

WATER			
Krystaliczne źródło	30 cl	10 PLN	
Still			
Krystaliczne źródło	30 cl	10 PLN	
Sparkling			
Cisowianka Classic	30 cl	11 PLN	
Still	70 cl	18 PLN	
Cisowianka Perlage	30 cl	11 PLN	
Sparkling	70 cl	18 PLN	

JUICES			
	20 cl		
Apple		12 PLN	
Orange		12 PLN	

JUICES SQUEEZED			
	20 cl		
Grapefruit		19 PLN	
Orange		19 PLN	
Mix		19 PLN	

HERBATY ZIMNE / ICED TEA			
	20 cl		
Lipton Ice Tea		12 PLN	
Peach, Lemon, Green			

SOFT DRINKS			
	20 cl		
Pepsi		12 PLN	
Pepsi Zero		12 PLN	
Mirinda		12 PLN	
7 Up		12 PLN	
Schweppes Tonic		12 PLN	
Schweppes Bitter Lemon		12 PLN	
Schweppes Citrus Mix		12 PLN	
Red Bull		18 PLN	

KAWA / COFFEE			
Espresso		13 PLN	
Americano		13 PLN	
Double Espresso		17 PLN	
Cappuccino		17 PLN	
Flat White		17 PLN	
Latte Macchiato		17 PLN	
Hot chocolate		18 PLN	

TEA			
black, green, mint, fruits tea		14 PLN	

VODKA			
	4 cl		
Wyborowa 40%		18 PLN	
Wyborowa Exquisite 40%		35 PLN	
Absolut 40%		20 PLN	
Absolut Flavor 40%		20 PLN	
Absolut Elyx 40%		26 PLN	
Chopin 40%		26 PLN	
Belvedere 40%		39 PLN	

GIN			
	4 cl		
Beefeater Dry 40%		18 PLN	
Beefeater 24 40%		18 PLN	
Plymouth 40%		18 PLN	
Heritage Gin 40%		18 PLN	

RUM			
	4 cl		
Bacardi Carta Blanca 40%		18 PLN	
Bacardi Oro 40%		18 PLN	
Bacardi 8 40%		18 PLN	
Bumbu Original 35%		20 PLN	

TEQUILA			
	4 cl		
Olmecca Blanco 38%		18 PLN	
Olmecca Reposado 38%		18 PLN	

WHISKEY			
	4 cl		
Ballentine's Finest 40%		18 PLN	
Chivas Regal 12yo 40%		25 PLN	
Chivas Regal 18yo 40%		49 PLN	
Jameson Original 40%		23 PLN	
Jameson Caskmates 40%		29 PLN	
Jack Daniel's 40%		26 PLN	
Woodford Reserve 40%		29 PLN	

SINGLE MALT WHISKY			
	4 cl		
Aberlour 40%		35 PLN	
Ardbeg Ten 46%		35 PLN	
The Glenlivet 12yo 40%		39 PLN	
The Glenlivet 18yo 43%		45 PLN	
Glenmorangie The Original 10 YO 40%		41 PLN	
Glenmorangie Nectar d'Or 46%		69 PLN	

COGNAC			
	4 cl		
Martell VS 40%		49 PLN	
Martell VSOP 40%		49 PLN	

FOUR & MORE

restaurant & bar

CHECK OUT OUR RECOMMENDATIONS

Four Points by Sheraton Wroclaw
Gajowicka Street 130, 53-322 Wroclaw
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DRAFT BEER

	33 cl	50 cl
Primator Lager 5%	16 PLN	21 PLN
Miastolas Kot Browarny 5% Hazy Double IPA	18 PLN	23 PLN
juicy, fruity profile with dominant notes of tropical fruits and citrus		
Beer juice	3 PLN	

