

CZARNY SEZAM

restauracja orientalna

"Food is a symbol of love when words are not enough".
Alan D. Wolfelt



Kitchen opening hours!

Sun – Thu 12:00 – 21:30

Fri – Sat 12:00 – 22:00

The waiting time for the order depends on the number of Guests
in the Restaurant – we kindly ask for your understanding`


If the invoice is required please request one when asking for the bill.


We do not split the receipts.


If you would like, however, to obtain a separate receipts please inform the
waiter accordingly before the order is placed.

10% of the service is added to the bill when there is 10 and more people.

 vegetarian dish



 little spicy dish

 mildly spicy dish





 extra spicy dish

ORIENTAL MENU

APPETIZERS

Nem Song - 2 spring rolls	
with chicken	21 zł
with beef	25 zł
with shrimp	25 zł
 with vegetables	20 zł
Nem Dan – 3 fried spring rolls with meat and vegetables	24 zł
3 Hacao dumplings with shrimp	18 zł
 3 Hacao dumplings with vegetables	16 zł
3 fried Gyoza dumplings with meat	19 zł
3 crispy shrimp	23 zł

SOUPS

 Sichuan soup with fresh mun mushrooms and chicken	21 zł
 Vietnamese Duck broth	20 zł
Won Ton soup	24 zł
Thai Tom Yum Sour&Spicy with coconut milk	
 with chicken	21 zł
 with shrimp	23 zł
Thai Tom Kha with coconut milk	
with chicken	21 zł
with shrimp	23 zł
Pho Bo - Vietnamese broth with beef, rice noodles and coriander	
large 450 ml	29 zł
small 250 ml	26 zł
Pho Ga – Vietnamese broth with chicken, rice noodles and coriander	
large 450 ml	27 zł
small 250 ml	24 zł

CHICKEN DISHES

Served with rice and shredded cabbage salad.

🍴 Luon Ga chicken fillet with lemon grass served on a hot plate	41 zł
🍴 Chicken with cashew nuts	40 zł
Boneless chicken leg served on a hot plate	38 zł
Sweet&Sour chicken	36 zł
🍴 Chicken in five flavours	36 zł
Crispy chicken	32 zł
🍴 Chicken with bamboo shoots and mun mushrooms	36 zł
🍴 Vietnamese chicken served on a hot plate	42 zł
🍴 Chicken fillet with onion served on a hot plate	43 zł

DUCK DISHES

Served with rice and shredded cabbage salad.

🍴 Duck with Japanese sauce served on a hot plate	48 zł
🍴 Crispy duck with vegetables served on a hot plate	48 zł
🍴 Cantonese duck served on a hot plate	48 zł





BEEF DISHES

Served with rice and shredded cabbage salad.

3 types of meat served on a hot plate (chicken, beef, pork)	49 zł
🍴 Beef with ginger served on a hot plate	49 zł
🍴 Beef with vegetables and mun mushrooms	46 zł
🍴 Thai beef	46 zł
🍴 Beef with hot Thai sate sauce	46 zł




PORK DISHES

Served with rice and shredded cabbage.

-  Pork with fresh vegetables and mun mushrooms 41 zł
-  Sichuan pork 41 zł
-  Sweet&Spicy pork ribs served on a hot plate 45 zł
-  Pork loin with sesame served on a hot plate 46 zł

FISH AND SEAFOOD


Served with rice and shredded cabbage salad.

-  Salmon fried in batter with garlic butter served on a hot plate 46 zł
- Battered fried cod 39 zł
-  Battered fried cod with garlic butter served on a hot plate 43 zł
- 8 fried tiger shrimps with sesame seeds 47 zł
-  Fried tiger shrimps with garlic butter served on a hot plate 49 zł



VEGETARIAN DISHES

Served with shredded cabbage salad

- Wheat fried pasta with vegetables 28 zł
- Soybean pasta with vegetables 28 zł
- Fried rice with vegetables 28 zł
- Rice pasta with vegetables 28 zł
- Fried / soybean / rice pasta with vegetables and tofu 36 zł
-  Tofu with vegetables and mun mushrooms (served with rice) 36 zł
- Pad Thai with vegetables and tofu 37 zł

THAI CURRY DISHES

*yellow - mild, green - semi-spicy, red - spicy.
Served with rice and shredded cabbage.*

Chicken curry	40 zł
Beef curry	45 zł
Shrimps curry	45 zł
 Vegetables curry	33 zł
 Tofu and vegetables curry	33 zł

COM RANG

Served with shredded cabbage salad

COM RANG GA fried rice with chicken	37 zł
COM RANG BO fried rice with beef	40 zł
COM RANG LON fried rice with pork	37 zł
COM RANG TOM fried rice with shrimp	40 zł
COM RANG BO LON TOM fried rice with beef, pork and shrimp	42 zł

