUTTER / 14 PLN (V)

Freshly baked sourdough bread from our MONKA bakery, served with whipped butter and sea salt 160g (1,6,7)

STARTERS

CARAMELISED PARSNIP / 24 PLN (V)

Parsnip glazed in butter, cauliflower purée, nut crunch, thyme, parsnip crisps 260g (3,7)

FRIES BY MONKA / 24 PLN (V)

Thick-cut fries, roasted potato espuma, grated Emilgrana cheese 280g (3,7,10,12)

BURRATA WITH SICILIAN VEGETABLES / 47 PLN (V)

Creamy burrata, tomato & aubergine caponata, dried black olives, basil pesto, garlic crostini 380g (1,7,8,9,10,12)

CAULIFLOWER CROQUETTES WITH LE GRUYÈRE / 34 PLN (V)

Crispy cauliflower croquettes, Le Gruyère cheese sauce, smoked paprika 280g (1,3,7,12)

CRISPY OYSTER MUSHROOMS / 34 PLN (V)

Oyster mushroom tempura, marinated enoki, chive mayo, pickled onion, yuzu-ponzu dressing 280g (1,3,6,7,12)

BEEF TARTARE / 59 PLN

Hand-cut beef tenderloin, pickled cucumber, pickled mustard seeds, prosciutto emulsion, MONKA toast, leek oil 240g (1,3,7,10,12)

SOUPS

ITALIAN BRODO / 42 PLN

Slow-cooked beef & chicken broth, vegetables, meat-filled tortellini 340g (1,6,9)

SOUP OF THE DAY

Ask our staff for today's seasonal recommendation.

SALADS

CRISPY LEAF SALAD / 26 PLN ^(V)

Endive, romaine, mizuna, cucumber, celery, ranch dressing with poppy seeds 280g
(3,7,9,10,12)

CHICKEN CAESAR SALAD / 49 PLN

Sous-vide chicken breast, romaine lettuce, house-smoked bacon, MONKA sourdough croutons, Emilgrana cheese, tonnato dressing 380g (1,3,4,7,10,12)

PASTA DISHES

AGNOLLOTI WITH SPINACH / 56 PLN ^(V)

Handmade ravioli, spinach cream cheese filling, brown butter & sage, Le Gruyère 380g
(1,3,7,8,12)

POTATO RAVIOLI WITH PRAWNS / 69 PLN

Potato & chorizo ravioli, prawns sautéed in wine & garlic butter, cherry tomatoes 460g

CANNELLONI WITH BEEF RAGÙ / 62 PLN

Pasta tubes, slow-cooked beef ragù, tomato sauce, baked with mozzarella 460g
(1,3,7,9,12)

TAGLIATELLE WITH BURRATA / 62 PLN ^(V)

Tagliatelle pasta, tomato sauce, cherry tomatoes, Apulian burrata, basil pesto, toasted nuts 390g (1,3,5,6,7,8,9)

TORTELLONI WITH VENISON / 66 PLN

Beetroot tortelloni, slow-roasted venison in red wine, blackcurrant gel, prosciutto emulsion 390g (1,3,7,9,10,12)

TORUŃ GINGERBREAD CULINARY TRAIL

TORUŃ STEAMED BUNS / 64 PLN

Traditional steamed bun, confit duck, pickled red cabbage, gingerbread-style spiced sauce, marinated pear 420g (1,3,7,12)



**TORUŃ
GINGERBREAD
CULINARY TRAIL**

MAIN COURSES

CELERIAC RISOTTO / 56 PLN ^(V)

Celeriac cooked risotto-style, black truffle cream, green apple 380g (6,8,9,10,12)

SALMON TROUT / 86 PLN

Roasted fillet, herbed orzo, vinegar beurre blanc, pearl onion, celery 410g
(4,7,9,10,12,14)

ROAST HALF CHICKEN / 64 PLN

Cayenne-marinated half chicken, red pepper & tomato purée, fresh salad 420g
(1,3,7,12)

