

# MONKA – FLAVOR, THE WARMTH OF THE OVEN, GOOD MOMENTS

MONKA is a place where tradition meets modernity, and food is more than just a meal. We focus on simple, high-quality ingredients, an artisan bakery, and a kitchen where a wood-fired oven gives our dishes their unique taste. Here, quality, passion, and authenticity come first.

We bake sourdough bread, craft our own pasta, and every dish goes through our hands – from flour to the finished plate. Complementing our cuisine is a carefully curated selection of wines, including exceptional Polish labels that elevate the flavors of our menu.

MONKA is more than just a restaurant – it is a space where the rhythm of the day flows seamlessly, from the morning aroma of freshly baked bread to lunches rich in flavor and evening dinners paired with fine wine. It's the perfect spot for everyday gatherings over good food and moments that become lasting memories.

We also invite you to MONKA MŁYNY ROTHERA, where the history of Toruń blends with a modern approach to taste.

***MONKA – A FLAVOR THAT CONNECTS***

## ***INFORMATION***

For groups of 6 or more people we do not split bills.

For groups of 8 or more people we add 10% waiter service.

List of allergens available in the menu.

If you have any food allergies or requirements dietary,  
please inform the staff of the premises.

You can take our desserts and breads with you!  
(package PLN 2/ pc , bag PLN 2/pc).

Information on issuing a vat invoice  
please inform staff before placing an order.

(V) – vegetarian (W) – vegan

## ***RESERVATION À LA CARTE***

[zjedz.my/monka\\_torun](http://zjedz.my/monka_torun)

56 660 61 00

## ***RESERVATION GROUPS & EVENTS***

[rezerwacjemonka@gmail.com](mailto:rezerwacjemonka@gmail.com)

## ***ALLERGENS***

1. Cereal grains containing **GLUTEN**, i.e. wheat, rye, barley, oats, spelt or kamut wheat , as well as grains of hybrid varieties of the above cereals and products prepared on their basis 2. **CRUSTACEANS** and products thereof 3. **EGGS** and products thereof; 4. **FISH** and products thereof 5. **PEANUTS** (peanuts) and derived products 6. **SOYA** and derived products 7. **MILK** and products thereof (including lactose) 8. **NUTS** i.e. almonds ( *Amygdalus communis* L.), hazelnuts ( *Corylus avellana* ), walnuts ( *Juglans regia* ), cashew nuts ( *Anacardium occidentale*), pecans ( *Carya illinoensis* ), Brazil nuts ( *Bertholletia excelsa* ), pistachios / pistachio nuts ( *Pistacia vera* ), macadamia nuts (Macadamia) or Queensland nuts ( *Macadamia ternifolia* ), as well as products thereof, except for nuts used for the production of alcoholic distillates, including ethyl alcohol of agricultural origin 9. **CELERY** and derived products 10. **MUSTARD** and derived products 11. **SESAME SEEDS** and derived products 12. **SULPHUR DIOXIDE** and sulphites in concentrations above 10 mg/kg or 10 mg/litre expressed as total SO<sub>2</sub> for products ready for immediate consumption or prepared for consumption in accordance with the manufacturers' instructions 13. **LUPIN** and derived products.

December 3, 2014 By virtue of Regulation (EC) No 1169/2011 of the European Parliament and of the Council of 25 October 2011 on the provision of food information to consumers , the European Union has imposed on the owners of all catering establishments the obligation to inform customers about the composition of dishes, and above all about allergens that may be present in them.

