BEEF & REEF

STEAKHOUSE · SEAFOOD

STEAKS

Fillet Steak

Beef fillet (filet mignon), exceptionally tender and juicy, with a pure, refined flavour

200 g · 119 / 300 g · 179

Ribeye

Black Angus beef, wet-aged. Richly marbled, exceptionally juicy and full of flavour

300 g · 179

T-bone

Black Angus beef, dry-aged for at least 21 days. A juicy combination of sirloin and fillet

500 g · 229

Porterhouse

Black Angus beef, dry-aged for at least 21 days. Sirloin with a generous portion of tender fillet, deep in flavour

600 g · 249

Tomahawk

Black Angus beef, dry-aged for at least 21 days. A spectacular ribeye cut with the long rib bone left on

900-1000 g · 499

SIDES

Steak fries	19
Green beans	19
Mashed potatoes	19
Roast potatoes	19
Sweet potato fries	24
Grilled vegetables	24
Side salad	24
Tomatoes with chimichurri	24
Beetroot with goat's cheese	24
Sugar snap peas	24

SAUCES

Peppercorn sauce	9
Chimichurri	9
Truffle sauce	12
Wild mushroom sauce	12



PRICES IN PLN

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FISH & SEAFOOD

Tuna Steak

Tuna, beans with sage, soy sauce,
olive oil, ponzu
119

Octopus Tentacle

Octopus, celery, capers, courgette, white wine,
olives, roasted potatoes
109



King Prawns with Chorizo

King prawns, butter, chorizo, garlic, parsley,
cherry tomatoes, white wine
57

Roasted Sea Bass

Whole roasted sea bass (branzino),
grilled vegetables, roast potatoes
109

Mussels in White Wine

Croatian-style mussels in dry white wine
with shallots, garlic and parsley
69

On selected days, enjoy:

LIVE MUSIC
&
LIVE COOKING*

*Pan-fried king prawns with chorizo,
cooked live.

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STARTERS

Beef Tartare

Beef fillet, pasteurised egg yolk, fermented cucumber, chive oil, onion, pickled mushrooms, anchovies

100 g · 59

Tuna Tartare

Bluefin tuna, avocado, ponzu, sesame, lime juice, red onion, capers

100 g · 59

Tuna Tataki

Tuna, honey, toasted sesame, ponzu, sesame oil, lobster mayonnaise

100 g · 69

Beetroot Carpaccio

Beetroot, walnuts, rocket, goat's cheese, balsamic dressing

48

Beef Carpaccio

Beef fillet, truffle paste, Parmesan, pickled mushrooms, rocket

59

Burrata Beef & Reef

Burrata, prawn ceviche, grilled ribeye, cherry tomatoes, chimichurri

48

SALADS

Beef & Reef Salad

Romaine lettuce, prawns, croutons, cherry tomatoes, grilled beef

69

Chicken Caesar

Romaine lettuce, Caesar dressing, caper crisps, croutons, Parmesan, anchovies, chicken breast

52

Prawn Caesar

Romaine lettuce, Caesar dressing, caper crisps, croutons, Parmesan, anchovies, prawns

55

Goat's Cheese Salad

Romaine lettuce, caramelised goat's cheese, cherry tomatoes, vinaigrette

49

On selected days, enjoy:

LIVE MUSIC
&
LIVE COOKING*

*Beef tartare hand-chopped at your table.

PRICES IN PLN

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PASTA

Beef & Reef Pasta

Tagliatelle, seafood, beef, cherry tomatoes, butter emulsion

69

Truffle Tagliatelle

Tagliatelle, butter, Parmesan, truffle paste, fresh truffle shavings

75

Forest Mushroom Tagliatelle

Tagliatelle, bay bolete mushrooms, white wine, garlic, parsley, Parmesan, farmhouse cream

59

Porcini Tortellacci

Italian pasta parcels filled with porcini and ricotta, in a creamy bay bolete sauce with Grana Padano

59

Green Tortellacci

Green Italian pasta parcels filled with mozzarella and spinach, in a farmhouse cream sauce with herb oil and Parmesan

53

MAIN COURSES

Grilled Chicken Breast

Grilled chicken breast with a fresh salad and sweet potato fries

49

Beef Cheeks

Beef cheeks with mashed potatoes and demi-glace

89

Goose Leg Confit

Goose leg slow-cooked in its own fat, with Silesian dumplings, cranberry sauce and sweet glazed beetroot

