

ME NU



Happiness in every spoon.

SOUPS

- CHICKEN SOUP WITH DUMPLINGS | PASTA** 27
dumplings with beef and garlic, carrot, parsley additional portion of dumplings 9 PLN
- POLISH BETROOT SOUP WITH MUSHROOM TORTELLINI** 27
additional portion of tortellini 9 PLN
- FISH SOUP WITH TOMATOES, FENNEL AND SAFFRON** 30
salmon, cod, mackerel, leek, onion, celery, carrot, fish stock

APPETIZER | SALAD

- COLD CUTS PLATTER** 42
parma ham, spianata piccante, salami Milano, parmesan, dried tomatoes, kalamata olives, bread
- SALMON TARTAR** 48
fresh salmon, red onion, olives, olive oil, parsley, green pepper, butter, toasts
- SMOKED BEEF BRISKET SALAD** 46
mixed lettuce, citrus fillets, mint, cherry tomato, cucumber, balsamic dressing, Parmesan cheese
- CAESAR SALAD** 46
chicken fillet, romaine lettuce, pepper, corn, croutons, bacon, mayo sauce, parmesan
or with HALLOUMI CHEESE

FRESH HOMEMADE PASTA

- DUMPLINGS WITH BROAD BEANS AND FRIED CHANTERELLES** 38
broad beans, boiled potatoes, fresh dill, garlic, clarified butter, fresh chanterelles
- DUCK DUMPLINGS** 39
grey rennet, shallot, marjoram sauce
- LINGUINE WITH SHRIMPS** 58
three types of shrimp, white wine, shallot, garlic, cherry tomatoes, okra, chilli, parsley

All you need is...

ME NU




MAIN COURSES

-  **TURKISH EGGS WITH YOUNG POTATOES** | AVAILABLE MON-FRI | **39**
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** **48**
with dried tomatoes, okra, garlic, butter, mint,
-  **SWEET POTATO STEAK WITH BAKED FETA CHEESE** **48**
maple syrup, manuka honey, fresh thyme, pine nuts, peanut butter, sambal
-  **GRILLED EGGPLANT WITH GOAT CHEESE** **48**
baked eggplant, goat cheese, Tahini paste, Manuka honey, apple vinegar, Hoisin sauce, olive oil, roasted sesame, pita, fresh herbs
-  **GLAZE CARROTS WITH CHICKPEAS** **48**
baby carrots, labneh, harissa, goat cheese, fresh herbs, cinnamon, sesame
- NEW YORK PASTRAMI SANDWICH** **51**
slow-roasted beef brisket, sourdough rye bread, homemade mayo sauce, cheese sauce, pickles
- PORK CHOP** | AVAILABLE SAT and SUN | **51**
potatoes with clarified butter and dill, fried cabbage | cucumber salad
-  **MACZANKA KONFEDERACKA** **54**
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** **55**
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
- GRILLED ROSTBEEF WITH BAKED VEGETABLES** **300g** **79**
green pepper sauce, young carrots, green asparagus, spinach, beetroot, garlic, basil pesto, okra

DESSERTS

- HOMEMADE CAKE** **26**







One bite and you're ours! 

ME NU



Everyone loves the

PIZZA*

 MARINARA	35
tomatoes, fresh basil, garlic, olive oil	
 MARGHERITA	40
tomatoes, mozzarella Fior di Latte, fresh basil, olive oil, parmesan	
CAPRICIOSA	44
tomatoes, mozzarella Fior di Latte, ,prosciutto cotto, blanched mushrooms, olives, red onion, olive oil	
 PEAR	46
cream sauce, mozzarella Fior di Latte, gorgonzola, pear, spinach, walnuts	
 MUSHROOM TRIO	46
tomatoes, mozzarella, Fior di Latte, oyster mushroom, chanterelle, button mushroom, fresh rosemary, red onion	
SALAMI MILANO	46
tomatoes, Fior di Latte mozzarella, Milano salami, red onion	
SALAMI SPIANATA PICCANTE	48
tomatoes, mozzarella Fior di Latte, spianata Piccante, Jalapeño peppers, ricotta	
 QUATTRO FORMAGGI	48
cream sauce, mozzarella Fior di Latte, gorgonzola, ricotta, goat cheese, walnuts, hammered pepper, parmesan	
PARMA	50
tomatoes, mozzarella Fior di Latte, parma ham, arugula, olive oil, parmesan	
SEASONAL PIZZA	46
ask the staff for details	
 FOCACCIA	22
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 01/04/2026

***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

 dishes marked with the symbol are meatless, but may contain traditional rennet

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