MENU

·RESTAURACJA·

kameralna

ul. Mikołaja Kopernika 3, 00-367 Warszawa

In the same place since 1947.

A list of allergens is available from the staff.

APPETIZERS

Pork jelly — 20zł
(Pork jelly 150 g, dish 200 g)
Horseradish, vinegar, lemon

Herring — 21zł
(Herring 90 g, dish 140 g)
Onion, oil or sour cream

Chicken liver — 24zł
(Chicken liver 120 g, dish 220 g)
Apple, onion, forest fruits sauce

Potato pancakes — 26zł
(Potato pancakes 150 g, dish 190 g)
Smoked mackerel, tartar sauce

Beef tongues — 30zł
(Beef tongues 150 g, dish 200 g)
Horseradish sauce

Roasted beetroot carpaccio — 30zł
(Beetroot carpaccio 150 g, dish 200 g)
Arugula, walnuts, goat cheese, red onion, balsamic vinaigrette

Beef tartar — 36zł
(Beef 120 g, dish 180 g)
Mushrooms, cucumber, onion, egg yolk

Shrimps 6 psc. — 46zł
(Shrimps 120 g, dish 200 g)
Wine-butter sauce, baguette, arugula

SALADS

Ceasar salad — 39zł
(Chicken 120 g, dish 300 g)
Romaine lettuce, grillec chicken, croutons, parmesan cheese, bacon, capers, cherry tomatoes caesar sauce

Baked beetroot salad — 40zł
(Goat cheese 90 g, beetroot 60 g, dish 300 g)
Mixed lettuced, breaded goat cheese, walnuts, cucumber, tomato, balsamic vinaigrette

Roast duck salad — 43zł
(Duck 100 g, dish 300 g)
Mixed lettuced, pear marinated in red wine, cucumber, tomato, sunflower seeds

Salad smoked ewe's polish milk cheese — 43zł
(Smoked cheese 45 g, dish 250 g)
Mixed lettuced, cucumber, tomato, vinaigrette sauce, cranberry sauce

Shrimps salad 5 psc. — 46zł
(Shrimps 100 g, dish 250 g)
Romaine lettuce, cherry tomatoes, croutons, caesar sauce

SOUPS

Chicken soup with duck and noodles — 18zł
(Noodles 50 g, dish 250 ml)

Tomato cream with mozzarella and basil — 20zł
(Mozzarella cheese 40 g, dish 250 ml)

„Warsaw" style tripe soup — 24zł
(Meat 40 g, dish 250 ml)

Polish sour soup with egg and sausage — 24zł
(Egg and sausage 50 g, dish 250 ml)

DUMPLINGS AND PASTA

Dumplings with meat on broth — 35zł
(Dumplings 300 g, dish 320 g)

„Russian" style dumpings with cheese, potato and onion — 35zł
(Dumplings 300 g, dish 320 g)

Dumplings with duck and roast sauce — 35zł
(Dumplings 300 g, dish 320 g)

Penne with chicken — 42zł
(Chicken 120 g, dish 300 g)
Spinach, sun-dried tomatoes, cherry tomatoes, onion, parmesan cream sauce

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FISH

Cod sirloin **59zł**
(Cod 160 g, dish 400 g)
Butter emulsion, mashed potatoes, spinach, cherry tomatoes, olives, tomato

Baked zander **69zł**
(Zander 160 g, dish 450 g)
Celery puree, vegetables in butter emulsion, lemon sauce

STREET FOOD

Classic burger **47zł**
(Beef 160 g, dish 500 g)
100% beef, mimolette cheese, bacon, tomato, pickled cucumber, red onion, lettuce, fries, cocktail sauce

Ruben's sandwich **47zł**
(Beef 160 g, dish 500 g)
Pulled beef, toast bread, mimolette cheese, sauerkraut, onion, cocktail sauce

Veggie burger with smoked polish cheese „Oscypek" **47zł**
(Smoked cheese 45 g, dish 400 g)
Smoked ewe's polish milk cheese, spinach, arugula, fries, cocktail sauce, cranberry sauce

MAIN COURSES

Pork chop with bone **47zł**
(Pork 180 g, dish 450 g)
Potatoes with dill, fried cabbage

Beef schnitzel with mushrooms **54zł**
(Beef 160 g, dish 450 g)
Potatoes with dill, fried beetroots

