

STARTERS

1. Classic beef steak tartare PLN 39

Beef steak tartare (100 g) served with egg yolk, gherkins, onion, marinated mushrooms, bread and butter

2. Platter of smoked meats PLN 56

Five types of in-house smoked meats (500 g), served with gherkins, horseradish, mustard and pretzels. A portion for two.

3. Beer drinker's cheese board PLN 52 V

Selection of five cheeses with accompaniments

4. Vegan snack board PLN 48 V+

Hummus with falafel, a selection of vegan cheeses from the Vege sisters, olives, nuts, figs, kimchi and bread

5. Curry Wurst PLN 28

German-style curry sausage served with hot curry ketchup sauce, pickles and an in-house baked pretzel

6. Beer snacks PLN 27 V

Sweet potato chips (150 g), onion rings (7 pcs) and cheddar cheese chunks (6 pcs), served with a sauce of choice (ketchup, vegan mayo, Sriracha mayo, or fresh yoghurt and herb dip)

7. Chicken wings PLN 28 H

Baked chicken wings in hot Gochujang sauce, served with fresh yoghurt and herb dip and Sriracha mayo

8. Sweet potato chips with Kimchi PLN 26 V+ H

Sweet potato chips served with hot, in-house made Kimchi, chives, a mild vegan sauce, and lime

9. Burrata V

Served with cherry tomatoes, sun-dried tomatoes, red onion, nuts, garlic pesto and bread

10. In-house smoked ribs PLN 28

Served with mustard and honey sauce and a pretzel

11. Chunky potato / Sweet potato chips PLN 14/17 V+

Served with a sauce of choice (ketchup, vegan mayo, Sriracha mayo, or fresh yoghurt and herb dip)

SOUPS

1. Fish soup PLN 32

Salmon, cod fish and mussel soup (350 ml) served with sour cream and a pretzel

CIABATTAS

1. Pulled ciabatta PLN 34 H

Slow-roasted pulled pork in a ciabatta roll, served with Sriracha mayo and coleslaw

2. Vegan ciabatta PLN 34 V+ H

Pulled jackfruit with red lentils, red onion, vegan BBQ sauce, vegan coleslaw and vegan mayo

SALADS

1. Cesar salad PLN 38

Mix of lettuces, sous vide chicken breast, bacon, cherry tomatoes, red onion and Cesar dressing, served with bread

2. Smoked duck salad PLN 38

Mix of lettuces, in-house smoked duck meat, goat cheese, pear, cherry tomatoes, red onion and balsamic vinegar

3. Pear salad PLN 36 V

Vegan feta cheese marinated in olive oil, pear, cashews, tomatoes, red onion and a dressing, served with bread

4. Seafood salad PLN 47

Mix of lettuces, in-house smoked prawns and squid, chili peppers, mango, red onion, cherry tomatoes, shrimp-flavoured oil, dressing

KIDS MENU

1. Chicken strips PLN 20

Strips of chicken fillet pan-fried in crispy batter (100 g), chunky potato chips, creamy cucumber salad and ketchup

2. Cod fingers PLN 20

Cod in crispy batter, served with potato chips, coleslaw and ketchup

CAKES AND DESSERTS

Fresh and different every day

Please ask our staff for today's specials.

MAIN COURSES

1. Battered pork chop PLN 49

Battered pork chop fried in lard, served with cooked potatoes in butter and creamy cucumber salad

2. Beer braised ham hock PLN 56

Ham hock braised in in-house brewed beer, served with fried cabbage and fried potatoes

3. Pork ribs PLN 75

Pork ribs (700 g) baked with Gold Carolina BBQ sauce, served with baked potatoes and fried cabbage

4. Cauliflower PLN 46 V+

In-house marinated cauliflower served with sweet potato purée and fresh vegetable salad

5. Salmon PLN 56

Baked with vegan basil pesto and panko breadcrumbs, served with wakame, edamame and pomegranate salad and sweet potato chips

6. Brewery sausage PLN 44

In-house smoked sausage, served with potato chips and fresh vegetable salad

7. Duck PLN 57

In-house smoked duck meat, served with mango, cherry tomato and red onion salad sprinkled with Grana Padano cheese and sweet potato purée

TO BOOK A TABLE

call 91 577 99 10

INFO@BROWARPODZAMKIEM.PL

V vegetarian

V+ vegan

H hot

Reconstruction of the tenement house housing *Browar Pod Zamkiem* began in 2001.