BIG MONKA BURGER / 64 PLN

Smash burger of venison and beef, cheddar cheese, Big MONKA sauce, fries 300g
(1,3,7,10,12)

BONE-IN PORK SCHNITZEL / 66 PLN

Breaded pork chop, brown herb butter, fried egg, mustard mashed potatoes 490g
(1,3,7,10,12)

GRILLED RIB-EYE / 86 PLN

Polish rib-eye, handmade gnocchi, green pepper sauce, grilled romaine, roasted onion
420g (6,7,12)

DESSERTS

TIRAMISÙ / 34 PLN

Mascarpone cream, espresso-soaked sponge, gingerbread cigar biscuit 240g (1,3,7,12)

CHOCOLATE FONDANT / 36 PLN

Warm chocolate fondant, hazelnuts, raspberry sauce, vanilla ice cream 260g (1,3,7,8,12)

AFFOGATO / 25 PLN

Vanilla ice cream with hot espresso and cocoa 150g (7)



POLISH WINES

(12,5cl, 75cl)

FRESH & START

white, light, vibrant

MARGARET ZORZA / 190 PLN

LUBUSKIE | CHARDONNAY, PINOT NOIR | 12%
citrus, apple, freshness, fine bubbles

CUVÉE SILESIAN / 36 • 180 PLN

LOWER SILESIA | JOHANNITER, SOLARIS, HIBERNAL, BIANCA | 13%
apple, florals, crisp, light, fresh

MAJĄTEK DRZEWCZE SOLARIS / 180 PLN

LUBELSKIE | SOLARIS | 12%
apple, apricot, floral, gentle sweetness, freshness

CLASSICS FOR THE TABLE

white, Poland's best with food

KAMIL BARCZENTEWICZ PINOT BLANC / 36 • 180 PLN

LUBELSKIE | POLAND | PINOT BLANC | 12.5%
apple, pear, delicate, elegant, fresh

KAMIL BARCZENTEWICZ CHARDONNAY BETON / 220 PLN

LUBELSKIE | POLAND | CHARDONNAY | 13%
apple, citrus, creaminess, structure, minerality

KOJDER SOUVIGNIER GRIS / 220 PLN

WEST POMERANIA | POLAND | SOUVIGNIER GRIS | 12.5%
pear, apricot, herbs, creaminess, balanced

CHARACTER & TERROIR

white, for the curious about Poland

KAMIL BARCZENTEWICZ RIESLING / 220 PLN

LUBELSKIE | POLAND | RIESLING | 12.5%

lemon, peach, minerality, tension, crisp

DOM BLISKOWICE ULTRA / 225 PLN

MAŁOPOLSKI VISTULA GORGE | POLAND | JOHANNITER | 11.8%

apple, citrus, precision, minerality, fresh

DOM BLISKOWICE RATED R / 220 PLN

MAŁOPOLSKI VISTULA GORGE | POLAND | RIESLING | 11.9%

citrus, mineral, light, fresh, high acidity

LIGHT & JUICY

red, low tannin, freshness

DOM BLISKOWICE MONDAY LISA / 30 • 160 PLN

MAŁOPOLSKI VISTULA GORGE | POLAND | RONDO, REGENT | 10.8%

forest berries, fresh, gentle tannin, juicy, easy-drinking

CHARACTER & STRUCTURE

red, for the curious about Poland

KAMIL BARCZENTEWICZ DOBRE MODRE / 250 PLN

LUBELSKIE | POLAND | BLAUFRÄNKISCH | 12%

dark fruit, spice, structure, tannins, character

KAMIL BARCZENTEWICZ DOBRE MINOR / 50 • 250 PLN

CORAVIN | LUBELSKIE | POLAND | PINOT NOIR | 12%

raspberry, sour cherry, elegance, gentle tannin, lightness

SPARKLING WINES

(12,5cl, 75cl)

