

ORTS

DO NOT PLAY WITH YOUR FOOD



**DO NOT
PLAY**



**WITH
YOUR FOOD**

SNACKS

Focaccia (32 cm) 22

with parsley-garlic olive oil

Focaccia (32 cm) 38

with parsley-garlic olive oil, prosciutto crudo, cherry tomatoes, Grana Padano, arugula

Grissini 25

with sea salt and basil sauce

Loaded nachos 45

chili con carne, pico de gallo, guacamole, cheddar sauce, jalapeño, cilantro, lime

Loaded fries 45

chili con carne, pico de gallo, guacamole, cheddar sauce, jalapeño, cilantro, lime

**TO BEE
A FRYER
OR NOT
TO BEE
A FRYER**

for 4 players

Chapter One 180

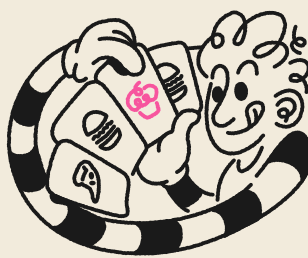
Breaded: shrimp, chicken tenderloins, calamari rings and onion rings, corn, jalapeño poppers with cheese, fries and sauces

Chapter Two 230

Breaded: shrimp, calamari rings and onion rings, chicken tenderloins, corn, jalapeño poppers with cheese, plus BBQ ribs, coleslaw, fries and sauces

for 4 players

Karty
Combo



Unlock
Super Deal!

GAME
ON

We recommend a 10% tip. A 10% service charge will be added for groups of 8 or more.

PIZZA

32 / 40 cm

CLASSIC PIZZA

Margherita 39 / 47

mozzarella, tomato sauce, basil

Prosciutto di Parma 49 / 56

mozzarella, tomato sauce, prosciutto crudo, Grana Padano, cherry tomatoes, arugula

Prosciutto e funghi 45 / 52

mozzarella, tomato sauce, prosciutto cotto, mushrooms

Capricciosa 48 / 55

mozzarella, tomato sauce, prosciutto cotto, artichokes, mushrooms, olives

Salami piccante 47 / 54

mozzarella, tomato sauce, spicy salami, jalapeño, arugula

Gamberetti 52 / 59

mozzarella, tomato sauce, shrimp, cherry tomatoes, spinach, lemon

Dolce Capra 48 / 55

mozzarella, tomato sauce, goat cheese, pear, pumpkin, nuts, arugula

La Truffina 47 / 54

mascarpone, tomato sauce, prosciutto cotto, trifolati mushrooms, truffle oil

CRAZY PIZZA

Fest Pizza 49 / 56

mozzarella, tomato sauce, currywurst sausage, fried sauerkraut

Squid Game 58 / 65

mozzarella, tomato sauce, breaded calamari rings, fries, cheddar sauce, parsley-garlic sauce

Cheeseburger Pizza 59

mozzarella, tomato sauce, lettuce, beef burger patty, cheddar, tomato, pickled cucumber, red onion

Hawaiian Kimchi 45 / 52

mozzarella, tomato sauce, prosciutto cotto, kimchi pineapple

Pizza on a Stick (Satay) 56

marinated chicken in curry peanut sauce, mint yogurt sauce, curry peanut sauce with cilantro

Black Pudding & Pear 48 / 55

mozzarella, tomato sauce, black pudding, pear, pickled onion

Chilli con Carne Pizza 54 / 61

mozzarella, tomato sauce, nachos, chili con carne, pico de gallo, guacamole, cilantro

SIDES

Coleslaw (80 g) 8

Lettuce with vinaigrette (50 g) 15

Fries (150 g) 14

Dough options:

00 wheat
flour dough

gluten-free
dough
(32 cm only)

