

# MENU

Menu available 12:00 - 21:45

All prices are given in Polish Zloty (PLN)



MENU  
MOTTO

## STARTERS

### BEEF TARTARE 55

Beef tartare/ slow-cooked leek/  
mayonnaise/ black garlic/ pumpernickel

### SHRIMPS 59

Fried argentine shrimps/ butter wine sauce/  
piri piri/ zucchini/ focaccia

### ARANCINI 42

Fried risotto/ saffron/ grana padano/  
ratatouille made of young vegetables

## SOUPS

### TOMATO CREAM 26

Tomato concase/ tomato concase/ herbal pesto

### CHICKEN CONSOME 26

Chicken consome/ homemade pasta/ julienne vegetables

## GRILL

### PORK RIBS WITH BBQ SAUCE 59

### BEEF TENDERLOIN 120

### RIPENING ANTRICOT 140

## DESSERTS

### TIRAMISU 25

Lemon tiramisu/ espresso/ cocoa

### PISTACHIO CHEESECAKE 25

Pistachio cheesecake/ roasted almond sauce/  
blueberry

## MAIN COURSES

### CAESAR'S SALAD 51

Romaine lettuce/ supreme chicken/ bacon/ parmesan/ capers/  
anchovies sauce

### CLUB SANDWICH 46

Poolish sourdough bread/ roast beef/ caramelized onion/  
tomato/ lettuce/ chives mayonnaise/ fries

### UDON PASTA 56

Udon noodles/ beef sirloin/ shitake/ pak choy/ chilli/  
Hoisin sauce

### DUCK 58

Duck fillet/ vegetable gratin/ passion fruit

### ZŁOTNICKI LOIN 54

Breaded loin of Żłotnicka pig with bone/  
poached egg/ potato salad

### GUINEA FOWL 58

Guinea fowl/ new potatoes/ carrots/  
dill/ chicken sauce

### DUMPLINGS (6 pcs.) 45

Smoked cottage cheese/ potatoes/ onion/ kale

### CLASSIC BURGER 47

Butter roll/ beef/ cheddar cheese/ romaine lettuce/ bacon/  
tomato/ pickled cucumbers/ cocktail sauce

### FISH & CHIPS 56

Cod in tempura/ red cabbage coleslaw/ fries/  
tatar sauce

### CAULIFLOWER 47

Breaded cauliflower/ baba ganoush/ celery/ coriander

### LAMB 62

Lamb hipster/ celery fries/ green peas/ mint/  
tarragon sauce

## SIDE DISHES

### Young cabbage/ lettuce mix with dressing/ 12

new potatoes/ fries

### Sweet potato fries 16

### SAUCES 9

BBQ/ chilli sauce/ tatar sauce/ chive mayonnaise

Signs: Vegetarian dishes | Spicy dishes | A list of allergens for individual dishes is available on the waiters

LET'S MEET: /menumotto

@menumotto

www.menumotto.pl

ul. Hubska 54, Wrocław

## HOT DRINKS

|                                                       |    |
|-------------------------------------------------------|----|
| ESPRESSO                                              | 10 |
| ESPRESSO DOPPIO/AMERICANO/CAFFÉ CREMA FLAT            | 12 |
| WHITE/CAPPUCCINO/CAFFÉ LATTE                          | 13 |
| RICHMONT TEA (kettle 400 ml)                          | 13 |
| Ask the staff about the available flavors             |    |
| WINTER TEA                                            | 23 |
| honey/ ginger/ pumpkin spice syrup/ orange            |    |
| INFUSION                                              | 19 |
| Boiling water/ lemon/ ginger/ orange/ honey/ rosemary |    |
| WINTER COFFEE                                         | 23 |
| Espresso doppio/ milk/ pumpkin spice syrup            |    |

## COLD DRINKS

|                                       |       |
|---------------------------------------|-------|
| COCA-COLA, SPRITE, TONIC KINLEY 25 cl | 13    |
| CAPPY 25 cl                           | 12    |
| CISOWIANKA MINERAL WATER 30/ 70 cl    | 9/ 15 |
| perlage/ still                        |       |
| FRESH FRUIT JUICE 25 cl               | 22    |
| orange/ grapefruit                    |       |

