

ME NU





Happiness in every spoon.

SOUPS

FISH SOUP WITH TOMATOES, FENNEL AND SAFFRON	28
salmon, cod, mackerel, leek, onion, celery, carrot, fish stock	
CHICKEN SOUP WITH DUMPLINGS PASTA	24
dumplings with beef and garlic, carrot, parsley additional portion of dumplings 9 PLN	
 POLISH BEETROOT SOUP WITH MUSHROOM TORTELLINI	24
additional portion of tortellini 9 PLN	

APPETIZER | SALAD

ROSTI WITH SHRIMPS	41
three types of shrimp, zucchini and pumpkin rosti, aglio e olio sauce, white wine, butter, okra, cherry tomatoes	
SALMON TARTAR	39
fresh salmon, red onion, olives, olive oil, parsley, green pepper, butter, toasts	
BEEF CARPACCIO	37
parmesan, mayo sauce, capers, arugula, olive oil, and ground black pepper	
 BAKED PUMPKIN WITH SMOKED CHEESE	42
baked tomatoes, tahini paste, labneh, okra, pomegranate seeds, fresh mint, sesame	
CAESAR SALAD	42
chicken fillet, romaine lettuce, pepper, corn, croutons, bacon, mayo sauce, parmesan	
 or with HALLOUMI CHEESE	

FRESH HOMEMADE PASTA

POTATO DUMPLINGS WITH MUSHROOMS	44
chanterelles, bay bolete, oyster mushroom, shallot, cream, rosemary, parmesan, parsley	
POTATO DUMPLINGS WITH SPINACH AND GORGONZOLA	43
white wine, fresh spinach, parmesan, gorgonzola, heavy cream	
LINGUINE WITH SHRIMPS	54
three types of shrimp, white wine, shallot, garlic, cherry tomatoes, okra, chilli, parsley	
 DUMPLINGS WITH BROAD BEANS AND FRIED CHANTERELLES	34
broad beans, boiled potatoes, fresh dill, garlic, clarified butter, fresh chanterelles	
KREPLACH WITH BAKED BEEF BRISTLE	39
dumplings stuffed with beef and baked onion, chicken broth, parsley	

ME NU



MAIN COURSES

	BAKED SWEET POTATOES WITH GREEN BEANS AND FRIED HALLOUMI CHEESE	44
	with dried tomatoes, okra, garlic, butter, mint,	
	GRILLED EGGPLANT WITH GOAT CHEESE	44
	baked eggplant, goat cheese, Tahini paste, Manuka honey, apple vinegar, Hoisin sauce, olive oil, roasted sesame, pita, fresh herbs	
	NEW YORK PASTRAMI SANDWICH	42
	slow-roasted beef brisket, sourdough rye bread, homemade mayo sauce, cheese sauce, pickles	
	PORK CHOP	49
	potatoes with clarified butter and dill, fried cabbage cucumber salad	
	BEEF ROLL WITH BACON AND PICKLED CUCUMBER	56
	mashed potatoes, stewed mushrooms in sauce, red cabbage with cranberries and red wine	
	MACZANKA KONFEDERACKA	49
	slow-cooked, smoked pork neck with stewed mushrooms, Krakow wheat bread Weka, Coleslaw salad, fresh herbs with lovage olive oil, baked tomatoes	
	CHICKEN BREAST WITH PARMA HAM	52
	served with potatoes au gratin, green beans, marjoram demi-glace, fresh herbs	
	COD FILLET	55
	served with zucchini and pumpkin rosti, dressing of fresh vegetables with white sausage	
	GRILLED MACKEREL	52
	served with pumpkin, sweet potato, green beans, okra, cherry tomato, chilli jam, mint	
	BAKED HALF CHICKEN	56
	served with baked potatoes, okra, fresh garlic, thyme, rosemary	
	MUSSELS IN WHITE WINE or IN TOMATOES SAUCE	52
	white wine, garlic, cherry tomato, parsley, bread	

DESSERTS

HOMEMADE CAKE	20
----------------------	-----------

All we need is...





