

# POLISH BITES AT INDIAN ROCKS

## SOUPS

### 1. RED BORSCHT WITH DUMPLINGS [PORK, CHICKEN OR MUSHROOM]

**\$8.99**

Red borscht served with 24 pcs of small pork, chicken or mushroom dumplings. (BOWL 16 fl oz.) and sour cream (optional)

### 2. BEEF TRIPE STEW [FLAKI WOLOWE]

**\$8.99**

Beef tripe stew is a traditional Polish soup made from cow's stomach, seasoned with marjoram, garlic, and black pepper, (BOWL 16 fl oz.), served with bread

### 3. CHICKEN NOODLE SOUP

**\$8.99**

Chicken broth with noodles (BOWL 16 fl oz.) is a classic Polish soup made from chicken, vegetables, and spices, served with thin pasta.

### 4. WHITE BORSCHT [ZUREK]

**\$8.99**

White borscht (Zurek) (BOWL 16 fl oz.) Żurek is a traditional Polish soup characterized by its sour flavor, achieved through the use of a fermented rye starter (zakwas). It has deep roots in Polish cuisine, and is associated with Easter, though it is enjoyed year-round. The soup typically contains ingredients like white sausage (biała kiełbasa), smoked bacon or ham, boiled eggs, and potatoes. It is seasoned with garlic, marjoram, and pepper for additional aroma.

### 5. TOMATO SOUP

**\$6.99**

Tomato soup served with noodles or white rice (BOWL 16 fl oz.) and sour cream (optional)

### 6. DILL PICKLE SOUP

**\$6.99**

Dill pickle (BOWL 16 fl oz.) soup is a traditional Polish soup known for its refreshing, slightly tangy taste. The key ingredient is pickled cucumbers, which give the soup its signature sour flavor. It is typically prepared with a broth made from chicken stock, enriched with potatoes, carrots, parsley root. The pickled cucumbers are grated and added toward the end of cooking to preserve their flavor. It is finished with a touch of sour cream (optional) for creaminess. This soup is a staple in Polish homes and is popular throughout the year, especially during winter months. Its unique flavor profile makes it both hearty and refreshing, embodying the balance of simplicity and boldness typical of Polish cuisine.

### 7. SAUERKRAUT SOUP

**\$6.99**

Sauerkraut soup (BOWL 16 fl oz.) Kapuśniak is a traditional Polish soup made with sauerkraut, offering a rich and tangy flavor. This hearty dish is particularly popular during colder months, providing warmth and nourishment. It is prepared with pork ribs and smoked bacon, creating a deep, smoky broth. Vegetables like potatoes, carrots, onions, and parsley root are added to enhance the flavor.