Pork tenderloin in bacon **56zł**
(Pork 160 g, dish 450 g)
Potato dumplings, spinach, cherry tomatoes, roast sauce

Beef cheek **62zł**
(Beef 160 g, dish 45 g)
Celery puree, caramelized carrot, roast sauce

Pork knuckle **65zł**
(Pork 350 g, dish 650 g)
Baked potatoes, fried cabbage, baked vegetables, horseradish, mustard

Pork ribs **73zł**
(Pork 350 g, dish 650 g)
Baked potatoes, pickled cucumber salad, bbq sauce

Roasted half of a duck **78zł**
(Duck 600 g, dish 900 g)
Silesian dumplings, fried beetroots, cherry sauce

Veal cutlets with bone **78zł**
(Veal 300 g, dish 500 g)
Mashed potatoes with mustard, salsa with tomatoes

Grilled beef entrecote **80zł**
(Beef 200 g, dish 500 g)
Garlic butter, baked potatoes, grilled vegetables

DESSERTS

Applie pie **25zł**
(Apple pie 150 g, dish 200 g)
with ice cream and powdered sugar

Semifredo **25zł**
150 g
Almonds, caramelized sugar

Cheese cake **25zł**
(Cheesecake 150 g, dish 160 g)
Forest fruit sauce

Pancakes with cottage cheese **25zł**
150 g

A list of allergens is available from the staff.

COFFEE AND TEA

Espresso	9zł
Americano	12zł
Cappucino	15zł
Latte	15zł
Hot chocolate	12zł
Selection of teas / ask your waiter	12zł
Winter tea with fruits and honey	15zł

NON ALCOHOLIC BEVERAGES

Cola, Cola Zero, Sprite, Fanta, Tonic *(0,2 l)*	10zł
Fruit juices *(0,2 l)*	10zł
Still water / sparkling water *(0,33l / 0,75l)*	10zł/18zł
Lemonade *(0,4 l)*	14zł
Flavored lemonade (pineapple, arbuz, watermelon, passion fruit, melon, strawberry) *(0,4 l)*	16zł
Fresh juice - orange, grapefruit or mix *(0,2l / 0,35l)*	16zł/21zł
Redbull *(0,25 l)*	18zł

MULLED WINE AND BEER

Mulled beer *(0,5l 5,2%)*	17zł
Mulled wine *(0,15l 13,5%)*	17zł

DRAFT BEER

Tyskie Gronie 0,3 l *(5,2%)*	10zł
Tyskie Gronie 0,5 l *(5,2%)*	15zł

BOOTLED BEER

Kormoran Pilsner *(0,5l 5,2%)*	17zł
Kormoran Lager *(0,5l 6,2%)*	17zł
Kormoran Dark *(0,5l 4,5%)*	17zł
Kormoran Witbier *(0,5l 4,6%)*	20zł
Kormoran American IPA *(0,5l 6,5%)*	20zł
Lech free *(0,33l 0%)*	14zł

VODKA

	40ml	700mln
Wyborowa *(40%)*	10zł	175zł
Luksusowa *(40%)*	10zł	175zł
Finlandia *(40%)*	12zł	210zł
Baczewski *(40%)*	14zł	245zł
Chopin Potato *(40%)*	20zł	350zł
Belvedere *(40%)*	23zł	390zł

VERMOUTH 80 ml

Martini Bianco *(14,4%)* **/ Rosso** *(14,4%)* **/ Rosato** *(14,5%)* **/ Extra Dry** *(18%)*	14zł

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FLAVORED VODKA
HOME MADE

	40ml	500mln
Jagermaister *(35%)*	12zł	
Żołądkowa Bitter *(32%)*	12zł	
Żubrówka with grass *(37,5%)*	12zł	
Slivovitz *(20ml 72%)*	10zł	
Krzeska with herbs *(40%)*	26zł	
Lemon *(30%)*	12zł	140zł
Bittersweet Porter *(30%)*	12zł	140zł
Dogwood Fruits *(21%)*	12zł	140zł
Cherry *(40%)*	12zł	140zł

GIN/RUM/TEQUILLA 40 ml

Seagrams *(37,5%)*	16zł
Havana 3yo *(37,5%)*	16zł
Jose Cuervo Silver / Gold *(35%)*	16zł
Bombay *(40%)*	20zł