# NIBBLES

## ***NOCERELLA OLIVES / 16 PLN (W)***

Delicate green Sicilian olives, gently confit in olive oil with fresh chilli and lemon zest. 120g

## ***FOCACCIA WITH OLIVE TAPENADE / 22 PLN (V)***

Our fluffy house-baked focaccia served with an aromatic green olive tapenade. 300g (1)

## ***BREAD & BUTTER / 14 PLN (V)***

Artisan sourdough bread, baked daily, served with whipped butter and sea salt. 160g (1,6,7)

## ***PADRON PEPPERS WITH WILD GARLIC AIOLI / 18 PLN (V)***

Lightly charred Padron peppers served with a creamy wild garlic aioli. 150g (3,10,12)

# STARTERS

## ***ROASTED CARROT WITH HUMMUS / 22 PLN (V)***

Wood-fired carrot with a hint of smoke, silky white bean purée, crunchy nut and chilli crumble, pickled courgette. 250g (5,8,11,12)

## ***NEW POTATOES WITH TZATZIKI / 22 PLN (V)***

Herb-roasted baby potatoes, refreshing white radish tzatziki, fresh cucumber and dill. 270g (7))

## ***SEASONAL TOMATO CARPACCIO / 38 PLN (V)***

Seasonal tomatoes, confit cherry tomatoes, caramelised peach, Mexican salsa verde, burrata, red currant gel 320g (7,9,10,12,13)

## ***CHICKEN SATAY SKEWER / 34 PLN***

Juicy chicken thigh skewer marinated in satay spices, smooth peanut curry sauce, grilled pak choi, fresh coriander. 250g (5,6,8)

## ***MARINATED TUNA TATAKI / 59 PLN***

Lightly marinated raw tuna, refreshing melon and avocado salad, yuzu ponzu sauce, toasted sesame seeds. 280g (4,6,11,12)

## ***HAND-CHOPPED BEEF TARTARE / 59 PLN***

Hand-chopped beef tenderloin, crispy toast, creamy stracciatella, pickled red onion and mustard seeds, served with house bread and whipped butter. 280g (1,7,10,12)

## SOUPS

### ***ROASTED TOMATO CREAM WITH BURRATA / 35 PLN***

Slow-roasted tomato soup with a hint of the wood oven, creamy burrata, basil pesto and crunchy garlic croutons. 330g (1,7)

### ***SOUP OF THE DAY / 28 PLN***

Ask our team about today's seasonal chef's soup.

## SALADS

### ***BURRATA WITH MARINATED TOMATO / 48 PLN <sup>(V)</sup>***

Creamy burrata, tomato marinated in raspberry balsamic, thinly sliced white radish, green salsa verde and snap peas. 380g (7,12)

### ***CAESAR SALAD WITH SOUS-VIDE CHICKEN / 49 PLN***

Tender sous-vide chicken breast, romaine lettuce, smoked bacon, house-made croutons, Grana Padano cheese and classic anchovy dressing. 380g (1,3,7,10,12)

## PASTA DISHES

### ***HOUSE-MADE GNOCCHI IN CREAMY SAUCE / 46 PLN <sup>(V)</sup>***

Fluffy, hand-rolled gnocchi in a velvety cream sauce with green beans, buttery broad beans, peas and Grana Padano. 380g (1,3,7)

### ***CARAMELLE WITH RICOTTA AND LEMON / 42 PLN***

Hand-folded pasta parcels filled with lemon-scented ricotta, butter emulsion, delicate poppy seeds, finished with Grana Padano. 380g (1,3,7)

### ***TAGLIATELLE WITH PRAWNS AND COURGETTE / 65 PLN***

Fresh tagliatelle ribbons tossed with prawns, courgette, juicy tomato concasse, white wine butter sauce and fresh parsley. 390g (1,2,3,7,12)

### ***AGNOLOTTI WITH ROASTED GAME / 62 PLN***

Tender agnolotti stuffed with slow-roasted game, rich roasting jus, creamy stracciatella, fresh basil. 390g (1,3,7,10,12)

### ***OVEN-BAKED SPINACH LASAGNE / 59 PLN***

Layers of spinach pasta sheets, slow-cooked beef ragù and a silky cheese béchamel, baked to perfection. 480g (1,3,7)

### ***PLAT DU JOUR / PASTA OF THE WEEK***

Ask our team for today's fresh seasonal pasta creation.

