STARTERS/APPETIZERS

BURATTA
tomatoes, arugula, onion, raspberries, raspberry vinegar, pesto/ allergens: 1, 7, 8 — 39

ROASTED EGGPLANT BRUSCHETTA
Sun-dried tomato, olives, capers, mascarpone, truffle cream/ allergens: 1, 3, 6, 7 — 37

BEEF TENDERLOIN TARTARE
marinated mushrooms, shallots, sunflower seeds, cranberries, soy sauce, egg yolk, homemade bread with butter/ allergens: 1, 3, 6, 8, 11, 12 — 53

MARINATED TUNA TARTARE
edamame, peas, mango, tobiko roe, teriyaki sauce/ allergens: 1, 2, 4, 14 — 51

SOUPS

SOUR RYE SOUP WITH WHITE SAUSAGE
potatoes, mushrooms, cream, bacon, horseradish/ allergens: 1, 3, 7 — 34

DUCK BROTH
Chicken involtini, duck ravioli, vegetables, herbs/ allergens: 1, 3, 6, 7, 12 — 34

FISH SOUP „LAKSA"
shrimp, fish, coconut milk, red curry, rice noodles/ allergens: 2, 4, 6, 7 — 37

VEGETARIAN DISHES

SPINACH RAVIOLI
ricotta, hazelnuts, butter/allergens: 1, 3, 7, 8 — 40

BUTTERNUT SQUASH STEAK
quinoa, red curry, vegan feta, romaine lettuce, grilled vegetables/allergens: 1, 9 — 46

SEASONAL BEEF

GRILLED STEAK

ENTRECOTE 280G	108
ROAST BEEF 280G	108
LOIN 250G	118

+ selected side dish and sauce included

EXTRAS

BELGIAN FRIES	10
SWEET POTATO FRIES	15
MIXED SALAD WITH PUMPKIN SEEDS	9
GRILLED VEGETABLES	9
FRIED SPINACH	9
HOMEMADE BREAD WITH BUTTER	9

SAUCES

PEPPER	7
R52	7
GARLIC	6
TOMATO	6
DEMI GLACE	8

SALADS

GRILLED CHICKEN SALAD
camembert, lettuce, pomelo, grapes, cashews, cranberry-ginger emulsion, chimichurri toast/ allergens: 1, 3, 5, 7, 8 — 47

GOAT CHEESE AND ROASTED BEETROOT SALAD
goat cheese, feta, assorted lettuce, pumpkin seeds, honey mustard dressing/ allergens: 1, 3, 7, 12 — 43

GRILLED ROAST BEEF SALAD
grilled vegetables, salad selection, pumpkin seeds, mustard and honey dressing/ allergens: 1, 9, 10, 12 — 54

CAESAR SALAD WITH SHRIMP
romaine lettuce, cherry tomatoes, capers, Grana Padano cheese, croutons, Caesar dressing/allergens : 1, 2, 3, 4, 7 — 51

GRILLED PEAR SALAD
assorted lettuce, grapes, nuts, gorgonzola, citrus fruits, cranberry emulsion, garlic bread/ allergens: 1, 6, 7 — 46

MAIN COURSES

CORN CHICKEN
mushroom ragout, arancini, leek, poultry sauce/ allergens: 1, 3, 6, 7, 12 — 55

PORK CHEEKS
Pumpkin gnocchi, roasted pumpkin, red wine, fruit crumble/ allergens: 1, 2, 5, 7, 8, 9, 12 — 57

BEEF BOURGUIGNON
vegetables, wine, celery, roasted pepper salad/ allergens: 1, 3, 7, 9, 12 — 58

BBQ RIBS
hasselback potato, red cabbage salad, lime, dried plum, apples/ allergens: 5, 6, 12 — 55

DUCK
sweet potato steak, zucchini, blackcurrant, demi-glace sauce/ allergens: 1, 3, 12 — 66

ZŁOTNICKA PORK LOINT
mashed potatoes, demi-glace sauce, caramelized carrots/ allergens: 1, 12 — 58

FISH/SEAFOOD

MUSSELS IN WHITE WINE
shallot, garlic, butter, herbs/ allergens: 1, 2, 4, 12, 14 — 54

