



We began rebuilding the tenement house housing Browar Pod Zamkiem in 2001.

It was built on the outline of old medieval foundations and walls remaining after World War II. Our townhouse and the entire Old Town, along with the Castle, were completely destroyed by carpet bombings by the Allies, when Szczecin was still called Stettin.

Panieńska Street, rich in merchant traditions, is one of the oldest streets in our city. To preserve the traditional function of Old Town buildings in the Podzamcze district, the reconstruction project assumed that the ground floor would be designated for gastronomy.

During the reconstruction, while uncovering old, beautiful brick vaults in the building's cellar, the idea arose to create a restaurant with an integrated brewing installation. The final decision and concept for building a brewpub were made in 2013.

Today, you can see the result of many months of work – a small contribution to the rebuilding of Szczecin's Old Town.


We hope you enjoy your time with us. Welcome!

📍 Panieńska 12, 70-535 Szczecin
🌐 browarpodzamkiem.pl
📱 /browarpodzamkiem
📷 /browar_pod_zamkiem




SNACKS

CLASSIC TARTARE _____ 53,-
Beef tartare (100g) served with egg yolk, pickles, onion, marinated mushrooms, bread and butter.


 **VEGETARIAN TARTARE** _____ 39,-
A classic in plant-based version (150g). Served with onion, mushrooms, pickles and bread


SMOKED MEAT BOARD _____ 65,-
Board of 5 types (500g) of meats from our smokehouse. Served with pickled cucumbers, horseradish, mustard and pretzels. Board for two.


 **BEER LOVER'S CHEESE** _____ 63,-
Board of 5 types (250g) of cheeses from an organic farm in Lomnica. Mix of cow and goat cheeses. Served with extras. Board for two.

 **VEGAN DELI BOARD** _____ 61,-
Classic hummus with falafel, vegan cheeses, olives, nuts, kimchi, bread.


SZCZECIN BOARD _____ 63,-
Mix of fish delicacies. Smoked herring, homemade fish spread, mackerel & smoked cottage cheese paste, breaded sardines. Served with butter and fresh rolls. Board for two.


 **CHICKEN QUESADILLA** _____ 33,-
Cheddar & mozzarella mix, chicken breast in our BBQ sauce, onion, corn, jalapeño. Served with sour cream & chimichurri sauce and tomato salsa.

 **CHIPOTLE RIBS** _____ 33,-
Oven-baked pork ribs in chipotle and honey sauce. Served with corn on the cob pieces.

 **BEER BITES** _____ 35,-
Sweet potato fries (150g), onion rings (7 pcs.), cheddar cheese bites (6 pcs.) with a choice of sauce (ketchup, vegan mayo, sriracha mayo, yogurt-herb sauce).

DUMPLINGS WITH BRYNDZA _____ 29,-
Served with melted butter, herbs, cracked pepper, smoked cottage cheese and chives.


 **STEAK FRIES** _____ 16,-
Served with sauce of choice (ketchup, vegan mayo, sriracha mayo, yogurt-herb sauce).


 **SWEET POTATO FRIES** _____ 19,-
Served with sauce of choice (ketchup, vegan mayo, sriracha mayo, yogurt-herb sauce).

SOUPS

FISH SOUP _____ 39,-
With salmon, cod, mussels (350ml), served with sour cream and pretzel.

CIABATTAS


 **PULLED PORK CIABATTA** _____ 39,-
Pulled pork in classic style, with sriracha mayo and coleslaw.

 **VEGAN CIABATTA** _____ 38,-
Pulled jackfruit with red lentils, red onion, vegan BBQ sauce, vegan coleslaw, and vegan mayo.

SALADS

 **BURRATA SALAD** _____ 42,-
Creamy Burrata, mini salad with basil-parsley pesto, roasted tomatoes, pistachios, pomegranate, bread.

CAESAR SALAD _____ 45,-
Mixed greens, sous vide chicken breast, bacon, cherry tomatoes, red onion, Caesar dressing, bread.

 **PEAR SALAD** _____ 44,-
Vegan marinated feta in aromatic oil, pear, walnuts, tomatoes, red onion, dressing, bread.

SHRIMP SALAD _____ 51,-
Shrimps smoked in our smokehouse, roasted tomatoes, onion, pomegranate, local goat cheese, dried apple, mango infusion.

KIDS' MENU

CHICKEN STRIPS _____ 31,-
Fried chicken breast pieces (100g) with steak fries, coleslaw and ketchup.

COD FINGERS _____ 31,-
Breaded cod served with fries, coleslaw and ketchup.

EXTRAS


BASKET OF 4 PRETZELS _____ 16,-
BASKET OF 4 BUNS WITH BUTTER 12,-
BASKET OF BREAD WITH BUTTER 10,-
SAUCES _____ 4,-

MAIN DISHES

PORK SCHNITZEL _____ 62,-
Breaded pork chop fried in lard, served with buttered potatoes and cucumber salad.

