

# BREAKFAST 8-12



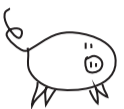
**SCRAMBLED EGGS** 15  
three free-range eggs / bread / butter / seasonal veggies



**PASTRAMI SCRAMBLED EGGS** 19  
three free-range eggs / pulled pastrami / bread / butter / seasonal veggies



**SAUSAGES** 19  
three Kashubian sausages / sweet onion relish / homemade mustard / homemade ketchup / bread / butter / seasonal veggies



**PIG WITH EGGS** 25  
two free-range scrambled eggs / two Kashubian sausages / homemade mustard / homemade ketchup / bread / butter / seasonal veggies



**MASTERS' BREAKFAST** 32  
two free-range scrambled eggs / two Kashubian sausages / homemade mustard / sweet onion relish / homemade ketchup / bread / butter / seasonal veggies / sweet cottage cheese with cream / dactyl nutella / peanut butter



**SWEET SPREADS** 15  
dactyl nutella / peanut butter with butterscotch / sweet cottage cheese / bread




**HUMMUS** 19  
hummus / tomato / cucumber / spring onion / peanuts with chubritza / blacky / cold pressed rapeseed oil / toast



**PASTRAMI KATZENJAMMER** 30  
pastrami / porter bbq / fermented habanero mayo / cheddar / pickled red cabbage



**VEGAN OYSTERS**  24  
baked oyster mushrooms with miso / Polish pickles / hummus / dill pesto / tomato salsa / spring onion / lettuce



**EXTRAS**  
chilli mayo sauce 2  
sweet cottage cheese 5

# DRINKS



**COFFEE**  
espresso 7      latte machiato 12  
doppio 9      flat white 12  
americano 9      espresso tonic 12  
cappucino 11



**SOFT**  
water carafe 0,5L 9  
tea with apple sour 8  
green tea 9  
homemade brew with syrup 14  
pressed apple juice 8  
homemade lemonade 0,4/1L 12/30  
onLemon tonic/cola/lemon 10  
Izotonik (hangover cure) 12

## SET THE BEST OF KLATKA B

Pastrami Mayo  
Pastrami Umami  
Pastrami Kimchi  
Pastrami Garam Masala  
homemade pickles, kimchi with smoked gochugaru,  
butter potatoe with dill pesto, potato puffs with pepper,  
tomato salsa, fermented habanero mayo,  
bottle of wine, vodka or Klatkówka,  
buttery mashed potato with dill pesto  
199

# AFTERNOON 12-21

## HUMMUS:

*hummus with homemade sunflower and nuts tahina served with bread*



**HUMMUS WITH PICKLES**  16  
polish pickles / spring onion / black cumin/ cold pressed rapeseed oil



**HUMMUS WITH CHEESE** 22  
smoked cottage cheese / tomato salsa / spring onion / black cumin / roasted pumpkin seed with fenugreek / leek oil with weed



**HUMMUS WITH HERRING** 19  
herring in boletus oil with rosemary / pickles / onion / spring onion / black cumin / flax oil



**HUMMUS WITH PASTRAMI** 24  
pastrami / pickled radish / spring onion / black cumin / green chubritza peanuts / pepper vinaigrette

## PASTRAMI BURGER:

*pulled beef pastrami served in butterbun with potato puffs served with potato puffs with pepper*



**PASTRAMI BBQ** 30  
pulled pastrami / porter bbq / smoked gouda / pickled red cabbage / lettuce / onion



**PASTRAMI CHILLI** 29  
pulled bulgogi pastrami / butter bun / fermented habanero mayo / smoked baechu kimchi / onion / lettuce



**PASTRAMI CHEESEBURGER** 32  
pulled pastrami / homemade ketchup / miso aioli with pickled citrus / cheddar / gouda / green chubritza peanuts / pickles / lettuce



**PASTRAMI AIOLI** 27  
pulled pastrami / miso aioli with pickled citrus / pepper jam / tomato salsa / spring onion / lettuce

## PASTRAMI:

*thin beef pastrami slices grilled in bread and butter served with Polish pickles*



