GRILL / FIRE & FLAVOR

SARP RESTO KLUB

We define grilling in a few simple words: quality, flavor, and aroma — all of which begin with the product itself.

In our menu, no ingredient is accidental.

We work with fresh products sourced from local suppliers, including premium Polish beef and meat dry-aged for 45 days.

We care about well-composed flavors and details.

BURGERS

Smash Burger / 2, 5, 7, 8 — 210 g — 47,-
45-day dry-aged beef, double cheddar, red onion, chipotle mayo sauce

Classic Burger / 2, 5, 7, 8, 10 — 250 g — 48,-
Beef, tomato, pickles, cheddar, red onion, lettuce, classic sauce

Add-ons: / 5, 7 — 5 g / 2 g / 3 g 4 g / 120 g — 6,-
bacon / jalapeño / extra gorgonzola / coleslaw

ALLERGENS: VEGE, 2. GLUTEN, 3. FISH, 4. CELERY, 5. MILK, NUTS, 7. EGGS, 8. SESAME, 9. SHELLFISH, 10. MUSTARD

GRILL / FIRE & FLAVOR

***Ribeye** / 5 — *PORTION 200-350 g — 100 g — 42,- +
45-day aged, garlic butter, green pepper sauce

Beef tenderloin steak / 5 — 200 g — 89,- +
Beef tenderloin, 45-day aged, garlic butter, green pepper sauce

Grilled sea bream / 3, 5 — 250 g — 67,- +
Fresh sea bream, garlic, dill, thyme, olive oil, garlic butter

Wine and food have always gone hand in hand, creating something greater than just a meal.

Below, you'll find wines carefully selected to complement the flavors of our grilled dishes and create a balanced culinary experience.

SIDES

House Focaccia / 2 — 160 g — 9,-
Freshly baked in-house — ask our team about today's version

Oven-Baked Potato with Garlic Butter / 2, 5 — 130 g — 14,-
Baked potato served with garlic butter

Grilled Vegetables — 210 g — 28,-
Seasonal vegetables grilled over fire

Mixed Greens — 210 g — 19,-
Fresh salad greens with a light dressing

Roasted Sweet Potatoes / 5 — 150 g — 18,-
Served with a yogurt herb sauce

Potato Wedges — 150 g — 15,-
Crispy potato wedges served with ketchup

WINE

Purcari Nocturne — 750 ml — 120,-
Cabernet Sauvignon, dry, Moldova, 14%

Primitivo Di Manduria DOC — 750 ml — 180,-
Primitivo, dry, Italy, 14.5%

Tonno — 750 ml — 150,-
Chardonnay, Catarratto, dry, Italy, 12.5%

MENU

SARP RESTO KLUB

STARTERS

Shrimp in Prosecco Sauce / 9, 5, 2 — 150 g — 44,-
Shrimp sautéed in butter, finished with a prosecco sauce with mango served with our house focaccia

Beef Tartare / 7, 2, 5, 10 — 120 g — 55,-
45-day dry-aged beef, egg yolk, pickles, butter, Dijon mustard, pickled chanterelles, white onion, served with our house focaccia

Black Pudding Arancini / 2, 5 — 180 g — 25,-
Black pudding in crispy panko breadcrumbs, served with tartar sauce.

Shrimp Tempura / 2, 3, 5, 7 — 150 g — 40,-
Shrimp, tempura, chipotle mayo sauce

Nachos / 1, 2, 5 — 150 g — 23,-
Crispy nachos baked with mozzarella, Mexican salsa, and cheese sauce

SOUP

Tomato Cream Soup with Stracciatella / 1, 2, 4, 5 — 200 ml — 19,-
Velvety tomato cream soup served with Stracciatella cheese, smoked paprika, basil oil, and our house focaccia

Soup of the Day / 1 — 200 ml — 15,-
Ask our team about today's selection

SALADS

Black Tiger Salad / 2, 5, 9 — 220 g — 52,-
Black tiger shrimp sautéed in butter, garlic, and white wine, served with romaine lettuce, chili pepper, cherry tomatoes, Parmesan,and our house focaccia

Chicken Caesar Salad / 2, 3, 5, 7 — 220 g — 46,-
Grilled chicken breast, romaine lettuce, egg, bacon, anchovy dressing, focaccia croutons, parmesan

