

STARTERS

BURRATA
tomatoes, arugula, onion, raspberry, raspberry vinegar, pesto/ allergens: 1, 7, 8

39

BRUSCHETTA WITH RO-ASTED EGGPLANT
sun-dried tomato, olives, capers, mascarpone, truffle cream/ allergens: 1, 3, 6, 7

37

BEEF TENDERLOIN TARTARE
pickled mushrooms, shallot, sunflower seeds, cranberry, soy sauce, egg yolk, homemade bread with butter/ allergens: 1, 3, 6, 8, 11, 12

53

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

51

SOUPS

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

36

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

35

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

38

VEGETARIAN DISHES

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

41

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

48

AGED BEEF

GRILLED STEAK

RIBEYE 280G 110

STRIPLOIN 280G 110

TENDERLOIN 250G 120

*selected side and sauce included

SIDES		SAUCES	
BELGIAN FRIES	10	PEPPERCORN	7
SWEET POTATO FRIES	15	R52	7
MIXED SALAD WITH PUMPKIN SEEDS	9	GARLIC	6
GRILLED VEGETABLES	9	TOMATO	6
SAUTÉED SPINACH	9	DEMI-GLACE	8
HOMEMADE BREAD WITH BUTTER	9		

SALADS

GRILLED CHICKEN SALAD
camembert, mixed greens, grapes, cashews, cranberry-ginger emulsion, chimichurri toast/ allergens: 1, 3, 5, 7, 8

48

GOAT CHEESE AND ROASTED BEET SALAD
pita, goat cheese, feta, mixed greens, shallot, sunflower seeds, orange segments, balsamic vinegar dressing/ allergens: 1, 3, 7, 12

43

GRILLED ROAST BEEF SALAD
pita, grilled vegetables, mixed greens, pumpkin seeds, honey-mustard dressing/ allergens: 1, 9, 10, 12

54

CHICKEN CAESAR
romaine lettuce, cherry tomatoes, capers, grana padano, croutons, Caesar dressing/ allergens: 1, 3, 4, 7

49

TEMPURA SHRIMP SALAD
pita, mixed greens, mango, cucumber, apple, cilantro, chili, citrus dressing/ allergens: 1, 2, 4

52

MAIN COURSES

CHICKEN A'LA DE VOLAILLE
herb butter, mashed potatoes, carrots, peas, edamame, poultry sauce, romaine lettuce with citrus dressing and croutons/ allergens: 1, 3, 7

56

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

58

BEEF BOURGUIGNON
Silesian dumplings, vegetables, wine, beetroot salad, walnuts/ allergens: 1, 3, 7, 9, 12

59

FISH/ SEAFOOD

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

54

R52 SHRIMP
Shrimp in creamy spicy mango sauce, coconut tempura shrimp, salad, cilantro, bread/ allergens: 1, 2, 4, 12

64

PASTA

TAGLIATELLE BOLOGNESE
beef, root vegetables, tomatoes, grana padano allergens: 1, 3, 7, 9, 12

48

BLACK SPAGHETTI WITH SHRIMP IN WINE SAUCE
shallot, garlic, cherry tomatoes, red rawit chili, parsley, grana padano/ allergens: 1, 2, 3, 7, 12, 14

58

STROZZAPRETI CON BURRATA
Burrata, roasted cherry tomato sauce, kalamata olives, pesto, garlic, cashews, walnuts, basil) allergens: 1, 2, 5, 7, 8

47

ROASTED BBQ RIBS
hasselback potato, red cabbage salad, lime, prune, apples/ allergens: 5, 6, 12

56

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

67

ZLOTNICKA PORK LOIN
mashed potatoes, demi-glaze sauce, caramelized carrots/ allergens: 1, 12

59

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

58

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

60

BURGERS & SANDWICHES

BEEF BURGER
homemade bread, bacon, mimolette cheese, lettuce, tomato, onion, pickled cucumber, R52 sauce, Belgian fries/ allergens: 1, 3, 6, 7

48

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

49

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

44

HALLOUMI AND OYSTER MUSHROOM BURGER
homemade bread, lettuce, vegetables, onion jam, roasted pepper cream cheese, Belgian fries/ allergens: 1, 3, 7, 12

46

DESSERTS

ORANGE CRÈME BRÛLÉE
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

24

CUP DESSERT / CAKE
Ask the staff for today's special

24

PIZZA

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

33

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

37

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

38

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

43

5. AFFUMICATA
San Marzano tomatoes, Fior di latte mozzarella, speck, spicy spianata, mushrooms/ allergens: 1, 7

45

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

48

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

45

8. CARBONARA
Fior di latte mozzarella, white sauce, bacon, onion, egg yolk, garlic, grana padano/ allergens: 1, 3, 7

43

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

41

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

39

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

41

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

43

13. SPIANATA PICCANTE
San Marzano tomatoes, Fior di latte mozzarella, spianata, chili, feta/ allergens: 1, 7

45

COLD DRINKS	
   	
0,25 L	11

  	
0,25 L	11
Tonic Water	
0,33 L	10
0,75 L	19
Natural mineral water, still and sparkling	

 	
0,25 L	11
Lemon with lemongrass, Peach with hibiscus	
0,25 L	11
Orange, apple, grapefruit	

	
0,25 L	16
Energy drink	

FRESHLY SQUEEZED JUICE orange	0,3 L	24
CARAFE OF WATER	1 L	20
Citrus, mint, still or sparkling		

NON-ALCOHOLIC DRINKS	
HUGO SPRITZ 0%	30
mint, lime, elderflower syrup, non-alcoholic prosecco	
APEROL SPRITZ 0%	30
orange, Aperol-flavored syrup, non-alcoholic prosecco	
VIRGIN MOJITO	22
mint, sugar, lime, Sprite	
BUBBLE TROUBLE	22
pomegranate juice, sugar, lemon, rosemary	

