

MENU RESTAURACJI

Schabowy, Kuchnia Polska

Obrzeźna 1, 02-691 Warszawa, Polska

POZYCJI W MENU
83

KATEGORII
13

STAN NA DZIEŃ
29.10.2026

Dania i ceny

Ceny i dostępność mogą ulec zmianie. Dokument nie zawiera ocen użytkowników.

PRZYSTAWKI

6

Classic chopped beef tartare **zł55**
(100 g) premium beef, pickled cucumber, onion, mushrooms, mustard and egg yolk, served with house bread

Dutch virgin matjes herring **zł29**
Served with baked potato, linseed oil and onion

Homemade Mangalica lard spread **zł27**
With onion and porcini mushrooms, served with pickled cucumber and our bread

Grandma's potato babka **zł29**
Traditional Polish baked potato cake served with creamy gzik cottage cheese dip

Dutch virgin matjes herring **zł29**
Served with baked potato and sour cream with apple and onion

Cold cuts board **zł35**
A selection of traditional Polish cold cuts made in-house, served with Schabowy horseradish, mustard and pickled cucumber

ZUPY

9

Grandma's homemade tomato soup **zł27**
With handmade pasta

Creamy red borscht **zł32**
Made with beetroot sourdough, with mashed potatoes and crispy pork cracklings

Red borscht with croquette **zł22**
Croquette filled with sauerkraut and forest mushrooms

Polish broth made with three types of meat **zł32**
Served with kołduny, small meat-filled dumplings

Chilled young beet soup **zł33**
Just the way grandma would make it, served with half an egg

Red borscht **zł29**
Made with beetroot sourdough, served with small beef-filled dumplings

Clear red borscht **zł22**
Made with beetroot sourdough, served in a mug

Polish broth made with three types of meat **zł29**
Served with handmade pasta

Traditional sorrel soup **zł30**
Served with mashed potatoes, Mangalica pork cracklings and half an egg

SAŁATKI1	
Goat cheese salad zł45 Fresh lettuce, salt-baked beetroot, crunchy seeds, goat cheese and a delicate dressing	
DANIA WIEPRZOWE4	
Classic bone-in pork cutlet zł53 ~300g served with the salad of the day. Puławska pork is one of Poland's most valued traditional breeds, known for tender and flavourful meat.	Bone-in pork cutlet from Złotnicka pork zł67 ~380g served with the salad of the day. Złotnicka pork, originating from the Wielkopolska region, is a meat breed with an exceptional balance between tenderness and juiciness. After the war, it was nearly forgotten and its population greatly declined. Today, it is enjoying a remarkable revival.
Bone-in pork cutlet from Warmian Mangalica pork zł85 ~500g served with the salad of the day. Mangalica is a pig breed originating from Hungary, now free-range farmed in Poland. It is known for its exceptional flavour and reduced cholesterol content.	Upgrade any pork cutlet zł14 Two fried eggs, lemon and butter.
DANIA GŁÓWNE8	
Chicken de volaille from free-range chicken breast zł53 Filled with garlic and herb butter, served with the salad of the day	Traditional Eastern Borderlands cabbage roll with Mangalica pork zł48 Seasoned with fresh herbs, served in tomato sauce with the salad of the day
Beef roulade zł79 Generously filled with Mangalica pork fat, mustard, onion and pickled cucumber, served with pickled cucumber	Grandma Danusia's minced pork cutlets zł59 Served with mizeria, Polish creamy cucumber salad, 2 pieces
Slow-roasted Mangalica pork rib zł81 Glazed with plum sauce, served with fries and coleslaw	SCHABIZZA - Warsaw-style XXL schnitzel zł85 Served with two fried eggs and fries
SCHABOBurger made with Złotnicka pork zł60 With horseradish sauce, pickled cucumber, onion and lettuce, served with fries and coleslaw	Spicy SCHABOBurger made with Złotnicka pork zł62 With lettuce, jalapeño pepper, onion and pickled cucumber, served with fries and coleslaw

PIEROGI4	
Ukrainian-style pierogi with potatoes With cottage cheese and country-style sour cream	zł45
Pierogi with meat and Mangalica pork cracklings	zł45
Pierogi with spinach, cottage cheese and garlic Topped with salted cheese	zł45
Pierogi filled with goose confit Served with cranberry sauce	zł45

DODATKI10	
Mashed potatoes With butter and milk	zł18
Boiled potatoes	zł11
Fries	zł16
Fried cabbage	zł16
Side salad	zł12
Fried beetroot	zł16
Pickled cucumber	zł12
Mizeria - Polish creamy cucumber salad	zł16
Mangalica pork cracklings	zł9
Bread basket	zł14

DLA DZIECI5	
For Daddy! Mini tomato soup	zł20
For Mommy! Mini Polish broth	zł20
I'm not hungry! A small portion of grandma-style pierogi with meat or Ukrainian-style pierogi	zł28
I could eat something! Breaded chicken breast with fries and salad	zł28
Leave the fries, but finish your little pork cutlet! Small pork cutlet with fries and cabbage salad	zł37

SWEETS		3
Creamy cheesecake With raspberry sauce	zł29	Grey Reinette apple pie With vanilla ice cream
Pancakes With Strzałkowo cottage cheese and fruit	zł29	

NAPoje		15
Homemade fruit compote	zł10	Homemade fruit compote zł30
Espresso	zł9	Black coffee zł12
Cappuccino	zł15	Coffee Latte zł17
Tea	zł12	Pot of tea zł20
Coca-Cola ZERO	zł10	Coca-Cola zł10
Fanta	zł10	Sprite zł10
Woda Kropla Beskidu still water	zł9	Woda Kropla Beskidu sparkling water zł9
Lemonade		

PIWO		2
Książęce beer Golden Wheat / Red Lager / Dark Mild / IPA	zł18	Craft beer

WINO

9

Glass - 125 ml zł15	Carafe - 0,25 l zł27
Carafe - 0,5 l zł48	Carafe - 1 l zł88
Riesling znad Pradoliny A white wine with a straw-gold colour and a beautiful fruity bouquet. A delicate note of ripe fruit is balanced by a clear mineral accent. Cultivation on challenging sandy soils creates a rich tasting experience, with aromas of citrus fruit and banana.	Pinot Gris A light white wine with a salmon hue, full of delicate herbal aromas and ripe fruit flavours with a subtle herbal note. Its natural aroma and flavour come from grapes grown on the light soils of Górzyskowie, which help preserve the original character of the grape variety.
Traminer An aromatic wine with a lemon-yellow colour and a beautiful shine. Fresh, intense and very pleasant on the nose, with notes of nuts and rose petals. On the palate, it offers ripe fruit and preserve-like notes. A gentle sweetness extends the richness of the tasting experience.	Regent bottle zł140 Beautiful notes of ripe fruit and forest berries, such as blueberry and blackberry, with a spicy touch of seasoning. On the palate, elegant tannins are clearly present, giving the wine a long and lasting finish. The first vines of this variety have been cultivated in Poland since 2001.
Epicca 2020 bottle zł140 A wine vinified from selected Pinot Gris and Traminer grapes. Delicate effervescence gives it freshness and lightness. This 2021 premiere enriches the existing wine selection from the Stara Winna Góra Vineyard.	

WHISKY

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Vodka Glass	z115	Vodka - 0,7 l Bottle 0,7 l	z1180
Whisky - 40 ml 40 ml	z118	Gin - 40 ml 40 ml	z118
Fruit liqueur Ask about available flavours	z115	Aperol Spritz Glass	z136
Prosecco - 0,7 l 0,7 l	z197		