SINGLE MALTS 40 ml

Talisker 10yo *(45,8%)*	30zł
Glenmorangie 10yo *(40%)*	35zł
Glenfiddich 15yo *(40%)*	40zł
Ardbeg 10yo *(46%)*	45zł
Macallan 12yo *(40%)*	46zł
Macallan 15yo *(43%)*	60zł

WHISKY 40 ml

Ballantines *(40%)*	16zł
Bushmills *(40%)*	16zł
Jameson *(40%)*	18zł
Jack Daniels / Jack Daniels Honey *(35%)*	20zł
Chivas 12yo *(40%)*	24zł

BRANDY COGNAC 40 ml

Metaxa 5* *(38%)*	16zł
Metaxa 7* *(40%)*	20zł
Hennessy V.S. *(40%)*	35zł

SIGNATURE DRINKS

Apple pie *(350 ml, 9,5%)* — 34zł
Żubrówka with grass, apple juice, cucumber

Polish coffee *(300 ml, 18%)* — 34zł
Cuckoo candy flavored vodka, vodka, espresso, cream

Dogwood in the glass *(300 ml, 22%)* — 34zł
Dogwood fruits flavored vodka, vodka, lemon, bitter

Lemon apple pie *(350 ml, 12%)* — 34zł
Lemon flavored vodka, selected vodka Wyborowa, apple juice, mint

Black Mamba *(200 ml, 23%)* — 34zł
Bittersweet porter flavored vodka, gin, aperol, bitter

Deer *(250 ml, 13%)* — 34zł
Jagermeister, prosecco, grenadine, lemon, lime

Polish Mojito *(350 ml, 20%)* — 34zł
Slivovitz 72% blackcurrant, cherry blossom, sparkling water, mint, lime

Mojito Mango *(350 ml, 12%)* — 34zł
Rum, mango, sparkling water, mint, lime, brown sugar

Fresh Jack *(300 ml, 16%)* — 34zł
Jack Daniels, peach, lemon, sparkling water

CLASSIC DRINKS

Hugo *(200 ml, 8%)* — 32zł
Prosecco, elderflower, sparkling water, lemon

Vodka sour *(300 ml, 18%)* — 32zł
Vodka, egg white, sweet, sour, bitter

Cuba libre *(350 ml, 11%)* — 34zł
Rum, lime, cola

Margarita *(250 ml, 16%)* — 34zł
Tequilla, triple sec, sour

Aperol spritz *(350 ml 8%)* — 34zł
Aperol, prosecco, sparkling water, orange

Mojito *(350 ml, 12%)* — 34zł
Rum, sparkling water, mint, lime, brown sugar

Whisky sour *(300 ml, 18%)* — 34zł
Whisky, egg white, sweet, sour, bitter

Negroni *(300 ml, 22,5%)* — 34zł
Gin, campari, vermouth

Pornstar Martini *(250 ml, 18,7%)* — 34zł
Prosecco, vanilla vodka, passion fruit, lime

Long Island Iced Tea *(350 ml, 25%)* — 39zł
Rum, gin, vodka, triple sec, sour, tequilla

A list of allergens is available from the staff.

POLISH WINES

WHITE

	125 ml	0,75 l
Srebrna Góra Cuvee Blanc *(12,5%)*	33zł	199zł
Turnau Solaris *(12,5%)*		219zł

RED

	125 ml	0,75 l
Srebrna Góra Cuvee Rouge *(12,5%)*	33zł	199zł
Srebrna Góra Cabernet Cortis *(13,5%)*	36zł	219zł

WINE HOUSE

WHITE

	125 ml	0,75 l
Arica Chardonnay *(13%)*	16zł	99zł

RED

	125 ml	0,75 l
Arica Cabernet Sauvigon *(13%)*	16zł	99zł

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FOREIGN WINES

WHITE

Vinho Verde Identidade		130zł
Camden Park Chardonnay	24zł	144zł
Casa Pecunia Insight Pinot Grigio	24zł	144zł
Domane Wachau Riesling	30zł	180zł
Picton Bay Sauvignon Blanc	30zł	180zł
Chablis Olivier Tricon		300zł