## FISH & MEAT

### ***SEABASS WITH SUMMER SALAD / 82 PLN***

Wood-fired seabass fillet, fresh salsa verde, warm summer salad with green beans, sugar snap peas, broad beans and butter emulsion. 410g (4,7,12)

### ***CRISPY CHICKEN SCHNITZEL WITH CAPER MASH / 58 PLN***

Thinly pounded chicken breast, breadcrumbed with rosemary and lemon, buttery mashed potatoes with capers, fried egg, wild garlic mayonnaise. 470g (1,3,7,10,12)

### ***PORK TOMAHAWK WITH DEMI-GLACE / 76 PLN***

Grilled bone-in pork chop with crispy fat cap, mashed potatoes, green beans in crispy panko, rosemary demi-glace with French mustard. 520g (1,7,10,12)

### ***VENISON BURGER / 64 PLN***

Juicy venison blended with pork, red onion jam, melted cheddar, crisp romaine, house farmer's sauce, fresh tomato. 300g (1,3,7,10,12)

### ***SLOW-COOKED BEEF RIB WITH KIMCHI / 98 PLN***

Beef rib slowly roasted in soy glaze, rich pan sauce, herb-roasted young potatoes, house-made kimchi. 500g (1,6,7,10,12)

### ***DRY-AGED RUMP STEAK WITH TRUFFLE FRIES / 149 PLN***

Polish dry-aged rump steak, rosemary demi-glace, romaine with Caesar dressing, crispy fries, truffle mayonnaise and shaved Grana Padano. 450g (1,4,7,12)

## DESSERTS

### ***TIRAMISÙ / 34 PLN***

Fluffy mascarpone cream layered with espresso-soaked sponge and a dusting of cocoa  
220g (1,3,7)

### ***PAVLOVA WITH SEASONAL FRUIT / 36 PLN***

Crispy meringue, vanilla mascarpone cream, fresh seasonal fruit and vanilla ice cream.  
240g (3,7)

### ***AFFOGATO / 25 PLN***

Vanilla ice cream drenched in hot espresso, finished with a touch of cocoa.  
150g (7)



# POLISH WINES

(12,5cl, 75cl)

## **ZORZA 73 BRUT / 190 PLN**

ZIELONOGÓRSKIE | POLAND | CHARDONNAY, PINOT NOIR | 12,5%  
Sparkling, citrusy, fresh, complex, ethereal

## **CHARDONNAY BETON KAMIL BARCZENIEWSKI / 200 PLN**

LUBELSKIE | POLAND | CHARDONNAY | 13%  
Buttery, vanilla, oaky, rich, elegant

## **CUVÉE SILESIAN / 36 • 180 PLN**

DOLNOŚLĄSKIE | POLAND | JOHANNITER, SOLARIS, HIBERNAL, BIANCA | 12%  
Fresh, floral, apple, crisp, light

## **JOHANNITER TURNAU / 270 PLN**

ZACHODNIOPOMORSKIE | POLAND | JOHANNITER | 9,5%  
Floral, peach, mineral, elegant, refreshing

## **PINOT BLANC KAMIL BARCZENIEWSKI / 36 • 180 PLN**

LUBELSKIE | POLAND | PINOT BLANC | 12,5%  
Floral, fruity, delicate, elegant, fresh

## **RATED R DOM BLISKOWICE / 190 PLN**

MAŁOPOLSKI PRZEŁOM WISŁY | POLAND | RIESLING | 11,9%  
Citrus, mineral, light, fresh, acidity

## **RIESLING KAMIL BARCZENIEWSKI / 195 PLN**

LUBELSKIE | POLAND | RIESLING | 12,5%  
Citrus, peach, mineral, acidic, crisp

## **ULTRA DOM BLISKOWICE / 250 PLN**

MAŁOPOLSKI PRZEŁOM WISŁY | POLAND | JOHANNITER | 11,8%  
Apple, peach, balanced, acidity, elegant

## **DOBRE MODRE KAMIL BARCZENIEWSKI / 250 PLN**

LUBELSKIE | POLAND | BLAUFRÄNKISCH | 12%  
Dark fruits, spicy, oaky, tannic, structured