+15

GAME
ON

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BUILD YOUR OWN PIZZA

FREE
PLAY
PIZZA

Base – Margarita 39

prosciutto crudo
prosciutto cotto
salami piccante
calamari rings

MEAT (portion) +9

currywurst
black pudding
bacon

MEAT (portion) +9

mascarpone
mozzarella
goat cheese
parmesan
cheddar cheese sauce

CHEESE (portion) +6

VEGETABLES (portion) +4

mushrooms
trifolati mushroom
pumpkin
bell pepper
cherry tomatoes
pickled onion

spinach
arugula
artichokes
black olives
sauerkraut

kimchi pineapple
pear
truffle oil
caramelized walnuts
tomato sauce
sauces

EXTRAS (portion) +4

BURGERS

Base:

- bun of choice: sesame / brioche / gluten-free*
- ground beef neck
- onion
- signature sauce

Classic Cheeseburger 45

- + lettuce, cheddar, tomato, pickled cucumber

BBQ Burger 47

- + lettuce, bacon, cheddar, pickled cucumber, BBQ sauce

Guacamole Burger 52

- + lettuce, guacamole, cheddar, pico de gallo salsa

Tex-Mex Burger 52

- + lettuce, mango chili salsa, cheddar, pico de gallo, nachos

Burger Italiano 52

- + lettuce, Grana Padano, salami piccante, tomato sauce

UFO BURGER

Base:

- brioche bun
- ground beef neck
- lettuce
- onion
- cheddar
- signature sauce

Classic UFO Burger 45

- + pickled cucumber

BBQ UFO Burger 47

- + bacon, BBQ sauce

Italiano UFO Burger 52

- + Grana Padano, salami piccante, tomato sauce

SIDES

Coleslaw (80 g) 8

Lettuce with vinaigrette (50 g) 15

Fries (150 g) 14

SAND-WICHES

Base:

- bun of chov

Bee Polish 33

- + grilled sausage, bacon, fried cabbage, pickled cucumber

Pulled Pork 39

- + slow-cooked pork, coleslaw, wood ear mushrooms, crispy onion, cilantro

Chicken 38

- + breaded chicken fillet with sweet chili and lime, lettuce, jalapeño, pickles

Bun change:

swap bun
for lettuce

included

*gluten-free
bun

+8

Combo
Cards



Unlock
Super Deal!

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BUILD YOUR OWN BURGER

FREE
PLAY
BURGER

Base – burger 32

Sesame wheat bun or brioche, ground beef neck

extra beef patty

MEAT +27

EXTRAS (portion) +10

grilled sausage
breaded chicken

EXTRAS (portion) +4

bacon

CHEESE (portion) +4

cheddar
Grana Padano

VEGETABLES (portion) +3

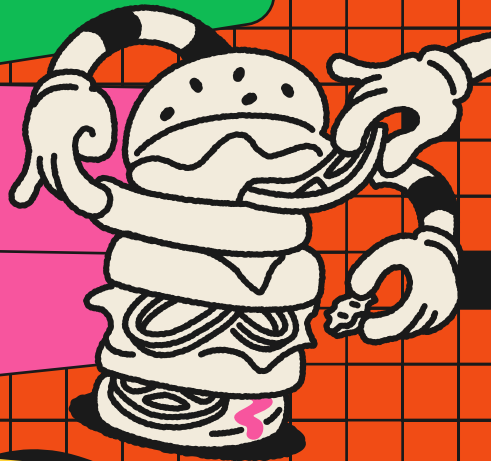
iceberg lettuce
arugula
tomato
pickled cucumber
red onion
pickled onion

SAUCES (portion) +3

sweet chili mayo
mango chili

SALSAS (portion) +6

guacamole
pico de gallo



Mix colors,
collect rewards!

Karty
Combo



Unlock
Super Deal!

BOWLS

Based on black rice

Chicken Bowl 42 🌿

lime and chili marinated chicken breast,
guacamole, green peas, zucchini spaghetti
marinated in ginger, radish, pineapple,
mango chili sauce, cilantro

Salmon Bowl 49 🌿

baked salmon, guacamole, green beans,
corn, pickled onion, bell pepper, nachos, cilantro

SALADS

Caesar Salad 39

on romaine lettuce, chicken, Parmesan cheese,
croutons, anchovy sauce

Goat Cheese Salad 43 🌿

on toast with parsley-garlic olive oil,
trifolati mushrooms, marinated pear,
caramelized walnuts, onion jam, vinaigrette

SOUP

Fresh soup
every day!