Carpaccio a la chef / 2, 5, 6 — 150 g — 43,-
Thinly sliced beetroot and kohlrabi, chimichurri sauce, burrata coated in pistachios, seasonal fruit, and nuts, served with our house focaccia

ALLERGENS

1 VEGETARIAN
2 GLUTEN
3 FISH
4 CELERY
5 MILK
6 NUTS
7 EGGS
8 SESAME
9 SHELLFISH
10 MUSTARD

PASTA

Carbonara / 2, 5, 7 — 250 g — 49,-
Spaghetti, guanciale, pecorino romano cheese, egg yolk, black pepper.

Tagliatelle with Black Tiger Shrimp / 2, 5, 9 — 300 g — 59,-
Black tiger shrimp sautéed in butter, garlic, and white wine, finished with parsley, chili pepper, cherry tomatoes, parmesan

Rucola Spaghetti / 2, 5, 6 — 200 g — 36,-
Rucola pesto, creamy Stracciatella, almonds, parmesan

Tagliatelle with Chicken / 2, 5, 7 — 300 g — 51,-
Grilled chicken breast, marinara sauce, cherry tomatoes, parmesan gorgonzola, arugula

PLATTERS FOR 2

Cured Meat Plate / 2, 5 — 300 g — 75,-
Selection of 4 cured meats served with olives, stuffed peppers, our house focaccia

Cheese Plate / 2, 5, 6 — 300 g — 78,-
Selection of 4 cheeses served with grapes, walnuts, dried cranberries, fig jam, and our house focaccia

DESSERTS

Chocolate Fondant / 2, 5, 7 — 150 g — 35,-
Warm chocolate cake with a molten center, raspberry sorbet, wild berries, and raspberry coulis

Polish Royal Cheesecake with White Chocolate / 2, 5, 7 — 130 g — 27,-
Classic cheesecake, white chocolate, mango mousse, seasonal fruit

PIZZA / 32 cm

Margherita / 1, 2, 5 — 270 g — 33,-
Marinara tomato sauce, mozzarella, basil oil

Diavola Miele Piccante / 2, 5 — 310 g — 48,-
Marinara tomato sauce, mozzarella, spianata piccante, jalapeño, mascarpone, honey

Parma di crudo / 2, 5 — 300 g — 49,-
Marinara tomato sauce, mozzarella, Parma ham, cherry tomatoes, rucola, parmesan

Capriciosa / 2, 5 — 300 g — 47,-
Marinara tomato sauce, mozzarella, ham, marinated oyster mushrooms, prosciutto cotto

Quattro Formaggi / 2, 5 — 300 g — 48,-
Marinara tomato sauce, mozarella, gorgonzola, azure, parmesan

WINE

SARP RESTO KLUB

150 ml 750 ml

CHAMPAGNE / PROSECCO

Moët & Chandon 500,-
Champagne, dry, France, 12.5%.
A blend of Pinot Noir, Chardonnay, and Pinot Meunier.
Fresh and fruit-forward, with notes of apple, pear, and citrus.

Palmer La Réserve Demi Sec 400,-
Champagne, semi-dry, France, 12%
Aromas of apricot and pear layered with notes of mango,
pineapple, orange zest, and citrus. Aged on lees for 3 years.
A blend of Chardonnay, Pinot Noir, and Pinot Meunier.

Taittinger Brut Reserve 500,-
Champagne, dry, France, 12.5%.
A sparkling wine with a delicate pale yellow color.
The bouquet brings notes of pear and green apple.

Lamia Prosecco 20 / 130,-
Glera, semi-dry, Italy, 11%
Fresh and lightly sparkling,
with a smooth, easy-drinking
character.

RED WINES

Primitivo Di Manduria DOC 180,-
Primitivo, dry, Italy, 14.5%
Aromas of red berries, vanilla, and toasted spices.
Full-bodied with soft tannins and balanced acidity.

Spier Signature 120,-
Syrah, dry, South Africa, 14.5%
Rich aromas of ripe plum, spice,
and hints of caramelized sugar.