BOTTLED BEER

	50 cl	
Miastolas Tańczący Wilk 5%	25 PLN	
a classic pilsner with a golden color, a distinct bitterness, and notes of fresh hops		
Miastolas Wesola Pszczola 5%	25 PLN	
Kluczborskie Miodowe a beer with sweet, honeyed notes and a gentle bitterness, balanced by the caramel character of the malt		
Miastolas Luźny Łoś AIPA 5%	25 PLN	
American India Pale Ale with an intense aroma of citrus and resin, accompanied by a solid dose of hoppy bitterness		
Miastolas Zakochany Lis 5%	25 PLN	
Raspberry Berliner Weisse a beer combining refreshing acidity with juicy raspberry notes		
Miastolas Sowa Na Rowerze 0,0%	25 PLN	
a non-alcoholic, refreshing witbier characterized by delicate notes of citrus and coriander, with a slightly creamy texture		
Prost IPA 4,5%	25 PLN	
a light, top-fermented beer with gentle hop bitterness and a delicate cereal flavor coming from the addition of oat flakes and wheat malt		
Prost Irlandzkie Eire 5,5%	25 PLN	
a dark beer in the Irish style, with an aroma owed to the use of Munich and caramel malts		
Prost Milkshake IPA z mango 5,5%	25 PLN	
a bright, top-fermented beer that, thanks to the use of Mosaic hops, mango fruit, and lactose, offers a flavor and aroma reminiscent of a fruity milkshake		
Prost Zero 0,5%	25 PLN	
a low-alcohol beer cold-hopped in the APA style		
Miedziowe 44 Pils 5,6%	25 PLN	
a very refreshing pilsner, characterized by delicate maltiness balanced by a distinct bitterness from noble hops		
Miedziowe 44 Pszeniczne 5%	25 PLN	
brewed with a large addition of wheat malt, characterized by a light color and natural cloudiness		
Miedziowe 44 Milk Stout 4,5%	25 PLN	
thanks to the addition of caramel and chocolate malts, this beer features pleasant aromas of coffee, chocolate, and cookies		

COCKTAILS

Aperol Spritz 21%	35 PLN
Aperol / sparkling wine / soda water / orange	
Hugo Spritz 15%	35 PLN
sparkling wine / elderflower liqueur / soda water	
New York Sour 20%	35 PLN
whiskey / sugar syrup / lemon juice / red wine	
Cosmopolitan 20%	39 PLN
vodka / triple sec liqueur / lemon juice / cranberry juice	
Old Fashioned 39%	38 PLN
whiskey / sugar syrup / Angostura Bitters	
Manhattan 34%	38 PLN
whiskey / vermouth / Angostura Bitters	
Espresso Martini 22%	38 PLN
vodka / coffee liqueur / espresso	
Negroni 36%	25 PLN
Campari / Martini Rosso / gin	
Local Beer Cocktail 4%	30 PLN
lager beer / bitter lemon tonic / fruits	
Shandy Beer Cocktail 4%	30 PLN
lager beer / 7 Up / lime	

APERITIF

	4 cl
Aperol 11%	16 PLN
Campari 25%	16 PLN

VERMOUTH

	10 cl
Martini Bianco 14,4%	17 PLN
Martini Extra Dry 18%	17 PLN
Martini Rosato 14,4%	17 PLN
Martini Rosso 14,4%	17 PLN
Martini Fiero 14,4%	17 PLN

LIQUEURS

	4 cl
Ricard 16,5%	19 PLN
Malibu 16%	19 PLN
Kahlua 20%	19 PLN
Baileys Original 17%	19 PLN
Jägermeister 35%	19 PLN
Amaretto 20%	19 PLN
Giffard 20%	19 PLN
Triple Sec / Blue Curacao / Creme de Cassis	
Cointreau 40%	21 PLN

TACO PLATES:

