

ovo  bar & restaurant



Bar menu

CLASSICS

Caesar salad E G F	49
Parmesan anchovies croutons	
ADD grilled chicken breast	17
Seasoned OVO beef burger E L G S C	68
Brioche bun tomato jam BBQ mayo caramelized onion gem lettuce French fries	
ADD bacon	8
ADD cheddar cheese	8
Club sandwich E G L S	53
Grilled chicken breast bacon tomato fried egg gem lettuce French fries	
Smash beef burger E L G S C	68
Brioche bun cheddar cheese caramelized onion pickles sweet mayo bacon lettuce French fries	
Breslau bun with chicken E L G S <i>Local</i>	49
Chicken cutlet cheese butter bun sweet mayo with lettuce and pickles fried onion French fries	
Łazanki pasta G L E S <i>Local</i>	48
Pumpkin and tomato sauce onion and ox cheek ragout cabbage bundz cheese	
Łazanki pasta vege G L E S <i>Vegetarian / Local</i>	39
Pumpkin and tomato sauce pumpkin ragout cabbage bundz cheese	
Cream of pickled mushrooms and Jerusalem artichoke G L S <i>Vegetarian / Local</i>	39
Fried local cheese from Ślubów ground black pepper honey	

BBQ

New York steak (250g)	125
Fillet mignon steak (250g)	146
Grilled chicken breast	49
ADDITIVES SAUCES (to choose from):	
Young potatoes with chives and lemon butter French fries Grilled vegetables	
Sautéed cabbage with raisins and apple +25	
Green peppercorn sauce Demi - Glace sauce Homemade BBQ sauce +9	

DESSERTS

Triple chocolate brownie E L G <i>Local</i>	46
Caramel brown butter ice cream dried chocolate	
Basque cheesecake L E <i>Local</i>	44
Burnt white chocolate pear poppy seeds and black tea custard	

COFFEE & SOFTS

Freshly squeezed fruit juice 0,3l	25
Acqua Panna San Pellegrino 0,25l 0,75l	24 35
Kropla Beskidu still or sparkling 0,33l 0,75l	12 23
Coca Cola Coca Cola Zero Fanta Sprite 0,33l	15
Cappy juice FuzeTea Ice Tea 0,33l	15
Espresso single double	10 15
Caffe Crema	12
Cappuccino	14
Latte Macchiato	15
Flat white	16
Tea selection	15

G - Gluten | L - Lactose | N - Nuts | C - Crustaceans | E - Eggs | S - Soy | F - Fish | M - Mushrooms

Dishes are prepared in an environment where allergens are present.

In case of special dietary requirements, please inform the waiter before placing your order.

Cocktails

45 pln

Pear Daiquiri rum, lime, pear

Penicillin whiskey, peat whiskey, lemon, honey, ginger

Golden Cadillac herbal liqueur, cocoa liqueur, cream, chocolate

Horsefeather bourbon, ginger beer, lemon, bitter

Cherry Sour whiskey, cherry, lemon, sugar, bitter, egg white

Earl Grey Delight gin, earl grey tea, lemon, sugar, egg white

Word Up gin, mint liqueur, cherry liqueur, lime

El Cadi tequila, triple sec, lime, agave syrup, orange liqueur

Citrus Twist bourbon, vermouth, lemon, grenadine, bitter

Cachaca Breeze cachaca, coconut, lemon, cream



Warmy

28 pln

Mulled Aperol white wine, Aperol, orange, cloves, cinnamon

Mulled red wine red wine, orange, cloves, cinnamon

Mulled cherry wine red wine, cherries, cloves, cinnamon

Mulled white wine white wine, elderflower, apples, cloves

Mulled cider cider, apples, cinnamon



Infusions 0%

25 pln

Ginger and lemon ginger, lemon, honey, rosemary

Chamomile chamomile, turmeric, ginger, honey, rosemary

Apple and cinnamon apple, cinnamon, orange, cloves

Sea buckthorn sea buckthorn, orange, cloves, ginger, turmeric, honey

Winter tea tea, orange, lemon, cloves, anise, honey, cinnamon, ginger
Rum +12 PLN | Whisky +12 PLN

BEER & CIDER

Draught

Żywiec Lager 0,3l | 0,5l

19 | 23

Żywiec White 0,3l | 0,5l

21 | 25

Bottled

Corona | Zero 0% 0,33l

25

Cider 0,4l | **Cider** 1l

25 | 50

Heineken 0,33l

20

Żywiec 0,33l

19

Żywiec APA | Session IPA | White 0,5l

25

Żywiec low alcohol 0,33l

19

Alcohol is only sold to persons over 18 years of age. We do not sell alcohol to persons under visible influence. All prices are given in PLN and include tax. For groups of more than 8 people, a service fee of 10% of the bill value is added.

Ask the staff for the full offer of alcohols and cocktails



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