APERITIF & START

light, fresh

CORVEZZO HERITAGE PROSECCO VALDOBBIADENE DOCG BRUT / 30 • 150 PLN

VENETO | ITALY | GLERA | 11%
apple, pear, citrus, delicate bubbles, fresh

PROA CAVA BRUT / 20 • 110 PLN

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

CLASSICS & ELEGANCE

traditional method, classic varieties

MUMM CORDON ROUGE / 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

DOMAINE HAAG CREMANT / 180 PLN

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

BONE-DRY & FRESH

zero sugar, mineral

VONWINNING EXTRA BRUT / 180 PLN

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

WHITE WINES

(12,5cl, 75cl)

FRESH & CITRUS

light, fresh

CONDE VILAR VINHO VERDE / 95 PLN

VINHO VERDE | PORTUGAL | LOUREIRO, TRAJADURA | 10%
citrus, green apple, gentle spritz, very fresh

HAHA MARLBOROUGH FERN RIDGE / 36 • 180 PLN

MARLBOROUGH | NEW ZEALAND | SAUVIGNON BLANC | 13%
gooseberry, passion fruit, lime, fresh herbs, intense

WEINGUT WALDSCHÜTZ GRÜNER VELTLINER DAC / 150 PLN

AUSTRIA | KAMPTAL | GRÜNER VELTLINER | 12.5%
green apple, citrus, white pepper, freshness, minerality

SHORTWOOD CHENIN BLANC / 95 PLN

SOUTH AFRICA | WESTERN CAPE | CHENIN BLANC | 12.5%
apple, lemon, light honeyed note, fresh, easy-drinking

DIKA SAUVIGNON BLANC / 160 PLN

CROATIA | SLAVONIA | SAUVIGNON BLANC | 12.5%
gooseberry, lime, fresh herbs, crisp, zesty acidity

VON WINNING WEISSERBURGUNDER / 30 • 160 PLN

GERMANY | PFALZ | PINOT BLANC | 12%
apple, lemon, white flowers, clean, light

CREAMY & STRUCTURED

creamy, smooth

TRAMBUSTI LE NICCHIOLE CHARDONNAY DI TOSCANA / 25 • 120 PLN

TUSCANY | ITALY | CHARDONNAY | 13%
apple, vanilla, buttery, oak, soft

DOMAINE HAAG GEWÜRZTRAMINER AOC / 195 PLN

FRANCE | ALSACE | GEWÜRZTRAMINER | 13%
lychee, rose, spice, aromatic, soft

RIOJA VEGA TEMPRANILLO BLANCO RESERVA / 350 PLN

SPAIN | RIOJA | TEMPRANILLO BLANCO | 12.5%
apple, pear, subtle oak, creaminess, elegance

MINERAL & TERROIR

classics, elegant, balanced

REVERDY & FLIS SANCERRE AOP / 280 PLN

LOIRE VALLEY | FRANCE | SAUVIGNON BLANC | 13%
gooseberry, lemon, flint, high acidity, precision

WEINGUT THANISCH HOCHGEWÄCHS RIESLING / 32 • 160 PLN

MOSEL | GERMANY | RIESLING | 12%
lime, green apple, slate, tension, clean

TENUTA ULISSE PECORINO IGP / 36 • 180 PLN

ITALY | ABRUZZO | PECORINO | 13%
citrus, herbs, minerality, structure, food-friendly

DOMAINE HAAG RIESLING ZINNKOEPLÉ GRAND CRU / 290 PLN

FRANCE | ALSACE | RIESLING | 13%
citrus, peach, minerality, tension, long finish

LAVIS RIESLING DOC / 160 PLN

ITALY | TRENTO | RIESLING | 12.5%
lemon, green apple, minerality, crisp, dry

PIOGGIO MAESTRINO VERMENTINO / 160 PLN

ITALY | LIGURIA | VERMENTINO | 12.5%
citrus, Mediterranean herbs, salinity, freshness, mineral

CHRISTOPH BAUER GRAUER BURGUNDER BIO / 30 • 150 PLN

BURGENLAND | AUSTRIA | GRAUER BURGUNDER | 12.5%
pear, apple, almond, creamy, balanced

ORANGE WINES

(12,5cl, 75cl)

