



**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](http://zjedz.my/monka_torun)

577 720 955

## ***RESERVATION GROUPS & EVENTS***

[rezerwacjemonkabydgoszcz@gmail.com](mailto: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 SO<sub>2</sub> 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.

## TO START

### ***MARINATED GREEN OLIVES / 18 PLN <sup>(W)</sup>***

Italian olives, chilli, lemon, fresh herbs 120g (11)

### ***BREAD & WHIPPED BUTTER / 13 PLN <sup>(V)</sup>***

Sourdough bread from our bakery, whipped butter, sea salt 160g (1,7)

### ***FOCACCIA WITH BASIL PESTO / 29 PLN <sup>(V)</sup>***

Freshly baked focaccia, basil and pine nut pesto, roasted garlic aioli,  
extra virgin olive oil 300g (1,3,7,8)

### ***CRISPY WHITEBAIT WITH AIOLI / 23 PLN***

Fried small fish, roasted garlic aioli, Maldon salt 150g (1,3,4,10)

### ***PADRÓN PEPPERS WITH MALDON SALT / 24 PLN***

Roasted Padrón peppers, leek oil, Maldon salt 150g (6,9)

## SMALL PLATES

### ***ROASTED CAULIFLOWER WITH CHEESE / 25 PLN <sup>(V)</sup>***

Oven-roasted cauliflower, creamy cheese sauce, thyme crumble,  
Emilgrana cheese 210g (1,6,7)

### ***FRIES BY MONKA / 22 PLN <sup>(V)</sup>***

Thick-cut fries, roasted garlic aioli or truffle mayonnaise, Grana Padano,  
chives 200g (1,3,6,7,10)

### ***VEGETABLE RATATOUILLE WITH FETA / 32 PLN***

Grilled Provençal vegetables, pepper ajvar, salsa verde, Greek feta 230g (6,7,9,10)

### ***BEEF TARTARE WITH LOVAGE / 59 PLN***

Beef tenderloin, sous-vide egg yolk, lovage mayonnaise, shallot, mustard seeds,  
house pickles, potato crisps, MONKA bread 240g (1,3,6,7,10)

### ***CREAMY BURRATA / 48 PLN***

Burrata filled with basil pesto, lamb's lettuce, orange, strawberries,  
balsamic dressing, nut crumble, MONKA bread 240g (1,5,7,8,10,11)

### ***SCAMPI & MUSSELS ON FOCACCIA / 69 PLN***

Prawns in garlic butter-wine emulsion, baked green mussels with herbs,  
focaccia, parsley leek oil 320g (1,2,6,7,12,14)

### ***ROASTED CARROTS WITH LABNEH / 29 PLN <sup>(V)</sup>***

Roasted carrots, tahini labneh, pomegranate, chervil,  
caramelised cashews 220g (5,6,8,10,12)

## SOUPS

### *FISH CHOWDER / 39 PLN*

Creamy fish soup, buttery potatoes with bacon, mussels, prawns, fennel,  
dill 330g (2,4,6,7,9,10,14)

### *SOUP OF THE DAY*

# SALADS

## ***CRISPY HALLOUMI / 53 PLN <sup>(V)</sup>***

Mixed greens, golden fried halloumi, avocado, spiced pickled pear, cherry tomato, raspberry balsamic dressing, toasted sunflower seeds 380g (1,7,8,10)

## ***CAESAR WITH CHICKEN / 49 PLN***

Sous-vide chicken breast, romaine lettuce, MONKA croutons, Grana Padano, classic anchovy dressing 390g (1,6,9,10)

## ***CAESAR WITH PRAWNS / 65 PLN***

Prawns in butter-wine emulsion, romaine lettuce, MONKA croutons, Grana Padano, classic anchovy dressing 390g (1,6,9,10)

## PASTA

### ***BASIL GNOCCHI / 55 PLN <sup>(V)</sup>***

House potato gnocchi, creamy basil sauce, lemon ricotta, colourful cherry tomatoes, courgette, toasted pine nuts 360g (1,3,6,7,8,9)

