

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 flavourful 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 a 10% service charge.

List of allergens available in the menu.

If you have any food allergies or dietary requirements,
please inform our staff.

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

If you require a VAT invoice, please inform our team
before placing your order.
(V) – vegetarian (W) – vegan

RESERVATION À LA CARTE

zjedz.my/monka_torun

56 660 61 00

GROUP & EVENT RESERVATIONS

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 ^(W)

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 flakes 160g
(1,6,7,11)

PADRÓN PEPPERS / 24 PLN ^(V)

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

STARTERS

CONFIT POTATOES & CHEESE RAREBIT / 28 PLN ^(V)

Potatoes confited in butter with thyme and garlic, creamy cheese sauce with mustard and beer, tomato salsa 260g (1,7,10)

CAULIFLOWER CROQUETTE / 28 PLN ^(V)

Cauliflower croquette, béchamel, Cheddar, fior di latte mozzarella, Emilgrana, Dijon mustard, creamy cheese sauce, grated Emilgrana, smoked paprika 260g (1,3,7,10)

BRUSSELS SPROUTS WITH ROASTED SHALLOT / 26 PLN ^(V)

Blanched Brussels sprouts in butter emulsion, caramelised shallot, horseradish cream, tarragon oil 260g (7)

BEEF TENDERLOIN TARTARE / 59 PLN

Beef tenderloin tartare, pickled apple, shallot, marinated saffron milk caps, mustard, oyster aioli, homemade focaccia 240g (1,3,4,6,10,12,14)

SOUPS

PUMPKIN CREAM SOUP / 28 PLN ^(V)

Roasted pumpkin cream soup, coconut ricotta, pickled pumpkin, spicy pumpkin seeds
340g (7)

CAULIFLOWER CREAM SOUP WITH SMOKED TROUT / 34 PLN

Velvety cauliflower and almond cream soup, smoked trout 340g (4,7,8)

SALADS

SALAD WITH ROASTED PUMPKIN & PEAR / 42 PLN ^(V)

Roasted pumpkin, blue cheese, pecans, mixed leaves, marinated pear, honey-mustard
dressing 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

GNOCCHI WITH GRILLED COURGETTE / 56 PLN ^(V)

Homemade potato gnocchi, creamy ricotta, butter emulsion, grilled green courgette, chive oil, pea shoots 380g (1,3,7)

RAVIOLI WITH ROASTED PUMPKIN / 58 PLN ^(V)

Handmade ravioli, roasted pumpkin, brown butter with sage, ricotta, amaretti biscuits 380g (1,3,7,8)

PAPPARDELLE WITH BISQUE / 69 PLN

Artisan pappardelle, creamy langoustine bisque, king prawns confited, chilli oil, parsley oil, olive powder, lemon gel 420g (1,2,3,7,9,12)

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 / 67 PLN ^(V)

Artisan casarecce, courgette cream, 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 / 72 PLN

Traditional steamed yeast bun, slow-roasted lamb, pickled red cabbage with raisins, coffee and gingerbread sauce 420g (1,3,7,9,12)



**TORUŃ
GINGERBREAD
CULINARY TRAIL**

MAIN COURSES

RISOTTO WITH GORGONZOLA / 62 PLN ^(V)

Creamy risotto, Gorgonzola DOP, marinated pear, dark chocolate 380g (7,9,12)

PAN-FRIED PIKE-PERCH FILLET / 85 PLN

Pan-fried pike-perch fillet, cockles in a creamy coconut curry sauce, roasted Chioggia beetroot, potato croquettes with pike-perch, samphire, parsley oil 410g (1,3,4,7,9,12,14)

CORN-FED CHICKEN / 67 PLN

Marinated corn-fed chicken breast stuffed with mushroom mousse, roasted pumpkin purée, grilled pak choi, delicate chicken jus 380g (7,9,12)

BIG MONKA BURGER / 68 PLN

Beef burger made from ribeye and shoulder cuts, shredded lettuce, pickled onion, mushroom mayonnaise, mozzarella sauce, MONKA fries 360g (1,3,7,10,11,12)

MARINATED BONE-IN PORK LOIN / 74 PLN

Juicy bone-in pork loin, confit potato, Brussels sprout kimchi, mushroom roasting jus 510g (1,3,7,9,12)

BEEF CHEEKS IN WINE / 88 PLN

Slow-braised beef cheeks in wine, celeriac purée, Jerusalem artichoke crisp, pickled pearl onion, chive oil 460g (7,9,12)

