

restaurant

PLAC HALLERA



ST. JAGIELLOŃSKA 56 | WARSAW
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SEASONAL MENU

to start

FOCACCIA DI BUFALA 39
mozzarella di bufala / arugula / cherry tomatoes / pistachios / basil pesto / chili oil

recommended for 2 people



GRISSINI 15
grissini sticks / olive oil / balsamic vinegar

main courses

BEER-BATTERED HAKE 46
fries / Danish-style slaw / tartar sauce

STEAMED DUMPLINGS WITH GOULASH 42
pork goulash / dumplings / sauerkraut salad

something sweet

WARM CHERRY PIE 28
American-style cherry pie / vanilla ice cream | served **warm**



for refreshment



CHERRY LEMONADE 300 ML / 1000 ML 22 / 52



cherry takes the lead

CHERRY SPRITZ 35
gin / cherry pulp / grenadine / sweet vermouth / frizzante / sparkling water



CHERRY SINGAPORE SLING 35
gin / triple sec / cherry pulp / sour / sparkling water



CHERRY SOUR 35
rum / cherry pulp / almond syrup /sour / egg white

wine...

IL CINQUE ROSSO / BIANCO
| Veneto, Italy

125 ML **17** | 500 ML **55** | 1000 ML **100**

or maybe something stronger?

BALTICA 40 ML / 0,5 L **14 / 155**
potato vodka
from Polmos Siedlce

PROMOTION of the day

for deal hunters!

Monday

STEAMED DUMPLINGS WITH GOULASH FOR 35 PLN



Tuesday

FOCACCIA DI BUFALA FOR 30 PLN

Wednesday

FISH & CHIPS + DRAFT BEER 500 ML FOR 50 PLN

Thursday

WITH ANY MAIN COURSE FROM THE REGULAR MENU CHERRY LEMONADE 300 ML FREE

Friday

BALTICA VODKA 1+1 FREE

*** does not apply to group reservations**



Saturday

CHERRY SPRITZ OR CHERRY SINGAPORE SLING 1+1 FREE

PLAC HALLERA

STARTERS

PULLED DUCK WITH ROASTED PUMPKIN 44
marinated duck / roasted pumpkin / arugula / pickled red onion / toasted pumpkin seeds / maple and mustard vinaigrette

LIGHTLY SMOKED BEEF TARTARE 52
shallot / bay boletes / capers / egg yolk / pickled cucumber / mustard / bread / butter

FOCACCIA 20
with rosemary

TO BEGIN

BRUSCHETTA IN FOUR VARIATIONS 38
with marinated tomatoes | with prosciutto crudo and arugula | with goat cheese and caramelized onion | with gorgonzola, pear and freshly ground pepper

MINI CALZONES 38
cream cheese / pepperoni / jalapeño / bacon | 6 pcs

The dishes contain allergens. If you have a food allergy, please inform your server. A list of allergens is available from the staff.

Something sweet with coffee?



Desserts

ZYGMUNTÓWKA 28
meringue / shortcrust tartlet / chocolate cream / whipped cream / cranberry preserve

ICE CREAM SUNDAE 24

DESSERT OF THE WEEK 25

Kids menu

I DON'T KNOW..... 16
tomato soup with pasta

WHATEVER..... 35
chicken schnitzels / fries / cucumber salad

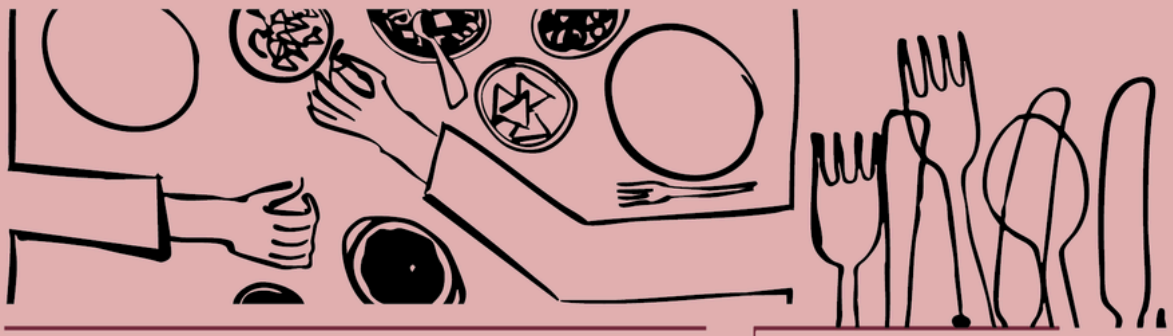
I'M NOT HUNGRY..... 18
2 scoops of ice cream of your choice

