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Pogromcy meatow ursynow

Sooner or later we'd get to them, if only out of curiosity. Because in this place there will be no such invention as the Culinary Annex serving shrimp and mussels, it was obvious to me, so the more I was curious about the successors. By the way, the predecessors invested a lot, I saw this place before the reform. In the end, two Orthodox carnivores found their place in the Basket, which decided to make art from ordinary sandwiches. Asia Matyjek, author of the blog Disenchant Gary, who has been photographing the actions of these two gentlemen for some time, also had a great influence on the fact that we also looked at the Busters in the early days of the activity, and these were photos that were dizzy with the eye. I just wanted to eat it. So we ordered after the sandwich to finally push one more, divided into a company. Well, I'm sorry, but after immortal burgers, these sandwiches are like a breath of freshness. Do not be deluded by a similar look, because there are two, if not three times more work. First, fluffy rolls, brightly tasty, very similar to brioche, make out on their own. They don't sing, they don't buy, they don't buy everything with these retirees. The composition is simple, and the execution professional. I respect that a lot. You know I'm a product fir and I believe in quality as a god of some kind. That's why I appreciate their effort so much. Next batch. First we ate a sandwich with meat polyps, wonderfully crispy grilled carrots, hawthorn, kohlrabi seeds and barbecue sauce (€26). Know. Meat, spoiled, suffocated, melting in the mouth. Jacek entered a standard version of beef, no less delicate than polyki, for this pickled onion, water, pickled cabbage, chipotle mayonnaise and green parsley (24 zł). I've already written about languages. Besides, it's a slightly spicy sandwich, but in a way it's just a sigh. The chipotle sauce does not take away the pleasure of eating, it simply marks its presence. Really a great thing. If you know someone who is disgusted, then here you can feed them and make them change their mind. Because we're beautiful, we didn't have enough. While the truth is that a Meat Killer sandwich is the equivalent of lunch or dinner, there's no need to improve anything else. That's probably why we ordered a yoke with cucumbers from my old (sense of humor always included), mustard, roasted pumpkin seeds and sunflower and bbq sauce with plum (22 zł). Very good and tender meat, although my success among these three sandwiches was poliki, with which the palm of precedence fights for vigilance. Sztoś.Wiem, soon someone will cry as much as the sandwiches. But. But it is necessary to take into account that they work on good products, that the baking rolls is one thing, but for them is a separate issue. It takes time, love, care and skill. So I respect these gentlemen. By the way, two words about the parents leading. Andrzej Andrzejczak and Tomasz Tomaszek. It's not a joke, it's really called that. The former fifth-bedroom chef, one of the Bowling brothers' restaurants, dines for Barack Obama. The last amateur, but with enthusiasm and heart to cook. They both fall in love with the flesh to the unconsciousness. And the effect of that love is really exciting. MagdaInfolb ul. Basket 1, Warsaw Recently the hottest place in the capital. The Salvador Square, although no longer without a rainbow, has gained another elegant and unique pub in its area. There is meat with additives that you may not have heard of, wrapped in baked breads. Watch the video review and subscribe to my YouTube channel We have 5 sandwiches to choose from. Just the word sandwich may not be the most appropriate here, as it's associated with something tycim (and the local sandwiches are big in size), but burger or sandwich also fit on average what's served at The Meat Slayer. So I'm going to keep the name written in quotes. So there are five sandwiches on the menu. In fact, there are 4, because one is a vege proposal – if I were vegan, I'd rather not go to a restaurant specializing in meat. Because it's a fleshy contribution in meat killer is the most important. Vigilance, claw, beef poliki and neck – among that we choose, and although these names may have a comforting function in some, believe me: it's worth checking out. I'll order a sandwich with a pattern myself. Why her? Because I've never had this ozora, and I've heard it very well - I want to see for my own palate. In the sandwich out of the meat there is still room for pickled red onion, rye water, marinated kohlrabi, chipotle mayonnaise and green parsley. First impression: how beautiful it is! My eyes eat alone, so I