## LEMONADE

|                                                                   |        |
|-------------------------------------------------------------------|--------|
| CLASSIC 30/100 cl                                                 | 14/ 35 |
| Lemon juice/ sugar syrup/ sparkling water/ ice cubes              |        |
| ELDERBERRY 30/ 100 cl                                             | 14/ 35 |
| Elderberry syrup/ lemon juice/ sparkling water/ orange/ ice cubes |        |
| STRAWBERRY AND MINT 30/ 100 cl                                    | 14/ 35 |
| Lemon juice/ strawberry syrup/ mint/ carbonated water             |        |

## MULLED WINE

|                                                                        |    |
|------------------------------------------------------------------------|----|
| RED MULLED WINE                                                        | 28 |
| Wine/ blackcurrant syrup/ raspberry syrup/ pumpkin spice syrup/ orange |    |
| WHITE MULLED WINE                                                      | 28 |
| Wine/ pear syrup/ apple juice/ pumpkin spice syrup/ cinnamon/ anise    |    |
| NON-ALCOHOLIC MULLED WINE - APPLE PIE                                  | 21 |
| Pressed apple juice/ pear syrup/ apple with cinnamon/ anise            |    |

## BEER

|                         |              |
|-------------------------|--------------|
| DRAUGHT BEER:           |              |
| • Staropramen 30/ 50 cl | 14/ 18       |
| • Seasonal 30/ 50 cl    | 16-18/ 20-23 |
| BOTTELED BEER:          |              |
| • CRAFT BEER 50 cl      | 21-26        |

## COCKTAILS

|                                                                                |    |
|--------------------------------------------------------------------------------|----|
| OLD FASHIONED PUMPKIN SPICE                                                    | 34 |
| Whiskey/ pumpkin spice syrup/ angostura orange/ orange peel                    |    |
| CHOCOLATE WHISPER                                                              | 28 |
| Light rum/ caramel syrup/ chocolate milk/ whipped cream                        |    |
| DARK VELVET                                                                    | 32 |
| Dark rum/ Kahlua/ chocolate syrup/ vanilla syrup                               |    |
| APPLE SPICE GLOW                                                               | 39 |
| Aperol/ cider/ sparkling wine/ apple/ cinnamon/ anise                          |    |
| AUTUMN BLISS                                                                   | 32 |
| Gin/ pumpkin spice syrup/ plum syrup/ lemon/ egg white/ cinnamon               |    |
| PLUM MARTINI                                                                   | 30 |
| Martini Fiero/ plum syrup/ chocolate syrup/ orange juice                       |    |
| BEETLEJUICE                                                                    | 36 |
| Whiskey/ mint syrup/ lemon juice/ blackberry syrup/ mint leaves/ egg white     |    |
| CHARDONNAY SOUR                                                                | 30 |
| White wine/ lemon juice/ kiwi syrup/ angostura/ protein                        |    |
| HUGO SPRITZ                                                                    | 34 |
| Sparkling wine/ elderberry syrup/ lime juice/ mint/ soda                       |    |
| FIERO TONIC                                                                    | 30 |
| Martini Fiero/ tonic/ orange                                                   |    |
| APEROL SPRITZ                                                                  | 36 |
| Aperol/ sparkling wine/ orange/ sparkling water                                |    |
| GIN & TONIC                                                                    | 30 |
| Gin/ tonic/ lime                                                               |    |
| LONG ISLAND ICED TEA                                                           | 46 |
| Vodka/ gin/ white rum/ tequila/ Cointreau/ lemon juice/ sugar syrup/ Coca-Cola |    |

## NON-ALCOHOLIC COCKTAILS

|                                                                |    |
|----------------------------------------------------------------|----|
| CHOCOLATE PARADISE                                             | 19 |
| Chocolate syrup/ coconut syrup/ mint syrup/ orange juice/ milk |    |
| VIRGIN APEROL                                                  | 19 |
| Orange syrup/ tonic/ orange/ sparkling water                   |    |
| ROSE MARTINI                                                   | 19 |
| Lemon/ rose syrup/ sparkling water                             |    |

|                     |       |
|---------------------|-------|
| NON-ALCOHOLIC BEER: |       |
| • STAROPRAMEN 30cl  | 14    |
| • CRAFT BEER 50 cl  | 21-26 |

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## SCOTCH WHISKY

4 CL

|                    |    |
|--------------------|----|
| Dewar's            | 16 |
| Dewar's 12 YO      | 23 |
| Chivas Regal 12 YO | 23 |
| Chivas Regal 18 YO | 44 |
| Monkey Shoulder    | 24 |

