

# MENU



Happiness in every spoon.

## SOUPS

<b>CHICKEN SOUP WITH DUMPLINGS   PASTA</b>	<b>25</b>
dumplings with beef and garlic, carrot, parsley	additional portion of dumplings 9 PLN
<b>POLISH BEETROOT SOUP WITH MUSHROOM TORTELLINI</b>	<b>25</b>
additional portion of tortellini 9 PLN	
<b>FISH SOUP WITH TOMATOES, FENNEL AND SAFFRON</b>	<b>29</b>
salmon, cod, mackerel, leek, onion, celery, carrot, fish stock	

## APPETIZER | SALAD

<b>COLD CUTS PLATTER</b>	<b>38</b>
parma ham, spianata piccante, salami Milano, parmesan, dried tomatoes, kalamata olives, bread	
<b>BEEF CARPACCIO</b>	<b>39</b>
parmesan, mayo sauce, capers, arugula, olive oil, and ground black pepper	
<b>SALMON TARTAR</b>	<b>41</b>
fresh salmon, red onion, olives, olive oil, parsley, green pepper, butter, toasts	
<b>ROSTI WITH SHRIMPS</b>	<b>43</b>
three types of shrimp, zucchini and pumpkin rosti, aglio e olio sauce, white wine, butter, okra, cherry tomatoes	
<b>CAESAR SALAD</b>	<b>44</b>
chicken fillet, romaine lettuce, pepper, corn, croutons, bacon, mayo sauce, parmesan	
<b>or with HALLOUMI CHEESE</b>	
<b>BAKED BEETROOT HUMMUS WITH GOAT CHEESE</b>	<b>44</b>
chickpeas, beetroot, labneh cheese, avocado, spinach, tahini paste, garlic, lemon juice, olive oil, pea sprouts, olive oil, nut brittle, pita	

## FRESH HOMEMADE PASTA




<b>DUMPLINGS WITH BROAD BEANS AND FRIED CHANTERELLES</b>	<b>36</b>
broad beans, boiled potatoes, fresh dill, garlic, clarified butter, fresh chanterelles	
<b>DUCK DUMPLINGS</b>	<b>39</b>
grey rennet, shallot, marjoram sauce	
<b>PAPPARDELLE WITH EGGPLANT</b>	<b>44</b>
green asparagus, roasted peppers, broad beans, garlic, chili, white wine, butter, chanterelles, oyster mushrooms, basil pesto, parmesan	
<b>LINGUINE WITH SHRIMPS</b>	<b>56</b>
three types of shrimp, white wine, shallot, garlic, cherry tomatoes, okra, chilli, parsley	

All you need is...

# MENU



## MAIN COURSES

-  **TURKISH EGGS WITH YOUNG POTATOES** | AVAILABLE MON-FRI | **34**  
two poached eggs, labneh cheese, green beans, broad beans, baked tomatoes, chive oil, fresh herbs
-  **BAKED SWEET POTATOES WITH GREEN BEANS AND FRIED HALLOUMI CHEESE** **46**  
with dried tomatoes, okra, garlic, butter, mint,
- GRILLED EGGPLANT WITH GOAT CHEESE** **46**  
baked eggplant, goat cheese, Tahini paste, Manuka honey, apple vinegar, Hoisin sauce, olive oil, roasted sesame, pita, fresh herbs
- NEW YORK PASTRAMI SANDWICH** **49**  
slow-roasted beef brisket, sourdough rye bread, homemade mayo sauce, cheese sauce, pickles
- PORK CHOP** | AVAILABLE SAT and SUN | **49**  
potatoes with clarified butter and dill, fried cabbage | cucumber salad
-  **MACZANKA KONFEDERACKA** **51**  
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
- GRILLED MACKEREL** **52**  
green asparagus, spinach, young carrots, beetroot, sweet potato, green beans, basil pesto, okra, cherry tomatoes, chili jam, garlic, mint
- MUSSELS IN WHITE WINE or IN TOMATOES SAUCE** **54**  
white wine, garlic, cherry tomato, parsley, bread
- GRILLED ROSTBEEF WITH BAKED VEGETABLES** **300g** **75**  
green pepper sauce, young carrots, green asparagus, spinach, beetroot, garlic, basil pesto, okra

## DESSERTS

- HOMEMADE CAKE** **24**

One bite and you're ours :p

# MENU



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

### SEASONAL PIZZA

44

ask the staff for details



### FOCACCIA

20

parmesan, rosemary, olive oil

### ADDITIONS

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**



WE PREPARE ALL DISHES BASED ON OUR OWN RECIPES.

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 01/04/2025

**\*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

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