BEER-BRAISED PORK KNUCKLE _____ 65,-
Knuckle stewed in our house beer, baked in BBQ sauce. Served with braised cabbage and roasted potatoes.

BREWER'S RIB _____ 79,-
700g pork rib baked with Gold Carolina BBQ sauce, served with roasted potatoes and braised cabbage.

 **CHILLI SIN CARNE** _____ 56,-
Mexican classic with vegan meat and barley. Served with nachos and coriander.

SALMON _____ 73,-
With cream-dill-orange wine-caper sauce. Served with pesto & roasted tomato salad and potato gratin.

 **RED LENTIL DAL** _____ 58,-
With tomatoes, vegetables, coconut milk, rice, and coriander.

BEER BATTERED FISH _____ 62,-
Served with our signature remoulade, fries and coleslaw.

CHICKEN _____ 59,-
Thighs smoked with alder wood, baked in maple syrup sauce, served with roasted potatoes, chimichurri sauce, and salad.

PORK TENDERLOIN _____ 62,-
Served with potato gratin, rich mushroom sauce, dill, and salad.

CAKES & DESSERTS

PLEASE ASK THE STAFF FOR THE CURRENT OFFER

TABLE RESERVATIONS



91 577 99 10

INFO@BROWARPODZAMKIEM.PL



**FREE WIFI
BPZ GUEST**



SPICY OPTIONS



VEGETARIAN OPTIONS



VEGAN OPTIONS



WARSZEWOPILS

Bright, clear, and refreshing beer with a straw-golden color. The taste reveals delicate malty and sweet notes, clearly dominated by hoppy bitterness.

Ingredients: water, barley malt, hops, yeast. ABV: 5.0%
Unfiltered, unpasteurized.

SŁONECZNE PSZENICZNE

Light, naturally hazy, and refreshing beer, rich in flavor with a distinct aroma of cloves and bananas. Gently hopped with aromatic hops.

Ingredients: water, wheat malt, barley malt, hops, yeast. ABV: 5.0%
Unfiltered, unpasteurized.



OSÓWHELLES

Bright and clear with a white, persistent head. Malty aroma reminiscent of light bread. Floral and herbal notes derived from noble German hop varieties.

Ingredients: water, barley malt, hops, yeast. ABV: 4.0%
Unfiltered, unpasteurized.

SEASONAL BREWS

Special beers are crafted by our Brewer for various occasions. Please ask our staff about the currently available selections.



SAMPLER BOARD

YOU CAN PURCHASE BOTTLED BEER TO GO

0,3l 16,-

0,5l 19,-

1,0l 36,-

0,3l 16,-

0,5l 19,-

1,0l 36,-

0,3l 16,-

0,5l 19,-

1,0l 36,-

0,3l 16,-

0,5l 20,-

1,0l 38,-

5 x 0.1l 27,-

ALKOHOLE

VODKA - 40 ml / 0.7l

ABSOLUT	17,- / 220,-
blue/pears/lime/grapefruit/wild berri/vanilla	17,- / 220,-
OSTOYA	16,- / 190,-
WYBOROWA	16,- / 190,-
ŻUBRÓWKA Z TRAWKĄ	16,- / 190,-
JAGERMEISTER	19,-

RUM - 40 ml / 0.7l

HAVANA Club 3YO	20,- / 240,-
HAVANA Club 7YO	24,- / 280,-
KRAKEN	25,- / 300,-

WHISKY - 40 ml / 0.7l

JAMESON	20,- / 240,-
BULLEIT BURBON	24,- / 280,-
JACK DANIEL'S	24,- / 280,-
JACK DANIEL'S 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 - 40 ml / 0.7l

BEEFEATER	19,- / 250,-
BOMBAY SAPPHIRE	23,- / 300,-

TEQUILA - 40 ml / 0.7l

BLANCO	21,- / 250,-
GOLD	24,- / 280,-

COGNAC/BRANDY - 40 ml

METAXA 5*	18,-
METAXA 7*	23,-
MARTEL VS	23,-
MARTEL VSOP	35,-

SPRITZES

APEROL SPRITZ	31,-
60 ml Aperol, 100 ml Frizzante, sparkling water, orange	
HUGO	31,-
100 ml Frizzante, elderflower syrup, sparkling water, lime, mint	
RASPBERRY SPRITZ	31,-
150 ml Frizzante, 80 ml raspberry purée, basil leaves, lime juice, sparkling water	
CAMPARI SPRITZ	31,-
80 ml Campari, 120 ml Frizzante, sparkling water, orange	

