



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 _____ 54,-

Beef tartare (100g) served with egg yolk, pickles, onion, marinated mushrooms, bread and butter.



VEGETARIAN TARTARE _____ 41,-

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 _____ 65,-

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 _____ 65,-

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 _____ 34,-

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 _____ 36,-

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 _____ 31,-

Served with melted butter, herbs, cracked pepper, smoked cottage cheese and chives.



STEAK FRIES _____ 17,-

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.

GOULASH SOUP _____ 39,-

Hearty soup with three types of meat, peppers, and vegetables. Served with a 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

CAESAR SALAD _____ 46,-

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 _____ 52,-

Shrimps smoked in our smokehouse, roasted tomatoes, onion, pomegranate, local goat cheese, dried apple, mango infusion.

KIDS' MENU

CHICKEN STRIPS _____ 32,-

Fried chicken breast pieces (100g) with steak fries, coleslaw and ketchup.

COD FINGERS _____ 32,-

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 _____ 64,-

Breaded pork chop fried in lard, served with buttered potatoes and cucumber salad.

BEER-BRAISED PORK KNUCKLE _____ 68,-

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 _____ 75,-

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 _____ 65,-

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 _____ 65,-

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



WARSZEWO PILS

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.

0,3l 17,-

0,5l 20,-

1,0l 38,-

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.

0,3l 17,-

0,5l 20,-

1,0l 38,-



NIEBUSZEWO HELLES

Amber-copper, clear beer with a thick white head. Malty on the palate, with prominent bread and toasty notes balanced by the complex, spicy character of premium hop varieties.

Ingredients: water, barley malt, hops, yeast. ABV: 5.4%
Unfiltered, unpasteurized.

0,3l 17,-

0,5l 20,-

1,0l 38,-

SEASONAL BREWS

Special beers are crafted by our Brewer for various occasions.

Please ask our staff about the currently available selections.



0,3l 18,-

0,5l 21,-

1,0l 39,-

SAMPLER BOARD

5 x 0.1l 28,-

YOU CAN PURCHASE BOTTLED BEER TO GO

ALKOHOLE

WÓDKI - 40 ml / 0.7l

SEDINA	18,- / 230,-
unFiltred Wheat / Triple Filtred Wheat	
ABSOLUT	18,- / 230,-
blue/pears/lime/grapefruit/wild berry/vanilla	
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,-
CHIVAS REGAL 15YO	30,- / 360,-
GLENLIVET 15YO	34,- / 380,-
ARDBEG 10YO	38,- / 400,-
GLENMORANGIE 10YO	28,- / 340,-
GLENFIDDICH 12YO	29,- / 350,-

GIN - 40 ml / 0.7l

SEDINA CLASSIC DRY	19,- / 250,-
BOMBAY SAPPHIRE	23,- / 300,-

TEQUILA - 40 ml / 0.7l

BLANCO	21,- / 250,-
GOLD	24,- / 300,-

COGNAC/BRANDY - 40 ml

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

NON-ALCOHOLIC 0.0%

PILS	19,-
but. 0,5l, alk. 0,0% obj.	
PSZENICA	19,-
but. 0,5l, alk. < 0,5% obj.	
APA MANGO	19,-
but. 0,5l, alk. < 0,5% obj.	

NATUREO 0,0 18,- 80,-

muscat, Hiszpania, alk. 0,0% obj.

RELAX ZERO 18,- 80,-

sauvignon blanc, USA, alk. 0,0% obj.

FIZZERO 18,- 80,-

sparkling white, Niemcy, alk. 0,0% obj.

SZPRYCERY

APEROL SPRITZ	31,-
60 ml Aperol, 100 ml Frizzante, sparklin water, orange	
HUGO	31,-
100ml Frizzante, elderflower syrup, soda water, lime, mint	
RASPBERRY SPRITZ	31,-
150ml Frizzante, 80ml raspberry puree, basil leaves, lime juice, soda water.	

DRINKI

MOJITO	29,-
60ml Havana 3YO, lime wedges, mint, brown sugar, soda water.	
LONG ISLAND ICED TEA	34,-
20 ml Wyborowa, 20 ml Olmeca Blanco, 20 ml Havana 3YO, 20 ml Sedina Classic Dry, 20 ml Cointreau, sok z cytryny, cola	
WHISKY SOUR	29,-
40ml Jameson, lemon juice.	
CUBA LIBRE	29,-
40ml Havana 3YO, coca-cola, lime.	
COSMOPOLITAN	31,-
40ml Absolut Lime, 15ml Cointreau, 60ml cranberry juice, 20ml lime juice	
GIN TONIC	29,-
40 ml Sedina Classic Dry, tonic, cytryna	
PORN STAR MARTINI	29,-
50ml Absolut Vanilia, 20ml Passoa, 50ml passion fruit puree, frizzante	

DRINKI sezonowe

MELON BREEZE	29,-
30ml Malibu, 20ml Passoa, melon syrup, lime juice.	
PUNTA CANA	29,-
40ml Havana 3YO, 20ml Cointreau, watermelon syrup, grenadine, lime juice, cranberry juice.	
SOUR JABŁKOWY	30,-
40ml Jameson, apple syrup, lemon juice.	
PINK PASSION	29,-
50 ml Havana 3YO, syrop ananasowy, grenadyna, sok z limonki, syrop cukrowy	
NORDIC PEAR	30,-
40ml Sedina Classic Dry, pear syrup, lemon juice.	

NAPOJE GORĄCE

MULLED WINE	23,-
With elderflower syrup, cinnamon stick, and cloves.	
MULLED WINE 0,0%	21,-
With cinnamon and cloves.	
WINTER TEA	23,-
With honey, cinnamon, cloves, and orange.	
CHOCOLATE WITH CHERRY	27,-
Classic MONBANA chocolate served with cherry liqueur from Bukowina Tatrzańska, chili flakes, and whipped cream.	

MOKTAJLE

VIRGIN APEROL SPRITZ	20,- / 65,-
VIRGIN HUGO	20,-
VIRGIN MOJITO	19,-
LEMONIADY	25,-

MOKTAJLE by LYRE'S

Margarita	27,-
45ml Agave Blanco Spiritc, 15ml Orange Sec, 30ml lime, simple syrup, orange bitters	
Pink Lady	27,-
60ml Pink London Spirit, 30ml apple juice, Rajewscy, 15mL grenadyna,	
Lynchburg Lemonade	31,-
30ml American Malt, 30ml Orange Sec, 30ml lemon, 30 ml lime simple syrup,	

London Dry Collins 25,-

60ml Dry London Spirit, 15ml simple syrup, 30ml lemon, sparkling water

Cuba Libre 25,-

60ml Dark Cane Spirit, 15ml lime, cola

SOFTY

APPLE JUICE RAJEWSKY	15,-
REDBULL	16,-
FRESHLY SQUEEZED JUICE	21,-
orange / grapefruit / mix	
JUICE	10,-
orange / grapefruit / blackcurrant	
NAPOJE GAZOWANE	11,-
cola / cola 0 / sprite / tonic	
WATER 300 ml / 700 ml	9,- / 16,-
sparkling / still	

COFFEE TOKAWA

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

TEA

White Elderflower Champagne	19,-
Black Vanilla Chai	
Black Earl Gray Creme	
Green Apricot Peach Organic	
Green Island Rose	
Moomin Papa Grey	
Moomin Rooibos Red Berries	
Moomin Cranberry	