PASTA

Served with shredded cabbage salad

MIEN XAO

Soybean pasta with shrimp	39 zł
Soybean pasta with chicken	36 zł
Soybean pasta with beef	39 zł
Soybean pasta with pork	36 zł

MY XAO

Wheat pasta with shrimp	39 zł
Wheat pasta with chicken	36 zł
Wheat pasta with beef	39 zł
Wheat pasta with pork	36 zł

PHO XAO & PAD THAI

PHO BO XAO rice pasta with beef	39 zł
PHO GA XAO rice pasta with chicken	36 zł
PHO TOM rice pasta with shrimp	39 zł
PAD THAI TOM rice pasta with shrimp and Thai tamarind sauce	42 zł
PAD THAI GA rice pasta with chicken and Thai tamarind sauce	39 zł
PAD THAI BO rice pasta with beef and Thai tamarind sauce	42 zł

K I D S M E N U

Crispy chicken with fries	29 zł
Fried pasta with chicken	27 zł
Fried rice with chicken	27 zł

A D D I T I V E S



White rice	6 zł
French fries	9 zł
Shredded cabbage salad	6 zł

S A U C E S


Sweet chilli	4 zł
Chilli	4 zł
Sweet&Sour	4 zł

SUSHI

ADDITIVES


Salmon tartare	45 zł
served with wakame algae and pickled onion	
Tuna tartare	55 zł
served with wakame algae and pickled onion	
 Wakame Salad	19 zł
wakame algae mixed with fresh cucumber and sprouts	
 Edamame beans	21 zł
butter / garlic / chilli / Maldon salt	
Shrimp in tempura	49 zł
4 shrimp / wakame seaweed / pickled onions / spicy mayo	
Calamari in tempura	40 zł
10 rings of squid / wakame seaweed / pickled onions / spicy mayo	

SALAD




 Thai Shrimp with Mango	45 zł
Shrimp sautéed with garlic butter / mango / cherry tomatoes / fresh coriander / peanuts / chili / lime	
Salmon Salad	43 zł
Selection of mixed greens / roasted salmon / cucumber / wakame algae / pickled onion / cherry tomatoes / chili threads / cashew nuts /lime-truffle dressing	

FUTOMAKI

Multiple-ingredient rolls, 6 pcs.

Sake Futomaki salmon / avocado / lettuce / cucumber	31 zł
Maguro Futomaki tuna / cucumber / radish / sesame	34 zł
Suzuki Futomaki perch / cucumber / leek / radish / lettuce	31 zł
California Futomaki surimi / cucumber / sesame / avocado / lettuce	28 zł
 Yasai Futomaki cucumber / calabash / turnip / avocado / lettuce	25 zł

FUTOMAKI SPECIAL

 Maguro Sweet&Spicy tuna / surimi / jalapeño / calabash / lettuce / Philadelphia cream cheese / teriyaki sauce	36 zł
 Sake Spicy Futo salmon / mango / chilli sauce / cucumber / lettuce / jalapeño / tobiko	34 zł
Futo Sake Unagi salmon / grilled eel / cucumber / calabash / avocado / sesame	36 zł
 Shedu No Makisushi shrimp in tempura / cucumber / jalapeño / Philadelphia cream cheese / avocado topped with grilled tuna / wakame / spicy mayo	42 zł

FUTOMAKI PHILADELPHIA

Sake Philadelphia salmon / cucumber / lettuce / avocado / Philadelphia cream cheese	33 zł
Suzuki Philadelphia perch / cucumber / avocado / calabash / lettuce / Philadelphia cream cheese	33 zł
Maguro Philadelphia tuna / cucumber / calabash / avocado / lettuce / Philadelphia cream cheese	36 zł

FUTOMAKI

One of the most popular types of maki sushi. Its name comes from the word futoi meaning 'thick' or 'fat'. Futomaki rolls are prepared on a bamboo mat: first wrapped and then sliced into 2 centimeters wide pieces.

BASE

Futomaki rolls contain at least four ingredients called gu such as fish, seafood, vegetables and mushrooms.

RICE

Marinated rice of sweet-sour taste.



VEGETABLES AND FRUITS

Vegetables like cucumber, radish or onion and fruits, such as avocado or mango, add aroma and maintain freshness.

LETTUCE

A nice touch of green.

PHILADELPHIA



CREAM CHEESE
Mild and delicate, perfectly merges all the ingredients.