quickly take pictures and bite on the bread. Well, bread. Until recently, they weren't relevant to me in all kinds of burgers and sandwiches – after visits to Gráfica and Combing Porkach, however, I changed my mind. Baked breads on site do the job – in The Meat Slayer, I'm once again convincing myself of it. Meat? Totally banal. I would be happy to order such ozory soil, not accompanied by rolls and accessories, to appreciate the qualities of 100% flavor. Not that the other ingredients don't impress me – what is that, it's not. First, I love red onion, and secondly, chipotle mayonnaise is perfectly balanced: slightly spicy, not pungent with its sharpness throughout the sandwich. Waterced? Canned Kohlrabi? This has never been done before. but if they always have taste here, I'd love to eat them more often. Although I'm delighted, once again the old rule that my girlfriend at the bar will almost always choose a little better. He orders beef polyps, which are accompanied by young grilled carrots, sea buckthorn, kohlrabi seeds and barbecue sauce with cumin. Meat? Delicious and delicate. Add - ons? Full start. Wonderful carrots, barbecue with a delicious cumin. If I ate something like this at least once a week, my life would be several times more beautiful. My girlfriend claims it's like a homemade dinner in the middle of a loaf of bread. I can agree to this with one condition: it would have to be meticulously prepared homemade dinner with ingredients of the highest quality. I'm still trying sandwiches with a claw. For the non-riented: it's a lot of meat around the lower ribs. On the bread he is accompanied by cucumbers of my old man (very good, I would take a pot of it), boiled onion, green pepper, cheddar, coriander, tribune and groin. I just take a really delicious bite. I'd gladly eat a sandwich. Maybe one day it will be given to me? In general, I would gladly put all four sandwiches - supposedly at the opening of The Meat Busters one of the daredevils did it, for which I respect him very much. I'm not surprised at all. I tried three sandwiches, each was sensational, so I see no reason to claim that the one with the neck could be worse. Which is different vegetarian: it's a little ridiculous to me that the restaurant, which is called so, serves something that the meat doesn't have. And since it's not funny, at least. However, I let go despite the ears is a faux pas on the menu, since what I have the opportunity to prove is excellent. Seriously, that's probably the best thing I've had in the last few months, and if you follow your blog closely, you know I ate pretty well at that point. The only thing I regret is that they have just opened in Warsaw, so they still have no plans to expand to other Polish cities. My taste buds and stomach would see them in Poznań. You can always dream. Location: Basket 1, Warsaw | Price fanpage: * vigilance – 24 zł * beef cheeks – 26 zł * claw – 24 zł Our favorite in the category of best burgers. Of the two premises under the Meat Busters brand we bet on ursynowski's facilities - it's more intimate, quiet. On a recent visit to Slayer, we tried two burgers - Umami and Nachos. Both sensational. Very good bread - fluffy, slightly crispy. Soft meat.... juicy, done on point. You can see that the product here is of high quality, and its preparation even better. As burger fans, we've already reworked (I think) more worthy but it was the Conquerors who crushed us. A separate question is well made and composite accessories. In the case of umami burger, both mushrooms and slightly spicy Parmesan cheese are great. The only thing that appears in the description of this burger, and that we do not feel is anise, with which the cooked onion should work (for us it is not defect, because anise could strongly disturb this composition). The nacho burger had umami burger level. The composition was equally complete, and the addition of nachos, which we feared most, very well complemented the whole. Besides, we need to compliment the fries. Cool. Crunchy on the outside, inside a creamy, smooth crust. You can see that variety of potatoes properly selected for french fries. They were not greasy, we did not smell oil (unfortunately, this happens often in many places). I don't think we're lying that if someone doesn't eat meat or doesn't like sandwiches/burgers, they should come here, even the fries. The only less in our opinion is the aioli sauce, which we select for french fries - very average. Very acidic and irritating in the long run. We also want to praise the service, which is fantastic. The gentlemen we know on every visit are great. We'll come back a lot. Most of the time.

More

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