



Amsterdam #241, Hipódromo
5555641367-5555649576
www.specia.mx



APPETIZERS

Blin	Mini-Crêpes made of potatoes topped with a herring spread.	\$140.00
Goat Cheese	Served warm with a drizzle of olive oil, chile de árbol and dill (125gr).	\$340.00
Cheese Sauce	Ravioli in a Quattro Formaggi sauce.	\$380.00
Grzyby	Wild and fresh mushroom blend sauce.	\$380.00
Smoked Salmon	A true Norwegian delicacy (120 gr).	\$390.00
Duck Tacos	A true delicacy served on flour tortillas.	\$390.00
Herring Fillet	(120 gr) with your choice of: (1) Sour cream, apple and onion, or (2) Paprika oil and onion, or (3) Chili, onion and grapefruit.	\$390.00
Provolone Cheese	Charcoal grilled with olive oil and fresh tomato.	\$340.00
Pierogi	9 pieces of traditional Polish dumplings, topped with bacon and filled with (3) wild mushrooms, (3) sauerkraut and (3) goat cheese.	\$390.00

SALADS

Lettuce	A mix of lettuce with grapefruit and orange wedges.	\$190.00
Roquefort	Lettuce, tomato, celery, croutons and Roquefort cheese.	\$220.00
Greek	Tomato, lettuce, black olives and goat cheese.	\$220.00
De la Casa	Watercress, lettuce, spinach, walnuts, apple, pine nuts and bacon.	\$220.00
Covi	Crab surimi in a cilantro dressing.	\$200.00
Mizeria	Traditional cucumber salad with sour cream and dill.	\$190.00
Salatka Jarzynowa	Cubed potato salad with boiled eggs.	\$150.00



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SOUPS

Sweet Corn Soup	Creamy with tender golden corn kernels.	\$200.00
Pearl Barley Soup	Traditional pearl barley soup with beef and sour cream.	\$220.00
Chlodnik	Traditional cold beetroot soup with dill and sour pickle.	\$220.00
Lokshn Chicken soup	Traditional chicken soup with egg noodles.	\$190.00
Tomato Soup	Creamy made with fresh tomatoes.	\$220.00
Minestrone	A classic combination of pasta and fresh vegetables.	\$200.00
Owocowa	Traditional chilled plum soup. A unique experience!	\$200.00
Mushroom Soup	Prepared with dried wild mushrooms. Simply exquisite!	\$290.00
Beef Soup	Consommé with herbs, spices, carrots and beef tenderloin.	\$200.00
Barszcz	Traditional Polish hot beetroot soup.	\$220.00

PASTAS & CARPACCIO

Spaghetti Al Burro	Traditional al dente spaghetti with butter.	\$195.00
Fusilli Alexia	Mixed with basil, nuts, broccoli and olive oil.	\$250.00
Lasagna Alla Contessa	Beef Ragù with mozzarella (300gr).	\$300.00
Spaghetti Puttanesca	Tomato sauce with a subtle spicy touch.	\$300.00
Spaghetti Costrata	With mushrooms and an exquisite Quattro Formaggi sauce.	\$300.00
Spaghetti Marinara	A delightful combination of fresh seafood.	\$420.00
Beef Carpaccio	Premium beef thinly sliced topped with parmigiano, mushrooms and the house dressing (150gr).	\$420.00



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TRADITIONAL SPECIALTIES

Befsztyk z Pieprzem	Beef tenderloin with fresh green peppercorn sauce (220gr).	\$650.00
Filete Sabina	Center-cut beef tenderloin with our famous Grzyby mushroom sauce (220gr).	\$670.00
Kotlety Australia	Charcoal-grilled lamb chops (300gr).	\$675.00
Stroganoff	Tender beef filet strips in Hungarian-style sauce (220gr).	\$600.00
Peps	Tender beef filet strips and mushrooms topped with a peppercorn sauce (220gr).	\$600.00
Petit Boeuf	Charcoal-grilled beef filet served with salad and potatoes (300gr).	\$650.00
Golabki	Traditional cabbage leaves stuffed with beef and rice (350gr).	\$600.00
Tatar	Traditional Polish hand-chopped beef tartare (220gr).	\$660.00
Gulasz	Tender veal in paprika sauce (220gr).	\$610.00
Kielbasa	Famous polish sausage served with a side of horseradish and mustard (160gr).	\$590.00
Golonka	Traditional steamed pork shank (350gr).	\$610.00
Milanesa Fernanda	Beef Schnitzel prepared with your choice of natural or Cordon Bleu style (230 gr).	\$675.00
Bigos	Traditional Polish stew served with sauerkraut (230gr).	\$585.00



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DUCK SPECIALTIES

Pato Tin 🦆🦆🦆

Specia's star dish. Our famous crispy roasted half duck stuffed with tart apples and served with a blueberry sauce. (1200gr).
You won't be disappointed!

Kaczka Pau

Duck stuffed with prunes and quince (membrillo fruit) (1200gr). \$895.00

Kaczka Oregano

Duck cooked with our traditional Ukrainian recipe (1200gr). \$895.00

Kaczka Cassoulet

Duck confit with white beans and sausage (450gr). \$895.00

CHICKEN

Chicken Breast

Charcoal grilled (450gr). \$490.00

Kurczak

Served with our Quattro Formaggi sauce (450gr). \$490.00

RABBIT

Warsaw Rabbit

Rabbit in a traditional regional sauce (1000gr). Magnificent! \$650.00

Country-Style Rabbit

Polish farmhouse-style baked rabbit (1000gr). \$650.00



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FISH

Polish-Style Cod	Fresh cod- a traditional Polish recipe (220gr).	\$530.00
Grilled Salmon	Fresh filet grilled to perfection (250gr).	\$595.00
Tuna	Fresh tuna with a dill crust OR cooked with three varieties of wild peppercorns (250gr).	\$620.00
Sea Bass Filet	Pan-seared with butter (240gr).	\$545.00
Almendrado Sea Bass	Served with almond sauce (250gr).	\$545.00
Salmon George	In white wine cheese sauce (250gr).	\$595.00
Fish with Mushrooms	Cooked with our traditional Ukrainian-style sauce (200gr).	\$595.00
Salmon Morze	Cooked with black peppercorns and white wine (250gr).	\$600.00

DESSERTS

Nalesnik	Specia's star dessert! A cream cheese filled crêpe topped with a blueberry sauce.	\$275.00
Orange Flan	A timeless citrusy dessert.	\$250.00
Lody	Assorted ice creams.	\$250.00
Chef's Cake of the day	A daily selection prepared by the chef.	\$250.00
Crème Brûlée	A timeless French classic. Delicious!	\$250.00