Purcari Nocturne 120,-
Cabernet Sauvignon, dry, Moldova, 14%
Notes of blackcurrant, blackberry, and plum,
supported by lively tannins and subtle spice.

Casa Solis 18 / 90,-
Carménère, dry, vegan, Chile, 13%
Soft on the nose with gentle spice,
dark forest fruit, cherry, blackberry,
and firm tannins.

Canyon Road 18 / 90,-
Merlot, semi-dry, California, USA, 12.5%
Full of dark fruit aromas like plum and
blackcurrant, finished with a touch of vanilla.

WHITE WINES

Tonno 150,-
Chardonnay, Catarratto, dry, Italy, 12.5%
Bright and refreshing, with aromas of grapefruit, melon,
and apple. Tropical fruit flavors balanced by crisp acidity.

Crabo 130,-
Riesling, dry, Italy, 12%
Aromatic notes of white flowers, apples, peaches, and citrus.
Floral on the palate with mineral and lemon undertones.

Purcari Nocturne 25 / 120,-
Dry, Viorica, Moldova, 14%
Fragrant white flowers, jasmine, and orange blossom
with notes of passion fruit and pineapple.
Light-bodied with delicate structure.

Pulpo 23 / 110,-
Sauvignon Blanc, semi-dry, South Africa, 12.5%
Fresh citrus and tropical fruit aromas
with floral and herbal notes.

Canyon Road 18 / 90,-
Pinot Grigio, semi-dry, California, USA, 11.5%
Delicate aromas of citrus, apple, and peach.
Hints of green apple, juicy pear, and elderflower.

0,0%

Lamia 0,0% 100,-
Moscato, semi-dry, Italy, 0.0%
Aromas of green apple and juicy pear,
with delicate notes of elderflower.

Raisin 0,0% 18 / 90,-
Sauvignon Blanc, dry, France, 0.0%
Notes of passion fruit, mango,
white peach, and nectarine.

BAR

SARP RESTO KLUB

COFFEE

Espresso	30ml	8,-
Espresso Doppio	60ml	13,-
Black Coffee	150ml	12,-
White Coffee	150ml	14,-
Flat White	150ml	15,-
Cappuccino	250ml	15,-
Caffè Latte	300ml	16,-
Iced Coffee	300ml	20,-

TEA / ASK ABOUT FLAVOURS

Selection of Teas	300ml	15,-
Winter Tea	300ml	25,-
Winter Tea with Rum (40ml Planteray 3 Stars)	500ml	38,-

DRINKS

Fresh Orange Juice	200 ml	25,-
Pepsi	200 ml	11,-
Pepsi	1 l	30,-
Pepsi Zero Sugar	200 ml	11,-
Pepsi Zero Sugar	1 l	30,-
Mirinda Orange	200 ml	11,-
Schweppes	200 ml	11,-
Toma Juice	200 ml	12,-
Toma Juice	1 l	35,-
Still / Sparkling Water	250 ml	8,-
Still / Sparkling Water	1 l	18,-
Lemonade	1 l	28,-
Red Bull Energy Drink	250 ml	17,-
Red Bull Sugarfree	250 ml	17,-
Red Bull Tropical Edition	250 ml	17,-

DRAUGHT BEERS

Peroni Nastro Azzurro	5%	0,4 l	15,-
Pilsner Urquell	4,4%	0,5 l	17,-

BOTTLED BEERS

Peroni Nastro Azzurro	5,1%	0,33 l	15,-
Książęce Golden Wheat	4,9%	0,5 l	15,-
Książęce Honey Lager	4,5%	0,5 l	15,-
Książęce IPA	5,4%	0,5 l	15,-
Książęce Vienna Lager	4,2%	0,5 l	15,-

FLAVOURED BEERS

Captain Jack Original	6%	0,4 l	15,-
Captain Jack Citrus Tonic	6%	0,4 l	15,-
Captain Jack Watermelon Margarita	6%	0,4 l	15,-
Captain Jack Tropical Sunset	6%	0,4 l	15,-
Captain Jack Blue Pineapple	6%	0,4 l	15,-

BEER / NON-ALCOHOLIC 0.0%

Peroni Nastro Azzurro 0,0%	0,33 l	15,-
Lech Free Lager	0,33 l	12,-
Lech Free Lime Mint	0,33 l	12,-
Lech Free Elderflower Lemon	0,33 l	13,-
Książęce Golden Wheat	0,5 l	15,-
Książęce IPA	0,5 l	15,-