ME NU



Everyone loves the

PIZZA*

 MARINARA	34
tomatoes, fresh basil, garlic, olive oil	
MARGHERITA	38
tomatoes, mozzarella Fior di Latte, fresh basil, olive oil, parmesan	
CAPRICIOSA	42
tomatoes, mozzarella Fior di Latte, ,prosciutto cotto, blanched mushrooms, olives, red onion, olive oil	
PEAR	44
cream sauce, mozzarella Fior di Latte, gorgonzola, pear, spinach, walnuts	
MUSHROOM TRIO	44
tomatoes, mozzarella, Fior di Latte, oyster mushroom, chanterelle, button mushroom, fresh rosemary, red onion	
SALAMI MILANO	44
tomatoes, Fior di Latte mozzarella, Milano salami, red onion	
SALAMI SPIANATA PICCANTE	46
tomatoes, mozzarella Fior di Latte, spianata Piccante, Jalapeño peppers, ricotta	
QUATTRO FORMAGGI	46
cream sauce, mozzarella Fior di Latte, gorgonzola, ricotta, goat cheese, walnuts, hammered pepper, parmesan	
PARMA	48
tomatoes, mozzarella Fior di Latte, Parma ham, arugula, olive oil, parmesan	
 FOCACCIA	20
parmesan, rosemary, olive oil	
ADDITION	
MEAT VEGETABLE CHEESE	10 9 9

CRISPY ORIGINAL PIZZA

WHEN DECIDING TO HAVE PIZZA ON MENU, WE KNEW THAT WE DID NOT WANT TO BE JUST ANOTHER RESTAURANT SERVING NEAPOLITAN PIZZA, SO WE DECIDED TO COMPOSE OWN RECIPE, THANKS TO WHICH OUR PIZZA HAS A THIN AND CRISPY DOUGH, WHICH FERMENTS FOR AT LEAST 30 HOURS.

WE USE ITALIAN INGREDIENTS OF THE BEST QUALITY, WITH POLISH, SEASONAL INGREDIENTS.

***Our pizza is prepared in one size: 12,5", 32 cm**

ME NU



HOT DRINKS

COFFEE

Espresso	8
Espresso macchiato	9
Espresso doppio	11
Espresso tonic with elderflower syrup	19
Orange espresso	21
Americano	10
Coffee with milk	11
Flat white	14
Cappuccino	13
Latte macchiato	13
Babyccino	4
Extra espresso	3
*oat milk	2

TEA

300 ml | 600 ml

WINTER	20 25
orange with cloves, anise, mint, red currant, ginger	
BLACK	14 19
Earl gray blue Yunnan golden tipped organic	
FRUIT	14 19
Rooibos Fruity surprise	
GREEN	14 19
The spirit of the morning	

But first, coffee.

COLD DRINKS

WATER

Bottle of water	sparkling, still water	0,70 l	15
Kinga Pienińska water	sparkling, still water	0,33 l	8

JUICES

Fresh fruit juice	orange, grapefruit, mix	0,30 l	16
Cappy juice	orange, apple	0,25 l	9
Coca Cola Cola Zero Fanta Sprite Tonic		0,25 l	10

LEMONADE

lemon fruit	0,35 l	14
---------------	--------	-----------

COCKTAILS

0,35 l **18**

WITH KALE	kale, banana, apple, kiwi, lemon juice
WITH STRAWBERRY	strawberry, banana, orange
WITH MANGO	mango, orange, banana, lemon juice, Goya berries



LIST OF INGREDIENTS OF ALL DISHES
INCLUDING ALLERGENS AND FOOD WEIGHTS
YOU WILL FIND IT AT THE MANAGER.

PRICES INCLUDE TAX
½ SERVING COSTS 60% OF THE PRICE.

THE WAITING TIME FOR HOT DISHES IS ABOUT 30 MINUTES.

SERVICE IS NOT INCLUDED
IF THERE ARE 6 OR MORE PEOPLE, WE ADD 10% TO THE BILL.

MENU VALID FROM 01/10/2024

WE PREPARE ALL DISHES BASED ON OUR OWN RECIPES.

***LEGEND**

MANUKA HONEY a sweet and spicy plum-based sauce, very often used in Korean cuisine.

HOISIN SAUCE a sweet and spicy plum based sauce, very often used in Korean cuisine.

MOZZARELLA FIOR DI LATTE (milk flower) mozzarella prepared from high-quality cow's milk
with a delicate flavor and white colour

LABNEH light cheese made from Greek yogurt

 vegetarian dishes

FACEBOOK RESTOBARKONFEDERACKA
INSTAGRAM KONFEDERACKA_RESTO BAR
WWW. KONFEDERACKARESTO BAR.PL