GRILLED FUTOMAKI

Futo Sake Yaki grilled salmon / cucumber / calabash / teriyaki sauce / sesame	34 zł
Futo Suzuki Yaki grilled perch / calabash / cucumber / teriyaki sauce / sesame	34 zł
 Futo Maguro Yaki grilled tuna / Philadelphia cream cheese / jalapeño / avocado / teriyaki sauce / sesame	36 zł
Futo Ebi Ten shrimp in tempura / spicy mayo / turnip / cucumber / sesame / leek	36 zł
Ebi Sweet Cream shrimp in tempura / avocado / Philadelphia cream cheese / cucumber / teriyaki sauce	38 zł
Unai Kabayaki grilled eel / cucumber / calabash / lettuce / avocado / teriyaki sauce / sesame	35 zł
Spider Roll snow crab in tempura / cucumber / turnip / spicy mayo / tobiko / leek / sesame	37 zł
Futo Ika Ten squid in tempura / mango / turnip / cucumber / spicy mayo	33 zł
Tiger Roll snow crab in tempura / grilled eel / tobiko / wasabi mayo / cucumber	38 zł
 Futo Asparagus Wege asparagus in tempura / cucumber / spring onion / avocado / sesame / Philadelphia cream cheese	33 zł
Sake Panko Futo salmon in panko / turnip / cucumber / wasabi mayo / furikake	37 zł
Ebi Crispy Panko shrimp in panko / mango / turnip / cucumber / wasabi mayo / shichimi	38 zł

TEMPURA MAKI

Futomaki and Hosomaki, 6 pcs.

Salmon Tartare Futomaki	38 zł
Tuna Tartare Futomaki	40 zł
 Vegetarian Futomaki	30 zł
 Vegetarian Hosomaki (select any vegetable)	20 zł
Surimi Salad Futomaki	32 zł

URAMAKI SPECIAL

Ebi Ten Caterpillar	48 zł
shrimp in tempura / cucumber / mango / turnip / mayo / topped with avocado / sesame / teriyaki	
Ebi Ten Dragon Roll	48 zł
shrimp in tempura / cucumber / calabash / avocado / topped with grilled eel / sesame / teriyaki	
 Ebi Ten Red Dragon	49 zł
shrimp in tempura / cucumber / mango / chilli sauce / jalapeño / topped with tuna/ tobico/ sesame	
Ebi Ten Orange Dragon	46 zł
shrimp in tempura / cucumber / turnip / spicy mayo / topped with salmon/ sesame	
Ebi Ten White Dragon	46 zł
shrimp in tempura / Philadelphia cream cheese / calabash / cucumber / topped with burnt perch / teriyaki / sesame	
California Rainbow	44 zł
surimi / avocado / cucumber / mayo / topped with salmon / tuna / perch / sesame	
Ebi Ten Special Tobiko	46 zł
shrimp in tempura / avocado / cucumber / turnip / spicy mayo / sesame / topped with tobiko	
Asparagus Sake Yaki	45 zł
asparagus in tempura / avocado / cucumber/ mayo / topped with burnt salmon / teriyaki sauce / sesame	
Asparagus Special Unagi	45 zł
asparagus in tempura / avocado / cucumber / mayo / topped with grilled eel / teriyaki sauce / sesame	
Ura Sake Philadelphia	45 zł
salmon / avocado / cucumber / topped with soy sheet / Philadelphia cream cheese	
Ebi Ten Maguro	49 zł
shrimp in tempura / radish / cucumber topped with grilled tuna / goma wakame / spicy mayo	

U R A M A K I

Inside-out rolls 8 pcs.