### ***TAGLIATELLE WITH BEEF TENDERLOIN / 78 PLN***

Egg tagliatelle, grilled beef tenderloin, sun-dried tomatoes, red onion, courgette, beef demi-glace, Emilgrana cheese 390g (1,3,6,7,9,10)

### ***TERIYAKI CHICKEN FAGGOTINI / 59 PLN***

Pasta parcels with teriyaki chicken, edamame beans, pickled carrot, chicken pho jus, caramelised nuts 370g (1,3,5,6,7,8,9,10)

### ***LEMON RISOTTO WITH PRAWNS / 74 PLN***

Creamy lemon risotto with Grana Padano and mascarpone, sautéed garlic prawns, confit tomatoes, pea shoots 370g (2,6,7,9,10)

## FISH AND SEAFOOD

### ***SOUS-VIDE SALMON TROUT / 85 PLN***

Salmon trout, caviar beurre blanc, spinach tortellini with ricotta and shallot, fennel salad, grilled pak choi 370g (1,3,4,6,7,9,10)

### ***GRILLED OCTOPUS TENTACLE / 109 PLN***

Octopus tentacle, creamy mashed potatoes with crispy chorizo, broccoli, tomato velouté with chorizo oil 370g (6,7,9,10,14)

# MAIN COURSES

## ***VEGETARIAN CABBAGE ROLL / 53 PLN <sup>(V)</sup>***

Cabbage, pearl barley, vegetables, mashed potatoes, oyster mushroom ragout with herbs, roasted tomato sauce, parsley crisps 360g (6,9,10,12)

## ***CORN-FED CHICKEN SUPREME / 69 PLN***

Sous-vide corn-fed chicken, grilled romaine lettuce with herb salsa, carrot mousse with toasted quinoa, cream and pea sauce, currant apricot–orange chutney 385g (1,6,7,8,9,10)

## ***BONE-IN PORK SCHNITZEL / 69 PLN***

Breaded pork chop with bone, buttery mashed potatoes, cucumber salad, beef gravy, mini mushrooms with pearl onions 520g (1,3,6,7,9,10)

## ***AGED BEEF RUMP STEAK / 112 PLN***

Aged beef rump, roasted parsley root purée, pickled red onion, forest fruit demi-glace 300g (6,7,9)

## ***DRY-AGED BONE-IN RIB-EYE / 174 PLN***

Dry-aged rib-eye steak, grilled to preference, warm grilled romaine lettuce with herb salsa, demi-glace 640g (1,7,9)

# SIDES

## ***BUTTERY MASHED POTATOES / 15 PLN <sup>(V)</sup>***

Mashed potatoes, Grana Padano, chives 200g (7)

## ***FRIES BY MONKA / 22 PLN <sup>(V)</sup>***

Thick-cut fries, garlic aioli or truffle mayonnaise, Grana Padano, chives 200g (1,3,6,7,10)

## ***ROASTED CAULIFLOWER WITH CHEESE / 25 PLN <sup>(V)</sup>***

Oven-roasted cauliflower, creamy cheese sauce, thyme crumble, Emilgrana cheese 190g (1,6,7)

## ***VEGETABLE RATATOUILLE WITH FETA / 32 PLN***

Grilled vegetables, pepper ajvar, salsa verde, feta 230g (6,7,9,10)

## ***ROASTED CARROTS WITH LABNEH / 29 PLN <sup>(V)</sup>***

Roasted carrots, tahini labneh, pomegranate, chervil, caramelised cashews 220g (5,6,8,10,12)

## ***ROMAINE LETTUCE / 19 PLN <sup>(V)</sup>***

Romaine lettuce, ranch dressing, chives (7)

# NEAPOLITAN PIZZA

DOUGH WEIGHT 280–300 G

## ANTICA

### ***MARINARA / 28 PLN <sup>(VV)</sup>***

Tomatoes, garlic, Sicilian oregano, olive oil, basil (1,9)

### ***MARGHERITA / 34 PLN <sup>(V)</sup>***

Tomatoes, fior di latte mozzarella, Grana Padano, olive oil, basil (1,7,9)

### ***MARGHERITA BUFALA / 46 PLN <sup>(V)</sup>***

Tomatoes, fior di latte mozzarella, buffalo mozzarella, Grana Padano,  
olive oil, basil (1,7,9)

