

STARTERS

Classic beef steak tartare

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

48,-

Vegetable tartare

A classic in a plant version (100g). served with onion, mushrooms, and cucumber. Bread.

35,-

Platter of smoked meats

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

60,-

Beer drinker's cheese board

Five types of cheese (250 g) from an organic farm in Łomnice. A mix of cow's and goat's cheeses, served with sides, for two.

60,-

Vegan snack board

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

56,-

Szczecin's board

A mix of fish delicacies: homemade smoked herring, fish paprikas, mackerel and smoked cottage cheese paste, and breaded sardines. Served with bread and butter, for two.

63,-

Beer snacks

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)

29,-

Chicken wings

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

29,-

Sweet potato chips with Kimchi

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

27,-

Sheep's cheese pierogi

Served with melted butter, herbs, coarse black pepper, smoked cottage cheese, and chives.

25,-

Chunky potato / Sweet potato chips

15/18,-

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

15,-

ON THE SIDE

Basket of pretzels
Basket of bread rolls and butter
Basket of bread and butter
Sauce of choice

10,-

8,-

4,-

SOUPS

Fish soup

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

36,-

Goulash soup

Thick soup made of three types of meat, peppers and vegetables, served with a pretzel

36,-

CIABATTAS

Pulled ciabatta

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

37,-

Vegan ciabatta

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

36,-

SALADS

Cesar salad

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

43,-

Pear salad

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

42,-

KIDS MENU

Chicken strips

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

28,-

Cod fingers

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

28,-

CAKES AND DESSERTS

Fresh and different every day

Please ask our staff for today's specials.

MAIN COURSES

Battered pork chop

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

59,-

Beer braised ham hock

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

62,-

Pork ribs

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

75,-

Beef ribs

Beef ribs (500 g) served with chef's gravy, Dollar Chips and coleslaw
The Mexican classic with vegan meat and pearl barley. Served with nachos and coriander.

78,-

Chili sin carne

The Mexican classic with vegan meat and pearl barley. Served with nachos and coriander.

56,-

Salmon

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

69,-

Red lentil dahl

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

58,-

Roasted hen

Glazed with herbs, seasonings and butter, served with coleslaw, potato chips and two types of sauce

58,-

Fish in beer batter

Served with homemade remoulade, chips and coleslaw salad.

61,-

BOOK A TABLE

91 577 99 10

INFO@BROWARPODZAMKIEM.PL

W Vegetarian

P Hot

V Vegan



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!

Adres
ul. Panieńska 12,
70-535 Szczecin

browarpodzamkiem.pl

[fb.com/browarpodzamkiem](https://www.facebook.com/browarpodzamkiem)

[instagram.com/browar_pod_zamkiem](https://www.instagram.com/browar_pod_zamkiem)





WARSZEWO PILS

0,3l 14,-
0,5l 17,-
1,0l 32,-

Light, clear, refreshing and strong flavoured o 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.

SŁONECZNE WHEAT BEER

0,3l 14,-
0,5l 17,-
1,0l 32,-

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.

NIEBUSZEWO MARCH BEER

0,3l 15,-
0,5l 18,-
1,0l 34,-

Deep amber/copper coloured clear beer with thick white foam. Sweet and malty in taste, with bready and toasty notes balanced by rich and spicy tones of best quality hops.

SPECIAL BEER

0,3l 14,-
0,5l 17,-
1,0l 32,-

Special beer is brewed on special occasions. Please ask our staff for today's specials.

BEER TASTING BOARD

22,-

We sell bottled beer to take away.

SPIRITS AND LIQUEURS

Vodka - 40ml / 0.7l	
Absolut	16,- / 210,-
Ostoya	16,- / 210,-
Wyborowa	15,- / 180,-
Żubrówka with grass	15,- / 180,-
Rum - 40ml / 0.7l	
Havana Club 3YO	18,- / 230,-
Havana Club 7YO	24,- / 280,-
Kraken	25,- / 290,-
Sailor Jerry	23,- / 270,-
Whisky - 40ml / 0.7l	
Jameson	19,- / 240,-
Bulleit Bourbon	23,- / 270,-
Jack Daniel's	22,- / 260,-
Jack Daniels Gentelman	27,- / 340,-
Chivas Regal 15yo	30,- / 360,-
Chivas Regal 18yo	38,- / 400,-
Glenlivet 15yo	34,- / 380,-
Glenlivet 18yo	41,- / 440,-
Ardbeg 10yo	38,- / 400,-
Glenmorangie 10yo	28,- / 340,-
Glenfiddich 12yo	29,- / 350,-
Gin - 40ml / 0.7l	
Beefeater	18,- / 250,-
Bombay Sapphire	22,- / 300,-
Heritage Magnolia Gin	35,- / 300,-
Tequila - 40ml / 0.7l	
Blanco	21,- / 250,-
Gold	24,- / 280,-
Patron Silver	34,- / 360,-
Patron Gold	40,- / 460,-
Cognac/brandy - 40ml	
Metaxa 5*	18,-
Metaxa 7*	23,-
Martel VS	23,-
Martel VSOP	35,-
Other - 40ml	
Malibu	14,-
Cointreau	19,-
Vermouth	16,-
Becherovka	16,-
Passoa	16,-
Kahlua	16,-
Baileys	16,-
Campari	18,-
Jagermeister	18,-
Aperol	18,-

