

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 olives from Sicily, confit in olive oil with rosemary, garlic, chili and lemon 140g

BREAD & WHIPPED BUTTER / 14 PLN ^(V)

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

CRISPY VEGETABLES / 28 PLN ^(VV)

Seasonal crudités and greens, roasted eggplant paste, olive oil 280g (11)

STARTERS

POTATO & CUCUMBER / 24 PLN ^(V)

Young potatoes roasted with garlic and thyme, lightly pickled cucumber, wild garlic oil, mint yogurt 260g (7)

ROASTED CARROTS / 28 PLN ^(V)

Young carrots roasted in our oven, orange, garlic, labneh, herb oil, chili crunch, black sesame, fresh dill 280g (6,7,8,11,12)

FRIED CALAMARI / 42 PLN

Fried calamari with garlic, chili, parsley and green olives, roasted shallot, served with our bread 240g (1,12,14)

TUNA CRUDO / 52 PLN

Chilli and ginger marinated tuna, compressed cucumber, watermelon with lime, agua fresca, chives 240g (4,6,11,12)

BEEF TARTARE / 59 PLN

Beef tenderloin, pickled mustard seeds, fermented cucumber, MONKA toast, red radish, wild garlic mayonnaise 240g (1,3,7,10,12)

SOUPS

ITALIAN BROTH / 42 PLN

Slow-cooked beef and poultry broth with vegetables, tortellini with meat filling 340g

SOUP OF THE DAY

Ask our staff for today's seasonal recommendation.

SALADS

SALAD WITH BAKED CAMEMBERT / 47 PLN ^(V)

Camembert baked in our oven with garlic and rosemary, crispy seasonal greens, pecans, strawberries, MONKA croutons, rosemary hot honey dressing 380g
(1,7,8,9,10,12)

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

SPINACH AGNOLOTTI / 56 PLN ^(V)

Handmade ravioli, creamy cheese with young spinach, brown butter with sage, Le Gruyère cheese 380g (1,3,7,8,12)

POTATO RAVIOLI WITH SHRIMP / 69 PLN

Handmade ravioli stuffed with potato and chorizo, shrimp cooked in wine and butter with garlic, cherry tomatoes 460g (1,3,7,9,12)

CANNELLONI WITH BEEF RAGÙ / 62 PLN

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

GREEN PAPPARDELLE WITH BURRATA / 67 PLN ^(V)

Handmade spinach pappardelle, garlic velouté, broad beans, crunchy pistachios, creamy burrata, black olive powder 380g (1,3,7,8,12)

MAFALDINE WITH PULLED GAME / 66 PLN

Ribbon pasta with slow-cooked game ragù braised in red wine, horseradish sauce, Emilgrana cheese 390g (1,3,7,9,10,12)

TORUŃ GINGERBREAD CULINARY TRAIL

TORUŃ STEAMED BUN / 66 PLN

Traditional steamed yeast bun, pulled pork shoulder, white turnip and cucumber coleslaw, gingerbread sauce, pickled strawberry 420g (1,3,7,12)



**TORUŃ
GINGERBREAD
CULINARY TRAIL**

MAIN COURSES

GREEN RISOTTO / 56 PLN ^(V)

Creamy risotto with spinach and wild garlic pesto, broad beans, green apple, green peas, Emilgrana cheese 380g (6,7,8,9,10,12)

GRILLED OCTOPUS TENTACLE / 104 PLN

Octopus tentacle, buttery potato purée, green pepper, wild garlic aioli, roasted carrot, pickled red onion 410g (6,7,9,12,14)

SALMON TROUT / 88 PLN

Roasted salmon trout fillet, broad bean, green pea and spinach salad, butter and white wine sauce with trout roe, fennel salad 410g (4,7,9,12,14)

CORN-FED CHICKEN SUPREME / 67 PLN

Marinated corn-fed chicken breast with cajun spices and herbs, grilled corn, carrot purée, roasting jus 380g (1,7,9,12)

BIG MONKA BURGER / 64 PLN

Caramelized smash burger of beef and game, red onion stewed in red wine, cheddar cheese, Big Monka sauce, fries with Emilgrana and chives 360g (1,3,7,10,12)

GRILLED PORK CHOP ON THE BONE / 69 PLN

Grilled pork chop on the bone, young cabbage, buttery potato purée, demi-glace with cracklings 510g (1,2,3,4,7,10,12,14)

BEEF TENDERLOIN SURF AND TURF / 146 PLN

Grilled bone-in pork loin, young cabbage with kimchi sauce, buttery mashed potatoes, crackling demi-glace sauce 510g (3,6,7,10,12,14)

DESSERTS

TIRAMISÙ / 34 PLN

Our take on the classic dessert, mascarpone cream, espresso-soaked sponge, gingerbread cigarette biscuit 240g (1,3,7,12)

AFFOGATO / 25 PLN

Vanilla ice cream poured over with hot espresso, cocoa 150g (7)

TORUŃ GINGERBREAD CULINARY TRAIL

GINGERBREAD MOUSSE / 36 PLN

Chocolate and gingerbread mousse, layered with kadaif pastry, sea salt, olive oil, cream ice cream 240g (1,3,7,8)





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 / 20 PLN

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

PROA CAVA BRUT / 25 • 1120 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 / 28 • 160 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

FERN RIDGE SAUVIGNON BLANC / 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

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

TENUTE SALVATERRA ANTICA VIGNA

DELLE VENEZIE DOC / 25 • 125 PLN

WŁOCHY | DELLE VENEZIE | PINOT GRIGIO | 12%
zielone jabłko, cytrusy, dojrzała gruszka, delikatna mineralność, świeży finisz

CREAMY & STRUCTURED

creamy, smooth

TRAMBUSTI LE NICCHIOLE CHARDONNAY / 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 ZINNKOEFLÉ

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)

SONNENGRUSS NAT / 32 • 160 PLN

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

CASTELL D'AGE 100% MIRACLE ORANGE / 34 • 170 PLN

PENEDÈS | SPAIN | SAUVIGNON BLANC | 12%
orange peel, dried apricot, tea, herbs, delicate tannins, mineral finish

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 ZWIEGELT BIO / 26 • 130 PLN

BURGENLAND | AUSTRIA | ZWIEGELT | 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 TRENTINO 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

BOLD & STRUCTURED

spice, intensity, fruit

PULENTA ESTATE MALBEC / 46 • 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