

STARTERS

Classic beef steak tartare **52,-**
Beef steak tartare (100g) served with egg yolk, gherkins, onion, marinated mushrooms, bread and butter.

V **Vegetable tartare** **39,-**
A classic in a plant version (100g). served with onion, mushrooms, and cucumber. Bread.

Plattar of smoked meats **62,-**
Five types of in-house smoked meats (500 g), served with gherkins, horseradish, mustard and pretzels. A portion for two.

W **Beer drinker's cheese board** **62,-**
Five types of cheese (250 g) from an organic farm in Łomnice. A mix of cow's and goat's cheeses, served with sides, for two.

V **Vegan snack board** **58,-**
Hummus with falafel, a selection of vegan cheeses from the Vege sisters, olives, nuts, kimchi and bread.

Szczecin Plate for two **63,-**
Three jars of sea delicacies: our original recipe smoked herring, homemade paprikash (local fishspread) and mackerel paste. Served with butter and fresh bread. Summer seasonal special with our smoked shrimps

P **Chicken Quesadilla** **31,-**
A mix of cheddar and mozzarella cheese, chicken breast in craft BBQ sauce, onion, corn, jalapeno. Served with sour cream and chimichurri sauce and tomato salsa.

P **Chipotle ribs** **31,-**
Roasted pork ribs in chipotle-honey sauce. Served with corn cob pieces.

P **V** **Sweet potato chips with Kimchi** **29,-**
Sweet potato chips served with hot, in-house made Kimchi, chives, a mild vegan sauce, and lime.

W **Beer snacks** **31,-**
Sweet oitati chips (150 g), onion rings (7 pcs), and cheddar cheese's (6 pcs). Served with sauce of choice (ketchup, vegan mayo, sriracha mayo, herbs and yoghurt sauce).

V **Chunku potato / Sweet potato chips** **16/19,-**
Podawane z sosem do wyboru (ketchup, vegan mayo, siracha mayo, herbs and yoghurt sauce).

ON THE SIDE

Basket of pretzels **16,-**

Basket of bread rolls and butter **12,-**

Basket of bread and butter **8,-**

Sauce of choice **4,-**

SOUPS

Fish soup **38,-**
Salmon, cod fish and mussel soup (350 ml) served with sour cream and a pretzel.

Goulash soup **36,-**
Substantial stew of three types of meat, peppers and vegetables, served with a pretzel.

CIABATTAS

P **Pulled ciabatta** **38,-**
Slow roasted pulled pork in ciabatta roll served with sriracha mayo and coleslaw.

V **Vegan ciabatta** **38,-**
Pulled jackfruit with red lentils, red onion, vegan BBQ sauce; vegan coleslaw and vegan mayo.

SALADS

Cesar salad **43,-**
Mix of lettuces, sous vide chicken breast, bacon, cherry tomatoes, red onion and Cesar dressing, served with bread.

V **Pear salad** **42,-**
Vegan feta cheese marinated in olive oil, pear, cashews, tomatoes, red onion and dressing served with bread.

Shrimp salad **49,-**
Shrimps smoked in our smokehouse, roasted tomatoes, onion, pomegranate, local goat cheese, mango-infused dried apple.

KIDS MENU

Chicken strips **28,-**
Strips of chicken fillet pan-fried in crispy batter (100g), chunky potato chips, creamy cucumber salad and ketchup.

Cod fingers **28,-**
Cod in crispy batter, served with potato chips, coleslaw and ketchup.

MAIN DISHES

Battered pork chop **59,-**
Battered park chop fried in lard, served with cooked potatoes in butter and creamy cucumber salad.

Beer braised ham hock **62,-**
Ham hock braised in in-house brewed beer baked in BBQ sauce, served with fried cabbage and fried potatoes.

Pork ribs **77,-**
Pork ribs (700 g) baked with Gold Carolina BBQ sauce, served with baked potatoes and fried cabbage.

V **Chilli sin carne** **56,-**
The Mexican classic with vegan meat and pearl barley. Served with nachos and coriander.

Salmon **71,-**
Coated in leek-dill sauce with the addition of orange wine and capers. Served with roasted tomatoes and pesto salad and potato gratin.

V **Red lentil dahl** **58,-**
With tomatoes, vegetables, coco milk, rice and coriander.

Fish in beer batter **61,-**
Served with homemade remoulade, chips and coleslaw.

Brewery sausage **58,-**
According to our recipe, smoked.

Pork sirloin **62,-**
Pork sirloin served with potato gratin, mushroom sauce, dill and salad.