The tenement house is raised on the line of the medieval town walls, which were still here before the Second World War, when Szczecin used to be called Stettin. During the Second World War, the building and its closest surroundings were obliterated in carpet bombing raids. Panieńska Street is one of Szczecin's oldest streets with a proud mercantile history. In order to preserve the traditional character of the tenement house in the Castle Boroughs, it is designed to house a restaurant on the ground floor. As we were uncovering the magnificent brick arched ceiling in the basement, the idea was born to create a restaurant with a small brewery in a stylish interior.

The final concept was approved in 2013. What you can see today is the effect of many months work and part of the reconstruction process of Szczecin's Old Town.

Enjoy it with us!

Address:

ul. Panieńska 12

70-535 Szczecin

browarpodzamkiem.pl

fb.com/browarpodzamkiem

instagram.com/browar_pod_zamkiem

WARSZEWO

PILS

Light, clear, refreshing and strong flavoured,

golden-straw in colour. Subtly sweet maltiness dominated by hop bitterness in the finish. Malty flavours give way to stronger spicy and herbal aromas of the best quality hops.

0.3 | PLN 12

0.5 | PLN 15

1.0 | PLN 28

SŁONECZNE

WHEAT BEER

Light, naturally cloudy and refreshing, rich in flavour, with pronounced notes of clove and banana, and bready flavours of wheat malt. Delicately hopped, with an aromatic finish.

0.3 | PLN 12

0.5 | PLN 15

1.0 | PLN 28

SPECIAL

0.3 | PLN 12

0.5 | PLN 15

1.0 | PLN 28

Special beer is brewed on special occasions.

Please ask our staff for today's specials.

BEER TASTING BOARD

PLN 15

3 x 0,15 l of each of the available brews

We sell bottled beer to take away.

SPIRITS AND LIQUEURS

Vodka – 40 ml / 0.7 l

Absolut PLN 14/170

Ostoya PLN 14/170

Wyborowa PLN 12/140

Żubrówka PLN 12/140

Rum – 40 ml / 0.7 l

Havana Club 3YO PLN 17/190

Havana Club 7YO PLN 18/210

Kraken PLN 20/240

Sailor Jerry PLN 19/220

Whisky – 40 ml / 0.7 l

Jameson PLN 17/190

Bulleit Bourbon PLN 19/230

Jack Daniel's	PLN 19/230
Jack Daniel's Gentleman	PLN 25/270
Chivas Regal 15 YO	PLN 30/320
Chivas Regal 18 YO	PLN 38/380
Glenlivet 15YO	PLN 34/370
Glenlivet 18YO	PLN 39/390
Ardbeg 10YO	PLN 35/380
Glenmorangie 10YO	PLN 29/350
Glenfiddich 12YO	PLN 29/350

Gin – 40 ml / 0.7 l

Beefeater	PLN 17/19
Bombay Sapphire	PLN 24/260
Heritage Magnolia Gin	PLN 30/300

Tequila 40 ml / 0.7 l

Blanco	PLN 17/210
Gold	PLN 17/210
Patron Silver	PLN 27/290

Cognac/Brandy – 40 ml

Metaxa 5*	PLN 15
Metaxa 7*	PLN 17
Martel VS	PLN 19
Martel VSOP	PLN 27

Other – 40ml

Malibu	PLN 14
Cointreau	PLN 14
Vermouth	PLN 16
Becherovka	PLN 14
Passoa	PLN 14
Kahlua	PLN 14
Baileys	PLN 14
Campari	PLN 14
Jagermeister	PLN 14

