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## COLD STARTERS

**BEEF TARTARE WITH TRUFFLE  
CARPACCIO** 68 PLN

beef tenderloin / sweet onion / pickled cucumber /  
dijon mustard / egg yolk / truffle in olive oil / bread

**SALMON TARTARE  
WITH FRUIT SALSA** 62 PLN

gravlax salmon / leek / cucumber / fruit & vegetable salsa  
with coriander / gochujang mayonnaise / bread / coriander

**ROASTED BEEF SIRLOIN  
CARPACCIO** 62 PLN

roasted beef sirloin / demi-glace butter / artichokes /  
arugula / sunchoke chips / Parmezan / bread

**CHARCUTERIE BOARD** (for 2) 80 PLN

pastrami / bacon / speck / air-dried beef / pickled vegetables /  
padrón peppers / Jack Daniel's BBQ sauce / beef butter /  
aged pork ham / anchovy olives / bread

**CHEESE BOARD** (for 2)  86 PLN

smoked goat cheese / Gruyère / truffle Pecorino /  
Pecorino aged in red wine / grapes / crackers / olives /  
orange & chili marmalade / truffle honey / pecans

## HOT STARTERS

**NINE'S PRETZEL** 30 PLN

homemade oven-baked pretzel / aioli / louisiana sauce

**CHICKEN WINGS** 52 PLN

breaded chicken wings / carrot / celery / blue cheese sauce  
*choice of glaze: BBQ, louisiana or teriyaki*

**SHRIMPS WITH CHORIZO** (8 pcs.) 72 PLN

shrimps / chorizo / port wine / chipotle butter / garlic /  
piri-piri / parsley / celery / bread

**CHILI CON CARNE QUESADILLA** 54 PLN

mozzarella / cheddar / beef / red beans /  
San Marzano tomatoes / guacamole /  
crème fraîche / coriander / chili

**SOUPS****BEEF & 'NDUJA TACO SOUP****42 PLN**

beef / 'nduja / San Marzano tomatoes / corn nachos / mozzarella / coriander / chili

**MANHATTAN SEAFOOD CHOWDER****54 PLN**

fish broth / hake / shrimp / octopus / mussel meat / saffron / tomato concasse

**SALADS****CAESAR SALAD****58 PLN**

chicken / romaine lettuce / caesar dressing / bacon / cherry tomatoes / wheat croutons

**BURRATA & PEAR SALAD****62 PLN**

burrata / arugula pesto / pear poached in white wine / pine nuts / pomegranate / gorgonzola chips / confit cherry tomatoes / sun-dried tomato pangrattato / arugula / lamb's lettuce

**PASTA****SPAGHETTI CHITARRA WITH BEEF SIRLOIN****72 PLN**

spaghetti chitarra / beef sirloin / beef butter / truffle carpaccio / anchovy pangrattato / garlic / piri-piri

**NERO TAGLIATELLE WITH SHRIMPS & 'NDUJA****82 PLN**

nero tagliatelle / shrimps / 'nduja / white wine / sun-dried tomato pesto / cream / garlic / piri-piri / arugula

## MAIN COURSES

### CHEESEBURGER 68 PLN

buttery brioche bun / beef patty / bacon jam / mimolette cheese / chipotle aioli / pickled cucumber / red onion / fries

### CHORIZO BURGER 68 PLN

buttery brioche bun / beef patty / chorizo / gorgonzola / jalapeño / red onion chutney / plum mayonnaise / arugula / garlic aioli / fries

### RUBEN SANDWICH 74 PLN

house-baked butter bread / beef pastrami / honey-horseradish mustard / cheddar sauce / mimolette cheese / sauerkraut / roasted peppers / chipotle aioli / french fries

### BBQ WHISKY PORK RIBS 98 PLN

pork ribs / whisky BBQ sauce / grilled pineapple / confit potatoes / grilled corn / chives

### BBQ WHISKY BEEF RIBS 140 PLN

beef ribs / whisky BBQ sauce / confit potatoes / grilled corn / corn and red bean salsa

### PORK CHOP 78 PLN

bone-in pork loin / confit potatoes / cucumber pappardelle / crème fraîche

### GRILLED SALMON 88 PLN

salmon fillet / pumpkin gratin / green pea & wasabi purée / fennel salad

### OCTOPUS 110 PLN

octopus / pumpkin gratin / fruit & vegetable salsa with coriander / arugula / anchovy pangrattato