**PASTRAMI MAYO** 32  
pastrami / chimichurri mayo / baek kimchi / gouda cheese



**PASTRAMI KATZENJAMMER** 30  
pastrami / porter bbq / fermented habanero mayo / cheddar / pickled red cabbage



**PASTRAMI GARAM MASALA** 28  
pastrami / homemade garam masala blood sausage / sweet mustard with baked garlic / plum ketchup / pickles



**PASTRAMI UMAMI** 29  
pastrami / fried cheese sauce with fenugreek / sauerkraut relish with cherries / smoked tomato and nuts butter




**PASTRAMI SGT SWEET PEPPER** 27  
pastrami / plum ketchup / sauerkraut with cumin and turmeric / sweet mustard with baked garlic



**PASTRAMI KIMCHI** 26  
pastrami / coffee bbq with homemade bacon and honey / kimchi with smoked gochugaru



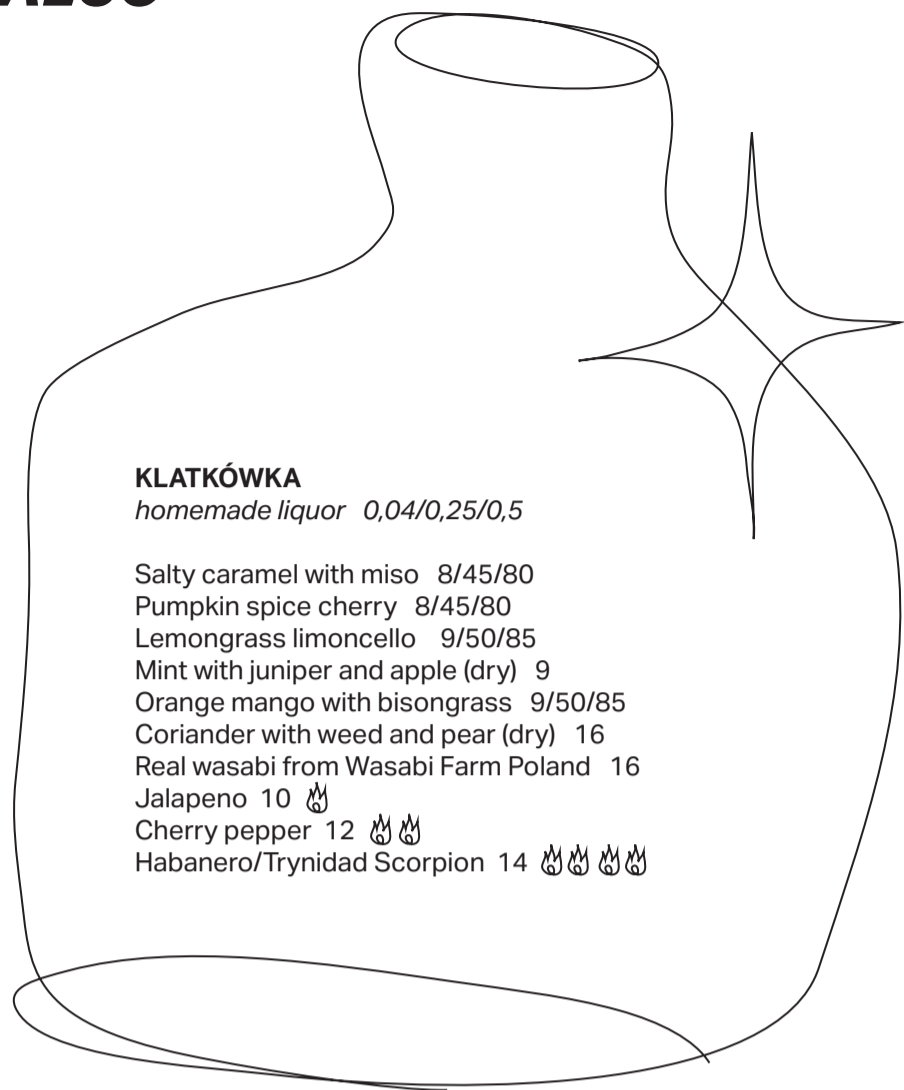
**VEGAN OYSTERS**  24  
baked oyster mushrooms with miso / Polish pickles / hummus / dill pesto / tomato salsa / spring onion / lettuce










