



KRUPOWA IZBA

MENU



krupowaizba – hasło: 182013391



An average time of waiting for dishes is about 20 minutes. In exceptional cases, it may be longer.
A menu including allergens and the food weight (in grams) is available at the waiter's stand.
The cash register receipt can be broken down into no more than 2 parts.

STARTERS | Na początek

Oscypek* (smoked sheep cheese) 23 zł
fried in clarified butter with cranberry preserve | **Oscypek smażony z konfiturą**

Beef tartar 43 zł
with onion, marinated saffron milk caps and sardine | **Tatar wołowy**

A slice of bread with homemade lard 20 zł
with marinated saffron milk cap | **Pajda chleba ze smalcem**

Grilled toast with bundz* cheese 22 zł
(sheep milk cheese) and tomatoes | **Zapiekanka na proziaku**

Moskol 22 zł
(stone baked potato pancake) with garlic butter and bryndza cheese | **Moskol**

Halusky (regional noodles) 25 zł
with bryndza cheese and fatback grease | **Hałuski z bryndzą i omastą**

BREAKFAST | Śniadania

We serve breakfasts until 12:00

Fried eggs on bacon 22 zł
with toast, bread and honey mustard | **Jajka sadzone na boczku**

Scrambled eggs on bacon or on butter 19 zł
with toast and bread | **Jajecznica na boczku lub maśle**

„Highlander's sandwich” 24 zł
(fried egg, tomato, cucumber, grilled bacon, lettuce, sauces) | **Sandwich**

SALADS | Sałatki

Salad with grilled chicken 38 zł
(lettuce, tomato, cucumber, kohlrabi, paprika, sunflower seeds, chicken fillet, vinaigrette, toast) | **z kurczakiem**

Salad with pieces of tuna and egg 39 zł
(pieces of tuna, salad mix, egg, olives, cherry tomatoes, green beans, red onion, vinaigrette, toast) | **z tuńczykiem**

Salad with goat cheese 38 zł
(mix of salads, cherry tomatoes, radish, orange, raspberry vinaigrette sauce, croutons with goat cheese) | **z bundzem**

SOUPS | Zupy

Bryndza (sheep milk cheese) soup 20 zł
with homemade noodles and bacon | **Bryndzowa**

Sour rye soup 20 zł
with egg and white sausage | **Żurek**

Sauerkraut soup 21 zł
with sour cream and a rib | **Kwaśnica**

Porcini mushroom soup 21 zł
with homemade noodles | **Borowikowa**

Tomato soup 18 zł
with noodles | **Pomidorowa**

Homemade chicken broth 16 zł
with noodles | **Rosół z makaronem**

MAIN DISHES

...PORK | ... z wieprzowiny

Grilled pork tenderloins topped 49 zł
with porcini mushroom sauce, served with small potato dumplings | **Polędwiczk**

Roasted pork knuckle with beer 53 zł
with beer and mustard seasoning, brine-pickled cucumber and baked potato | **Golonka**

Pork loin with oscypek* cheese 47 zł
and red onion jam with french fries | **Schab z oscypkiem**

Grilled pork with bone 49 zł
with baked potato, garlic cheese and pickled cucumber salad | **Schab z kością**

Pork neck with own sauce 46 zł
with boiled potatoes and beets | **Karczek**

Lard-fried breaded pork chop 43 zł
with boiled potatoes and fried cabbage | **Kotlet schabowy**

Pork rib roasted in honey 54 zł
with baked potato and grilled vegetables | **Zeberko wieprzowe pieczone na miodzie**

Grilled sausage with onion 27 zł
and cucumber salad | **Kiełbasa z grilla**

Black pudding with grilled bacon 35 zł
with boiled potatoes, onions, apple and pickled cucumber | **Kaszanka**

*we serve bundz and oscypek from May till November, throughout remaining period we serve Gazda cheese

...BEEF | ...z wołu

Rib Eye Steak 69 zł
with asparagus, garlic marinated in herbs,
paprika sauce and French fries | **Stek**