## SIDES

<b>FRIES</b>	<b>15 PLN</b>	<b>BEEF BUTTER</b>	<b>10 PLN</b>
<b>SWEET POTATO FRIES</b>	<b>25 PLN</b>	<b>CHIPOTLE BUTTER</b>	<b>10 PLN</b>
<b>CONFIT POTATOES</b>	<b>15 PLN</b>	<b>BREAD</b>	<b>12 PLN</b>
<b>PUMPKIN GRATIN</b>	<b>15 PLN</b>	<b>GARLIC AIOLI</b>	<b>8 PLN</b>
<b>GRILLED VEGETABLES</b>	<b>15 PLN</b>	<b>BBQ CHIPOTLE SAUCE</b>	<b>10 PLN</b>
<b>MIXED SALAD</b>	<b>15 PLN</b>	<b>PEPPERCORN SAUCE</b>	<b>12 PLN</b>
<b>GRILLED ROMAINE LETTUCE</b>	<b>15 PLN</b>	<b>DEMI-GLACE SAUCE</b>	<b>12 PLN</b>
<b>GRILLED CORN</b>	<b>15 PLN</b>	<b>SOS BLUE CHEESE</b>	<b>10 PLN</b>
<b>BEEF BURGER (EXTRA MEAT)</b>	<b>30 PLN</b>	<b>KETCHUP</b>	<b>8 PLN</b>

## STEAKS

### BEEF TENDERLOIN

160 PLN

Wet-aged | Origin: Poland | Breed: Black Angus | Weight: *200g*

### RIBEYE "CÔTE DE BOEUF"

190 PLN

Dry-aged | Origin: Poland | Breed: Black Angus | Weight: *350g*

### STRIPLOIN STEAK

250 PLN

Wet-aged | Origin: USA | Breed: Black Angus | Weight: *300g*

### RIBEYE STEAK

290 PLN

Wet-aged | Origin: USA | Breed: Black Angus | Weight: *300g*

### PORTERHOUSE STEAK

310 PLN

Dry-aged | Origin: Poland | Breed: Black Angus | Weight: *650g*

### RIBEYE "TOMAHAWK"

420 PLN

Dry-aged | Origin: Poland | Breed: Black Angus | Weight: *1kg*

*All steaks are served with mixed salad, fries and demi-glace sauce.*

**DESSERTS****PISTACHIO CHEESECAKE**

pistachio cheesecake / passion fruit / pistachio crumble

**44 PLN****CHOCOLATE BROWNIE**

chocolate brownie / cherries / chili / red wine cherry sauce / cherry sorbet

**40 PLN****MASCARPONE & WHITE CHOCOLATE MOUSSE**

white chocolate / mascarpone / hazelnut crumble / plums / port wine

**38 PLN****KIDS MENU****TOMATO CREAM SOUP****26 PLN****MINI CHEESEBURGER**

buttery brioche bun / beef / mimolette cheese / tomato / pickled cucumber / fries / thousand Island sauce

**42 PLN****CHICKEN STRIPS**

chicken tenders / fries / buttered carrots / thousand Island sauce

**38 PLN****SPAGHETTI POMODORO**

spaghetti chitarra / San Marzano tomatoes / parmesan / olive oil

**38 PLN****FISH AND CHIPS**

fish fingers / fries / buttered carrots / thousand Island sauce

**38 PLN****ICE CREAM WITH SEASONAL FRUIT****24 PLN**

## DRINKS

	0,2 L
Krystaliczne Źródło	14 PLN
Pepsi	15 PLN
PepsiMax	15 PLN
7Up zero	15 PLN
Schweppes	15 PLN
Mirinda	15 PLN
Toma Apple Juice	15 PLN
Toma Orange Juice	15 PLN
Red Bull ENERGY DRINK	22 PLN
Red Bull SUGAR FREE	22 PLN
Pepsi / PepsiMax / 7UP zero / Schweppes / Mirinda	1 L 32 PLN
Toma apple / orange Juice	32 PLN

Cisowianka 0,75l	26 PLN
Freshly-squeezed juice: orange / grapefruit 0,25l	28 PLN

## COFFEE / TEA

Espresso	12 PLN
Espresso Macchiato	12 PLN
Doppio	15 PLN
Americano	16 PLN
Flat White	16 PLN
Cappuccino	16 PLN
Latte	17 PLN
Almond Latte	24 PLN
Almond Frappe	24 PLN
Herbata	16 PLN

*English Breakfast / Earl Grey / Yunnan Green / Jasmine /  
fruit / mint*

## ALMOND MILK BAR 0,25 L

Classic Milk	21 PLN
Golden Milk	21 PLN

## HOMEMADE LEMONADE 0,4 L / 1 L

Classic Lemonade	20 PLN / 38 PLN
Passionfruit Lemonade	20 PLN / 38 PLN
Strawberry Lemonade	20 PLN / 38 PLN