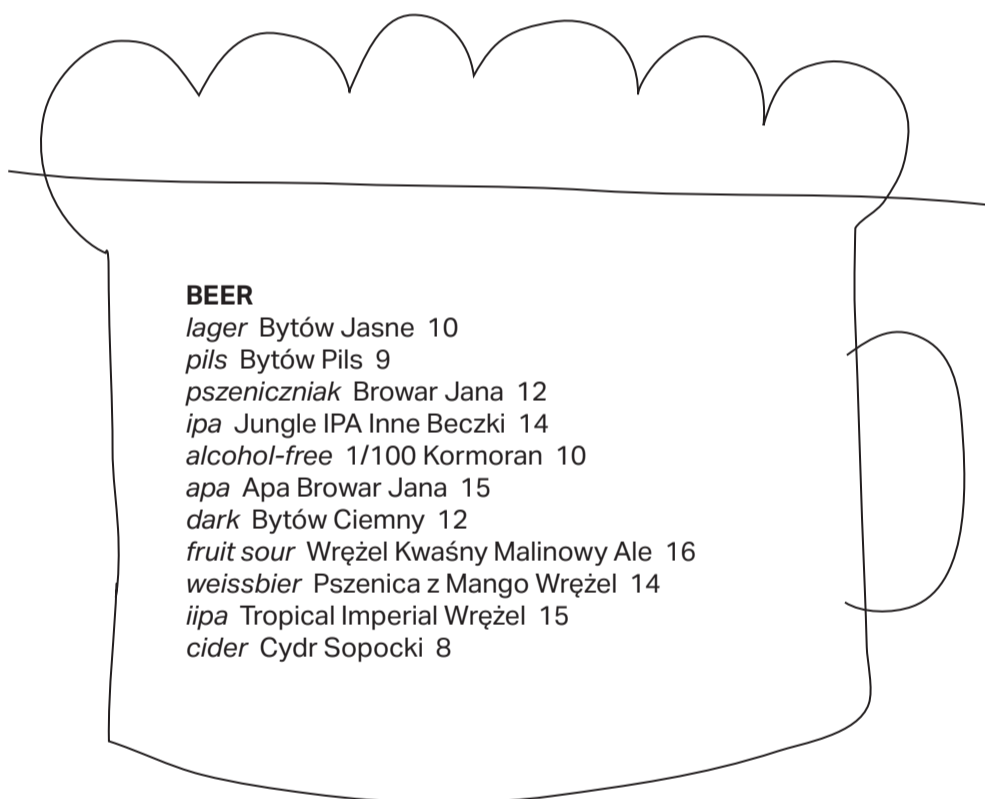
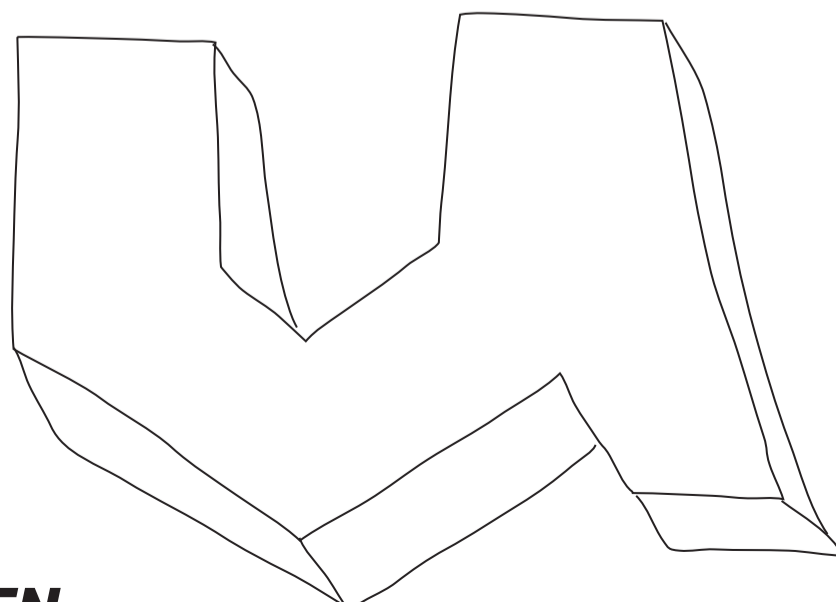
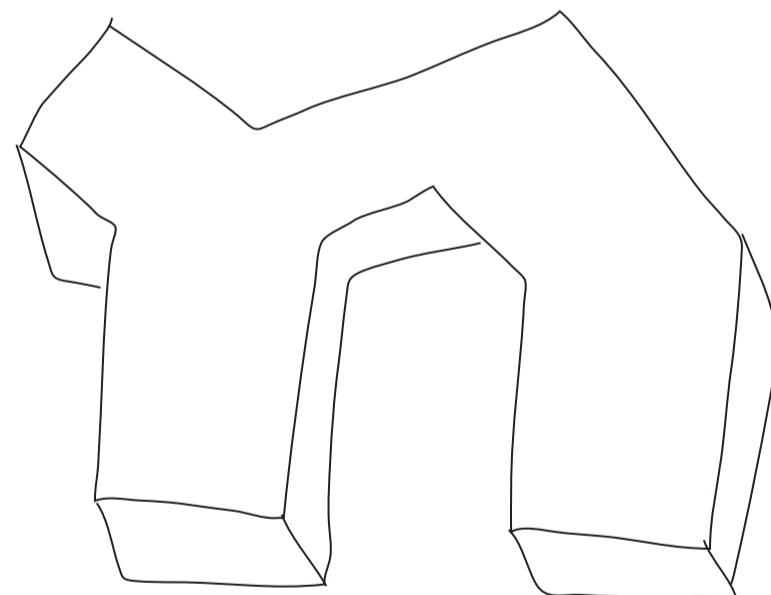
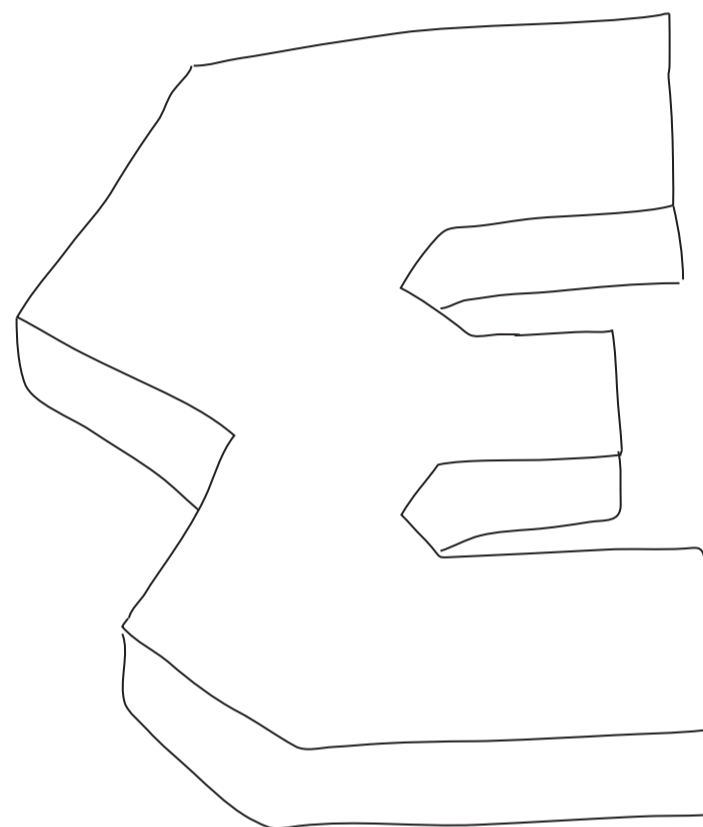