RED

	125 ml	0,75 l
El Coto Rioja (13,5%)	26zł	156zł
Neppia Primitivo Puglia (14,5%)	26zł	156zł
Thousand Lives Malbec (13%)	26zł	156zł
Wise Wolf Cabernet Sauvignon (14%)	26zł	156zł
Bouchard Aine & Fils Pinot Noir (13%)		210zł
Dezzani Barolo (14,5%)		370zł
Campagnola della Amarone (15,5%)		420zł

SPARKLING / CHAMPAGNES

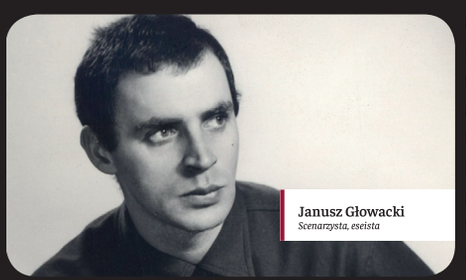
	125 ml	0,75 l
Monfrorte Prosecco D.O.C. Brut (11,5%)	20zł	120zł
G.H. Mumm Brut (12,5%)		450zł

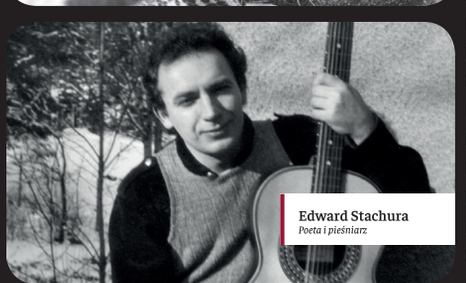
ROSE

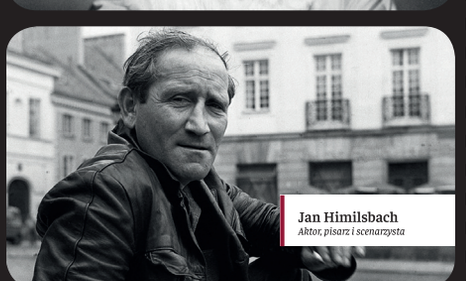
	0,75 l
Talamonti Cerasuolo d'Abruzzo (13,5%)	120zł

SEMI-SWEET

	125 ml	0,75 l
White		
Libalis Frizz Muscat (5,5%)	23zł	138zł
Rudolf Riesling (8,5%)	23zł	138zł
Red		
Imiglikos Nemea (11,5%)	23zł	138zł







HISTORIA KAMERALNEJ

Jedna z najbardziej kultowych Restauracji w Warszawie

Restauracja, która sięga swoją tradycją powojennej Warszawy to właśnie Kameralna. Od wielu lat cieszy się niesłabnącym powodzeniem wśród mieszkańców Stolicy.

Leopold Tyrmand, Marek Hłasko, Janusz Głowacki, Roman Polański, Edward Stachura czy Agnieszka Osiecka prowadzili tutaj zagorzałe dyskusje na temat życia i literartury. Bo gdzie jak nie tutaj, w restauracji Kameralna, przy dobrej wódce i zakąskach, można było nadać koloru PRLowskiej szarości. Każdy chciał się tutaj znaleźć, potańczyć na dancingu i zakosztować koniaku z "południowymi owocami", czyli wódki z dwoma ogórkami.

Na kulturalnej mapie Warszawy ponownie znalazła się restauracja Kameralna na Kopernika 3, kusząc swoich gości wielkim czerwonym neonem.

Idąc za duchem tradycji, każdy powinien to miejsce odwiedzić.

One of the most cult restaurants in Warsaw

The restaurant, the orgin of wich goes back to the tradition of the post-war period in Warsaw it is just Kameralna. For many years it has successfully been popular among the residents of the capital.

Leopold Tyrmand, Marek Hłasko, Janusz Głowacki, Roman Polański, Edward Stachura czy Agnieszka Osiecka have led here fierce discussions on life and literature. Because, it is just here, in Kameralna restaurant, where while having vodka and an appetiser, you could add some colour to the dullness of PRL. Everyone wanted to find himself here, to dance at the dancing and to taste a cognac with citrus fruits that is vodka with two cucumbers.

On the cultural map of Warsaw, Kameralna restaurant has appeared again at Copernicus Street 3, temting its guests with a big red neon.

Following the spirit tradition, everyone should visit this place.

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