

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

NOCELLARA OLIVES / 18 PLN^(VV)

Green Sicilian olives confited in olive oil with rosemary, garlic, chilli and lemon 140g

BREAD & WHIPPED BUTTER / 14 PLN^(V)

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

PADRÓN PEPPERS / 24 PLN^(VV)

Grilled Padrón peppers, flaked sea salt, roasted garlic aioli 230g (3,10,12)

STARTERS

NEW POTATOES & CUCUMBER / 24 PLN^(V)

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

ROASTED YOUNG CARROTS / 28 PLN^(V)

Young carrots roasted in our oven with orange and garlic, labneh, herb oil, crispy chilli, black sesame, fresh dill 280g (5,6,7,11,12)

GRILLED OCTOPUS WITH CHORIZO / 62 PLN

Herb-marinated octopus tentacle, chorizo, capers, garlic, olive oil, chipotle aioli, homemade focaccia 280g (6,7,9,12,14)

TUNA TARTARE / 52 PLN

Hand-cut tuna, soy mayonnaise, chilli, coriander, crispy onion, spring onion, toasted sesame, MONKA toast 240g (3,4,6,11,12)

BEEF TENDERLOIN TARTARE / 59 PLN

Beef tenderloin, shallot, pickled mustard seeds, pickled cucumber, basil pesto, Emilgrana, chives, homemade focaccia 240g (1,12,14)

SOUPS

ROASTED TOMATO CREAM SOUP / 34 PLN ^(V)

Roasted tomato cream soup, burrata, basil pesto, focaccia 340g (1,6,9,12)

MUSHROOM BROTH / 38 PLN ^(V)

Mushroom broth with button mushrooms, oyster mushrooms and shiitake, finished with coconut milk, homemade pasta, boiled egg, caramelised shiitake, fried oyster mushroom 340g (1,3,6)

SALADS

SEASONAL TOMATOES WITH WHIPPED FETA / 36 PLN ^(V)

Seasonal tomatoes, Green Goddess dressing, pangrattato, whipped feta, grilled peach 380g (1,7,8,10,12)

CHICKEN CAESAR SALAD / 49 PLN

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

PASTA DISHES

SPINACH AGNOLOTTI / 56 PLN ^(V)

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

SHELL PASTA WITH SEAFOOD / 69 PLN

Artisan shell pasta, vongole, squid, king prawns, mussels, bouillabaisse sauce, parsley 420g (1,2,3,7,9,12,14)

CANNELLONI WITH BEEF RAGÙ / 67 PLN

Cannelloni filled with slow-cooked beef ragù, baked with béchamel and mozzarella, tomato sauce, basil pesto 420g (1,3,7,8,9,12)

CASARECCE WITH BURRATA / 65 PLN ^(V)

Artisan casarecce, spinach velouté, broad beans, crispy courgette, creamy burrata, black olive powder 420g (1,3,7,8,12)

TAGLIATELLE CACIO E PEPE

WITH BEEF TENDERLOIN / 79 PLN

Handmade tagliatelle, cacio e pepe sauce, pan-seared beef tenderloin 420g (1,3,7,9,12)

TORUŃ GINGERBREAD CULINARY TRAIL

TORUŃ-STYLE STEAMED BUN / 69 PLN

Traditional steamed yeast bun, slow-roasted game marinated in red wine, Polish frisée with mustard dressing, gingerbread jus, blackberries 390g (1,3,7,9,10,12)



**TORUŃ
GINGERBREAD
CULINARY TRAIL**

MAIN COURSES

MUSHROOM RISOTTO / 56 PLN ^(V)

Creamy risotto, oyster mushrooms, chanterelles, brown mushrooms, pecans, Emilgrana 380g (6,7,8,9,10,12)

SALMON TROUT / 88 PLN

Roasted salmon trout fillet, young spinach, roasted courgette, butter and white wine sauce with trout roe, almonds with brown butter 410g (4,7,9,12,14)

CORN-FED CHICKEN SUPREME / 67 PLN

Marinated corn-fed chicken breast, baby carrots glazed with butter and honey, grilled romaine lettuce, roasting jus 380g (1,7,9,12)

BIG MONKA BURGER / 68 PLN

Juicy beef burger made with rib-eye and beef shoulder, blue cheese, demi-glace, fries with Emilgrana and truffle paste 360g (1,3,7,10,12)

GRILLED BONE-IN PORK LOIN / 69 PLN

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

AGED BONE-IN RIB-EYE / 169 PLN

Aged bone-in rib-eye 500g, red wine sauce, thick-cut homemade fries, truffle paste, Emilgrana, grilled spring onion (1,2,3,7,9,12)

DESSERTS

TIRAMISÙ / 34 PLN

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

LEMON PANNA COTTA / 34 PLN

Lemon panna cotta, buttery crumble, marinated peach 260g (1,3,7,8,12)

AFFOGATO / 25 PLN

Vanilla ice cream poured over with hot espresso, 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 / 20 • 120 PLN

VENETO | ITALY | GLERA | 11%

apple, pear, citrus, delicate bubbles, fresh

PROA CAVA BRUT / 25 • 120 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 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)

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 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