CAKES AND DESSERTS

Fresh and different every day.
Please ask our staff for today's specials.

W Vegetarian

P Hot

V Vegan



Reconstruction of the tenement house housing **Browar Pod Zamkiem** began in 2001.

The tenement house is raised on the line of the medieval town walls, which were still here before the Second World War, when Szczecin used to be called Stettin. During the Second World War, the building and its closest surroundings were obliterated in carpet bombing raids. Panińska Street is one of Szczecin's oldest streets with a proud mercantile history. In order to preserve the traditional character of the tenement house in the Castle Boroughs, it is designed to house a restaurant on the ground floor. As we were uncovering the magnificent brick arched ceiling in the basement, the idea was born to create a restaurant with a small brewery in a stylish interior.

The final concept was approved in 2013. What you can see today is the effect of many months work and part of the reconstruction process of Szczecin's Old Town.

Enjoy it with us!

Adres
ul. Panińska 12,
70-535 Szczecin

browarpodzamkiem.pl

fb.com/browarpodzamkiem

instagram.com/browar_pod_zamkiem





WARSZEWO PILS

Light, clear, refreshing and strong flavoured, golden-straw in colour. Subtly sweet maltiness dominated by hop bitterness in the finish. Malty flavours give way to stronger spicy and herbal aromas of the best quality hops.

SŁONECZNE WHEAT BEER

Light, naturally cloudy and refreshing, rich in flavour, with pronounced notes of clove and banana, and bready flavours of wheat malt. Delicately hopped, with an aromatic finish.

NIEBUSZEWO MARCH BEER

Deep amber/copper coloured beer with thick white foam. Sweet and malty in taste with bread and toasty notes balanced by rich and spicy tones of best quality hops.

SPECIAL BEERS

Special beer is brewed on special occasions. Please ask our staff for today's specials.

BEER TASTING BOARD

5 x 0,1 L

0,3l 15,-
0,5l 18,-
1,0l 34,-

0,3l 15,-
0,5l 18,-
1,0l 34,-

0,3l 15,-
0,5l 18,-
1,0l 34,-

0,3l 16,-
0,5l 20,-
1,0l 38,-

26,-

You can buy our beers for take away.

SPIRITS AND LIQUEURS

Vodka - 40ml / 0.7l

Absolut 16,- / 210,-
blue / pears / lime / kurant
Ostoya 16,- / 210,-
Wyborowa 15,- / 180,-
Żubrówka with grass 15,- / 180,-

Rum - 40ml / 0.7l

Havana Club 3YO 18,- / 230,-
Havana Club 7YO 24,- / 280,-
Kraken 25,- / 290,-
SailorJerry 23,- / 270,-

Whisky - 40ml / 0.7l

Jameson 19,- / 240,-
Bulleit Bourbon 23,- / 270,-
Jack Daniel's 22,- / 260,-
Jack Daniels Gentelman 27,- / 340,-
Chivas Regal 15yo 30,- / 360,-
Chivas Regal 18yo 38,- / 400,-
Glenlivet 15yo 34,- / 380,-
Glenlivet 18yo 41,- / 440,-
Ardbeg 10yo 38,- / 400,-
Glenmorangie 10yo 28,- / 340,-
Glenfiddich 12yo 29,- / 350,-

Gin - 40ml / 0.7l

Beefeater 19,- / 250,-
Bombay Sapphire 23,- / 300,-

Tequila - 40ml / 0.7l

Blanco 21,- / 250,-
Gold 24,- / 280,-
Patron Silver 34,- / 360,-
Patron Gold 40,- / 460,-

Cognac/brandy - 40ml

Metaxa 5* 18,-
Metaxa 7* 23,-
Martel VS 23,-
Martel VSOP 35,-

Others - 40ml

Archers 16,-
Malibu 14,-
Cointreau 19,-
Vermouth 16,-
Becherovka 16,-
Passoa 16,-
Kahlua 16,-
Baileys 16,-
Campari 18,-
Jagermeister 18,-
Aperol 18,-

SPRITZERS

Aperol Spritz 27,-

60 ml Aperol, 100 ml Frizzante, orange, topped up with fizzy water

Hugo 27,-

100 ml Frizzante, elderflower syrup, sparkling water, lime, mint

Raspberry Spritz 27,-

150 ml Frizzante, 80 ml raspberry puree, basil leaves, lime juice, sparkling water