Ask your waiter
what we're serving today.



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MAIN COURSES

**Tagliatelle Nero
with Shrimp 59**

in a wine-butter sauce with cherry tomatoes
and parsley

Baked Salmon Fillet 64 🌿

with pistachio, celeriac-apple purée,
polenta and spinach

Confit Duck Leg 59

with smoked cheese dumplings, pumpkin
and carrot purée, demi-glace sauce

**Wine-Braised
Beef Cheeks 62**

with truffle mashed potatoes and arugula

Ribs (Sous Vide) 59 🌿

with BBQ sauce, coleslaw, roasted potatoes
and cottage cheese dip

Roasted Pork Knuckle 62 🌿

with fried cabbage and baked potato

Currywurst 37 🌿

with fried sauerkraut and fries

Fried Breaded Cheese 37 🌿

with fries and tartar sauce

Sauces 4

mustard, ketchup, horseradish, mayonnaise

KIDS MENU

Fried chicken tenderloins
with fries 32

Spaghetti
in tomato sauce with
Grana Padano 29

DESSERTS

Brownie 29

with walnuts and raspberry sorbet

Sernik na Maksa 32

Warcabee 28

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Allergen list available at the bar

ALCOHOL

SIGNATURE COCKTAILS

Pianka 39

Make it special with Kah 59

Sierra Antique Plata, Kahlua, pandan syrup,
De Kuyper Elderflower, lime, marshmallows

Cheetos 36

Make it special with Haku Vodka 48

Amundsen, Thomas Henry Mystic Mango, lemon,
sugar syrup, Tabasco Chipotle, Cheese Cheetos

Bee Salty 34

Make it special with Roku 46

Milhill's, De Kuyper Elderflower, tarragon syrup, lime,
Tajin

Miłe Chamomile 34

Żołądkowa Gorzka with mint, chamomile-honey
cordial, apple juice, Bitter Cocoa, Prosecco Trevitto,
sparkling water

Stout & About 34

Make it special with Abuelo 7YO 46

Republica Black, Campari, cherry juice,
Murphy's Irish Stout

Sea Tango 36

Make it special with Kah Blanco 59

Sierra Antique Plat, Miód Pitny Wściekła Pszczoła,
lychee-hibiscus cordial, sour, egg white