## **MONDAY LISA DOM BLISKOWICE / 30 • 160 PLN**

MAŁOPOLSKI PRZEŁOM WISŁY | POLAND | RONDO, REGENT | 10,8%  
Fruity, tannic, forest berries, light, fresh

## **PINOT NOIR MINOR KAMIL BARCZENIEWSKI / 250 PLN**

LUBELSKIE | POLAND | PINOT NOIR | 12%  
Red fruits, elegant, smooth, tannic, delicate

# SPARKLING WINES

(12,5cl, 75cl)

## ***CORVEZZO LINEA CLASSICA ORGANIC PROSECCO DOC / 120 PLN***

VENETO | ITALY | GLERA | 11,5%

Apple, pear, refreshing, delicate

## ***DOMAINE HAAG CREMANT / 180 PLN***

ALSACE | FRANCE | PINOT BLANC, RIESLING, PINOT GRIS | 12,5%

Mineral, citrus, yeasty, elegant

## ***MUMM CORDON ROUGE / 345 PLN***

CHAMPAGNE | FRANCE | PINOT NOIR, PINOT MEUNIER, CHARDONNAY | 12,5%

Citrus, yeasty, light, elegant, mineral

## ***PERRIER JOUET GRAND BRUT / 385 PLN***

CHAMPAGNE | FRANCE | PINOT NOIR, PINOT MEUNIER, CHARDONNAY | 12,5%

Floral, vanilla, apple, mineral, sparkling

## ***PROA CAVA BRUT / 20 • 110 PLN***

CATALONIA | SPAIN | XAREL-LO, MACABEO, PARELLADA | 11%

Citrus, yeasty, apple, elegance

## ***VONWINNING EXTRA BRUT / 180 PLN***

PALATINATE | GERMANY | RIESLING | 11,5%

Sparkling, citrus, mineral, acidity, delicate bubbles

# WHITE WINES

(12,5cl, 75cl)

## ***BODEGAS PIEDRA VERDEJO RUEDA DO / 160 PLN***

RUEDA | SPAIN | VERDEJO | 13,5%  
Melon, apple, minerality, lightness, acidity

## ***CHEMIN DE LA SERRE COLOMBARD / 95 PLN***

GASCONY | FRANCE | COLOMBARD | 11%  
Crisp, green apple, citrus, refreshing, light

## ***CHRISTOPH BAUER GRAUER BURGUNDER BIO / 30 • 150 PLN***

WEINVIERTEL | AUSTRIA | PINOT GRIS | 14%  
Apricot, almonds, mineral, full-bodied, structured

## ***CONDE VILAR VINHO VERDE / 90 PLN***

MINHO | PORTUGAL | LOUREIRO, ARINTO, TRAJADURA | 10,5%  
Light, sparkling, citrus, green apple, refreshing

## ***LE NICCHIOLE CHARDONNAY DI TOSCANA / 20 • 100 PLN***

TUSCANY | ITALY | CHARDONNAY | 12,5%  
Buttery, baked apple, citrus, vanilla, light-bodied

## ***DOMAINE HAAG GEWURZTRAMINER AOC / 195 PLN***

ALSACE | FRANCE | GEWÜRZTRAMINER | 13%  
Lychee, rose, exotic, spicy, aromatic

## ***GAŠPER MALVAZIJA ZGP / 180 PLN***

GORIŠKA BRDA | SLOVENIA | MALVASIA | 13,5%  
Floral, honey, apricot, nutty, mineral

## ***HAHA MARLBOROUGH SAUVIGNON BLANC / 36 • 180 PLN***

MARLBOROUGH | NEW ZEALAND | SAUVIGNON BLANC | 12,5%  
Tropical fruits, citrus, grassy, vibrant, intense

## ***IMBUKO DU PLEVAUX CHENIN BLANC-VIOGNIER / 170 PLN***

WESTERN CAPE | SOUTH AFRICA | CHENIN BLANC, VIOGNIER | 14%  
Fruity, floral, honeyed, fresh, complex