Campari Spritz 27,-

80 ml Campari, 120 ml Frizzante, orange, sparkling water

COCKTAILS

Mojito 27,-

40 ml Havana 3YO, lime wedges, mint, brown sugar, sparkling water

Long Island Iced Tea 30,-

40 ml Wyborowa, 20 ml Olmeca Blanco, 20 ml Havana 3YO, 20 ml Beefeater, 20 ml Cointreau, lemon juice, cola

Raspberry Whisky Sour 27,-

40 ml Jameson, lemon, raspberry puree basil leaves, lime juice, sparkling water

Tropical Passion 27,-

20 ml Absolut Lime, 20 ml Absolut Kurant, 10 ml Passoa, grenadine, grapefruit juice

Pink Passion 28,-

50 ml Havana 3YO, pineapple syrup, grenadine, lime juice, sugar syrup

Cuba Libre 28,-

40 ml Havana 3YO, coca-cola, lime wedges

Yuzu Gin Tonic 25,-

40 ml Beefeater, Yuzu Tonic, lemon juice

Negroni 28,-

40 ml Gin, 40 ml Campari, red Vermouth

Old Fashioned 27,-

50 ml Bulleit Bourbon, 40 ml Campari, Angostura Bitters

Drinks 0,0%

Virgin Aperol Spritz 20,- / 65,-

Wine 0,0% 20,- / 80,-

Torres Muscat

Lemonade 19,-

raspberry

Alcoholfree Beer 16,-

pils, wheat beer, APA Mango

Alcohol-free mulled wine 19,-

pils, wheat beer, APA Mango

Winter tee 20,-

WINES

house wine

VARVAGLIONE 12E 20,- / 80,-

MEZZO BIANCO ORGANIC

Italy / dry / IGP Puglia

VARVAGLIONE 12E MEZZO 20,- / 80,-

PRIMITIVO ORGANIC

Italy / dry / IGT Salento

WHITE

JASCI ORGANIC PECORINO 100,-

Italy / dry / IGT Terre Di Chieti

DOMAINE SAINT REMY PINOT 100,-

AUXERROIS

France / dry / AOC Alsace

BOSCO ALBANO SAUVIGNON 100,-

Italy / dry / DOC Friuli

DREISSIGACKER ORGANIC 110,-

RIESLING TROCKEN

Germany / dry

DOMAINE SAINT REMY 140,-

GEWURZTRAMINER VIEILLES VIGNES

France / semi-dry / AOC Alsace

WINNICA TURNAU SOLARIS 150,-

Poland / dry

RED

SCAIA ROSSO 110,-

Italy / dry

CENTANNI MONTEFLORIS 120,-

MARCHE ROSSO

Italy / dry / IGP Marche Rosso

ORANGE

ALFORI PURE EST 25,- / 98,-

ORANGE ORGANIC

Spain / semi-dry

SPARKLING WINE

MASOTTINA CALMAGGIORE 90,-

PROSECCO EXTRA DRY

Italy / dry / DOC Treviso

JACKOWIAK - RONDEAU 250,-

CUVEE TRADITION BRUT

France / dry / AOP Champagne

BOOK A TABLE

91 577 99 10

INFO@BROWARPODZAMKIEM.PL

MONBANA CHOCOLATE

16,-

Tresor

Classic chocolate with a hint of citrus aromas, 33% cocoa, smooth texture

Tradition „salon de the”

Classic chocolate with a hint of floral and fruity aromas, 32% cocoa, velvety texture

Supreme

Italian-style chocolate with notes of cereals and biscuits. Very thick.

Tresor blanc

White chocolate with a velvety texture.

Noix de coco

Coconut-flavored chocolate. 32% cocoa.

Smooth texture.

Vanille

Vanilla-flavored chocolate. 32% cocoa.

Smooth texture.

Orange

Orange-flavored chocolate. 32% cocoa.

Smooth texture.

SOFT DRINKS

Rajewscy Apple juice 14,-

Redbull 15,-

Club - Mate 16,-

original / grenade

Fresh juice 19,-

orange, grapefruit, mix 300 ml

Fruit juice 9,-

orange, grapefruit, black currant

Soda drinks 10,-

cola, cola zero, sprite tonic

Water 8,- / 15,-

still or sparkling

300 ml or 700 ml

COFFEE TQAWA

(cow, soya or oat milk)

Espresso 9,-

Espresso Doppio 12,-

Americano 13,-

Flat White 15,-

Cappuccino 16,-

TEAPIGS

Herbaty 16,-

earl grey

english breakfast

mao feng green tea

super fruit

chai tea

honeybush and roibos



FREE WIFI
BPZ GUEST