## IRISH WHISKY

4 CL

|         |    |
|---------|----|
| Jameson | 18 |
|---------|----|

## SINGLE MALT

4 CL

|                             |    |
|-----------------------------|----|
| Ardbeg 10 YO                | 44 |
| Glenmorangie Original 10 YO | 33 |
| Glenmorangie Lasanta        | 44 |

## WHISKEY & BURBON

4 CL

|                          |    |
|--------------------------|----|
| Bulleit Bourbon          | 22 |
| Jack Daniel's            | 22 |
| Jack Daniels's Gentleman | 25 |
| Woodford Reserve         | 29 |

## VODKA

4 CL

|                  |    |
|------------------|----|
| Ostoya           | 15 |
| Belvedere        | 29 |
| Baczewski        | 15 |
| Żołądkowa Gorzka | 12 |
| Żubrówka         | 12 |
| U'luvka          | 29 |

## COGNAC & CALVADOS

4 CL

|                               |    |
|-------------------------------|----|
| Henneessy V.S.                | 33 |
| Calvados Boulard Grand Solage | 25 |

## RUM

4 CL

|                      |    |
|----------------------|----|
| Kraken               | 22 |
| Bacardi carta blanca | 16 |
| Bacardi carta oro    | 16 |
| Bacardi carta negra  | 16 |
| Sailor Jerry         | 18 |

## TEQUILA

4 CL

|                      |    |
|----------------------|----|
| Jose Cuervo Silver   | 21 |
| Jose Cuervo Reposado | 21 |

## GIN

4 CL

|           |    |
|-----------|----|
| Beefeater | 17 |
| Hendriks  | 28 |
| Bombay    | 22 |

## VERMOUTH

10 CL

|         |    |
|---------|----|
| Martini | 18 |
|---------|----|

## LIQUEURS

4 CL

|              |    |
|--------------|----|
| Baileys      | 16 |
| Becherovka   | 16 |
| Jägermeister | 16 |
| Kahlua       | 18 |
| Malibu       | 15 |

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## WHITE WINE



VERGEL Blanco ORGANIC Airen/ Sauvignon Blanc **23/105**  
SPAIN/ Alicante DO

ALPATACO Chardonnay **28/130**  
ARGENTINA/ Patagonia

A-MANO BIANCO PUGLIA, IGT **33/155**  
ITALY/ A.MANO/ Castellaneta/ Puglia

RIESLING RESERVE PARTICULIERE JEAN GEILER **32/150**  
FRANCE/ Alsace AOC

DIEMERSDAL Sauvignon Blanc **155**  
RPA/ Durbanville

KIES, GEWURZTRAMINER TRENTINO DOC **210**  
ITALY/ RONEO/ Trentino

## HOUSE WINE



TERRE FORTI Sangiovese **19/79**  
ITALY/ Rubicone IGT Caviro Faenza  
Emilia Romagna

TERRE FORTI Pinot Grigio **19/79**  
ITALY/ Delle Venezie IGT Caviro Faenza  
Emilia Romagna

TERRE FORTI Rose Sangiovese **19/79**  
ITALY/ Rubicone IGT Caviro Faenza  
Emilia Romagna

## RED WINE



VERGEL Organic TINTO Monastrel/ Merlot / **23/105**  
Alicante Bouschet  
SPAIN/ Alicante DO

BARDOLINO CLASSICO Salvalai **28/130**  
ITALY/ VENTO Quinzano

MONTES ERMOS RESERVA TINTO **28/130**  
Touriga Nacional/ Touriga Franca/ Tinta Roriz  
PORTUGAL/ Douro DOP

LE VERSANT Cabernet Sauvignon **28/130**  
FRANCE/ Languedoc IGP

ROSSO TERRE SICILIANE DON MANNARONE **175**  
ITALY/ Terre Siciliane

ALPATACO MALBEC SELECT **175**  
ARGENTINA/ Patagonia

## CHAMPAGNE & SPARKLING WINE



Piper-Heidsieck 75 cl **425**  
Pinot noir/ Pinot Meunier  
FRANCE/ EPERNAY

Itynera PROSECCO Treviso Brut 75 cl **115**  
ITALY/ VENETO/ DOC/ Glera

PROSECCO CA' BOLANI 20 cl **40**  
ITALY/ FRIULY-VENEZIA/ GIULIA

CAVA BRUT Vinya Escude 75 cl **115**  
Parellada/ Macabeou/ Xarel-lo  
SPAIN/ Penedes DO