WINE COOLERS

Aperol Spritz PLN 24

60 ml Aperol, 100 ml Frizzante, orange, topped up with fizzy water

Hugo PLN 24

100 ml Frizzante, elderberry flower syrup, fizzy water, lime and mint leaves

Gooseberry and Elderberry PLN 24

40 ml elderberry liqueur, 150 ml Frizzante, gooseberry puree, topped up with fizzy water

Raspberry Spritz PLN 24

40 ml Aperol, 150 ml Frizzante, orange, raspberry puree, topped up with fizzy water

COCKTAILS

Mojito Beer PLN 24

In-house brewed pils, bits of lime, mint leaves, brown sugar, topped with fizzy water

Mojito PLN 25

40 ml Havana 3YO, bits of lime, mint leaves, brown sugar, topped up with fizzy water

Long Island Iced Tea PLN 32

20 ml Wyborowa, 20 ml Olmeca Blanco, 20 ml Havana 3YO, 20 ml Beefeater, 20 ml Cointreau, lemon juice, topped up with Coca-Cola

Cuba Libre PLN 24

40 ml Havana 3YO, Coca-Cola, bits of lime

Tropical Passion PLN 26

20 ml Absolut Lime, 20 ml Absolut Grapefruit, 10 ml Passoa, Grenadine syrup, grapefruit juice

Lemon Drop Martini PLN 25

40 ml Wyborowa, 10 ml Triple Sec, lemon juice, sugar syrup

Millionaire PLN 27

40 ml Bulleit Bourbon, 15 ml Triple Sec, absinthe, elderberry syrup, lemon juice

Raspberry Whisky Sour PLN 27

40 ml Jameson, lemon, raspberry puree

COCKTAILS 0.00%

Virgin Mojito PLN 19

Lime, mint leaves, brown sugar, Sprite, topped with fizzy water

Iced tea PLN 15

In-house made iced tea with fruit

Smoothie PLN 19

Mr Blue /apple, strawberry, blueberry, blackcurrant/

Mr Popeye /apple, pineapple, banana, spinach/

Oro /apple, mango, banana, pineapple/

WINE

Biodynamic wine

Domaine Saint Rémy, Alsace, France

Riesling Vieilles Vignes PLN 110

White dry

Pinot Noir Reserve PLN 110

Red dry

Gewurztraminer Vieilles Vignes PLN 110

White semi-dry

Pinot Gris PLN 110
White dry

Pinot Auxerrois PLN 110
White dry

White wine by bottle

Turnau Solaris PLN 120
West Pomerania, Poland

Centanni Pecorino PLN 120
Marche, Italy
Urban Riesling PLN 80
Mosel, Germany

Red wine by bottle

Montefloris Marche Rosso PLN 110
Marche, Italy

Scaia Rossa PLN 100
Veneto, Italy

Wine by glass – 150 ml

House red wine PLN 17
Please ask our staff for the offer

House white wine PLN 17
Please ask our staff for the offer

De-alcoholised wine 0.0% PLN 18
Torres Muscat

Sparkling wine

San Martino, Prosecco Millesimato PLN 80
Extra Dry, DOC (Treviso, Italy) 750 ml

Frizzin Vino Frizzante Bianco PLN 15
Extra Dry (Italy) 150 ml

FREE WIFI
BPZ GUEST

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SOFT DRINKS

De-alcoholised beer pils or wheat	PLN 14
Redbull	PLN 13
Rajewscy apple juice	PLN 11
Fruit juice orange, grapefruit, blackcurrant	PLN 8
Soda Coca-Cola, Coca-Cola Zero, Sprite, tonic water	PLN 8
Mineral water fizzy or still 300 ml / 700 ml	PLN 7/14

COFFEE

(cow's milk, soy milk, oat milk)

Espresso	PLN 7
Espresso Doppio	PLN 9
Americano	PLN 9
Flat white	PLN 10
Cappuccino	PLN 12
Iced Coffee	PLN 12

TEAPIGS

Tea	PLN 13
earl grey	
english breakfast	
mao feng green tea	
jasmine pearls	
green tea with mint	
liquorice and mint	
chamomile flowers	
super fruit	
chocolate and mint	
chai tea	
honeybush and roibos	