Jack Daniel's Old No.7 · Finlandia Vodka of Finland · Drumshanbo Gunpowder Irish Gin · Pilsner Urquell · Peroni Nastro Azzurro 0.0% · Peroni Nastro Azzurro · Pepsi · Pepsi Zero Cukru · Mirinda · 7up · Schweppes · Toma

KOKTAJLE

OLD CUBAN — 100 ml 39,-
30 ml Botucal Mantuano Rum, 15 ml lime juice, 10 ml sugar syrup, Angostura, mint, Prosecco

PORN STAR MARTINI — 120 ml 39,-
40 ml vanilla vodka, passion fruit purée, 15 ml Passoa, 15 ml lime juice, Prosecco

MOJITO — 100 ml 30,-
40 ml Planteray 3 Stars Rum, brown sugar, lime, mint, crushed ice

LONG ISLAND ICED TEA — 200 ml 48,-
20 ml Finlandia Vodka, 20 ml El Jimador Silver Tequila, 20 ml Planteray 3 Stars, 20 ml Fords Gin, 20 ml triple sec, 20 ml lemon juice, Pepsi

NEGRONI — 90 ml 35,-
30 ml Gunpowder Irish Gin, 30 ml Martini Rosso, 30 ml Campari

MARGARITA — 80 ml 35,-
40 ml Jose Cuervo Silver Tequila, 20 ml triple sec, 20 ml lime juice, 5 g salt

JACK SOUR — 85 ml 32,-
40 ml Jack Daniel's Tennessee Whiskey, 25 ml lime juice, 10 ml sugar syrup, egg white, Angostura

OLD FASHIONED — 45 ml 40,-
40 ml Woodford Reserve, sugar, Angostura

RED BULL & JAGERMEISTER — 290 ml 36,-
40 ml Jägermeister, lemon juice, 250 ml Red Bull Energy Drink

BRAMBLE — 90 ml 36,-
40 ml Fords Gin, 20 ml blackberry liqueur, 20 ml lime juice, 10 ml sugar syrup

GIMLET — 90 ml 34,-
60 ml Gin Mare, 20 ml lime juice, 10 ml sugar syrup

TOM COLLINS — 100 ml 31,-
40 ml Gunpowder Irish Gin, 20 ml lemon juice, 5 ml sugar syrup, sparkling water

HELSINKI MULE — 160 ml 34,-
40 ml Finlandia Vodka, 20 ml lime juice, 150 ml Three Cents Ginger Beer

MINT SPRITZ — 160 ml 25,-
40 ml Finlandia Botanical Cucumber & Mint, 120 ml tonic

ROSE SPRITZ — 160 ml 25,-
40 ml Finlandia Botanical Wildberry & Rose, 120 ml lemonade

STRAWBERRY MARGARITA — 100 ml 37,-
40 ml El Jimador Blanco, 20 ml Cointreau, 10 ml lime juice, 20 ml strawberry purée

COCONUT DAIQUIRI — 70 ml 30,-
40 ml Planteray Cut & Dry Coconut, 20 ml lime juice, 10 ml sugar syrup

LYNCHBURG LEMONADE — 150 ml 39,-
40 ml Jack Daniel's Tennessee Whiskey, 20 ml triple sec, lemon juice, sugar, 80 ml lemonade

MANHATTAN — 120 ml 39,-
40 ml Gentleman's Jack, 40 ml sweet vermouth, 40 ml dry vermouth, orange

TROPICAL SPRITZ — 260 ml 30,-
80 ml Prosecco, passion fruit purée, Red Bull Tropical Edition

PALOMA — 150 ml 40,-
40 ml Tequila Patron, lime, Three Cents Pink Grapefruit Soda

DARK'N STORMY — 150 ml 40,-
40 ml Bacardi Caribbean Spiced, lime, Three Cents Ginger Beer