450 g · 199

BBQ Pork Rib

Sous-vide rib in BBQ sauce, roast potatoes, white cabbage slaw

99

Duck Breast

Sous-vide duck breast, orange sauce, celeriac purée, tenderstem broccoli

109



PRICES IN PLN

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STEAKHOUSE · SEAFOOD

SOUPS

Beef & Reef Soup

Mussels, prawns, beef, aromatic broth, roasted vegetables

52

Courgette Cream Soup

Courgette, mint, butter, croutons, herb oil

39

KIDS' MENU

Chicken Strips

Chicken fillet, fries, creamy cucumber salad

33

Tagliatelle with Parmesan

Tagliatelle, butter, Parmesan

36

SANDWICH

Beef & Reef

Beef fillet, prawns, mixed leaves, pickled mushrooms, lobster mayonnaise

52

Black Angus

Aged Black Angus beef, BBQ sauce, cheddar, pickled gherkin, crispy onions

49



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DESSERTS

Crème brûlée

Classic French custard with a caramelised brown sugar crust
37

Creamy Cheesecake

Vanilla ice cream, raspberry mousse, fruit
39

Polish Apple Pie

Oven-baked, with vanilla ice cream, fruit and icing sugar
34



TEA

Ceylon gold	20
Earl Grey	20
Black chili chocolate	20
Gunpowder green	20
Green jasmine	20
Forest fruits	20
Raspberry pear	20
Rooibos	20

LEMONADES

Classic (glass / carafe)	18 / 40
Flavoured (glass / carafe)	20 / 48

COFFEE

Espresso (single / double)	10 / 12
Americano	12
Cappuccino	14
Latte	15
Flat white	17

SOFT DRINKS

Water	10 · 330 ml / 20 · 700 ml
Fanta / Sprite	12 · 250 ml
Coca-Cola (original / zero)	12 · 250 ml
Cappy (orange / apple / multivitamin)	12 · 250 ml
Fuze Tea (peach / lemon)	12 · 250 ml

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DRAUGHT BEER

Grimbergen Blanche	19 / 29
Grimbergen Blonde	19 / 29
Grimbergen Double-Ambrée	19 / 29
	(330 / 500 ml)

BOTTLED BEER

Carlsberg Pilsner	18 · 500 ml
Somersby	19 · 400 ml
1664 Blanc	21 · 330 ml

ALCOHOL-FREE BEER

Žatecký	14 · 500 ml
Somersby	18 · 400 ml
Carlsberg	18 · 500 ml
1664 Blanc	18 · 330 ml
Paulaner Wheat Beer	20 · 500 ml

WHISKY

Tullamore D.E.W.	22 · 50 ml
Jack Daniel's	26 · 50 ml
Chivas Regal 12	29 · 50 ml
Maker's Mark	29 · 50 ml
Monkey Shoulder	33 · 50 ml
Glenfiddich 12	44 · 50 ml
Glenfiddich 15	59 · 50 ml

VODKA

Żubrówka Czarna	19 · 50 ml
Chopin (rye)	24 · 50 ml
Chopin (potato / wheat)	35 · 50 ml
Belvedere	37 · 50 ml

MOCKTAILS

Aperol Spritz	35
Hugo Spritz	35
Passion Spritz	35
Mojito	35
Gin Tonic	35

COCKTAILS

Aperol Spritz	39
Cosmopolitan	39
Espresso Martini	39
Hugo Spritz	39
Old Fashioned	39
Pornstar Martini	39
Whisky Sour	39
Gin Tonic	39
Mojito	39
Negroni	45
Signature cocktail	45

PRICES IN PLN

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WHITE WINE

Canyon Road Chardonnay	130
Nocturne Viorica (Purcari)	170
Pulpo Sauvignon Blanc	190
Ulrich Langguth Riesling	250
Chablis “Saint Martin” (Laroche)	399

RED WINE

Canyon Road Cabernet Sauvignon	130
Spier Signature Pinotage	150
Condado de Oriza Crianza	170
Edna Valley Pinot Noir	240
Primitivo di Manduria	240
Penfolds Max’s Shiraz-Cabernet	320

ROSÉ WINE

Cicada La Legende	190

SPARKLING WINE

Lamia Prosecco (Botter)	140
Bastets Cava Brut	200
Palmer La Réserve (Palmer & Co)	740

PRICES IN PLN

WINE BY THE GLASS

White (150 ml)

Canyon Road Chardonnay	26
Nocturne Viorica (Purcari)	34
Pulpo Sauvignon Blanc	37

Red (150 ml)

Canyon Road Cabernet Sauvignon	26
Condado de Oriza Crianza	34
Primitivo di Manduria	48

Rosé (150 ml)

Cicada La Legende	38

Sparkling (150 ml)

Lamia Prosecco (Botter)	28

