MENU

KONFEDERACKA
RESTO BAR

Happiness in every spoon.

SOUPS

CHICKEN SOUP WITH DUMPLINGS | PASTA **27**
dumplings with beef and garlic, carrot, parsley
additional portion of dumplings 9

POLISH BEETROOT SOUP WITH MUSHROOM TORTELLINI **27**
additional portion of tortellini 9

FISH SOUP WITH TOMATOES, FENNEL AND SAFFRON **30**
salmon, cod, mackerel, leek, onion, celery, carrot, fish stock

APPETIZER | SALAD

All you need is...

DUCK LIVER **36**
fresh sage, cherry liqueur, demi-glace, shallots

SALMON TARTAR served under SMOKE **48**
fresh salmon, red onion, olives, olive oil, parsley, green pepper, butter, toasts

CAESAR SALAD WITH GRILLED CHICKEN OR HALLOUMI CHEESE **46**
chicken fillet, romaine lettuce, pepper, corn, croutons, bacon, mayo sauce, parmesan or with HALLOUMI CHEESE

BLACK LENTIL AND GOAT CHEESE SALAD **46**
mixed greens, beets, cherry tomatoes, cucumber, pearl barley,
sunflower and pumpkin seeds, lemon-honey dressing

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

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MAIN COURSES

BARLOTTO WITH BEETROOT, CHANTERELLES, AND KALE **48**
pearl barley, beetroot, chanterelles, fava beans, kale, shallot, chilli, butter

BAKED SWEET POTATOES WITH GREEN BEANS AND FRIED HALLOUMI CHEESE **48**
with dried tomatoes, okra, garlic, butter, mint,

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

PORK CHOP | AVAILABLE SAT and SUN | **51**
potatoes with clarified butter and dill, fried cabbage | cucumber salad

One bite and you're ours :P

NEW YORK PASTRAMI SANDWICH **51**
slow-roasted beef brisket, sourdough rye bread, homemade mayo sauce, cheese sauce, pickles

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 **54**
served with potatoes au gratin, green beans, marjoram demi-glace, fresh herbs

GRILLED MACKEREL **55**
green asparagus, spinach, young carrots, beetroot, sweet potato, green beans, basil pesto, okra, cherry tomatoes, chili jam, garlic, mint

RABBIT IN SAUCE WITH CHANTERELLES **59**
baby carrots, sugar snap peas

GRILLED ROSTBEEF WITH BAKED VEGETABLES **300g** **79**
green pepper sauce, young carrots, green asparagus, spinach, beetroot, garlic, basil pesto, okra

DESSERTS

HOMEMADE CAKE ask about available desserts **26**

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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**

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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 01/10/2026

***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

SHARE YOUR OPINION WITH US

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