DRINKS

MOJITO	31,-
40 ml Havana 3YO, lime wedges, mint, brown sugar, sparkling water	
LONG ISLAND ICED TEA	34,-
20 ml Wyborowa, 20 ml Olmeca Blanco, 20 ml Havana 3YO, 20 ml Beefeater, 20 ml Cointreau, lemon juice, cola	
WHISKY SOUR MALINOWY	30,-
40 ml Jameson, lemon, raspberry purée	
TROPICAL PASSION	30,-
20 ml Absolut Lime, 20 ml Absolut Kurant, 10 ml Passoa, grenadine, grapefruit juice	
PINK PASSION	29,-
50 ml Havana 3YO, pineapple syrup, grenadine, lime juice, simple syrup	
CUBA LIBRE	29,-
40 ml Havana 3YO, Coca-Cola, lime wedges	
YUZU GIN TONIC	29,-
40 ml Beefeater, Yuzu Tonic, lemon juice	
NEGRONI	31,-
40 ml Gin, 40 ml Campari, red Vermouth	
OLD FASHIONED	30,-
50 ml Bulleit Bourbon, simple syrup, Angostura Bitters	
TIPSY PEAR	29,-
60ml Absolut Pears, limonka, simple syrup, apple juice	
TOMMYS MARGHARITA	29,-
40 ml Tequilla Silver, 10 ml cointreau, agave syrup, lime juice	
RED JAGER SOUR	29,-
50 ml Jägermeister, lime juice, grenadine	
GODFATHER	30,-
60 ml Jameson, 20 ml Amaretto, orange bitters	
PLANTER'S PUNCH	30,-
60 ml Havana 7, lime juice, simple syrup, Angostura	

ALCOHOL-FREE

VIRGIN APEROL SPRITZ	20,- / 65,-
NON-ALCOHOLIC WINE	20,- / 80,-
Torres Muscat	
VIRGIN HUGO	20,-
VIRGIN APPLE SPRITZ	19,-
Rajewscy apple juice, sparkling water, lemon juice	
VIRGIN MOJITO	19,-
NON-ALCOHOLIC BEER	17,-
pils, pszeniczne, APA mango	

SOFT DRINKS

RAJEWSCY APPLE JUICE	15,-
REDBULL	16,-
Freshly Squeezed Juices	21,-
orange/ grejpfruit / mix	
FRUIT JUICES	10,-
orange / grapefruit / blackcurrant	
SODAS	11,-
cola / cola zero / sprite / tonic	
WODA 300 ml / 700 ml	9,- / 16,-
sparkling / still	

WINES

HOUSE WINES

VARVAGLIONE 12E	20,- / 80,-
MEZZO BIANCO ORGANIC	
Italy / dry / IGP Puglia	
VARVAGLIONE 12E	20,- / 80,-
MEZZO BIANCO ORGANIC	
Italy / dry / IGT Salento	

WHITE

CENTANNI PECORINO	110,-
Italy / dry / IGT Terre Di Chieti	
BOSCO ALBANO SAUVIGNON	110,-
Italy / dry / DOC Friuli	
DOMAINE SAINT REMY	120,-
Riesling Vieilles Vignes	
France / dry	
DOMAINE SAINT REMY	120,-
Gewurztraminer Vieilles Vignes	
France / dry	

RED

SCAIA ROSSO	110,-
Italy / dry	
CENTANNI MONTEFLORIS	120,-
MARCHE ROSSO	
Italy / dry / IGP Marche Rosso	

ORANGE

ALFORI PURE EST	25,- / 100,-
ORANGE ORGANIC	
Spain / semi - dry	

SPARKLING

SAN MARTINO,	90,-
PROSECCO MILLESIMATO	
Italy / dry / DOC Treviso	
JACKOWIAK - RONDEAU	250,-
CUVEE TRADITION BRUT	
France / dry / AOP Champagne	

COFFEE

ESPRESSO	9,-
AMERICANO	13,-
FLAT WHITE	15,-
CAPPUCCINO	16,-

TEA

White Elderflower Champagne	
White tea with peach and elderflower	
Black Vanilla Chai	
Black tea with cinnamon, cardamom, ginger, orange peel, and pink pepper	
Black Earl Gray Crème	
Black tea with cornflower	
Green Apricot Peach Organic	
Green tea with marigold flowers and pineapple, with apricot and peach aroma	
Green Northern Berries	
Green tea with strawberry and raspberry	
Green Island Rose	
Green tea with mango, papaya, and rosebuds	
Moomin Papa Grey	
Black tea with orange peel	
Moomin Mama Quince	
Black tea with quince	
Moomin Mama Tea Mulberry	
Black tea with mulberry, melon, orange blossom, and marigold	
Moomin Rooibos Red Berries	
Rooibos with papaya, pineapple, currant, rose petals, strawberries, and raspberries	
Moomin Cranberry	
Rooibos with goji berries, passion fruit, pineapple, papaya, cranberry, chokeberry, and kiwi	
First Choice Cream Black No.1	
Black tea with cream and caramel aroma	