FINACOLADA — 140 ml 30,-
40 ml Finlandia Coconut, Three Cents Pineapple

BOMBAY & TONIC — 140 ml 40,-
40 ml Bombay Sapphire, Three Cents Aegean Tonic

BETON — 240 ml 28,-
40 ml Becherovka, 200 ml tonic

MOCKTAILS / 0,0%

Crodino non-alcoholic — 175 ml 24,-
Crodino, splash sparkling water, orange

Mohito non-alcoholic — 300 ml 20,-
Cane sugar, lime, mint, ice, Sprite

Raspberry & Mint — 300 ml 20,-
Raspberry purée, cranberry, lime, mint, ice

SPRITZ MENU

Aperol Spritz — 220 ml 32,-
120 ml Prosecco, 80 ml Aperol, sparkling water

Campari Spritz — 220 ml 32,-
120 ml Prosecco, 40 ml Campari, sparkling water

Sarti Spritz — 220 ml 32,-
120 ml Prosecco, 80 ml Sarti, sparkling water

BAR

SARP RESTO KLUB

APERITIF / VERMOUTH

Aperol	40 ml	11%	15,-
Campari	40 ml	25%	15,-
Sarti	40 ml	14%	15,-
Martini Bianco / Dry	100 ml	14,4%	15,-
Martini Rosso	100 ml	14,5%	15,-
Martini Fiero	100 ml	14,5%	15,-

SINGLE MALT WHISKY / 40 ml

Glendronach Original 12YO	46%	29,-
Glendronach Allardice 18YO	46%	38,-
Glendronach Parliament 21YO	48%	72,-
Benriach The Original Ten	43%	22,-
Benriach The Smoky Ten	46%	24,-
Benriach The Twelve	46%	26,-
The Macallan 12YO	40%	40,-
The Macallan 15YO	43%	75,-
Highland Park 12YO	40%	30,-
Bushmills 10YO	40%	24,-
Bushmills 12YO	40%	26,-
Bushmills 14YO	40%	28,-
Bushmills 16YO	40%	32,-
The Sexton	40%	25,-
Ardbeg Ten	46%	25,-
Glenglassaugh Torfa	50%	30,-

WHISKY / WHISKEY / BOURBON / 40 ml

Jack Daniel's Single Barrel	40%	29,-
Jack Daniel's Single Barrel Rye	45%	29,-
Jack Daniel's Gentleman Jack	40%	25,-
Jack Daniel's Tennessee Whiskey	40%	20,-
Jack Daniel's Tennessee Honey	35%	20,-
Jack Daniel's Tennessee Fire	35%	20,-
Jack Daniel's Tennessee Apple	35%	20,-
Jack Daniel's Bonded	50%	26,-
Jack Daniel's Triple Mash	50%	26,-
Jack Daniel's Gold No. 27	40%	45,-
Woodford Reserve Kentucky Bourbon	43,5%	27,-
Woodford Reserve Double Oaked	43,5%	27,-
Woodford Reserve Rye	43,5%	27,-
Bushmills Original	40%	19,-
Bushmills Black Bush	40%	22,-
Nikka Days	40%	25,-
Nikka From The Barrel	40%	27,-
Elijah Craig	40%	24,-
Monkey Shoulder	40%	24,-

GIN / 40 ml

Gunpowder Irish Gin	43%	24,-
Gunpowder with Sardinian Citrus	43%	24,-
Gunpowder California Orange Citrus	43%	24,-
Gunpowder with Italian Fig & Laurel	43%	24,-
No 3 London Dry	43%	27,-
The London No 1	37,5%	20,-
Gibson's	37,5%	19,-
Gin Mare Mediterranean	42,7%	32,-
Fords London Dry	45%	24,-
Bombay Sapphire	40%	28,-
Tanqueray No 10	43,1%	27,-
Hendrick's	41,4%	32,-

TEQUILA / 40 ml

1800 Blanco	38%	25,-
1800 Reposado	38%	25,-
1800 Anejo	38%	25,-
1800 Cristalino	35%	30,-
Jose Cuervo Silver	38%	22,-
Jose Cuervo Reposado	38%	22,-
El Jimador Blanco	38%	22,-
El Jimador Reposado	38%	22,-
Herradura Plata	40%	33,-
Herradura Reposado	40%	33,-
Herradura Anejo	40%	33,-
Patron Silver	40%	33,-
Patron Reposado	40%	33,-
Patron Anejo	40%	33,-