Monk's Apple 49

Make it special with Jim Beam Black 7YO 59

Jim Beam White, Carpano Classico, Calvados,
apple juice, cardamom bitters

Bee's Sting 33

Amundsen, honey, lemon juice, pineapple juice

SIGNATURE SHOTS

4 x 40 ml

Oh, It's Spicy 40

Sierra Antique Plata infused with pepper,
honey syrup, sour, apple juice, tajin

Rosemint 40

Milhill's, cranberry juice, rose syrup, mint

Soft Porn 40

Republica Blanco, passion fruit puree,
ginger-vanilla cordial

The Blue One 40

Amundsen, pineapple-honey cordial,
syrup Blue Curacao, sour

LOW ABV COCKTAILS

Michelada 30

Żywiec lager, tomato juice, lime, Tabasco Chipotle,
Worcestershire, tajin

Beer With Benefits 30

Arcade Beer, pineapple-honey cordial

Chocoloco 30

Murphy's Irish Stout, espresso, honey syrup,
milk chocolate

Soft Fields 30

Żywiec Biały, chamomile-honey cordial

MOCKTAILS

The Trio 29

Lychee-hibiscus cordial, Thomas Henry Pink
Grapefruit, Angostura Bitters

Quiet Bloom 29

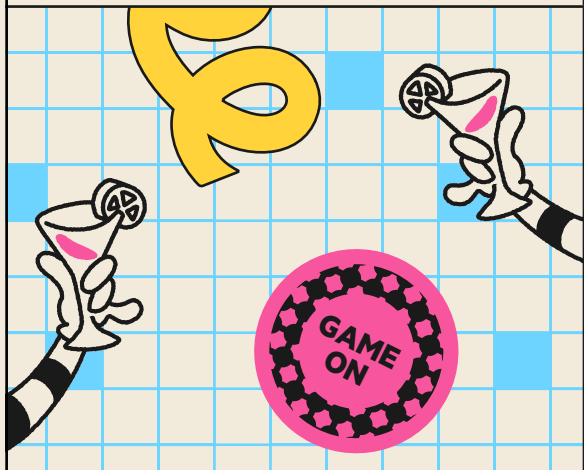
Chamomile-honey cordial, Earl Gray tea

It Burns 29

Puree z marakui, ginger-vanilla cordial,
Sriracha, tajin

Bitter But Better 29

Martini Vibrante, Giffard Aperitif Bitter,
tarragon syrup



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ALCOHOL

CLASSIC COCKTAILS

Aperol Spritz 39

Aperol, Prosecco, sparkling water

Margarita Tommy's 36

Sierra Antique Reposado, lime, agave syrup

Moscow Mule 38

Amundsen, Thomas Henry Ginger Bee, lime

Sex on the beach 33

Amundsen, De Kuyper Peachtree, orange juice, cranberry juice

Negroni 36

Milhill's, Campari, Carpano Classico

French 75 32

Milhill's, sour, sugar syrup, Prosecco Trevitto

Old Fashioned 36

Jim Beam Black 7YO, Angostura Bitters, sugar

Long Island Ice Tea 39

Amundsen, Milhill's gin, Republica rum, Sierra Blanco Tequila, De Kuyper Triple Sec, lemon juice, sugar syrup, Pepsi

APERITIF

Lazio Fizz 36

Sambuca, tarragon syrup, sour, Schweppes tonic, sparkling water

Black Herbarium 36

Carpano Blanco, blackcurrant juice, lavender syrup, Prosecco Trevitto, mint

Amber Tropic 36

Campari, mango syrup, orange juice, peach bitter

DIGESTIF

Herb & Burn 39

Amaro Montenegro, Mezcal Koch Elemental, coriander, lime, Angostura Bitters

Savage Martini 39

Amundsen, Lillet Blanc, olive brine, passion fruit puree, Fernet Branca

Bee Calm 39

Żołądkowa Gorzka, chamomile-honey cordial, Orange Bitter, Miód Pitny Staropolski, sour

ORIGINAL DRINKS

Jim Beam & Tonic 33

Jim Beam White, tonic

Jim Beam 7 Black Sour 33

Jim Beam 7YO, lemon juice, sugar syrup, egg white, Angostura

Peachtree Bellini 33

De Kuyper Peachtree, Prosecco Trevitto

Hugo Spritz 33

De Kuyper Elderflower, Prosecco Trevitto, lime juice

Limonce Spritz 33

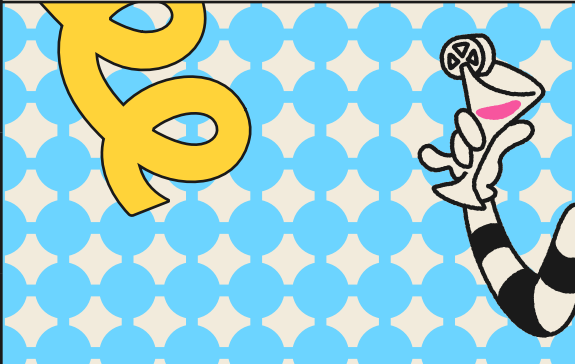
Limonce Aperitivo, Prosecco Trevitto, sparkling water