Sake Uramaki

salmon / avocado / cucumber / mayo / sesame

36 zł

Suzuki Uramaki

perch / Philadelphia cream cheese / turnip / avocado
/ cucumber / sesame

35 zł

Maguro Uramaki

tuna / cucumber / spicy mayo / sesame

37 zł

 **Yasai Uramaki**

avocado / turnip / calabash / cucumber / sesame

30 zł

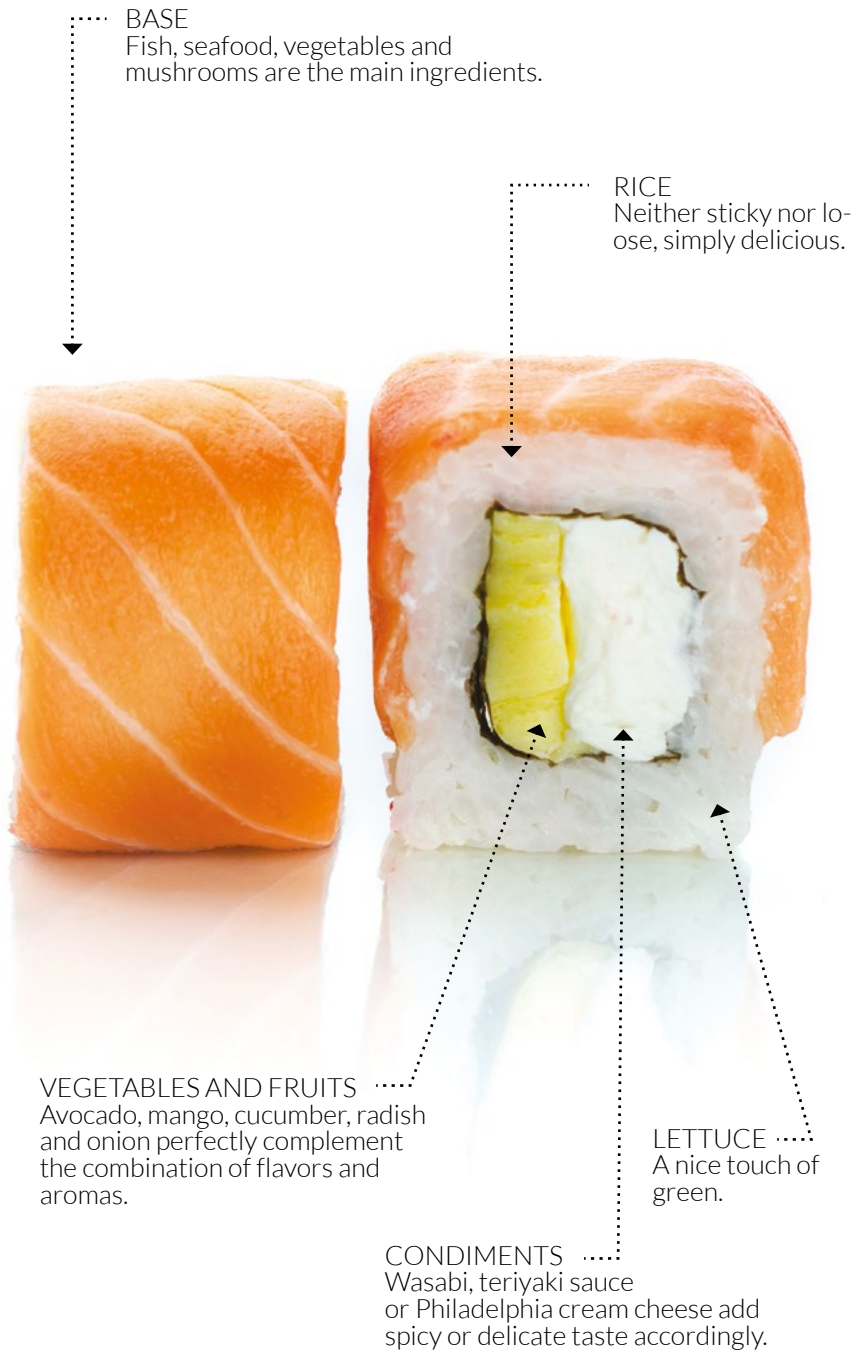
California Uramaki

surimi / avocado / cucumber / mayo / sesame

32 zł

URAMAKI

Also called 'reversed maki'. The ingredients (gu) are first wrapped in nori (algae) sheets and then in rice, which is often topped with black sesame. The name comes from the words ura ('reversely') and maki ('to roll').



H O S O M A K I

One-ingredient rolls, 6 pcs.

 Kappa Maki cucumber	17 zł
 Oshinko Maki turnip	17 zł
 Kanpyo Maki calabash	17 zł
 Avocado Maki avocado	18 zł
Sake Maki salmon	22 zł
Maguro Maki tuna	25 zł
Suzuki Maki perch	22 zł
Surimi Maki surimi	19 zł
Ebi Ten Maki shrimp tempura	25 zł
 Asparagus Maki asparagus in tempura	23 zł
 Tamago Maki japanese omlette	22 zł

HOSOMAKI

Thin rolls, usually containing just one ingredient. The name of each hosomaki roll indicates its gu, e.g. Sake Maki contains salmon, Teka Maki: tuna, Ebi: shrimps.



NIGIRI

Slices of raw fish over pressed rice., 2pcs.