RUM / 40 ml

Planteray 3 Stars	41,2%	20,-
Planteray Original Dark	40%	20,-
Planteray Stiggins Fancy Pineapple	40%	24,-
Planteray Cut & Dry Coconut	40%	24,-
Planteray Isle of Fiji	40%	24,-
Canerock Jamaica	40%	30,-
Brugal 1888	38%	32,-
Kraken Black Spiced	40%	25,-
Zacapa 23yo	40%	34,-
Botucal Mantuano	40%	22,-
Botucal Reserva Exclusiva	40%	24,-

BRANDY / 40 ml

Metaxa 12*	40%	24,-
Metaxa 7*	40%	20,-
Hennessy Very Special Cognac	40%	25,-

VODKA / 40 ml

Finlandia Vodka	40%	16,-
Finlandia Lime	37,5%	16,-
Finlandia Grapefruit	37,5%	16,-
Finlandia Mango	37,5%	16,-
Finlandia Cranberry	37,5%	16,-
Finlandia Blackcurrant	37,5%	16,-
Finlandia Redberry	37,5%	16,-
Finlandia Coconut	37,5%	16,-
Finlandia Raspberry	37,5%	16,-
Finlandia Botanical Cucumber & Mint	37,5%	16,-
Finlandia Botanical Wildberry & Rose	37,5%	16,-
Grey Goose	40%	25,-
Belvedere	40%	25,-
Ciroc	40%	25,-
Chopin	40%	25,-
Żubrówka Bison Grass	32%	16,-
Żołądkowa Gorzka Traditional / Mint	32%	15,-
Soplica Cherry / Quince	28%	15,-

VODKA / WHISKY 0,5 l

Finlandia	40%	180,-
Belvedere	40%	280,-
Chopin	40%	280,-
Jack Daniel's Tennessee Whiskey	40%	220,-
Bushmills Original	40%	210,-

LIQUEURS / 40 ml

Becherovka	38%	17,-
Jägermeister	35%	19,-
Cointreau	40%	15,-
Grand Marnier	40%	17,-
Kahlua	16%	15,-
Baileys	17%	18,-
Malibu	18%	15,-
Passoa	15%	15,-
Archer's	18%	15,-
Amaretto Disaronno	28%	15,-
Sambuca Molinari	40%	16,-
Sambuca Fire	40%	32,-
Fernet Branca	39%	16,-
Apsinthion	55%	22,-
Cachaca	38%	18,-
Bottega Limoncino	30%	18,-
Southern Comfort	35%	18,-
Chambord	16,5%	16,-
St-germain	40%	20,-

Jack Daniel's Old No.7 · Finlandia Vodka of Finland · Drumshanbo Gunpowder Irish Gin · Peroni Nastro Azzurro 0.0% · Peroni Nastro Azzurro · Pepsi · Pepsi Zero Cukru · Mirinda · 7up · Schweppes · Toma

INFO

Glad you're here

Let's ease into the day together over lunch,
and end it much later than expected —
with music and dancing.

Some occasions deserve a space of their own.

D9 Space (part of SARP) is the perfect place
for birthdays, dinners, meetings, workshops,
and anything else you'd like to host your own way.

IMPORTANT INFORMATION

Table service ends at 10:30 PM. After that, orders can be placed directly at the bar. If you enjoyed your visit, you can add a tip when paying by card – all tips go directly to our team.

Kitchen closes:
Mon–Thu: 9:30 PM / Wed, Fri & Sat: 10:30 PM
Orders are accepted until closing time.

If you require a business invoice, please provide your tax number before placing your order.

For groups of 8 or more, we are unable to split the bill. A 10% service charge applies. Takeaway orders include a 2.50 PLN packaging fee, including the mandatory SUP fee (0.25 PLN).

SARP RESTO KLUB

D9 ↦ space

VISA blik mastercard Diners Club INTERNATIONAL

LOGIN:
SARPRESTOKLUB

PASS:
sarp1234

RESERVATIONS

+48 793 864 994
+48 32 611 19 16
manager@sarprestoklub.pl
www.sarprestoklub.pl

Katowice
Dyrekcyjna 9
sarp_resto_klub
sarprestoklub