



veganic

vegetarian
and vegan
restaurant

BREAKFAST

Monday – Friday till 12:00
Saturday – Sunday till 13:00

Bagel, baked tomato, stewed spinach, poached egg, rocket **17 zł**

Mini-pancakes with apple and seasonal fruits, passion fruit syrup  **15 zł**

Toasted baguette, avocado, vegan cheese, rocket pesto,
lettuce, tomato, cucumber  **17 zł**

Sweet rice flakes with coconut milk, homemade pumpkin-orange jam   **14 zł**

Scrambled eggs with extras (tomato, onion, mushrooms),
homemade bread, butter **15 zł**

Scrambled eggs with extras (tomato, onion, mushrooms),
homemade bread, butter **16 zł**

Omelette with extras (tomato, onion, mushrooms),
homemade bread, butter **16 zł**

Eggs only from
organic farm

 vegan
 gluten free

**The waiting time
for dishes depends on
the number of orders**

10% service charge will be added to your bill for groups of 8 or more.
All prices are inclusive of VAT.

STARTERY

Roasted pear with gorgonzola, black lentil, almonds powder, filo cake  15 zł

Foccacia with mushrooms and rosemary, hazelnut  16 zł

Herbal polenta fries, dried tomato dip   12 zł

Portobello mushroom, stewed spinach, blue cheese, nuts  19 zł

Salty tart, different taste 15 zł

S O U P S

Mushrooms soup, roasted pumpkin, kale, rosemary, vegan cream  15 zł

Creamy parsley jarusalem artichokes soup, black lentil,
parsley olive oil   14 zł

Creamy roasted beetroot soup with pear, vegan cream,
pumpkin seeds   13 zł

Vegan sour rye soup with smoked tofu, roasted carrot,
baked potatoes and porcini mushrooms  12 zł

s a l a d s

Marinated beetroot salad, vegan feta cheese, plum, salad mix,
raspberry balsamic vinaigrette dressing  23 zł

Grilled pineapple salad, spinach, walnuts,
orange mustard dressing, vegan becon  25 zł

MAIN COURSES

Oyster mushrooms cutlet, mustard mashed potatoes, vegetable gratin **28 zł**

Spicy chickpea stew, smoked pepper, zucchini, tomatoes, fried eggplant   **24 zł**

Stuffed cabbage leave with red rice, boletus, dried tomatoes, zucchini, cheese sauce, truffled potato puree   **28 zł**

Tofu dumplings served on roasted carrot
with sour cream and spring onion  **24 zł**

Gnocchi with vegan cheese sauce, roasted pepper, kale, rocket,
vegan parmesan cheese  **25 zł**

Buckwheat tagliatelle, avocado, basil pesto, rocket, nuts,
vegan parmesan cheese  **26 zł**

Marinated smoked tofu steak, mini gnocchi, pak choi, apricot chilli sauce  **29 zł**

burgers

Marinated Tofu burger, BBQ sauce,
vegan cheese, garlic sauce,
tomato, onion, salad,
sweet potato fries  **29 zł**

Beetroot falafel Burger,
goat cheese, mayonnaise,
tomato, onion, salad,
sweet potato fries **29 zł**

DESSERTS

Seasonal fruit crumble, coconut
parsley ice cream, muscovado
caramel  **17 zł**

White chocolate mousse, advocaat
with salty caramel, chestnut cream,
red pepper  **19 zł**

Homemade cakes **from 15 zł**

Lunch 19 zł

Monday – Friday
12:00 – 16:00
Limited lunch menu
Ask waiter

COCKTAILS %

VEGANIC AUTHOR COCKTAILS BY PIOTR URBAN / bar chef

24_{zł}

Perfect Polish Martini

Krupnik, vodka infused with vanilla, bison grass vodka, sour apple, sea buckthorn juice, thyme honey, egg white, cider

Flower Fairy

Hennessy VS, vodka infused with camomile, violet liqueur, sweet vermouth, fernet branca, lime

Midoken

Bombay gin, Cointreau, Midori, lime juice, rhubarb bitter, matcha tea

Pure Passion

Rum infused with lemon grass and lavender, Archers, passion fruit, lime juice, jasmine bitter, prosecco

Mexican Revolt

Tequila Gold, jalapeno, St. Germain, lime juice, orange bitter

Vege Smash

Beefeater gin, lime, basil, cucumber, gooseberry jam, jasmine, hibiscus water

Sweet Dream

Bacardi Oakheart, vodka infused vanilla, Creme de cacao white, amaretto, mascarpone cheese, chocolate bitter, espresso

Heavy Bullet

Bacardi Carta Negra, Chartreuse, angustura bitter, roasted slivovitz spray

Lucky Moor

Drambuie, Lillet, lemon juice, rose water bitter, red dry wine

Vege Brain

Beefeater, graperfruit fresh juice, dry vermouth, Cynar, red pepper bitter, rosemary

WE ALSO
OFFER
CLASSIC
COCKTAILS
FROM 16 ZŁ

Martini Tonic Bianco 16 zł
Martini Bianco, Tonic, cząstka
limonki wyciśnięta do środka

Martini Tonic Rosso 16 zł
Martini Rosso, Tonic, cząstka
pomarańczy wyciśnięta do środka

Martini Prosecco 16 zł
lód, Martini Prosecco

Martini Royale Bianco 18 zł
Martini Bianco, Martini Prosecco,
sok z limonki, ćwiartka limonki, mięta

Negroni 20 zł
Martini Riserva Rubino, Bombay Sapphire Gin,
Campari, skórka pomarańczy, lód

Bombay Tonic 19 zł
Bombay Sapphire Gin, wyciśnięta cząstka
limonki, Tonic, ćwiartka limonki