Beef cheeks in gravy with potato 49 zł
dumplings and brine-pickled cucumber salad
| **Policzki wołowe w sosie własnym**

Highlander's potato pancake 52 zł
(potato pancake with beef goulash and wild
porcini mushroom sauce) and brine-pickled
cucumber salad | **Placek po zbójnicku**

Classic beef burger with French fries 43 zł
beef burger, onion, tomato, cucumber,
salad, sauce, roll | **Burger**

... LAMB | ...z jagnięciny

Grilled Polish lamb 70 zł
with its own sauce, grilled Romaine lettuce
and bulgur | **Grillowana jagnięcina**

Highlander's lamb ravioli 43 zł
fried in butter with vegetables and roasted
almonds | **Ravioli z jagnięciną**

Lamb shank stewed in gravy, 75 zł
served with moskol
(regional potato pancake) | **Gicz jagnięca**

Mutton sausage 35 zł
served with fried garlic, onion,
and pickled carrots | **Kiełbaski baranie**

... POULTRY | z drobiu

Chicken rolls with butter and cheese 47 zł
pickled carrots and french fries
| **Roladki drobiowe**

Grilled chicken fillet in bacon 44 zł
with tomato, oscypek* cheese and baked
potato | **Grillowany filet drobiowy**

Grilled turkey breast on vegetables 47 zł
with french fries, apple-cranberry sauce
| **Grillowana pierś z indyka**

Duck roasted (half) in a clove and honey 55zł
mortar, served with beets, apple pieces and
groats | **Połowa kaczki**

FISH... | z ryb

Grilled trout 48 zł
roasted with herb butter, served with boiled
vegetables and baked potato | **Pstrąg**

Pikeperch fried in butter 50 zł
with asparagus and bulgur groats
| **Sandacz smażony**

DUMPLINGS... | z ciasta

Our pierogies (stuffed dumplings) are made
by hand according to our family recipes

Yeast pancakes with seasonal fruits, 45 zł
cream, yogurt and cottage cheese
challenge for two | **Placek racuchowy**

Dumplings with meat 34 zł
and fatback cracklings | **Pierogi z mięsem**

Dumplings with cottage cheese 31 zł
and cream | **Pierogi z białym serem**

Dumplings with bryndza cheese 32 zł
and spinach, topped with clarified butter
| **Pierogi z bryndzą i szpinakiem**

Dumplings with potatoes and cottage 31 zł
cheese sprinkled with fried onion
and cream
| **Pierogi ruskie**

Orava dumplings 31 zł
with cabbage, white cheese
sprinkled fried onion and butter
| **Pierogi orawskie**

EXTRAS | Dodatki

Bread | **Pieczyno** 5 zł

Potato baked with butter 10 zł
| **Ziemniak z masłem**

Potato baked with garlic cheese 12 zł
| **Ziemniak z serem czosnkowym**

Boiled potatoes | **Ziemniaki gotowane** 9 zł

French fries | **Frytki** 9 zł

Bulgur groats | **Kasza bulgur** 9 zł

Halusky noodles (solo) | **Hałuski solo** 9 zł

Salads | **Surówki** 10 zł

Bouquet of boiled vegetables 10 zł
| **Jarzynty gotowane**

Sour cucumber | **Ogórki kiszone** 9 zł

Mountaineer's cabbage (fried cabbage) 10 zł
| **Kapusta po góralsku**

Sour milk | **Kwaśne mleko** 0,25l 9 zł

DESSERTS | Słodkości

Ice cream dessert with seasonal fruit 22 zł
confiture and whipped cream
| **Deser lodowy**

