



SOODI DUMPLING
MON - THURS: 11-22 / FRI - SAT: 11-23 / SUN: 11-20

Soup

Goose broth / 250 ml, 14,-
with homemade noodles and carrots

Lithuanian cold soup / 250 ml, 18,- ✓
on buttermilk with potatoes

Rye bread sourdough soup / 250 ml, 16,-
with white sausage and potatoes

Tomato cream / 250 ml, 15,- ✓
with homemade noodles

Cream of white vegetables / 250 ml, 15,- ✓✓
and coconut milk served with truffle oil and roasted sunflower seeds

Dumplings from all over the world

Kreplaszki (Jewish dumplings) / 10 pieces, 32,-
Fried dumplings filled with poultry and liver, carrots and onions
with aromatic spices and curry, served with garlic sauce

Jiaozi (Chinese dumplings) / 10 pieces, 35,- 🍲
Boiled Chinese dumplings filled with pork, soya noodles,
carrots and Napa cabbage, seasoned with garlic and ginger.

Empanadas (Argentinian dumplings) / 8 pieces, 36,-
Fried dumplings with beef with peppers, onions, cumin and chili.
Served with chimichurri sauce based on parsley, garlic and fresh chillies.

Black Thai (Thai dumplings) / 8 pieces, 40,-
Boiled Thai dumplings in black dough from coconut ash filled with prawns
flambé on white wine, vegetables, coriander, fresh chilli and ginger served
with mango salsa.

GLUTEN FREE dumplings

prepared on the basis of corn flour, millet and potato starch - boiled

Beef and pork mince / 10 pieces, 37,-
garnished with lardons

Ruskie / 10 pieces, 34,- ✓
regional curd cheese and potatoes, served with fried onion

Cabbage and porcini mushrooms / 10 pieces, 34,- ✓✓
served with fried onion

Spinach, dried tomatoes, and tofu / 10 pieces, 35,- ✓✓
garnished with fried peppers

Dumplings with deer meat and bison grass / 10 pieces, 41,- 🍲
served with fried onion

Dumplings with blueberries and cream cheese / 8 pieces, 33,- ✓
served with cream

Dessert: Vanilla pudding with fruit / 200 g, 21,- ✓✓

Vegan specials

Cabbage and porcini mushrooms / 10 pieces, 31,- ✓✓
served with fried onion

Spinach, dried tomatoes, and tofu / 10 pieces, 32,- ✓✓
garnished with fried peppers

Cinnamon apple / 5 pieces, 30,- ✓✓
oven baked yeast dough dumplings filled with apples,
cinnamon and raisins, served with raspberry sauce

Cream of white vegetables / 250 ml, 15,- ✓✓
and coconut milk served with truffle oil and roasted sunflower seeds

SOODI PIEROGARNIA MENU

Traditional dumplings / boiled

Beef and pork mince / 10 pieces, 34,- 🍲
garnished with lardons

Ruskie / 10 pieces, 31,- ✓
regional curd cheese and potatoes, served with fried onion

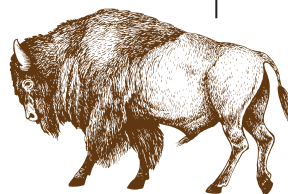
Braised cabbage and porcini mushrooms / 10 pieces, 31,- ✓✓
served with fried onion

Spinach, dried tomatoes, and tofu / 10 pieces, 32,- ✓✓
garnished with fried peppers

Roasted duck / 8 pieces, 39,-
garnished with peppers and pickled ginger

Podlaskie Centrum
Produktu Lokalnego

TASTES OF PODLASIE



The original Kartacze / 550 g, 35,-
served with low-salt cucumbers and lard on bacon

Hashbrowns / 500 g, 32,- ✓🍲
served with low-salt cucumbers and sour cream or mushroom sauce

Korycin cheese salad / 400 g, 35,- ✓
with vegetables, seeds, cranberries, croutons, and vinaigrette sauce

Selection taset of Podlasie / 1,5 kg, 99,- 🍲🍲🍲
The original Kartacze, Hashbrowns, Korycin dumplings,
fried potatoes, low-salt cucumbers, garlic sauce

Podlasie regional dumplings

Białowieckie / 10 pieces, 39,- 🍲
with homemade deer mince and bison grass,
served with wild mushroom sauce

Zaguby z za Buga / 10 pieces, 30,-
with potatoes, marjoram, and smoked bacon, garnished with lardons

Korycińskie / 10 pieces, 31,- ✓
with Korycin cheese, millet, and mushrooms, served with sour cream

Kołoduny / 14 pieces, 33,-
with local beef seasoned with garlic and marjoram, served with honey mustard sauce

Oven baked dumplings / yeast dough with filling

sauces of your choosing / 50 g /: yoghurt-garlic, honey-mustard, BBQ, sour cream,
spicy sriracha sauce, chimichurri sauce, forest mushroom sauce

Beef and pork mince / 5 pieces, 33,-

Spinach, dried tomatoes, and tofu / 5 pieces, 32,- ✓

With roast chicken and BBQ sauce / 5 pieces, 33,- 🍲
corn, onion, cucumber and cheese

With local beef / 5 pieces, 34,-
in chilli tomato sauce

With braised cabbage, porcini mushrooms and onion / 5 pieces, 32,- ✓

Cinnamon apple / 5 pieces, 30,- ✓✓
with apples, cinnamon and raisins, served with raspberry sauce

LUNCH / MON - FRI: 11-15 /
Only in the premises. Only 29,99.



Sweet dumplings

With strawberries topped with cream / 8 pieces, 29,- ✓

Raffaello filled with coconut cream and white chocolate / 8 pieces, 30,- ✓
topped with raspberry sauce

With blueberries and cream cheese served with cream / 8 pieces, 30,- ✓

With blueberries served with cream / 8 pieces, 31,- ✓

Oreo / 8 pieces, 30,- ✓
chocolate dough dumplings filled Oreo cookies served with cream

Cinnamon apple / 5 pieces, 30,- ✓
oven baked yeast dough dumplings filled with apples,
cinnamon and raisins, served with raspberry sauce

Kids menu

Soodies beef and pork mince / 5 pieces, 26,-
served with garnish

Soodies ruskie with onion / 5 pieces, 24,-

Soodies with cream cheese and blueberries / 5 pieces, 24,- ✓

Soodies with strawberries topped with cream / 5 pieces, 24,- ✓

Tomato cream / 250 ml, 15,- ✓
with homemade noodles

Goose broth / 250 ml, 14,-
with homemade noodles and carrots

Carrot and apple salad / 150 g, 7,-

Desserts

Vanilla pudding with fruit / 200 g, 21,- ✓✓

Chocolate cake with a scoop of ice cream / 150 g, 21,-

Creamy cheese cake with an OREO cookie base / 150 g, 21,-

Craft ice cream with fruits / 150 g, 21,-

Scoop of ice cream / 50 g, 7,-
cream / chocolate / strawberry

Salads and additives

Mix of falling salads / 150 g, 9,-
with vegetables and vinaigrette sauce

White cabbage salad with carrot / 150 g, 7,-
corn, mayonnaise and parsley

Carrot and apple salad / 150 g, 7,-

Low-salt cucumbers / 150 g, 7,-

Fried potatoes with garlic sauce / 200 g, 15,-

Additional sauce or garnish: garlic sauce, honey mustard sauce, BBQ sauce,
sour cream, lardon garnish, fried onion, pepper garnish, wild mushroom sauce,
sriracha hot sauce / 50 g, 3,-

chef recommends

✓ vegetarian dish

✓✓ vegan dish