SPRITZ & COCKTAILS

Aperol Spritz	27,-
60 ml Aperol, 100 ml Frizzante, orange, topped up with fizzy water	
Hugo	27,-
100 ml Frizzante, syrop z kwiatów czarnego bzu, woda gazowana, limonka, mięta	
Raspberry Whisky Sour	29,-
40ml Jameson, cytryna, puree malinowe	
Mojito	29,-
40 ml Havana 3YO, cząstki limonki, mięta, cukier brązowy, woda gazowana	
Long Island Iced Tea	36,-
20 ml Wyborowa, 20 ml Olmeca Blanco, 20 ml Havana 3YO, 20 ml Beefeater, 20 ml Cointreau, sok z cytryny, cola	
Cuba Libre	28,-
40 ml Havana 3YO, coca - cola, cząstki limonki	
Tropical Passion	29,-
20 ml Absolut Lime, 20 ml Absolut Grapefruit, 10 ml Passoa, grenadyna, sok grejpfrutowy	
Orgasm	29,-
40 ml Baileys, 40 ml Kahlua, mleczko zagęszczone	
Negroni HERITAGE	38,-
40 ml HERITAGE Magnolia Gin, 40 ml Campari, czerwony Vermouth	
Old Fashioned	29,-
50 ml Bulleit Bourbon, syrop cukrowy, Angostura Bitters	
Goblin	29,-
50 ml Jägermeister, 30 ml wild strawberry syrup, lime juice, Sprite, topped with fizzy water	
Count Mast Negroni	36,-
40 ml Heritage Magnolia Gin, 40 ml Jagermeister, 40 ml Vermouth	
Pain killer	28,-
60 ml Kraken, 15 ml Malibu, orange juice, pineapple syrup, coconut cream	
Freedy Krueger	27,-
40 ml Jägermeister, orange juice, white peach syrup	
Cuba Libre	28,-
40 ml Havana 3YO, coca-cola, lime pieces	
Yuzu Gin Tonic	25,-
40 ml Beefeater, Yuzu Tonic, lemon juice	

HOT ALCOHOLIC DRINKS

Mulled wine	19,-
With lilac syrup, a cinnamon stick and cloves	
Liqueur tea cocktail	21,-
Black tea with a liqueur of choice (raspberry or quince), lemon and honey	
Rum tea cocktail	20,-
Black tea with dark rum, honey, lemon and rum-marinated raisins	
Chocolate and sour cherry	21,-
Classic Monbana drinking chocolate with sour cherry liqueur, chili flakes and whipped cream	

NON-ALCOHOLIC DRINKS

Virgin Mojito	19,-
lime, mint, sugar syrup	
Non-alcoholic beer	16,-
pils or wheat beer	
Non-alcoholic wine 0,0%	19,-
Torres Muscat	
Non-alcoholic mulled wine	19,-
Winter tea	20,-

SOFT DRINKS

Rajewscy apple juice	14,-
Redbull	15,-
Fresh juice	19,-
orange, grapefruit, mix 300 ml	
Fruit juice	9,-
orange, grapefruit, black currant	
Soda drinks	9,-
coca-cola, cola zero, sprite, tonic	
Water	8,- / 15,-
still or sparkling 300 ml or 700 ml	



FREE WIFI

BPZ GUEST

28,-

BOOK A TABLE

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COFFEE

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

Espresso	9,-
Espresso Doppio	12,-
Americano	13,-
Flat White	15,-
Cappuccino	16,-
MONBANA HOT CHOCOLATE	14,-

Tresor
Classic smooth drinking chocolate with a note of citrus aromas (33% cocoa content)

Salon de Thé Tradition
Classic velvety drinking chocolate with flowery and fruity aromas (33% cocoa content)

Supreme
Very dense Italian-style drinking chocolate with grainy and biscuity notes

Tresor Blanc
Velvety white drinking chocolate

Petit Dejeuner
Classic smooth drinking chocolate with barley flakes and notes of cinnamon (32% cocoa content)

Speculoos
Smooth and spicy drinking chocolate with black pepper, nutmeg, cloves, ginger, and cinnamon (32% cocoa content)

Noix de Coco
Smooth coconut flavoured drinking chocolate (32% cocoa content)

Vanille
Smooth vanilla flavoured drinking chocolate (33% cocoa content)

Orange
Smooth orange flavoured drinking chocolate (32% cocoa content)

De Noël
Smooth gingerbread flavoured drinking chocolate (32% cocoa content)

TEAPIGS

14,-

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
peppermint