AS A SET..... 56

I'M THIRSTY..... 22
banana-raspberry milkshake

* with plant-based milk 25







Soups

TOMATO CREAM SOUP 28
gorgonzola / basil pesto

DUCK AND BEEF BROTH 28
hand-cut noodles / carrot / parsley

Salads

SALAD WITH CARAMELIZED FIG AND GOAT CHEESE 49
mixed greens / fruit / grape vinaigrette / pear in wine / grissini

CAESAR SALAD WITH..... GRILLED CHICKEN 49
grilled chicken / bacon / romaine lettuce / capers / anchovies / garlic croutons / cherry tomatoes

CAESAR SALAD WITH..... SHRIMP 54
shrimp / bacon / romaine lettuce / cherry tomatoes / capers / anchovies / garlic croutons / chili

LIVER SALAD 49
baby spinach / plums / plum sauce / toasted almonds / pomegranate

For groups of 6 or more, a 10% service charge is added.



Pasta

choice of:
spaghetti / penne / pappardelle
* gluten-free penne extra 5 PLN

WITH SHRIMP AND ZUCCHINI 55
garlic / onion / cherry tomatoes / mascarpone / parsley

WITH SHRIMP AND CHORIZO 59
chili / garlic / parsley / onion / cherry tomatoes / butter and wine sauce

CARBONARA 53
cream / bacon / egg yolk / grana padano / garlic / onion / parsley

WITH CHICKEN AND PORCINI MUSHROOMS 55
cream / porcini mushrooms / sun-dried tomatoes / grana padano / garlic / onion

WITH BASIL PESTO 44
cherry tomatoes / garlic / flaked almonds / grana padano / onion / sun-dried tomatoes

A glass of wine with dinner?



RED 125 ML	17
WHITE 125 ML	17
SPARKLING 125 ML	17

MAIN COURSES

SLOW-ROASTED BONELESS PORK KNUCKLE 72
baked potato / salad of house-made pickles and preserves / mustard and horseradish

DUO CUTLET OF PORK LOIN AND PORK NECK 67
roasted potatoes / cucumber salad in three styles: Polish, Korean and Bulgarian / herb butter

LITHUANIAN DUMPLINGS WITH FRIED ONION 49
wild mushrooms / white cabbage / green lentils / nutritional yeast / served with a cup of red borscht made with our house sourdough starter

DUMPLINGS WITH DUCK AND BEEF 56
dumplings with roasted duck and beef / pickled carrot / garlic and coriander mousse / butter sauce

BEEF BURGER 59
beef / caramelized onion / tomato / pickled cucumber /mimolette cheese / crispy bacon / lettuce / sweet and spicy mayonnaise / fries

PROZIAK PODKARPACKI (REGIONAL SODA BREAD) 59
pulled beef cheek / stewed onion / pickled cucumber / lettuce / pickled beetroot / mustard sauce / roasted potatoes

OR IN A VEGETARIAN VERSION 51
baked breaded oyster mushroom / spicy pickled carrot / caramelized onion / pickled cucumber / mayonnaise / roasted potatoes



PIZZA Menu

- good choice -



MARGHERITA 41
cheese / tomato sauce

CAPRICCIOSA 49
cheese / tomato sauce / ham / mushrooms

HAWAII 49
cheese / tomato sauce / ham / pineapple

PRIMAVERA 54
cheese / tomato sauce / bacon / pepperoni / onion

PEPPERONI 51
cheese / tomato sauce / pepperoni / onion / olives

VEGETARIANA 51
cheese / tomato sauce / mushrooms / onion / peppers / cherry tomatoes / olives

COUNTRY-STYLE 54
cheese / tomato sauce / bacon / mushrooms / onion / garlic / cherry tomatoes

DIAVOLO 54
cheese / tomato sauce / pepperoni / onion / hot chili pepper / jalapeño

QUATTRO FORMAGGI 54
cream sauce / gorgonzola / grana padano / mozzarella / blue cheese

WITH PULLED BEEF 58
cheese / Hanoi sauce / plum sauce / mushrooms / jalapeño / pulled beef / peppers / coriander / chives

WITH GOAT CHEESE 54
cheese / tomato sauce / goat cheese / kale / mushrooms / walnuts

PARMA 59
cheese / tomato sauce / grana padano / prosciutto crudo / fresh arugula / cherry tomatoes