DESSERTS

TIRAMISÙ / 34 PLN

Mascarpone cream, sponge soaked in espresso and Amaretto 240g (1,3,7,8)

BASQUE CHEESECAKE WITH PEAR / 34 PLN

Creamy vanilla cheesecake from our bakery, pear chutney, pear sorbet 260g (1,3,7,8,12)

AFFOGATO / 25 PLN

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



POLISH WINES

(12.5cl, 75cl)

SPARKLING TO START

fresh, light, elegant

WINNICA GOSTCHORZE GOST ART / 200 PLN

LUBUSKIE | POLAND | PINOT BLANC, PINOT GRIS, RIESLING | 13%
peach, green apple, creamy bubbles, fresh acidity, dry

FRESH & LIGHT

white, light, crisp

CUVÉE SILESIAN / 36 • 180 PLN

LOWER SILESIA | POLAND | JOHANNITER, SOLARIS, HIBERNAL, BIANCA | 13%
apple, flowers, crispness, lightness, freshness

MAJĄTEK DRZEWCIE SOLARIS / 36 • 180 PLN

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

CLASSIC FOOD PAIRINGS

white, some of Poland's finest

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

MAJĄTEK DRZEWCIE WINEORANGE / 40 • 240 PLN

LUBELSKIE | POLAND | MUSCARIS, SOLARIS | 12.5%
candied citrus, quince, ripe peach, honey, black tea

 CORAVIN

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

LUBELSKIE | POLAND | PINOT NOIR | 12%
raspberry, sour cherry, elegance, gentle tannin, lightness

 CORAVIN

SPARKLING WINES

(12.5cl, 75cl)

APERITIF & START

light, fresh

CORVEZZO HERITAGE PROSECCO

VALDOBBIADENE DOCG BRUT / 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

SCHLOSS GOBELSBURG BRUT RESERVE / 240 PLN

KAMPTAL | AUSTRIA | GRÜNER VELTLINER, PINOT NOIR, RIESLING | 12%
pear, ripe peach, apricot, dried herbs, chamomile

G.H. MUMM CORDON ROUGE / 345 PLN

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

MAISON PERRIER-JOUËT GRAND BRUT / 385 PLN

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

DOMAINE HAAG CRÉMANT D'ALSACE BRUT / 28 • 160 PLN

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

WHITE WINES

(12.5cl, 75cl)

LIGHT & FRESH

light, crisp, clean

CONDE VILAR VINHO VERDE / 95 PLN

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

VON WINNING WEISSERBURGUNDER / 30 • 160 PLN

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

TENUTE SALVATERRA ANTICA VIGNA

DELLE VENEZIE DOC / 25 • 125 PLN

VENEZIE | ITALY | PINOT GRIGIO | 12%
green apple, citrus, ripe pear, delicate minerality, fresh finish

FRUITY & AROMATIC

fruity, aromatic, expressive

FERN RIDGE SAUVIGNON BLANC / 36 • 180 PLN

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

TRAMBUSTI LE NICCHIOLE CHARDONNAY / 25 • 120 PLN

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

DOMAINE HAAG GEWÜRZTRAMINER AOC / 195 PLN

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

TENUTA ULISSE PECORINO IGP / 36 • 180 PLN

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

WEINGUT THANISCH HOCHGEWÄCHS

RIESLING / 32 • 160 PLN

MOSEL | GERMANY | RIESLING | 12%
LIME, GREEN APPLE, SLATE, TENSION, CLEAN

ANTINORI GUADO AL TASSO BOLGHERI

VERMENTINO DOC / 50 • 280 PLN

BOLGHERI | TUSCANY | ITALY | VERMENTINO | 12.5%
citrus, white peach, flowers, freshness, minerality

FULL-BODIED & STRUCTURED

fuller, smooth, complex

EMILIANA NOVAS CHARDONNAY / 26 • 130 PLN

CASABLANCA VALLEY | CHILE | CHARDONNAY | 13.5%
tropical fruit, white fruit, hazelnut, subtle oak, fresh acidity

RIOJA VEGA TEMPRANILLO

BLANCO RESERVA / 58 • 350 PLN

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

 CORAVIN

CHRISTOPH BAUER GRAUER BURGUNDER / 30 • 150 PLN

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

MINERAL & TERROIR

classics, elegant, balanced

WEINGUT WALDSCHÜTZ GRÜNER VELTLINER DAC / 150 PLN

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

SAN LEONARDO VETTE / 36 • 180 PLN

TRENTINO | ITALY | SAUVIGNON BLANC | 12.5%
gooseberry, white peach, fresh herbs, crispness, minerality