HOMEMADE LEMONADES	
CLASSIC WITH MINT	0,3 L 16
R-52 LEMONADE seasonal fruit	0,3 L 18
CARAFE OF LEMONADE	1 L 32
CARAFE OF R-52 LEMONADE	1 L 36

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
TONIC ESPRESSO double espresso/tonic/orange/rosemary	20
TEA black / green with jasmine / earl grey / fruit rooibos / white / mint / herbal	16

ADD-ONS	
HONEY	3
MILK	2
substitute with plant-based milk +2 PLN	



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

the promotion is valid for dine-in only, from Monday to Friday

BOOK A TABLE ONLINE
www.rydla52.pl

or by phone
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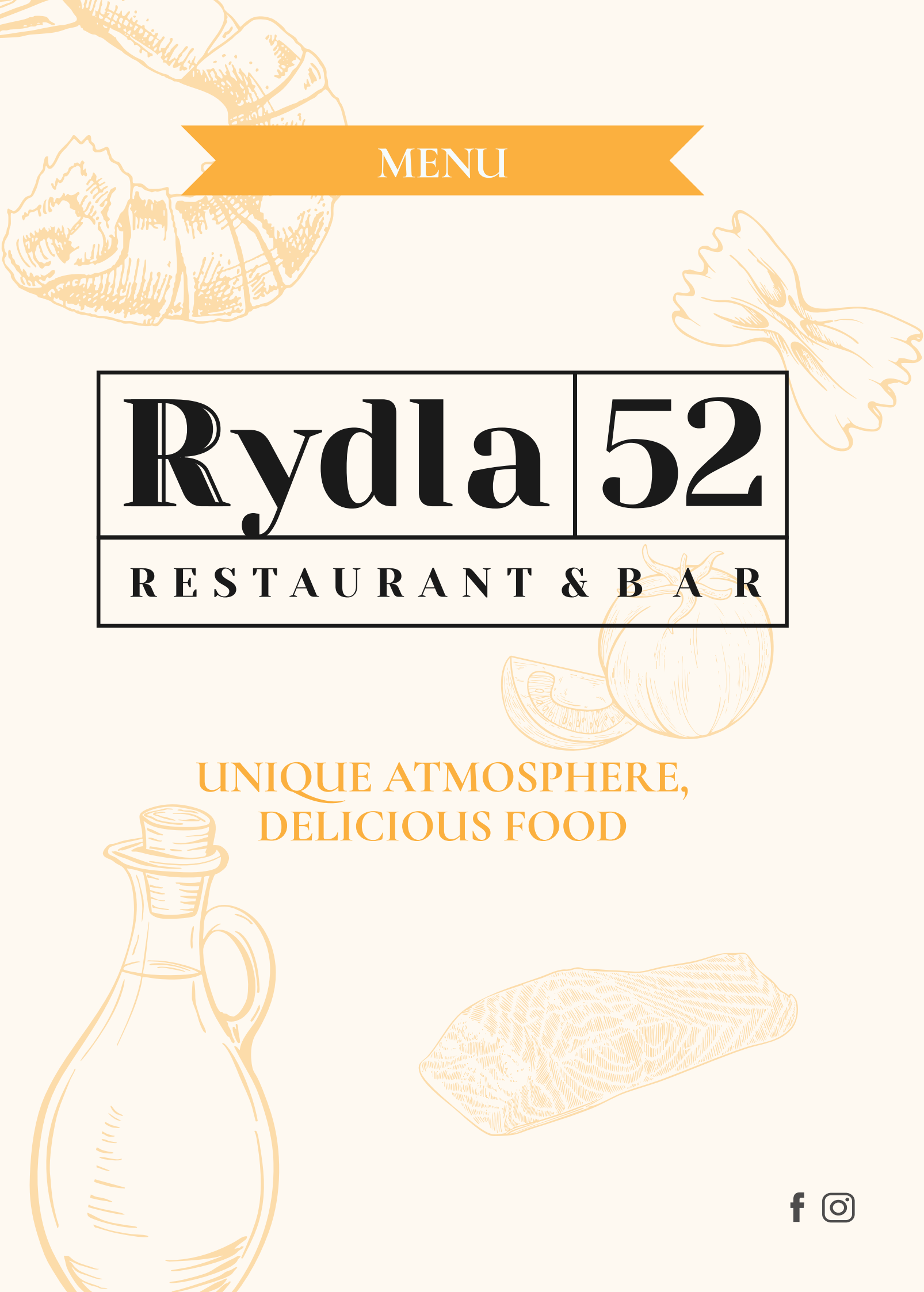
THE PERFECT PLACE FOR
YOUR CELEBRATION

Send an inquiry to
rezerwacje@rydla52.pl

EVENT CATERING



LIST OF ALLERGENS
1. cereals containing gluten, i.e., wheat, rye, barley, oats, spelt, as well as products made from them 2. crustaceans and products thereof 3. eggs and products thereof 4. fish and products thereof 5. peanuts and products thereof 6. soybeans and products thereof 7. milk and products thereof (including lactose) 8. nuts, i.e., almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachios, macadamia nuts, and products thereof 9. celery and products thereof 10. mustard and products thereof 11. sesame seeds and products thereof 12. sulphur dioxide and sulphites 13. lupin and products thereof 14. molluscs and products thereof. Due to the open kitchen format, trace amounts of gluten may be present in every dish.



Rydla 52
RESTAURANT & BAR

UNIQUE ATMOSPHERE,
DELICIOUS FOOD