OVEN-BAKED SALMON
seafood salad, pearl couscous, vegetables, lemon hollandaise sauce/ allergens: 1, 2, 3, 4, 14 — 60

SHRIMP R52
shrimp in a creamy spicy mango sauce, shrimp in coconut tempura, grilled peach salad, cilantro, bread/ allergens: 1, 2, 4, 12 — 64

BOWL OF FRIED PERCH IN BEER TEMPURA
mixed salad, pumpkin seeds, R52 sauce, garlic sauce/ allergens: 1, 3, 4, 6, 12 — 57

GALICIAN-STYLE OCTOPUS
Potato, chorizo, sepia/ allergens: 2, 4, 6, 7, 12 — 65

PASTA

TAGLIATELLE BOLOGNESE
beef, vegetables, tomatoes, Grana Padano cheese/ allergens: 1, 3, 7, 9, 12 — 47

BLACK SPAGHETTI WITH SHRIMP IN WINE SAUCE
shallots, garlic, cherry tomatoes, red rawit peppers, parsley, Grana Padano cheese/ allergens: 1, 2, 3, 7, 12, 14 — 56

GNOCCHI CARBONARA
pancetta, egg, pecorino/ allergens: 1, 3 — 45

PAPPARDELLE WITH CHANTERELLE AND BEEF
shallots, wild garlic, herbal olive oil, butter sauce/ allergens: 1, 3, 7 — 51

PISTACHIO AND BASIL PAPPARDELLE
spinach, zucchini, pistachios, smoked salmon, Grana Padano cheese/ allergens: 1, 3, 4, 5, 7, 8 — 50

BURGERS & SANDWICHES

BEEF BURGER
homemade bread, bacon, Mimolette cheese, lettuce, tomatoes, onion, pickled cucumber, R52 sauce, Belgian fries/ allergens: 1, 3, 6, 7 — 47

BEEF BURGER WITH CHORIZO
homemade bread, lettuce, onion and chili jam, jalapeño, R52 sauce, Belgian fries/ allergens: 1, 3, 6, 7, 11 — 48

PULLED PORK SANDWICH
homemade bread, Jack Daniel's BBQ sauce, lettuce, cucumber, sautéed onion, jalapeño, Belgian fries/ allergens: 1, 3, 7, 11 — 43

BURGER WITH HALLOUMI AND OYSTER MUSHROOMS
homemade bread, salad, vegetables, onion jam, roasted pepper cottage cheese, Belgian fries/ allergens: 1, 3, 7, 12 — 46

DESSERTS

ORANGE CREME BRULEE
fruit, orange sorbet/ allergens: 3, 7 — 29

CHOCOLATE FONDANT
cherry, vanilla ice cream, freeze-dried fruit/ allergens: 1,3,7,12 — 28

ARTISAN ICE CREAM
3 scoops of ice cream, fruit, mint — 22

DESSERT IN A CUP/CAKE
Ask the staff about today's specials — 22

PIZZA

approx. 32 cm

1. MARGHERITA
San Marzano tomatoes, Fior di latte Napoli mozzarella, fresh basil, olive oil/ allergens: 1, 7 — 32

2. COTTO E FUNGHI
San Marzano tomatoes, Fior di latte Napoli mozzarella, prosciutto cotto, mushrooms/ allergens: 1, 7 — 36

3. CHORIZO
San Marzano tomatoes, Fior di latte mozzarella, chorizo/ allergens: 1, 7 — 37

4. DIAVOLA
San Marzano tomatoes, Fior di latte Napoli mozzarella, spianata piccante, peperoncino, grana padano/ allergens: 1, 7 — 42

5. AFFUMICATA
San Marzano tomatoes, Fior di latte mozzarella, speck, spinata piccante, mushrooms/ allergens: 1, 7 — 44

6. SCAMPIE RUCOLA
San Marzano tomatoes, Fior di latte Napoli mozzarella, shrimps, arugula, garlic/ allergens: 1, 2, 7, 12 — 47

7. CRUDO
San Marzano tomatoes, Fior di latte Napoli mozzarella, cherry tomatoes, grana padano, arugula, prosciutto crudo/ allergens: 1, 7 — 44