Sake salmon	22 zł
Maguro tuna	25 zł
Suzuki perch	22 zł

NIGIRI YAKI

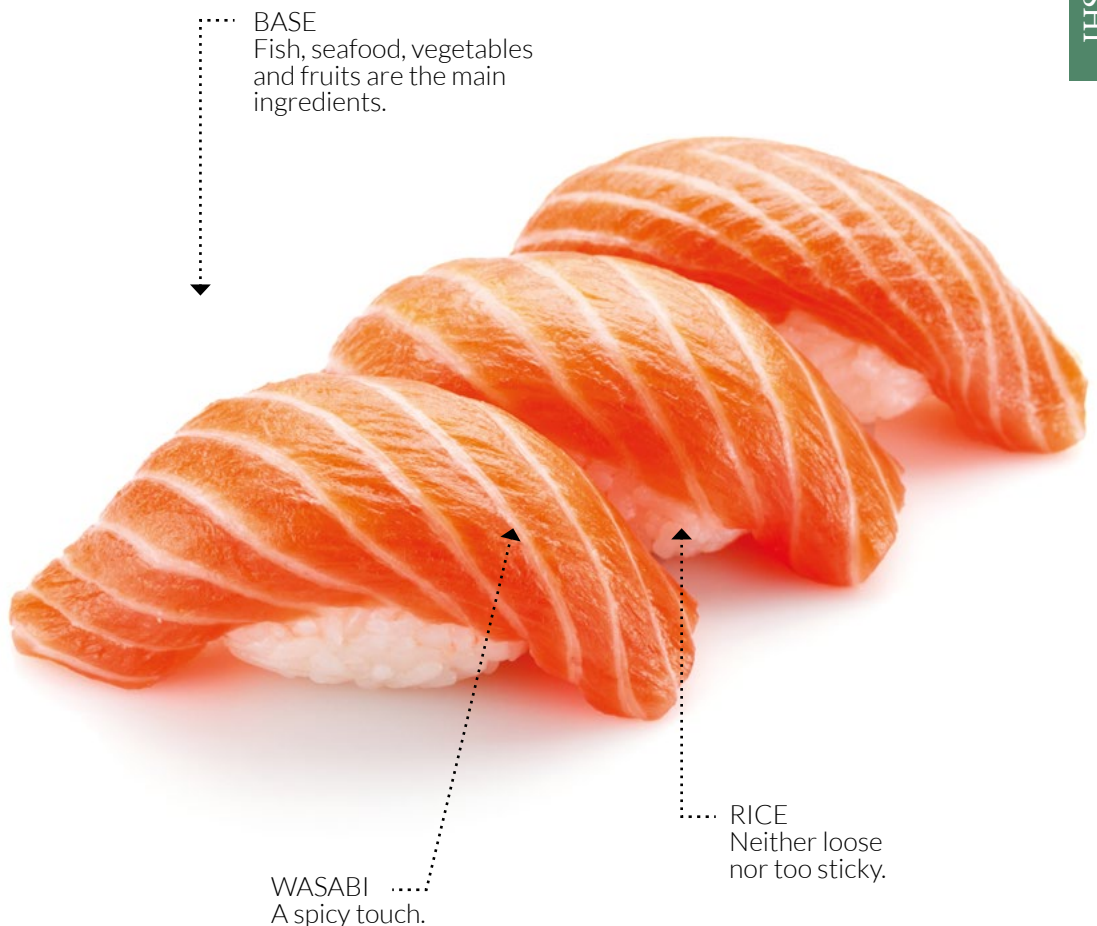
Slices of grilled fish over pressed rice., 2pcs.

Sake Yaki grilled salmon / teriyaki sauce / sesam	24 zł
Unagi Yaki grilled eel / teriyaki sauce / sesam	26 zł

NIGIRI

Rice formed in oval shape topped with fish, seafood or vegetables and with a bit of wasabi inside. Nigiri means “two fingers” in Japanese, which stands for one rice portion.

Nigiri is divided in akami (containing dark filling, usually made of tuna), shiromi (containing white fish, e.g. halibut), hikarimono (containing tiny fish sliced into narrow little pieces), nimono (containing cooked filling, e.g. shrimps) and hokanomono (containing no meat filling, e.g. vegetables).



SASHIMI

Minimal 6 pieces. To choose:

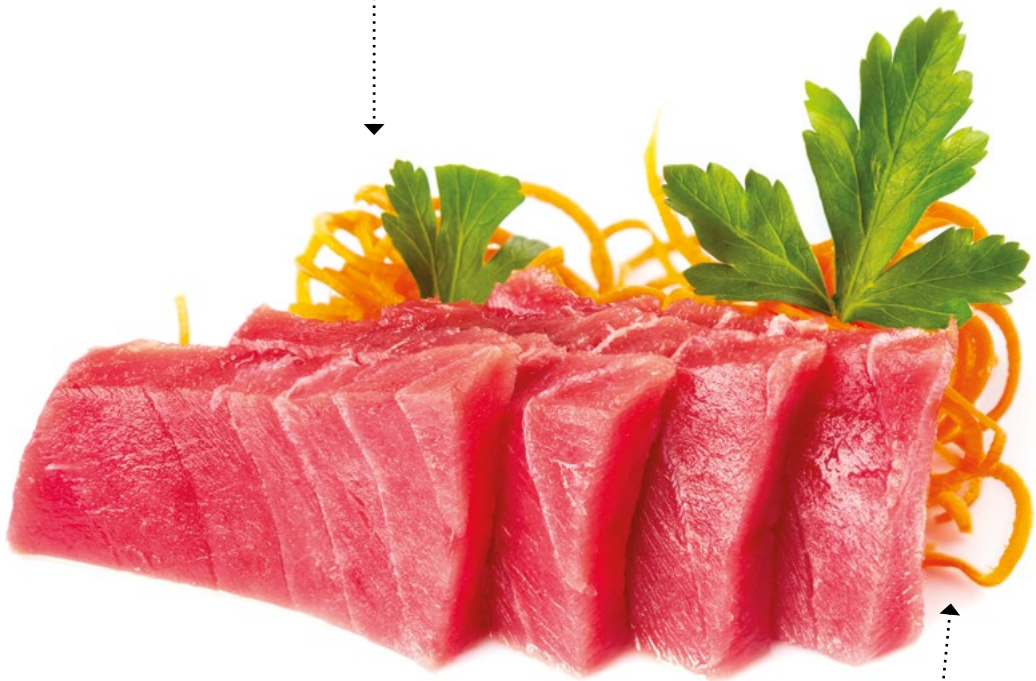
Sake salmon	3 szt/ 15 zł
Maguro tuna	3 szt/ 17 zł
Suzuki perch	3 szt/ 16 zł