Chicken baked in anna beans (4 pcs.)	44 PLN
bayos beans with chipotle, white corn, tomato, red onion, cilantro, endive	
360 g, allergens: 12	
Halibut ceviche (4 pcs.)	44 PLN
guacamole, red onion, cilantro, maiz blanco corn, endive, fennel, tomato	
360 g, allergens: 4 12	
Pulled pork neck (4 pcs.)	44 PLN
bayos beans with chipotle, white corn, tomato, red onion, cilantro, endive	
360 g, allergens: 12	
Pickled cactus (4 pcs.)	44 PLN
bayos beans with chipotle, white corn, tomato, red onion, cilantro, endive	
360 g, allergens: 12	

Do każdego talerza taco – wybór trzech różnych sals spośród:

- guacamole (avocado mousse),
- pico de gallo (chopped tomato salsa),
- mango salsa with red chili,
- salsa verde (green salsa),
- sour cream

40 g

SMALL PLATES:

Caesar Salad	46 PLN
lettuce, corn chicken, bacon chips, parmesan, anchovies, crostini	
280 g, allergens: 1 3 4 7 10	
Tabbouleh Bowl with naan bread	42 PLN
pearl couscous, pomegranate, cucumber, tomatoes, mint, parsley	
260 g / 60 g, allergens: 1 6 8 11	
Beef tenderloin tartare	58 PLN
beef tenderloin, grilled Padrón peppers, dried egg yolk, smoked mayonnaise	
120 g / 30 g / 1 szt. / 20 g, allergens: 3 10	
Chicharrones	34 PLN
guacamole, green chili powder, pickled lemon	
80 g / 60 g / 30 g, allergens: 3 10	

SIDES:

Homemade Fries	14 PLN
150 g	
Crispy Lettuce with Vinaigrette Dressing	18 PLN
100 g, allergens: 10	
Seasonal Vegetables	22 PLN
ask about our current selection	
200 g	
House-made Pickles	18 PLN
150 g, allergens: 12	

SEASONAL SOUP:

Ask what we are currently offering.

LARGE PLATES:

Butter bun with seasoned beef (burger)	54 PLN
bun, beef, bacon, cheddar cheese, caramelized onion, pickled cucumbers, lettuce	
180 g / 20 g / 10 g / 10 g / 20 g, allergens: 1 3 7 10 12	
Polish entrecote steak	115 PLN
beef entrecote, Porto sauce	
200 g / 30 ml, allergens: 12	
Crispy cauliflower	44 PLN
lafi or, white bean purée, chimichurri sauce, raisins marinated in cider	
220 g / 100 g / 30 g / 20 g, allergens: 1 3 12	
Fish and chips	58 PLN
cod, home-made fries, green peas, tartar sauce	
180 g / 150 g / 40 g / 40 g, allergens: 1 3 4 7 12	

SHARING TOGETHER AT THE TABLE:

Regional cheese board	88 PLN
Cheese: Rudy Kozak (Sernica Dolnoslaska), smoked sheep's cheese (Sernica Dolnoslaska), Samiego cheese (Wanczykówka), Kamienna Góra cheese, Słubowski cheese, pineapple chutney, bread sticks, crispy grapes, beer bread	
200 g / 50 g / 30 g / 30 g / 80 g, allergens: 7 8 11	
Arancini with asparagus	82 PLN
rancini, pickled shallot, Dziugas cheese, chive mayonnaise	
12 szt. / 20 g / 20 g / 40 g, allergens: 1 3 7 12	
Potato rosti	44 PLN
rosti, confit leek, crème fraîche, pickles	
6 szt. / 30 g / 40 g / 80 g, allergens: 1 3 7 10 12	
Argentine shrimps	148 PLN
shrimps, white wine, tomatoes, chili, parsley, focacciashrimps	
krewetki 12 szt. / focaccia 160 g, allergens: 1 2 7 12	

DESSERTS:

Chocolate gateau	32 PLN
crumble, raspberries	
160 g, allergens: 1 2 5 7 8	
Paris-Brest	32 PLN
nut mousse, salted caramel	
180 g, allergens: 3 5 7 8	