8. CARBONARA
Fior di latte mozzarella, white sauce, bacon, onion, egg yolk, garlic, Grana Padano cheese/ allergens: 1, 3, 7 — 42

9. BOLOGNESE
San Marzano tomatoes, Fior di latte Napoli mozzarella, basil pesto, grana padano, bolognese sauce/ allergens: 1, 5, 7, 8, 12 — 40

10. CALZONE CLASSICO
San Marzano tomatoes, Fior di latte mozzarella, prosciutto cotto, mushrooms/ allergens: 1, 7 — 38

11. PIZZA PERA
Fior di latte mozzarella, pear, white sauce, walnuts, rocket, goat cheese, balsamic vinegar/ allergens: 1, 5, 8 — 40

12. R-52
San Marzano tomatoes, Fior di latte Napoli mozzarella, goat cheese, onion jam, walnuts/ allergens: 1, 7, 8, 12 — 42

13. SPIANATA PICCANTE
San Marzano tomatoes, Fior di latte mozzarella, chilli spinata, feta/ allergens: 1, 7 — 44

COLD DRINKS

Coca-Cola ZERO CUKRU · Coca-Cola ORIGINAL TASTE · FANTA · Sprite

0,25 L 11

KINLEY

0,25 L 11
Tonic Water

KROPLA BESKIDU · Delice

0,33 L 10 · 0,75 L 19
Natural mineral water, still and sparkling

fuze tea

0,25 L 11
Lemon with lemongrass, Peach with hibiscus

Cappy

0,25 L 11
Orange, apple, grapefruit

BURN ENERGY DRINK

0,25 L 16
Energy drink

FRESHLY SQUEEZED JUICE 0,3 L 22
orange

A CARAFE OF WATER 1 L 20
Lemon, mint, still or sparkling

ALCOHOL-FREE DRINKS

HUGO SPRITZ 0% 29
mint, lime, elderberry syrup, alcohol-free prosecco

APEROL SPRITZ 0% 29
orange, Aperol-flavored syrup, alcohol-free prosecco

VIRGIN MOJITO 21
mint, sugar, lime, sprite

BUBBLE TROUBLE 21
pomegranate juice, sugar, lemon, rosemary

LEMONADE

CLASSIC WITH MINT	0,3 L	16
LEMONADE R-52 seasonal fruits	0,3 L	18
A CARAFE OF LEMONADE	1 L	30
LEMONADE CARAFE R-52	1 L	32

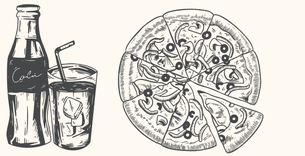
HOT DRINKS

COFFEE/TEA

ESPRESSO	12
ESPRESSO DOPPIO	13
ESPRESSO MACCHIATO	13
AMERICANO	14
CAPPUCINO	14
FLAT WHITE	16
CAFFE LATTE	15
FRAPPE iced coffee vanilla syrup, milk, espresso	17
TEA black/green with jasmine/earl grey/fruity rooibos/ white/mint/herbal	15

EXTRAS

HONEY 3 · MILK 2



ORDER PIZZA + COCA-COLA ZERO 0.25L OR COCA-COLA 0.25L AND GET THE SECOND BOTTLE FOR FREE

* The promotion is available only on-site from Monday to Friday

BOOK A TABLE ONLINE

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THE PERFECT PLACE FOR YOUR CELEBRATION

Send your inquiry to
rezerwacje@rydla52.pl

OCCASIONAL CATERING

LIST OF ALLERGENS:
1. cereal grains containing gluten, i.e. wheat, rye, barley, oats, spelt, as well as products prepared from them 2. shells and derived products 3. eggs and derived products 4. fish and derived products 5. peanuts and derived products 6. soy and derived products 7. milk and derived products (including lactose) 8. nuts, i.e. almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios and pistachio nuts, macadamia nuts, as well as derived products 9. celery and derived products 10. mustard and derived products 11. sesame seeds and derived products 12. sulfur dioxide and sulfites 13. lupin and derived products 14. molluscs and derived products. Due to the open kitchen formula, traces of gluten may be present in each dish.

MENU

Rydla 52

RESTAURANT & BAR

UNIQUE ATMOSPHERE, DELICIOUS FOOD