Auchentoshan Mule 49

Auchentoshan 12 YO, lime, Angostura 2D, Thomas Henry Ginger Beer

Roku Gin & Tonic 33

Roku Gin, tonic, ginger



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ALCOHOL

RED BULL ZONE

Jäger Bomb 42

Jägermeister, Red Bull Energy Drink

Red Bull + Vodka 42

Amundsen, Red Bull Tropical Edition, lime

Tropical RumBull 42

Republica Blanco, Red Bull Tropical Edition

APERITIF, BITTERS

40 ml / 0,7 l

Carpano

Blanco (14,9%) 26 (80 ml) / 320 (1l)

Carpano

Clasico (16%) 26 (80 ml) / 320 (1l)

Martini Vibrante (0,5%) 20 / 330

Limonce Aperitivo (14,8%) 18 / 300

Campari (25%) 20 / 330

Aperol (11%) 20 / 330

Fernet Branca (35%) 20 / 330

Jägermeister (35%) 20 / 330

Jägermeister

Manifest (38%) 32 / 560 (1l)

Amaro Montenegro (23%) 20 / 330

Lillet Blanc (17%) 20 / 330 (0,75l)

TEQUILA/MEZCAL

40 ml / 0,7 l

Sierra Antiguo Plata (40%) 28 / 460

Sierra Antiguo Añejo (40%) 28 / 460

Kah Blanco (40%) 45 / 750

Kah Reposado (40%) 45 / 750

Herradura Plata (40%) 50 / 880

Mezcal Koch

Elemental (40%) 40 / 650



Jäger Bomb

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ALCOHOL

VODKA

40 ml / 0,7 l

Haku
Vodka (40%) 33 / 550



Orkisz (40%) 24 / 400

Amundsen (40%) 20, / 330

Bocian (40%) 16 / 260

Bocian (28%) 14 / 160 (0,5l)

Wiśnia, Pigwa, Malina

Chopin Rye (40%) 30 / 520

Chopin Potato (40%) 35 / 590

Miodula (40%) 30 / 350 (0,5l)

Żołądkowa Gorzka (34%) 16 / 250

Żołądkowa Gorzka
z Miętą (34%) 16 / 280

Żołądkowa Gorzka
Truskawka-Rabarbar (34%) 14 / 220

Lubelska (25%) 14 / 160 (0,5l)

Cytrynówka, Grapefruit, Wiśniówka, Mango

GIN

40 ml / 0,7 l

Suntory
Roku Gin (43%) 28 / 450



Milhill's (38%) 18 / 300

Milhill's (38%) 18 / 300

Pineapple Brezze, Strawberry

Bombay Sapphire (40%) 24 / 380

Hendrick's (41,4%) 37 / 600

WHISKY

40 ml / 0,7 l

American Whisky

Jim Beam
White (40%) 18 / 300



Jim Beam Rye (40%) 20 / 330

Jim Beam Black 7YO (43%) 22 / 360

Jim Beam (32,5%) 18 / 300

Cherry Red Stag, Apple, Pineapple, Honey

Maker's
Mark (45%) 30



Wild Turkey
Straight Rye (40,5%) 24 / 390

Jack Daniel's Black (40%) 24 / 390

Blended Whisky

Clan Campbell (40%) 16 / 280

Clan Campbell Honey (35%) 16 / 280

Johnny Walker
Black Label (40%) 25 / 420

Chivas Regal XII (40%) 26 / 450

Monkey Shoulder (40%) 33 / 550

Single Malt Whisky

Auchentousan 12YO (40%) 42 / 650

Auchentousan AO (40%) 38 / 590

Macallan 12YO (40%) 62 / 990

Glenfiddich 12YO (40%) 45 / 700

Lagavulin 8YO (48%) 59 / 980

Irish Whisky

Tullamore D.E.W. (40%) 23 / 400

Jameson (40%) 23 / 400

ALCOHOL

RUM

40 ml / 0,7 l

Republica Blanco (38,5%) 18 / 300

Republica Black (38,5%) 18 / 300

Abuelo Añejo (40%) 22 / 360

Abuelo 7 YO (40%) 24 / 390

Abuelo 12 YO (40%) 26 / 420

Planteray 3 Stars (41,2%) 24 / 390

Planteray OFTD (69%) 39 / 650

Diplomatico
Exclusiva Reserva (40%) 42 / 690

Cachaca Ipanema (38%) 24 / 390

LIQUEURS

40 ml

De Kuyper 18

Blue Curacao (20%), Elderflower (15%),
Triple sec (15%), Peachtree (20%), Passionfruit (15%),
Wild Strawberry (15%), Melon (15%)