BIANCA 53
olive oil / mozzarella / gorgonzola / pear / garlic / freshly ground pepper

VERDE 52
cheese / cream sauce / chicken marinated in basil pesto / red onion / cherry tomatoes / arugula

SPINACI 49
cheese / tomato sauce / spinach / feta cheese / garlic / fried eggs

FUNGHI 49
cream sauce / mushrooms / grana padano / mozzarella

ZUCCHINI 49
cheese / tomato sauce / zucchini / goat cheese / hot chili pepper | finished with honey after baking

WITH SHRIMP AND CHORIZO 59
cheese / tomato sauce / shrimp / garlic / chorizo / parsley

with every pizza choose
garlic or **tomato sauce**

DRINKS



hot

ESPRESSO / AMERICANO	12
ESPRESSO MACCHIATO	16
AMERICANO WITH MILK	16
ESPRESSO DOPPIO	18
CAPPUCCINO	18
LATTE	18
FLAT WHITE	20
MOKKA	23
ICED COFFEE	20
HOT CHOCOLATE	25
FLAVOURED SYRUP	5
PLANT-BASED MILK	5
CLASSIC TEA	14
MINT, GINGER, LEMON AND HONEY INFUSION	27
WINTER TEA	26

cold

ICED LEMON TEA 300 ML 1 / 1000 ML	21/45
ESPRESSO & TONIC 250 ML	19
WATER 300 ML sparkling / still | Górska Natura	10
WATER WITH CITRUS AND MINT 1000 ML sparkling / still | carafe	22
TOMA JUICE 250 ML orange / blackcurrant / grapefruit / apple	12
FRESHLY SQUEEZED JUICE 300 ML orange and / or grapefruit	25
PEPSI | PEPSI MAX | MIRINDA | 7UP | SCHWEPPES | INDIAN TONIC 200 ML	12

LEMONADES

CLASSIC WITH MINT 300 ML / 1000 ML	19 / 42
GRAPEFRUIT AND ROSEMARY 300 ML / 1000 ML	19 / 49
MANGO-PASSION FRUIT 300 ML / 1000 ML	24 / 55
PARSLEY 300 ML / 1000 ML	24 / 55
RASPBERRY 300 ML / 1000 ML	24 / 55

COCKTAIL Menu



non-alcoholic cocktails

GREEN ORANGE 25
spinach / orange juice / pomegranate / spirulina

TROPICAL HALLER 25
mango / pineapple / mandarins / lemon juice

MARTINI TONIC 0% 25
Martini 0% / tonic / orange segments / sparkling water

GIN TONIC 0% 28
Gin 0% / Tonic / lime wedges

PEAR GIN TONIC 0% 30
Gin 0% / pear pulp / lemon juice / tonic

alcoholic cocktails

CEPHALOPUNCH 33
Kraken rum / pineapple juice / grenadine syrup

PORNSTAR MARTINI 35
vodka / vanilla / passion fruit / sour / Prosecco

LONG ISLAND ICED TEA 38
Wyborowa / Negrita / Gibson's Gin / Jose Cuervo / Triple Sec / Pepsi / sour

WHISKY SOUR 33
The Famous Grouse / lemon / sugar / angostura / egg white

HUGO 31
gin / Prosecco / elderflower liqueur / sparkling water

CUBA LIBRE 29
Negrita / Pepsi / lime

LONDON GIN TONIC 31
London Gin / tonic / lemon

NEGRONI 32
Gibson's Gin / Martini Rosso / Campari

MARTINI TONIC 28
Martini Bianco / Rosso / Fiero / tonic / lime and orange segments

APEROL SPRITZ 35
Aperol / Prosecco / soda / orange

RASPBERRY SPRITZ 30
pink gin / raspberry pulp / Prosecco / lemon juice / sugar syrup / sparkling water

BIANCO SPRITZ 28
Martini Bianco / lemon juice / lime / mint / Prosecco / sparkling water

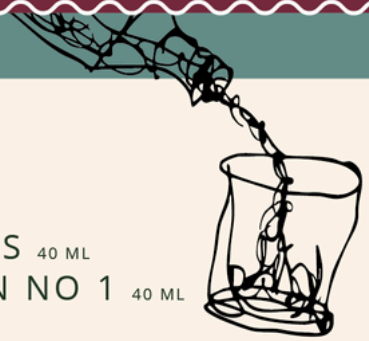
MANGO SPRITZ 30
Martini Fiero / mango pulp / lemon juice / sugar syrup / Prosecco / sparkling water