OVEJA NARANJA BIO ORANGE / 28 • 120 PLN

CASTILE-LA MANCHA | SPAIN | GEWÜRZTRAMINER, MOSCATEL | 11.5%
black tea, quince, tannin, complex, dry

SONNENGRUSS NAT / 32 • 160 PLN

AUSTRIA | WEINVIERTEL | RIESLING, GRÜNER VELTLINER | 11.5%
lemon, apple, white pepper, herbal, gentle tannin

ROSÉ WINES

(12,5cl, 75cl)

PINOT NOIR ROSÉ VON WINNING / 30 • 150 PLN

PFALZ | GERMANY | PINOT NOIR | 12%
strawberry, raspberry, freshness, dry, elegant

FORTIFIED WINES

(7,5cl, 75cl)

PORTO FINE TAWNY / 19 • 225 PLN

DOURO | PORTUGAL | BLEND | 19%
caramel, walnut, apricot, velvety, balanced

RED WINES

(12,5cl, 75cl)

LIGHT & JUICY

delicate, fruit-driven

REVERDY & FLIS SANCERRE ROUGE SILEX AOP / 330 PLN

LOIRE VALLEY | FRANCE | PINOT NOIR | 12.5%
sour cherry, raspberry, minerality, lightness, elegant

CHRISTOPH BAUER ZWEIGELT BIO / 26 • 130 PLN

BURGENLAND | AUSTRIA | ZWEIGELT | 12%
sour cherry, blackcurrant, pepper, fresh, juicy

DIKA FRANKOVKA / 160 PLN

CROATIA | SLAVONIA | FRANKOVKA | 12.5%
sour cherry, plum, spice, good acidity, juicy

CLASSIC & RELIABLE

classics, gentle tannins

RIOJA VEGA CRIANZA / 36 • 180 PLN

RIOJA | SPAIN | TEMPRANILLO | 13.5%
sour cherry, vanilla, spice, oak, classic

LAVIS MERLOT TRENTO DOC / 30 • 150 PLN

TRENTO | ITALY | MERLOT | 13%
plum, sour cherry, softness, gentle tannins, classic

RADICCA MONTEPULCIANO D'ABRUZZO DOC / 170 PLN

ABRUZZO | ITALY | MONTEPULCIANO | 13%
dark cherry, herbs, juiciness, kitchen-friendly, balanced

CHÂTEAU LA PETIT BARDE / 34 • 165 PLN

FRANCE | BORDEAUX | MERLOT, CABERNET SAUVIGNON | 13%
red fruit, herbs, soft tannins, classic

BOLD & STRUCTURED

spice, intensity, fruit

PULENTA ESTATE MALBEC / 56 • 280 PLN

CORAVIN | MENDOZA | ARGENTINA | MALBEC | 14%
dark fruit, plum, spice, structure, smooth

IMBUKO DU PLEVAUX PINOTAGE / 180 PLN

WESTERN CAPE | SOUTH AFRICA | PINOTAGE | 13.5%
plum, spice, subtle smokiness, full, soft

IRONSTONE ZINFANDEL OLD VINE / 200 PLN

CALIFORNIA | USA | ZINFANDEL | 14.5%
ripe fruit, spice, fruit sweetness, full

CANTINA DE FALCO PRIMITIVO DI MANDURIA / 38 • 190 PLN

APULIA | ITALY | PRIMITIVO | 14.5%
dark fruit, chocolate, spice, dense, intense

ANTICA VIGNA VALPOLICELLA CLASSICO RIPASSO / 170 PLN

VENETO | ITALY | CORVINA, RONDINELLA, CORVINONE | 14%
dried cherries, spice, softness, depth, structure

BUGLIONI AMARONE DELLA VALPOLICELLA

"IL LUSSURIOSO" / 400 PLN

VENETO | ITALY | CORVINA & CO. | 15.5%
dried fruit, cocoa, spice, power, long finish

BORGOGNO BAROLO CLASSICO DOCG / 420 PLN

PIEDMONT | ITALY | NEBBIOLO | 14%
rose, sour cherry, tar, tannins, built to age