### ***MARGHERITA PROSCIUTTO COTTO / 44 PLN***

Tomatoes, fior di latte mozzarella, prosciutto cotto, Grana Padano, olive oil,  
basil (1,7,9)

## MODERNISTICA

### ***VEGETARIANA / 47 PLN***

Tomatoes, fior di latte mozzarella, grilled vegetables, Sicilian oregano,  
lemon ricotta (1,6,7,9)

### ***BURRATA / 59 PLN <sup>(V)</sup>***

Tomatoes, colourful tomatoes, burrata filled with pesto Genovese,  
Sicilian oregano, olive oil (1,7,8,9)

### ***GORGONZOLA / 48 PLN <sup>(V)</sup>***

Fior di latte mozzarella, gorgonzola, Grana Padano, pear, pine nuts, rocket (1,7,8)

## PIZZA OF THE WEEK

ASK YOUR SERVER ABOUT THE CHEF'S CURRENT SPECIAL

# CLASSICA

## ***QUATTRO FORMAGGI / 56 PLN***

Buffalo mozzarella, gorgonzola, pecorino, Grana Padano, confit garlic, honey, thyme (1,7,8)

## ***SALAME / 45 PLN***

Tomatoes, Napoli salami, fior di latte mozzarella, cherry tomatoes (1,7,9)

## ***PICANTE / 49 PLN***

Tomatoes, fior di latte mozzarella, Calabrian nduja, spianata salami, ricotta (1,7,9)

## ***CAPRICCIOSA / 53 PLN***

Tomatoes, fior di latte mozzarella, prosciutto cotto, artichokes, mushrooms, olives (1,7,8)

## ***PARMA / 59 PLN***

Tomatoes, fior di latte mozzarella, prosciutto crudo, rocket, Grana Padano (1,7,8)

## ***FRUTTI DI MARE / 65 PLN***

Fior di latte mozzarella, prawns in butter-wine emulsion, Venus clams, grilled lemon (1,2,6,7,14)

## DESSERTS

### ***TIRAMISÙ / 36 PLN <sup>(V)</sup>***

Mascarpone cream, espresso-soaked sponge, amaretto, cocoa, vanilla ice cream, warm raspberry sauce 220g (1,3,7)

### ***CHOCOLATE BROWNIE WITH MANGO / 36 PLN <sup>(V)</sup>***

Chocolate brownie, cocoa cream, mango–passion fruit sauce, vanilla ice cream, chocolate crumble 220g (1,3,7)

### ***AFFOGATO / 22 PLN <sup>(V)</sup>***

Vanilla ice cream topped with hot espresso 85g (3,7)

### ***ICE CREAM DESSERT / 36 PLN <sup>(V)</sup>***

Artisanal ice cream (2 flavours), seasonal fruit, chocolate crumble



# 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

***SENSUM LAXAS BRUT / 170 PLN***

GALICIA | SPAIN | ALBARIÑO | 12%  
citrus, lemon zest, brioche, honey, elegant 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

### **HABA 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

### **L'ESCALE AOC TOURAINE / 28 • 159 PLN**

LOIRE | FRANCE | SAUVIGNON BLANC | 12.5%  
citrus, gooseberry, white currant, pear, mineral

### **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 | TRENTINO | 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)

### **TRIS 2022 / 34 • 179 PLN**

ISTRIA | SLOVENIA | PINOT BLANC / MALVAZIJA / MUSKAT | 12.5%  
yellow apple, mirabelle plum, white flowers, chamomile, fresh, mineral

### **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

### **CHÂTEAU DE MANISSY CÔTES DU RHÔNE ROUGE / 135 PLN**

RHÔNE | FRANCE | GRENACHE / COUNOISE / CARIGNAN / SYRAH | 14%  
red berries, cherry, spices, Provence herbs, mineral

### **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**

TRENTINO | 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

### **FIREBRAND CABERNET SAUVIGNON / 32 • 170 PLN**

CALIFORNIA | USA | CABERNET SAUVIGNON | 13.5%  
blackcurrant, cherry, raspberry, pepper, juicy, smooth tannins

## **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