



CHOOSE
ON-LINE MENU



SCAN ME

MODERN & ECO

Prices in PLN
with tax

STARTERS

Beef tenderloin tartare	56
beef tenderloin/ egg yolk/ marinated spinach/ red onion/ pickled cucumber/ French mustard/ chive olive oil/ pinsa	
Shrimps in wine and butter sauce	46
shrimps/ butter/ white wine/ garlic/ parsley/ chili/ pinsa	
Stuffed cabbage with porcini mushrooms	36
barley groats with porcini mushrooms/ savoy cabbage/ potato espuma/ truffle oil/ boletus powder/ champignon	

SOUPS

Chicken and beef broth	24
pasta/ mirepoix	
Soup of the day	26
ask the waiter	

SALADS

Caesar salad	47
romaine lettuce/ chicken breast/ tomato/ bacon/ grana padano cheese/ garlic sauce with anchovies/ croutons	
Salad with shrimps	58
salad mix/ black tiger shrimps/ mango/ pickled cucumber/ red onion/ cherry tomatoes/ lime sauce/ pinsa	

PASTAS

Tagliatelle with shrimps	56
shrimps/ shallots/ cherry tomatoes/ peanut butter/ mango/ tomato sauce	
Papardelle with porcini mushroom	55
porcini mushroom/ pancetta/ garlic/ kale/ shallots/ grana padano cheese	

FISHES

Baked Plaice	76
plaice/ french fries/ mix salad/ lemon/ chimichurri/ herb butter	
Grilled salmon	72
salmon fillet/ red lentils/ dried tomatoes/ stewed spinach/ Jerusalem artichoke/ lemon/ caviar/ cream and chive sauce	

MAIN DISHES

Chicken Kiev	49
chicken breast/ butter/ parsley/ mashed potatoes/ carrot/ green peas	
Celery steak	38
root celery/ potato with gzik/ salad mix/ fried egg yolk/ chimichurri	
Veal schnitzel	67
breaded veal/ fried egg/ mashed potatoes/green lettuce with cream/lemon	
Seasoned pork	73
Seasoned pork loin/ potato pieces/ fresh spinach salad/herb butter	
Rose's duck breast	60
sous-vide duck breast/ Silesian dumplings/ red cabbage with black currant/ cranberries/ demi-glace sauce	
Beef steak	119
beef tenderloin/ bonfire potato/ stewed spinach/ walnuts/ café de paris butter	
Pork rib	57
rib in its own juice/ mashed potatoes/ Swedish salad	
Deer ragout	45
deer's leg/ mirepoix / pearl onion/ pickled cucumber/ pinsa	

DESSERTS

Pumpkin cheesecake	30
spice cake/ vanilla cream/ sea buckthorn/ meringue	
Coffee and nut dessert	30
chocolate sponge cake/ coffee cream/ pecans/ caramel	
Monopotions	26
ask the waiter	
Artisanal ice cream	30
seasonal fruit/ crumble/ fruit sauce/ whipped cream/ chocolate	

If you require information about food allergens,
please ask the restaurant manager for advice.

* We don't split bills

vegetarian dish

COFFEE

Espresso	11
Espresso Macchiato	12
Espresso Doppio	13
Americano	12
Cappuccino	14
Flat White	15
Latte Macchiato	15
Coffee syrups (ask the waiter)	2

RONNEFELDT TEA

Black: Assam Bari, Earl Grey	15
Green: Greenleaf, Morgentau	15
Fruit: Cream Orange, Sweet Berries	15
Mint: Refreshing Mint	15

FOR COLD DAYS

HOT MOLO fresh orange juice/ honey/ ginger juice/ lemon/ cloves/ cinnamon stick	18
Earl Gray winter tea with pear and cinnamon pear syrup/ orange/ cloves/ cinnamon stick/ ginger/ lemon/ anise	18
Fruit Winter Tea with chokeberry and blueberry chokeberry and blueberry syrup/ orange/ cloves/ cinnamon stick/ ginger/ lemon/ anise	18
Hot chocolate bita śmietana/ precelki w czekoladzie	18
Mulled Beer juice (choice: raspberry/ginger)/orange/cloves/cinnamon stick	18
Mulled Beer 0% juice (choice: raspberry/ginger)/orange/cloves/cinnamon stick	18
Mulled wine orange/ cloves/ cinnamon stick/ anise	18
Mulled cider orange/ cloves/ cinnamon stick	18

LEMONADE

Lemon-mint	400 ml / 1l	18 / 36
Lime – elderberry	400 ml / 1l	18 / 36

WATER

Kropla Beskid still	330 ml	9
Kropla Delice sparkling	330 ml	9
S. Pellegrino	750 ml	19
Carafe (still/ sparkling)	1000 ml	20

FRESH JUICE

Orange	0,35 l	22
Grapefruit	0,35 l	22
Apple	0,35 l	20
Carrot	0,35 l	20
Mixed (orange/grapefruit)	0,35 l	22
Mixed (apple/carrot)	0,35 l	20

TYMBARK JUICE

Orange	0,2 l	9
Apple	0,2 l	9
Black currant	0,2 l	9
Grapefruit	0,2 l	9
Tomato	0,2 l	9

COLD DRINK

Coca – Cola Zero Cukru/Cola Original Taste	250 ml	12
Fanta	250 ml	12
Sprite	250 ml	12
Kinley (Tonic Water/ Virgin Mojito/ Bitter Rose/ Bitter Lemon)	250 ml	12
Fuztea (lemon with lemongrass/peach with hibiscus)	250 ml	12
Burn	250 ml	12
RedBull/ Red Bull Sugar Free	250 ml	13