REVERDY & FLIS SANCERRE AOP / 50 • 280 PLN

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

 CORAVIN

DOMAINE HAAG RIESLING ZINNKOEFLÉ

GRAND CRU / 55 • 290 PLN

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

 CORAVIN

DOMAINE LUCIE THIÉBLEMONT CHABLIS / 55 • 290 PLN

CHABLIS | BURGUNDY | FRANCE | CHARDONNAY | 12.5%
white flowers, green apple, minerality, salinity, fresh acidity

 CORAVIN

NATURAL WINES

(12.5cl, 75cl)

free-spirited, fresh, less obvious

TENUTA DI MONTE ANTICO MARMENNA

BIANCO / 🍷 24 • 120 PLN

TUSCANY | ITALY | TREBBIANO | 13.5%

baked apple, pear, apricot, orange blossom, jasmine tea

TENUTA DI MONTE ANTICO MARMENNA

ROSSO / 🍷 24 • 120 PLN

TUSCANY | ITALY | SANGIOVESE | 11.5%

cherry, blackcurrant, cranberry, strawberry, fresh almonds

ORANGE WINES

(12.5cl, 75cl)

aromatic, herbal, with delicate tannins

SONNENGRUSS NAT / 🍷 32 • 160 PLN

WEINVIERTEL | AUSTRIA | RIESLING, GRÜNER VELTLINER | 11.5%

lemon, apple, white pepper, herbal, gentle tannin

KITSI & KITSMATSURI RKATSITELI ORANGE / 🍷 28 • 140 PLN

KAKHETI | GEORGIA | RKATSITELI | 11.5%

pear, nectarine, mango, citrus, wild herbs

ROSÉ WINES

(12.5cl, 75cl)

light, fresh, dry

PINOT NOIR ROSÉ VON WINNING / 🍷 30 • 150 PLN

PFALZ | GERMANY | PINOT NOIR | 12%

strawberry, raspberry, freshness, dry, elegant

MOLÌ PET NAT IGT BUGLIONI / 120 PLN

VENETO | ITALY | MOLINARA | 11%

rosé, natural, citrus, bread notes, delicate bubbles

RED WINES

(12.5cl, 75cl)

LIGHT & JUICY

delicate, fruit-driven

REVERDY & FLIS SANCERRE ROUGE

SILEX AOP / 155 • 330 PLN

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

 CORAVIN

CHRISTOPH BAUER ZWEIGELT BIO / 126 • 130 PLN

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

CLASSIC & RELIABLE

classics, gentle tannins

RIOJA VEGA CRIANZA / 136 • 180 PLN

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

RADICCA MONTEPULCIANO D'ABRUZZO DOC / 170 PLN

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

CHÂTEAU LA PETIT BARDE / 134 • 165 PLN

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

ANTINORI GUADO AL TASSO CONT'UGO / 166 • 400 PLN

BOLGHERI | TUSCANY | ITALY | MERLOT | 14%
ripe cherry, blackberry, Mediterranean herbs, liquorice, velvety tannins

 CORAVIN

MATURE & COMPLEX

deep, elegant, long finish

BUGLIONI AMARONE DELLA VALPOLICELLA "IL LUSSURIOSO" / 166 • 400 PLN

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

 CORAVIN

BORGOGNO BAROLO CLASSICO DOCG / 170 • 420 PLN

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

 CORAVIN

BOLD & STRUCTURED

spice, intensity, fruit

TWO HANDS TENACITY OLD VINE / 30 • 170 PLN

MCLAREN VALE, BAROSSA VALLEY | AUSTRALIA | SHIRAZ | 14%
dark cherry, plum, forest fruit, cloves, cedar

PULENTA ESTATE MALBEC / 280 PLN

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

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

FORTIFIED & SWEET WINES

(7.5cl, 12.5cl, 75cl)

PORTO FINE TAWNY / 19 ^{7.5CL} • 225 PLN

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

WEINGUT GUNDERLOCH JEAN BAPTISTE

RIESLING KABINETT / 28 ^{12.5CL} • 165 PLN

RHEINHESSEN | GERMANY | RIESLING | 10.5%
ripe citrus, apricot, nectarine, flowers, warm stone