ALCOHOL

BEER

DRAFT BOCK BEER 0,3 L / 0,5 L	15 | 18
ZŁOTE LWY 0,3 L / 0,5 L draft	15 | 18
CRAFT BEERS (ask the bartender about the selection)	21

GIN



GIBSON'S 40 ML	15
LONDON NO 1 40 ML	18

LIQUEURS

AMARETTO DISARONNO 40 ML	19
BAILEY'S IRISH CREAM 40 ML	17
COINTREAU 40 ML	17
JAGERMEISTER 40 ML	16

WHISKY

THE FAMOUS GROUSE 40 ML	17
JACK DANIEL'S 40 ML	18
JAMESON 40 ML	18
DEWAR'S 40 ML	23
BUSHMILLS ORIGINAL 40 ML	20
NAKED MALT 40 ML	28
GLENGLASSAUGH 40 ML	28
GLENDRONACH 12 YO 40 ML	36

VODKA

BALTICA 40 ML / 0,5 L	14 | 155
potato vodka from Polmos Siedlce	12 | 115
WYBOROWA 40 ML / 0,5 L	14 | 115
HOUSE LIQUEUR 40 ML / 0,5 L (ask about available flavours)	16
ŻUBRÓWKA 40 ML Bizon Grass	

RUM

NEGRITA 40 ML	17
KRAKEN 40 ML	23
MALIBU 40 ML	17

TEQUILA

JOSE CUERVO BLANCO 40 ML	17
JOSE CUERVO REPOSADO 40 ML	19

APERITIF

COGNAC HENNESSY FINE DE COGNAC	21
MARTINI BIANCO 80 ML	18
MARTINI EXTRA DRY 80 ML	18
MARTINI ROSSO 80 ML	18

Wine

N O T?



white wine

Conte Parelli Bianco
| Puglia, Italy (*semi-dry*)
125 ML **18** | 750 ML **90**

Septimo Sentido Verdejo
| Catalonia, Spain
750 ML **100**

Campagnola Pinot Grigio
| Veneto, Italy
750 ML **120**

Dona Paula Chardonnay
| Mendoza, Argentina
750 ML **125**

Picton Bay Sauvignon Blanc
| Marlborough, New Zealand
750 ML **165**

house wine

Il Cinque Rosso
| Veneto, Italy

Il Cinque Bianco
| Veneto, Italy

Vino Frizzante Bianco
| Martino, Italy
Azienda Vinicola San Martino

125 ML **17** | 500 ML **55** | 1000 ML **100**

red wine

Conte Parelli Rosso
| Puglia, Italy (*semi-dry*)
125 ML **18** | 750 ML **90**

Septimo Sentido Tempranillo
| Castile, Spain
750 ML **90**

La Torre Primitivo
| Apulia, Italy
750 ML **90**

Dona Paula Malbec
| Mendoza, Argentina
bottle **125**

Lopez de Haro Reserva
| Rioja, Spain
750 ML **190**

sparkling wine

Casal de Ventozela Pet Nat
| Vinho Verde, Portugal
bottle **105**

Monforte Prosecco Brut
| Veneto, Italy
bottle **95**



PRAGA CHATTER

PLAC HALLERA

Here, at Hallera, everything tastes better, because it is served... Praga-style. Praga Północ is not just tenement houses, courtyards, wells and craftsmanship, but also a distinct way of life: a little cheeky, very warm and always full of humour. And where there is humour, there is also dialect – ours, Warsaw's, including its Praga variety, which for over a century borrowed words from German, Russian and Yiddish, and mixed them in its own way.

glossary

abcug — in a flash / quickly
absztyfikant — admirer / suitor
aligant — a dapper dresser / stylish person
ancug — suit
bambaj — tram
dzyndzaj — tram
ferajna — the crew / gang of friends / company
chawira — apartment / flat
klawo / klawy — smashing / excellent / great
lorneta — two "hundreds" (two shots of vodka)
meduza — pork-trotter aspic / jellied trotters
piter/piterek — coin purse
cebula — a watch (especially a pocket watch)

Organize an event for family or business

We provide a unique atmosphere, excellent cuisine and professional service that will make every gathering special. Our offer includes comprehensive organization of **special events**, banquets, jubilees and corporate gatherings.

We approach each event individually, tailor the menu to our Guests' needs, and take care of beautiful décor and details that will impress your loved ones or colleagues.

Contact us – we will be happy to help you plan an event tailored to your expectations!