Chocolate Brownie with sherbet 22 zł
| **Brownie**

Apple-pie with ice-cream 23 zł
| **Jabłecnik na ciepło**

Raspberry tart 20 zł
| **Tarta malinowa**

BEVERAGES | Napoje

Tea (flavors to choose from) Herbata	9 zł
Winter Tea Herbata zimowa	15 zł
Coffee Kawa czarna	10 zł
Espresso	10 zł
Espresso Doppio	13 zł
Espresso Macchiato	11 zł
Coffee with milk Kawa biała	12 zł
Chocolate Czekolada	16 zł
Cappuccino	13 zł
Kawa Latte	15 zł
Pepsi, Pepsi Max	0,3l 9 zł
7 Up, Mirinda	0,3l 9 zł
Schweppes Tonic, Hibiscus	0,2l 9 zł
Juice Soki	0,3l 9 zł
apple, orange, grapefruit, nectar black currant	
Lipton Ice Tea	0,3l 9 zł
Cranberry or banana flavoured lemonade Lemoniada	0,4l 18 zł
Freshly squeezed juice Sok świeży	0,3l 19 zł
Mineral water Cisowianka Woda Ostromecko	0,3l 8 zł
Mineral water Woda mineralna	0,3l 7 zł 0,7l 12 zł
Homemade fruit compote Kompot	0,25l 9 zł

HOT BEVERAGES... | na rozgrzewkę

Mulled beer with spices, with raspberrysyrup Piwo grzane z sokiem	16 zł
Mulled beer with honey and spices Piwo grzane z miodem	17 zł
Beer with vodka (beer + 40 ml alcohol or cherry vodka) Piwo z bombą	20 zł
Mulled wine Wino grzane	0,2l 17 zł
Black coffe with Amaretto (40 ml Amaretto + coffee) Kawa z Amaretto	16 zł
Miodula coffee (20 ml Miodula Prezydencka honey vodka + coffee) Kawa Miodulowa	16 zł
Tea with honey vodka, cherry cordial and spirit Herbata dla Baciara	22 zł
Mountaineer's tea (with alcohol) Herbata Górska	20 zł
7Tea or coffee with rum (40 ml rum) Herbata albo kawa z rumem	17 zł
Tea with cherry vodka (40 ml) Herbata z wiśniówką	17 zł

BEER... | Piwa

Grimbergen Blonde 0,33l 17 zł
Classic recipe, golden colour, intense flavour. Goes well with beef, fish and food with sour notes

Grimbergen Double 0,33l 17 zł
Dark mahogany colour, double fermentation and slightly sweet flavour. Enhances the taste of lamb, pork and dishes with sweet dressings

Grimbergen Blanche 0,33l 17 zł
Wheat beer – hazy, slightly bitter. Recommended for poultry, salads, flour and spicy dishes

Grimbergen Tacka Trialowa 3x0,15l 21 zł
All the three beer flavours are served on an elegant tray

Guinness beer 0,5l 20 zł

Jasne Okocimskie beer 0,3l 12 zł 0,5l 14 zł

Maluńkie Okocim beer 1l 25 zł

Pitcher of Okocim beer 1,5l 35 zł

Sezonowe Regionalne beer 0,3l 13 zł 0,5l 15 zł

Žatecký Světly Ležák beer 0,5l 15 zł

Carlsberg 0,5l 15 zł

Somersby 0,4l 14 zł

Cider 0,5l 14 zł

Žatecký 0.0% Non-alcoholic 0,5l 15 zł

DRINKI

Górska Smerfetka 19 zł

Soplica Szlachetna, 7Up, Bols Blue

Napalono Hanka 21 zł

Soplica Śliwkowa, lemon juice, 7 Up

Zatroskany Baca 19 zł

(pomogo na syćkie utropienia...!!!)