## MOCKTAIL

Gin Matcha	28 PLN
<i>Ginsin / lime / mint / lemongrass / matcha / spirulina / Schweppes Tonic</i>	
Virgin Blueberry Spritz	28 PLN
<i>Eisberg 0% / blueberry juice / lime / lavender / soda water</i>	
Martini Vibrante Spritz	28 PLN
<i>Martini Vibrante / grapefruit juice / sparkling water</i>	

## ALCOHOLS

## BEER

0,3 L / 0,5 L

## DRAUGHT BEER

Heineken	18 PLN / 22 PLN
Żywiec Białe	18 PLN / 22 PLN
Warka	18 PLN / 22 PLN

## BOTTLED

Desperados / Desperados Red 0,4l	24 PLN
Heineken / Heineken Silver	24 PLN
Żywiec / Żywiec APA / Żywiec Porter	24 PLN
Żywiec Białe 0% / Żywiec 0%	24 PLN
Heineken 0%	24 PLN
Craft beers	36 PLN

## VODKA

40 ML  0,7 L 

Grey Goose	30 PLN / 350 PLN
Grey Goose 1l	550 PLN

## WHISKEY

40 ML  0,7 L 

Teeling Small Batch	28 PLN / 340 PLN
Dewar's 12YO	28 PLN / 340 PLN
Jack Daniel's	30 PLN / 350 PLN
Dewar's 15YO	34 PLN / 420 PLN
Aberfeldy 12YO	38 PLN / 560 PLN
Aultmore 12YO	38 PLN / 560 PLN
Teeling Single Malt	40 PLN / 580 PLN
Angel's Envy	46 PLN / 700 PLN
Royal Brackla 12YO	48 PLN / 720 PLN
Laphroig 10YO	50 PLN / 860 PLN
Aberfeldy 16YO	56 PLN / 900 PLN
Macallan 12YO	60 PLN / 950 PLN
Macallan 15YO	100 PLN / 1 650 PLN

## RUM

40 ML 

Bacardi Carta Blanca	22 PLN
Bacardi Carta Negra	22 PLN
Bacardi Carta Oro	22 PLN
Bacardi Spiced	22 PLN
Bacardi 4YO	24 PLN
Bacardi 8YO	28 PLN
Bacardi Diez 10YO	34 PLN
Santa Teresa	42 PLN

## GIN

40 ML 

Bombay Sapphire	26 PLN
Roku	30 PLN
Hendrick's	32 PLN
Bombay Sapphire Premier Cru	34 PLN

## TEQUILA

40 ML 

Patron Silver	36 PLN
Patron XO Cafe	38 PLN
Patron Reposado	38 PLN
Patron Añejo	42 PLN

## SPARKLING WINE

125 ML  0,75 L 

Martini Prosecco	28 PLN / 160 PLN
Martini Asti	160 PLN

## CLASSIC COCKTAILS

Wódka Sour 42 PLN

*Grey Goose / lemon juice / simple syrup / Angostura / egg white*

Dewar's Sour 42 PLN

*Dewar's 12YO / lemon juice / sugar syrup / Angostura / egg white*

Pornstar Martini 52 PLN

*Grey Goose / Passoa / passion fruit / vanilla / lemon juice / Martini Prosecco*

Aperol Spritz 46 PLN

*Aperol / Martini Prosecco / sparkling water*

Old Fashioned 52 PLN

*Angel's Envy / Angostura / Cane Sugar*

Long Island Ice Tea 55 PLN

*Bacardi Carta Blanca / Grey Goose / Bombay Sapphire / Cointreau / Patron Silver / lemon juice / Pepsi*

Martini Negroni 44 PLN

*Bombay Sapphire / Martini Riserva Rubino / Martini Bitter*

Bacardi Old Cuban 42 PLN

*Bacardi 8YO / Angostura / lime / mint / Simple Syrup / Martini Prosecco*

St.Germain Spritz 48 PLN

*St. Germain / sparkling water / lime / mint / Martini Prosecco*

Patron Paloma 48 PLN

*Patron Silver / lime / grapefruit soda*

## NINES COCKTAILS

Sherrywood Old 46 PLN

*Dewar's 12YO / Sherry Pedro Ximenez / sugar syrup / Angostura Cocoa Bitters*

Blueberry Spritz 46 PLN

*Lavender-infused vodka / blueberry juice / sugar syrup / Prosecco*

Vanilla Espresso Martini 46 PLN

*Vanilla-infused Grey Goose / Kahlua / Espresso / sugar syrup*

Canarinhos sour 44 PLN

*Bacardi Carta Blanca / Peachtree / pineapple / vanilla / lime juice*

Almond Bliss 44 PLN

*Bacardi Carta Blanca / salted caramel / almond milk / white chocolate*

For groups of 4 guests or more, a 12,5% service charge will be added.

The bill may be split into a maximum of 3 payments.