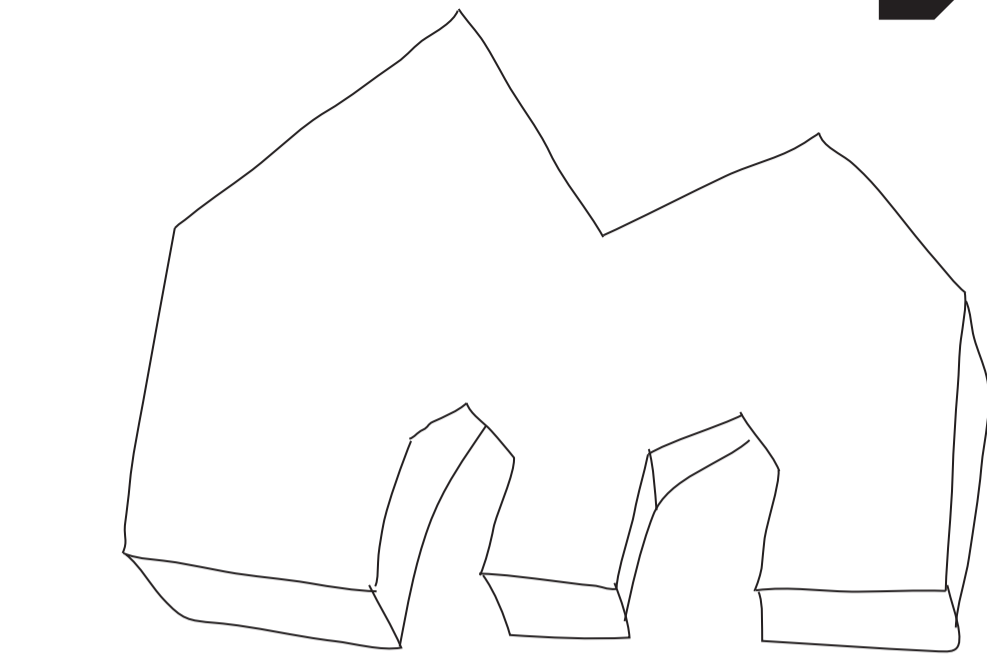
**WEGE OYSTERS** 26  
baked oyster mushrooms with miso / pepper jam / fried cheese sauce with fenugreek / sauerkraut with cumin and turmeric