SASHIMI

A delicate composition made of raw fresh fish, condiments and spices. Sashimi is not a sushi type: it is sushi that is a kind of sashimi. It stands for a 'pierced body' in Japanese.

BASE

Raw fish slices (salmon, tuna, eel or butterfish). We choose the best fish to make our sashimi. Our slicing and seasoning techniques accentuate the whole variety of its flavors.



CONDIMENTS

Raw vegetables and spices: soya sauce, wasabi or Japanese radish.

SUSHI SETS

Tori 16 pcs Nigiri Sake / Nigiri Maguro / Kappa Maki / Kanpyo Maki	65 zł
Kioto 20 szt. Sake Philadelphia / Ebi Ten Special Tobiko/ Kanpyo Maki	89 zł
Osaka 20 szt. Ebi Crispy Panko / Futo Sake Unagi / Tamago Maki / Nigiri Unagi	96 zł
Yaki Set 26 szt. Futo Sake Yaki / Surimi Salad Futomaki /Ebi Ten White Dragon / Hosu Oshinko in tempura	134 zł
Tokyo 28 szt. Salmon Tartare Futomaki / Futo Ebi Ten / Ebi Ten Dragon Roll / Asparagus Sake Yaki	154 zł
Sapporo 28 szt. Ebi Sweet Cream / Futo Suzuki Yaki / Ebi Ten Orange Dragon / Ebi Ten Special Tobico	154 zł
Erika 36 szt. Suzuki Philadelphia / Ika Ten / Maguro Uramaki / California Rainbow / Sake Maki / Nigiri Sake Yaki	182 zł
Mendori 64 szt. Maguro Sweet&Spicy / Vegetarian Futomaki / Ebi Sweet Cream / California Uramaki / Sake Uramaki / Sake Philadelphia / Asparagus Sake Yaki / Kanpyo Maki / Kappa Maki /Nigiri Sake / Nigiri Suzuki	324 zł

ADDITIVES

Teriyaki sauce	6 zł
Ginger	8 zł
Sriracha chilli	4 zł
Wasabi mayo	4 zł
Philadelphia cream cheese	4 zł
Spicy Mayo	4 zł

DESSERTS

Chinese donuts with sweet, red bean filling	14 zł
Ice cream mix with fresh fruits and whipped cream	27 zł
Pavlova	32 zł

BEVERAGES

C O L D D R I N K S

Mineral water sparkling / still	0,5l / 6 zł	1,0l / 12 zł
Aqua Carpatica sparkling / still		0,3l / 9 zł
Aqua Carpatica sparkling / still		0,7l / 15 zł

SODAS

Pepsi Max		0,2l / 9 zł
Pepsi		0,2l / 9 zł
Mirinda		0,2l / 9 zł
7UP		0,2l / 9 zł
Schweppes Tonic		0,2l / 9 zł

JUICES

Aloe vera		0,5l / 14 zł
Lipton green / peach		0,2l / 9 zł
Juice Toma orange / apple / blackcurrant		0,2l / 9 zł



V I E T N A M E S E S A G I K O C A N N E D D R I N K S

Guava		320 ml / 10 zł
Passion fruit		320 ml / 10 zł
Lychee		320 ml / 10 zł
Mango		320 ml / 10 zł

FRESHLY SQUEEZED JUICES

Orange	400 ml / 26 zł
Grapefruit	400 ml / 26 zł
Mix (apple, orange, grapefruit)	400 ml / 26 zł

HOT DRINKS

JULIUS MEINL COFFEE

Espresso	30 ml / 10 zł
Americano	200 ml / 12 zł
White	200 ml / 13 zł
Cappucino	300 ml / 14 zł
Latte	350 ml / 15 zł
Flat White	200 ml / 15 zł
Pistachio white chocolate latte	350 ml / 24 zł
Cinnamon coffee with nutella and whipped cream	350 ml / 24 zł
Vietnamese Sang-Tao coffee	60 ml / 12 zł
MONIN syrup	20 ml / 5 zł
Milk: coconut / soy/ almond/ lactose-free	4 zł