Amaretto Disaronno (28%) 20

Sambuca Bottega (40%) 20

Kahlua (16%) 20

Cointreau (40%) 22

Baileys (17%) 20

Malibu 20

COGNAC, BRANDY / CALVADOS

40 ml / 0,7 l

Gautier VSOP (40%) 38 / 590

Stock 84 (36%) 16 / 260

Metaxa 12 (40%) 24 / 420

Calvados (40%) 32 / 540

MEAD

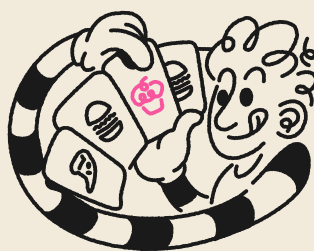
80 ml / 0,75 l

Miód Pitny
Dwójniak staropolski (16%) 28 / 270

Miód Pitny
Wściekła pszczoła (13%) 18 / 139

Miód Pitny
Trójniak jabłko z miętą (13%) 18 / 139

Karty
Combo



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ALCOHOL

WINES

0,15 l / 0,75 l

FRESH & FRUITY

White 22 / 90

Finca El Puntal Verdejo, DO Murcia, Hiszpania

Rose 110

Pierre Brevin Rose d'Anjou, A.O.C. Anjou, Francja

Red 23 / 99

Comassi Primitivo Puglia, IGP Puglia, Włochy

A LITTLE MORE INTERESTING

White 130

Parsons Point Sauvignon Blanc Marlborough, Nowa Zelandia

Red 130

Chateau Roquecavies, A.O.C Bordeaux Superieur, Francja

SERIOUS STAFF

White 220

Chablis Moulineau Pere et Fils, A.O.C Chablis

White 250

Winnica Turnau Riesling, Zachodniopomorskie, Polska

Red 230

Winnica Jaworek Pinot Noir, Dolnośląski, Polska

Red 220

Winnica Turnau Rondo/Regent, Zachodniopomorskie, Polska

REACH HIGHER

Red 290

Chateau La Tour de Mons, A.O.C Margaux

White 290

La Poussie Sancerre Blanc de Ladoucette, A.O.C Sancerre

SPARKLING WINES

0,75 l

Piper Heidsieck Brut 450

Prosecco Trevitto,
Trevise (11%) 150

Prosecco Trevitto,
Trevise (0%) 150

NON-ALCOHOLIC WINES

0,75 l

The Bench
Sauvignon Blanc (0%) 25 / 140

The Bench
Cabernet Sauvignon (0%) 25 / 140

BEERS

0,3 l / 0,5 l

Żywiec Lager 18 / 22

Żywiec Biały 18 / 22

Arcade Beer 18 / 22

Heineken 19 / 24

Murphy's Irish Stout 19 (0,25 l) / 26

BOTTLED BEERS

Desperados 26
various flavors

Żywiec IPA 23

Żywiec Porter 23

Żywiec Biały (0%) 18

Żywiec Lager (0%) 18

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SOFT DRINKS

Pepsi Max 13

Pepsi Cola 13

Mirinda 13

7UP 13

Schweppes Tonic 13

Woda
Krystaliczne Źródło 10

Woda
Krystaliczne Źródło Gaz 10

Lipton 16
various flavors

Toma 12
various flavors



Thomas Henry (0,2 l) 20

Cherry Blossom, Spice Ginger, Pink Grapefruit, Mystic Mango

COFFEE / TEA

Espresso 10

Doppio 14

Espresso macchiato 10

Americano 14

Cappucino 16

Caffe latte 16

Flat white 18

Sir William's Tea 14



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