**SIDES**  
buttery mashed potato with dill pesto 7  
tomato salsa 5  
homemade pickles 5  
potato puffs with pepper 5  
lettuce / tomato salsa / spring onion / pepper vinagigrette / roasted pumpkin seeds with fenugreek 9

**KLATKÓWKA***homemade liquor 0,04/0,25/0,5*

Salty caramel with miso 8/45/80  
 Pumpkin spice cherry 8/45/80  
 Lemongrass limoncello 9/50/85  
 Mint with juniper and apple (dry) 9  
 Orange mango with bisongrass 9/50/85  
 Coriander with weed and pear (dry) 16  
 Real wasabi from Wasabi Farm Poland 16  
 Jalapeno 10   
 Cherry pepper 12    
 Habanero/Trinidad Scorpion 14    

**BEER**

*lager* Bytów Jasne 10  
*pils* Bytów Pils 9  
*pszenicznik* Browar Jana 12  
*ipa* Jungle IPA Inne Beczki 14  
*alcohol-free* 1/100 Kormoran 10  
*apa* Apa Browar Jana 15  
*dark* Bytów Ciemny 12  
*fruit sour* Wrężel Kwaśny Malinowy Ale 16  
*weissbier* Pszenica z Mango Wrężel 14  
*iipa* Tropical Imperial Wrężel 15  
*cider* Cydr Sopocki 8

**WHITE WINE**

Prosecco Frizzante 12  
 SV Riesling 18/80  
 SV Słoneczne 18/80  
 Przeworskie Winnice Elżbieta 14/70  
 Rudi Ruttger Sauvignon Blanc 90  
 Turnau Solaris 140  
 Latue Bio/Organic Airen 14/60

**RED WHINE**

Primitivo Felling 70  
 SV Jutrzenka 18/80  
 SV Regent 90  
 Latue Bio/Organic Tempranillo 14/60