DRAFT BEER

Żywiec 5,6%	300 ml / 500 ml	15 / 17
Żywiec Białe 4,9%	300 ml / 500 ml	15 / 17
Heineken 5,0%	250 ml / 500 ml	16 / 18

BOTTLED BEER

Alter Pils 4,8%	500 ml	17
Alter Pszeniczne 4,8%	500 ml	17
Wawrzyniec Hefeweizen 4,9%	500 ml	18
Wawrzyniec Desitka Czeski Lager 4,0%	500 ml	18
Wawrzyniec IPA 5,6%	500 ml	18
Wawrzyniec Porter Bałtycki 9,3%	500 ml	20
Wawrzyniec Miodowe 4,6%	500 ml	18
Desperados 6,0%	400 ml	18
Desperados 0,0%	400 ml	17
Żywiec Białe 0,0%	500 ml	17
Heineken 0,0%	500 ml	17

VODKA

Wyborowa 40%	4 cl / 50 cl	10 / 100
Finlandia Classic 40%	4 cl / 50 cl / 70 cl	12 / 120 / 140
Ostoya Vodka 40%	4 cl / 70 cl	14 / 150
Belvedere 40%	4 cl / 70 cl	16 / 250

FLAVORED VODKA

Jakob Haberfeld	4 cl / 50 cl	16 / 180
Miodonka 40% / Piolunówka 50% / Wiśniówka 30% / Orzechówka 36% / Pigwówka 35%		
Finlandia	4 cl	12
Lime 37,5% / Mango 37,5% / Redberry 37,5% / Cranberry 37,5%		

WHISKY / BOURBON

Jack Daniel's Tennessee Old NO.7 40%	4 cl / 70 cl	16 / 250
Jack Daniel's Apple 35%	4 cl	16
Jack Daniel's Single Barrel 45%	4 cl	30
Chivas 12YO 40%	4 cl	16 / 250
Chivas 15YO 40%	4 cl	33 / 560
Chivas 18YO 40%	4 cl	33 / 560
Jameson 40%	4 cl / 70 cl	15 / 180
Woodford Reserve Distiller's Select 40%	4 cl	24
Benriach 10YO 43%	4 cl	25
GlenDronach 12YO 43%	4 cl	30
Lagavulin 16YO 43%	4 cl	45

APERITIF / WERMUT

Aperol 11%	4 cl	12
Campari 25%	4 cl	12
Martini 15% Bianco / Rosso / Extra Dry	10 cl	15

LIQUEURS

Jagermeister 35%	4 cl / 70 cl	14/180
Fernet Branca Bitters 35%	4 cl	12
D.O.M Benedictine 40%	4 cl	20
Kahlua Coffee 16%	4 cl	12
Bailey's 17%	4 cl	12

TEQUILA

Olmecca 35% Silver / Gold	4 cl / 70 cl	16/220
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RUM

Havana Club 3 Anos 37%	4 cl / 70 cl	14/160
Havana Club 7 Anos 40%	4 cl	16
Don Papa	4 cl	28
Plantation Pineapple 40%	4 cl	20

GIN

Beefeater London 40%	4 cl / 70 cl	14/160
Beefeater Pink Strawberry London 37,5%	4 cl / 70 cl	14/160
Tanqueray NO. TEN 47,3%	4 cl	18

COGNAC / BRANDY

Hennesy Very Special 40%	4 cl / 70 cl	25/400
Hennesy Extra Old 40%	4 cl	85
Kazbek Peak Aged 6 Months 36%	4 cl	15
Metaxa 12* 40%	4 cl	20

ORIGINAL COCKTAILS

Lillet Bliss Beefeater Pink/ Lillet Rose/ raspberry/ lemon juice/ Kinley	26
Tang essence Ostoya/ Tanquray NO.10/ tangerine/ lemon juice	25
Jager Wood Jägermeister/ chokeberry – blueberry/ lemon juice/ egg white/ Bitter Creole	24
Grapefruit Rhapsody Chivas Regal 12/ Cointreau/ White Grapefruit/ lemon juice/ Bitters Creole	28
Velvet Cherry Finlandia/ cherry with chocolate/ lemon juice/ egg white	24
Winter Rose Aperol/ Beefeater/ rose/ lemon juice	25

CLASSIC COCKTAILS

Aperol Spritz Aperol/ Prosecco/ sparkling water/orange	30
Cosmopolitan Finlandia Lime/ Cointreau/ lime juice/ cranberry juice	24
Negroni Beefeater/ Campari/ Lillet Blanc	26
Whisky Sour Jack Daniel's/ lemon juice/sugar syrup/ egg white	24

KIDS MENU

SOUPS

Chicken and beef broth pasta/ mirepoix/ parsley	15
Tomato soup pasta/ mirepoix/ parsley	15

MAIN DISHES

Chicken fillets breaded chicken breast tenderloin / french fries / coleslaw salad	30
Bolognese pasta elbow pasta/ beef/ tomato sauce/ grana padano cheese	27
Cod breaded cod loin / french fries / coleslaw salad	30
Dumplings with fruit 🌿 whipped cream	30
American pancakes 🌿 seasonal fruit/ whipped cream/ fruit topping	26

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 / CZASNAMOLO

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