## ***LAVIS RIESLING DOC / 160 PLN***

TRENTINO-ALTO ADIGE | ITALY | RIESLING | 12,5%  
Floral, citrus, mineral, crisp, elegant

***N. POTEL CHABLIS '21 / 280 PLN***

CHABLIS, BURGUNDY | FRANCE | CHARDONNA | 12,5%  
Mineral, citrus, floral, elegant, fresh

***PIOGGIO MAESTRINO VERMENTINO / 150 PLN***

TUSCANY | ITALY | VERMENTINO | 12%  
Fresh, floral, citrus, herbal, mineral

***REVERDY & FILS SANCERRE AOP / 300 PLN***

LOIRE VALLEY | FRANCE | SAUVIGNON BLANC | 12,5%  
Mineral, green pepper, citrus, freshness, long finish

***TENUTA ULISSE PECORINO TERRE DI CHIETI IGP  
/ 36 • 180 PLN***

ABRUZZO | ITALY | PECORINO | 13%  
Citrus, floral, herbal, mineral, structured

***TENUTE SALVATERRA ANTICA VIGNA  
DELLE VENEZIE DOC / 120 PLN***

VENETO | ITALY | PINOT GRIGIO | 12%  
Apple, pear, light, refreshing, delicate

***VON WINNING WEISSERBURGUNDER / 30 • 150 PLN***

PALATINATE | GERMANY | PINOT BLANC | 12,5%  
Apple, pear, light, elegant, subtle

***WEINGUT THANISCH HOCHGEWACHS FEINHERB / 34 • 170  
PLN***

RHEINHESSEN | GERMANY | RIESLING | 8,5%  
Sweetness, peach, honey, acidity, balanced

***WEINGUT WALDSCHUTZ GRÜNER  
VELTLINER KAMPTAL DAC / 150 PLN***

KAMPTAL | AUSTRIA | GRÜNER VELTLINER | 12%  
White pepper, green apple, minerality, floral, citrus

# ORANGE , ROSÉ & FORTIFIED WINES

(12,5cl, 75cl)

## ***CASTEL D'AGE 100% ORANGE***

### ***MIRACLE 0%SO<sub>2</sub> DO / 195 PLN***

PENEDÈS | SPAIN | SAUVIGNON BLANC ORANGE | 11,5%  
Orange Peel, Acidity, Fruity, Spicy, Structured

### ***OVEJA NARANJA BIO ORANGE / 25 PLN • 100 PLN***

CASTILLA-LA MANCHA | SPAIN | GEWURZTRAMINER, MOSCATEL | 11,5%  
Organic, Orange, Orange Peel, Tannic, Complex

### ***QUINTA DA RAZA ROSÉ / 25 • 100 PLN***

VINHO VERDE, MINHO | PORTUGAL | PADEIRO, VINHAO | 11,5%  
Lightly Sparkling, Refreshing, Red Fruits, Delicate, Fresh

### ***PORTO FINE TAWNY / 19 (75CL) • 195 PLN***

PORTO | DOURO | PORTUGAL | MULTIPLE VARIETIES | 19%  
Caramel, Nutty, Velvety, Apricot, Balanced

# RED WINES

(12,5cl, 75cl)

## ***ANTICA VIGNA RIPASSO / 170 PLN***

VALPOLICELLA, VENETO | ITALY | CORVINA, RONDINELLA, CORVINONE | 14%  
Cherry, dark fruits, smooth, oaky, medium body

## ***BEGALI AMARONE CLASSICO'18 / 350 PLN***

VALPOLICELLA, VENETO | ITALY | CORVINA, RONDINELLA | 13,5%  
Raisins, chocolate, dark fruits, concentrated, dense

## ***BORGOGNO NO NAME / 450 PLN***

PIEDMONT | ITALY | NEBBIOLO | 14,5%  
Complex, tannic, cherries, long-lasting, structured