Soplica Malinowa, Aperol, orange juice

Niebo w Gymbie 22 zł

Soplica Szlachetna, Likier Czarny Bez, apple juice, Schweppes Tonic

Bośkanie na sianie 22 zł

Soplica Truskawkowa, Triple sec, lemon lemonade, Schweppes Ruschhian

Aperol Spritz 24 zł

Aperol, Gancia Prosecco, mineral water

Lynchburg Lomonade 26 zł

Jack Daniel's, Triple sec, lemonade

Ceperski Przysmak 24 zł

Soplica Szlachetna, Wódka Cytrynowa, Likier Czarny Bez, Schweppes Ginger Ale

Dotyk Juhasa 23 zł

Żubrówka Bison Grass, apple juice, lemon juice, Schweppes Mojito



ALKOHOL

Soplica Szlachetna czysta	40 ml	11 zł
Soplica smakowa	40 ml	11 zł
Wiśniowa, Śliwkowa, Malinowa, Pigwowa, Orzech laskowy, Mirabelkowa, Morelowa		
Deska degustacyjna Soplica	4x20 ml	18 zł
Czarna Porzeczka, Cytrynowa z nutą miodu, Mirabelkowa, Truskawkowa		
Soplica Staropolska	40 ml	12 zł
Oryginalna		
Miodula Prezydencka 40%	40 ml	18 zł
Żubrówka Czarna	40 ml	12 zł
Żubrówka Bison Grass	40 ml	12 zł
Finlandia czysta	40 ml	13 zł



Finsbury Gin	40 ml	12 zł
Sierra Tequila	40 ml	14 zł
Rum	40 ml	11 zł
Jagermeister	40 ml	14 zł
Grant's whiskey	40 ml	13 zł
Glenfiddich 12YOwhisky	40 ml	20 zł
Tullamore Dew whiskey	40 ml	15 zł
Jack Daniel's whiskey	40 ml	20 zł
Remy Marin VSOP cognac	40 ml	21 zł

With the purchase of an entire bottle, the price -10 %

REGIONAL ALCOHOLS

Miodowo Korzenna 30%	40 ml	15 zł	Pierońsko Bimber 45%	40 ml	12 zł
Miodowo Różana 30%	40 ml	15 zł	Pierońsko Śliwkowa Bimber 50%	40 ml	12 zł
Śliwowica Zbójcka 50%	40 ml	16 zł	Podhalańska Poziomka 38%	40 ml	12 zł
Śliwowica Zbójcka 70%	40 ml	19 zł	Cytrynowka Swojska 30%	40 ml	12 zł
Górska Przepalanka 40%	40 ml	12 zł	Regionalne Nalewki	40 ml	12 zł
Czarny Bez, Pigwa, Malina, Wiśniówka Swojska					



WORLD WINES

Izba Wines
white or red wines - variable offer

Wina czerwone

Pinotage, MAN Family Wines, Coastal Region, RPA, dry	500 ml	200 ml	750 ml
Regent, Winnica Spotkaniówka Poland, dry	30 zł	13 zł	50 zł
Primasole Primitivo Puglia IGT, Cielo e Terra, Puglia, Italy, semi-dry	125 ml	750 ml	
Isola Augusta Refosco d.p.r. DOP, Friuli, Italy, dry	13 zł	75 zł	
Coste a Preola Nero d'Avola DOC Organic, Gorghetti Tondi, Sicilia, Italy, dry	14 zł	80 zł	
	14 zł	80 zł	
	15 zł	85 zł	



White Wines | Wina białe

Sauvignon Blanc Vendimia Nocturna, Cuatro Rayas, Rueda, Spain, dry	125 ml	750 ml
Hibernal, Winnica Spotkaniówka Podkarpacie, Poland, dry	14 zł	80 zł
Torrontes Altas Cumbres Bodega Lagarde, Mendoza, Argentina, dry	14 zł	80 zł
Riesling Feinherb ST Cuvee # 10 Steffen, Mosel, Niemcy, semi-dry	14 zł	80 zł
Trebbiano IGT Terre di Chieti, Idi di Marzo, Abruzzo, Italy, dry	14 zł	80 zł

Dessert wines | Deserowe

Moscato (Białe) Oude Kaap,- Western Cape, RPA	200 ml	750 ml
Sparkling wines Musujące		
Prosecco Treviso DOC Extra Dry Azienda Follador, Veneto, Italy	13 zł	75 zł
Prosecco Gancia, DOC Veneto, Italy	29 zł	85 zł

www.krupowaizba.pl | tel: +48 18 20 133 91 | ul. Krupówki 28a, 34-500 Zakopane
kontakt@krupowaizba.pl | [f](https://www.facebook.com/krupowaizba) [i](https://www.instagram.com/krupowaizba) [Zrecenzuj nas na @tripadvisor](https://www.tripadvisor.com/AttractionProductReview)