TEA JULIUS MEINL ORGANIC

All teas are served in tea pots 450 ml

Earl grey, black, peppermint, fruit, green, green jasmine	12 zł
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COCKTAILS

ALCOHOL COCKTAILS

Aperol Spritz aperol / sparkling water / prosecco / orange	240 ml / 32 zł
Mohito rum / lime / mint / brown sugar / sparkling water	240 ml / 31 zł
Mango Sour Absolut Pears / mango purée / lime juice / lime	200 ml / 29 zł
Negroni Gin / Wermut / Campari / orange zest	120 ml / 32 zł
Margarita tequila / lime juice / triple sec / salt	140 ml / 30 zł
Cuba Libre rum / lime juice / pepsi	260 ml / 30 zł
Pink & Tonic beefeater pink / tonic / strawberries / grenadina	280 ml / 33 zł
Mississippi schnapper Chivas 12 YO / Cointreau / peach syrup / lime juice / sugar syrup	140 ml / 32 zł
Pornstar Martini vanilla-infused vodka / passoa / lime juice / passionfruit puree / vanilla syrup / passionfruit pieces / sparkling wine	280 ml / 37 zł
Hugo liqueur elderflower / sparkling water / prosecco / lime juice / mint	240 ml / 30 zł
Cosmopolitan lemon vodka / Cointreau / lime juice / cranberry juice	240 ml / 30 zł

SOFT DRINKS

Lemonade Classic citrus / brown sugar / still water	240 ml / 20 zł
Mango-passionfruit Lemonade mango-passionfruit purée / citrus / brown sugar / still water	240 ml / 22 zł
Mohito Free lime / brown sugar / mint / sparkling water	240 ml / 20 zł
Aperol Free Prosecco 0% / Orange Spritz syrup / sparkling water / orange	240 ml / 24 zł
Hugo Free Prosecco 0% / Elderflower syrup / sparkling water / lime juice	240 ml / 26 zł

B E E R

TAP BEER

Okocim O.K.	0,5 l / 14 zł
Grimbergen Blonde	0,33 l / 15 zł
Grimbergen Blonde	0,5 l / 18 zł
Grimbergen Blanche	0,33 l / 15 zł
Grimbergen Blanche	0,5 l / 18 zł
Grimbergen tray	3 x 0,15 l / 18 zł

BOTTLED BEER

*Chinese Tsingtao beer	0,33 l / 13 zł
*Thai Singha beer	0,33 l / 13 zł
*Thai Chang beer	0,33 l / 13 zł
* available seasonally	
Okocim O.K.	0,5 l / 14 zł

FLAVORED BEERS

Okocim	0,4 l / 14 zł
(ask the waiter about availability)	

NON-ALCOHOLIC BEERS

Zatecky	0,5 l / 14 zł
Okocim lime with mint	0,5 l / 14 zł
Okocim granade with raspberry	0,5 l / 14 zł

W H I S K Y

Ballantines Finest	40 ml / 14 zł	700 ml / 200 zł
Chivas Regal 12	40 ml / 20 zł	
Chivas Regal XV (15 Y.O.)	40 ml / 26 zł	
Chivas Regal 18	40 ml / 29 zł	
Jack Daniel's	40 ml / 18 zł	700 ml / 240 zł
Jack Daniel's honey	40 ml / 19 zł	
Gentleman Jack	40 ml / 28 zł	
The Glenlivet 12	40 ml / 20 zł	
The Glenlivet 15	40 ml / 23 zł	
The Glenlivet 18	40 ml / 29 zł	
Jameson	40 ml / 15 zł	700 ml / 210 zł
Jameson Crested	40 ml / 18 zł	

V O D K A

Ostoya	40 ml / 12 zł	700 ml / 140 zł
Ostoya Black	40 ml / 13 zł	700 ml / 150 zł
Absolut Blue	40 ml / 13 zł	700 ml / 150 zł
J.A Baczewski	40 ml / 12 zł	700 ml / 140 zł

FLAVORED VODKA

Absolut pears	40 ml / 14 zł
Saska (ask the waiter about availability)	40 ml / 14 zł
Jagermeister	40 ml / 15 zł

RUM

Havana 3YO	40 ml / 13 zł
Havana 7YO	40 ml / 15 zł
Sailor Jerry	40 ml / 14 zł

VERMOUTH

Martini Bianco	100 ml / 14 zł
Martini Rosso	100 ml / 14 zł

GIN

Bombay	40 ml / 17 zł
Beefeater	40 ml / 15 zł
Beefeater Pink	40 ml / 15 zł

TEQUILA

Olmecca Silver	40 ml / 15 zł
Olmecca Gold	40 ml / 17 zł

COGNAC

Hennessy V.S.	40 ml / 29 zł
Metaxa 7	40 ml / 17 zł
Metaxa 12	40 ml / 21 zł

ORIENTAL ALCOHOLS

SAKE

Carafe	100 ml / 12 zł
Carafe	200 ml / 20 zł

JAPANESE WINE

Choya Original	150 ml / 17 zł	500 ml / 50 zł
Choya Silver	150 ml / 16 zł	500 ml / 45 zł
Choya Red	150 ml / 19 zł	500 ml / 60 zł