## ***CANTINE DE FALCO BOCCA DELLA VERITA IGP***

***/ 26 • 160 PLN***

APULIA | ITALY | PRIMITIVO | 14%  
Fruity, concentrated, tannic, long-lasting, structured

## ***CHATEAU CROIX DES ROUZES'19 / 395 PLN***

POMEROL, BORDEAUX | FRANCE | MERLOT, CABERNET FRANC | 14%  
Plum, tannins, elegance, complexity, vanilla

## ***CHATEAU LA PETIT BARDE / 34 • 165 PLN***

BORDEAUX | FRANCE | CABERNET SAUVIGNON, MERLOT | 13,5%  
Dark fruits, vanilla, leather, elegance, structure

## ***CHRISTOPH BAUER ZWEIGELT BIO / 130 PLN***

WEINVIERTEL | AUSTRIA | ZWEIGELT | 13%  
Dark fruits, cherries, medium body, spicy, smooth

## ***CONDE VALDEMAR TEMPRANILLO / 120 PLN***

RIOJA | SPAIN | TEMPRANILLO | 13,5%  
Red fruits, vanilla, leather, oaky, structured

***GAŠPER PALAMIDA ZGP / 170 PLN***

GORIŠKA BRDA | SLOVENIA | CABERNET SAUVIGNON, MERLOT | 12,5%  
Dark fruits, chocolate, full body, complexity, elegance

***I SODI CHIANTI CLASSICO '19 / 210 PLN***

TUSCANY | ITALY | SANGIOVESE, CANAILOLO | 14,5%  
Cherries, herbal, dark fruits, tannic, elegant

***IMBUKO DU PLEVAUX PINOTAGE / 180 PLN***

WESTERN CAPE | SOUTH AFRICA | PINOTAGE | 14,5%  
Dark fruits, smoky, spicy, smooth, medium body

***WILLIAM COLE GRAND RESERVA***

***CABERNET SAUVIGNON / 170 PLN***

MAIPO VALLEY | CHILE | CABERNET SAUVIGNON | 13,5%  
Oak, black fruits, vanilla, chocolate, structured

***IRONSTONE ZINFANDEL OLD VINE / 200 PLN***

LODI, CALIFORNIA | USA | ZINFANDEL | 14,5%  
Spicy, smoky, red fruits, vanilla, full body

***JEAN BOUCHARD PINOT NOIR BOURGOGNE AOC / 330 PLN***

BURGUNDY | FRANCE | PINOT NOIR | 13%  
Light, fruity, elegant, spicy, mineral

***LAVIS MERLOT TRENTO NO DOC / 34 • 150 PLN***

TRENTINO-ALTO ADIGE | ITALY | MERLOT | 13%  
Red fruits, spicy, smooth, elegant, full body

***LODALI BAROLO SANT'AMBROGIO'18 / 295 PLN***

PIEDMONT | ITALY | NEBBIOLO | 14,5%  
Tannic, dark fruits, spices, elegance, structure

***LOPEZ CRISTOBAL LA LINDE DO / 200 PLN***

RIBERA DEL DUERO | SPAIN | TEMPRANILLO, MERLOT | | 14,5%  
Tannins, dark fruits, smooth, vanilla, elegant

***MIMETIC / 170 PLN***

CALATAYUD | SPAIN | GARNACHA | 14,5%  
Juicy, red fruits, smooth, spicy, full body

***MALBEC / 39 • 280 PLN***

MENDOZA | ARGENTINA | MALBEC | 14,5%  
Dark fruits, chocolate, tannins, oaky, complex

***SAN CASIANO VALPOLICELLA SUPERIORE / 170 PLN***

VALPOLICELLA | ITALY | CORVINA, RONDINELLA, ORSELETA | 14,5%  
Cherries, spicy, delicate tannins, complex, elegant

***TENUTA ULISSE MONTEPULCIANO D'ABRUZZO DOP / 195  
PLN***

ABRUZZO | ITALY | MONTEPULCIANO | 14%  
Dark fruits, medium body, leather, vanilla, spicy