JAPANESE VODKA

Eiko	40 ml / 19 zł	700 ml / 280 zł
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JAPANESE WHISKY

Japanese blended whiskey	40 ml / 50 zł
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JAPANESE GIN

Tenjaku	40 ml / 16 zł
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WEIGHT

APPETIZERS

Nem song chicken 120g
Nem song beef 120g
Nem song shrimp 120g
Nem song vegetables 120g
Nem dan 120g
Hacao vegetables 100g
Hacao shrimp 120g
Gyoza dumplings 120g
Crispy shrimp 120g

SOUPS

Sichuan soup with fresh mun mushrooms
and chicken 300ml
Won ton soup 300ml
Vietnamese Duck broth 300ml
Tom yum chicken 300ml
Tom yum shrimp 300ml
Tom kha chicken 300ml
Tom kha shrimp 300ml
Pho bo large 450ml
Pho bo small 250ml
Pho ga large 450ml
Pho ga small 250ml

CHICKEN DISHES

Luon Ga 280g
Chicken with cashew nuts 280g
Boneless chicken leg 280g
Sweet&Sour chicken 280g
Chicken in five flavours 280g
Crispy chicken 280g
Chicken with bamboo shoots and mun
mushrooms 280g
Vietnamese chicken 280g
Chicken fillet with onion 280g

DUCK DISHES

Duck with Japanese sauce 380g
Crispy duck with vegetables 380 g
Cantonese duck 380g

BEEF DISHES

3 types of meat 280g
Beef with ginger 280 g
Beef with vegetables
and mun mushrooms 280g
Thai beef 280g
Beef with hot Thai sate sauce 280g

PORK DISHES

Pork with fresh vegetables and mun
mushrooms 280g
Sichuan pork 280g
Sweet&Spicy pork ribs 280g
Pork loin with sesame 280g

VEGETARIAN DISHES

Wheat fried pasta with vegetables 330g
Soybean pasta with vegetables 330g
Fried rice with vegetables 330g
Rice pasta with vegetables 330g
Fried / soybean / rice pasta with
vegetables and tofu 330g
Tofu with vegetables and mun
mushrooms 330g
Pad Thai with vegetables and tofu 330g

FISH AND SEAFOOD

Salmon fried in batter with garlic butter
330g
Battered fried cod 280g
Battered fried cod with garlic butter 330g
8 fried tiger prawns with sesame seeds
280g
Fried tiger prawns with garlic butter 330g

RICE COM RANG

COM RANG GA 330g
COM RANG BO 330g
COM RANG LON 330g
COM RANG TOM 330g
COM RANG BO LON TOM 330g

WEIGHT

DANIA CURRY

Chicken curry 350g
Beef curry 350g
Shrimp curry 350g
Vegetables curry 350g
Tofu and vegetables curry 350g

PASTA MIEN XAO

Soybean pasta with shrimp 330g
Soybean pasta with chicken 330g
Soybean pasta with beef 330g
Soybean pasta with pork 330g

PASTA MY XAO

Wheat pasta with shrimp 330g
Wheat pasta with chicken 330g
Wheat pasta with beef 330g
Wheat pasta with pork 330g

PASTA PHO

PHO BO XAO 330g
PHO GA XAO 330g
PHO TOM 330g

PASTA PAD THAI

PAD THAI TOM 380g
PAD THAI GA 380g
PAD THAI BO 380g

KIDS MENU

Crispy chicken with fries 220g
Fried pasta with chicken 220g
Fried rice with chicken 220g

ADDITIVES

White rice 80g
French fries 100g
Shredded cabbage salad 80g

SAUCES

Sweet chilli 20ml
Chilli 20ml
Sweet&Sour 20ml

DESERY

Chinese donuts 120g
Tapioca with mango purée 150ml
Ice cream mix with fresh fruits
and whipped cream 200g

APPETIZERS SUSHI

Salmon tartare 100g
Tuna tartare 100g
Wakame salad 90g
Edamame beans 100g
Shrimps in tempura 90g
Calamari in tempura 110g

SALAD SUSHI

Thai Shrimp with Mango 280g
Salmon salad 300g

CZARNY SEZAM

restauracja orientalna

ul. Piastowska 8, 32-800 Brzesko, tel. 880 880 518

ul. Mościckiego 50, 33-100 Tarnów, tel. 14 639 08 07

ul. 23 Sierpnia 1, 39-200 Dębica, tel. 662 463 852