Bacardi Cuba Libre 19 zł
Bacardi Carta Oro,
wyciśnięta cząstka limonki, Cola

Bacardi Mojito 19 zł
Bacardi Carta Blanca, limonka,
cukier brązowy, mięta, woda gazowana

Rubino Sour 18 zł
Martini Rubino, elder flower syrup,
lemon juice, lemon peel

Riserva Americano 18 zł
Martini Ambrato, Campari, soda, orange peel



HOUSE
WINES

White

glass 125 ml
carafe 0,5 l
carafe 1 l

11 zł
38 zł
69 zł

Red

glass 125 ml
carafe 0,5 l
carafe 1 l

11 zł
38 zł
69 zł

Beer

Drought

Litovel Pszeniczny

500 ml

10 zł

300 ml

8 zł

Zubr Prerov

500 ml

10 zł

300 ml

8 zł

Celia Gluten Free

500 ml

12 zł

Nonalcoholic



Litovel Free

500 ml

12 zł

Bottled

Żywiec

500 ml

12 zł

białe, saison, APA

Miłostaw

500 ml

12 zł

niefiltrowane, sosnowe APA, witbier

blonde ALE, pilzner, marcowe

Fortuna

500 ml

12 zł

mirabelle plum, cherry, plum, rhubarb

Craft

500 ml

from 12 zł

ALCOHOL

VODKA 40 ML

Wyborowa	9 zł
Finlandia	10 zł
Finlandia smakowa	10 zł
Ostoya	10 zł
Żubrówka	8 zł
Wiśniówka	8 zł
Żołądkowa Gorzka	8 zł
Krupnik	8 zł
Grey Goose	12 zł
Śliwowica	16 zł

Vermouth

100 ml

Martini Bianco	10 zł
Martini Rosato	10 zł
Martini Rosso	10 zł
Martini Extra Dry	10 zł
Martini Ambrato	15 zł
Martini Rubino	15 zł

Sparkling

Martini Asti	15 zł
Martini Prosecco	12 zł

Liquer

40ml

Jagermeister	12 zł
Becherovka	10 zł
Kahlua	12 zł
Campari	10 zł
Aperol	10 zł
Baileys	12 zł
Chopin Stony Karmel	10 zł
St. Germain	14 zł
Drambuie	14 zł
Cointreau	14 zł
Cynar	10 zł
Midori	14 zł
Fernet Branca	14 zł
Jack Honey	14 zł
Jack Fire	14 zł
Advocat	10 zł
Sambuca	10 zł

WHISKY SCOTCH 40 ml

Ballantine's Finest	12 zł
Dewars White Label	12 zł
Dewars 12 yo	16 zł
Chivas 12 yo	15 zł
Chivas 18 yo	22 zł

WHISKY IRISH 40 ml

Jameson	12 zł
---------	-------

WHISKY TENNESSEE 40 ml

Jack Daniel's	14 zł
Gentleman Jack	18 zł
Jack Daniel's Single Barrel	22 zł

BOURBON 40 ml

Jim Beam	12 zł
Jim Beam Red Stag	12 zł
Jim Beam Black	14 zł
Jim Beam Double Oack	14 zł

SINGLE MALT 40 ml

The Glenlivet	18 zł
The Glenlivet 18 yo	30 zł
Aberfeldy 12	22 zł
Aberlour 12	18 zł
Aberlour Abunadh	34 zł

BRANDY & COGNAC 40 ml

Stock 84	10 zł
Hennessy VS	18 zł
Hennessy Finede Cognac	24 zł
Otard VS	18 zł

RUM&CACHACA 40 ml

Bacardi Carta Blanca / Oakheart	12 zł
Bacardi Carta Oro / Razz	12 zł
Bacardi Carta Negra	12 zł
Bacardi 8	15 zł
Canario	12 zł
Kraken	14 zł
Zacapa 23 yo	30 zł

GIN 40 ml

Beefeater	10 zł
Beefeater 24	14 zł
Bombay Sapphire	14 zł
Hendricks	20 zł

TEQUILA&MEZCAL 40ml

Olmeca Silver	12 zł
Olmeca Gold	12 zł
Marca Negra Espadin	36 zł

Kawa



Vergnano Biologica 100% Arabica

Espresso / Espresso macchiato	7 zł
Espresso doppio	9 zł
Black / White coffee	8 zł
Americano	8 zł
Flat White	10 zł
Cappuccino	9 zł
Cappuccino Grande	10 zł
Latte macchiato	10 zł
Iced Latte	14 zł
Syrups:	2 zł
Caramel / Vanilla / Wlanut /	
Chocolate / Chestnut	
Extra Espresso	2 zł

For Soya,
Almond,
Lactose free milk

9zł RICHMONT TEA

Ceylon Gold
Earl Grey Blue
Gunpowder Green
Green Jasmine
Peppermint Green
Yerba Mate Lemon
Rooibos Sunrise
Forest Fruits
Melon Mint
Mexican Dream
Black chilli chocolate
Ginger Paradise
Pu-Erh Strawberry
White Pearl of Fujian

addition: ginger / honey 1 zł

Smoothies 15zł

PEAR – pear, banana, cardamom, soya milk, honey

BLUEBERRY – blueberries, banana, soya milk

RASPBERRY – raspberries, banana, soya milk

BANANA – banana, espresso, soya milk, peanut butter

Green Cocktails 15zł

Spinach – spinach, mango, ginger, orange juice

Parsley – parsley, banana, apple, orange juice

Barley – young green barley, banana, orange, pineapple juice

Curly kale – curly kale, apple, orange, apple juice

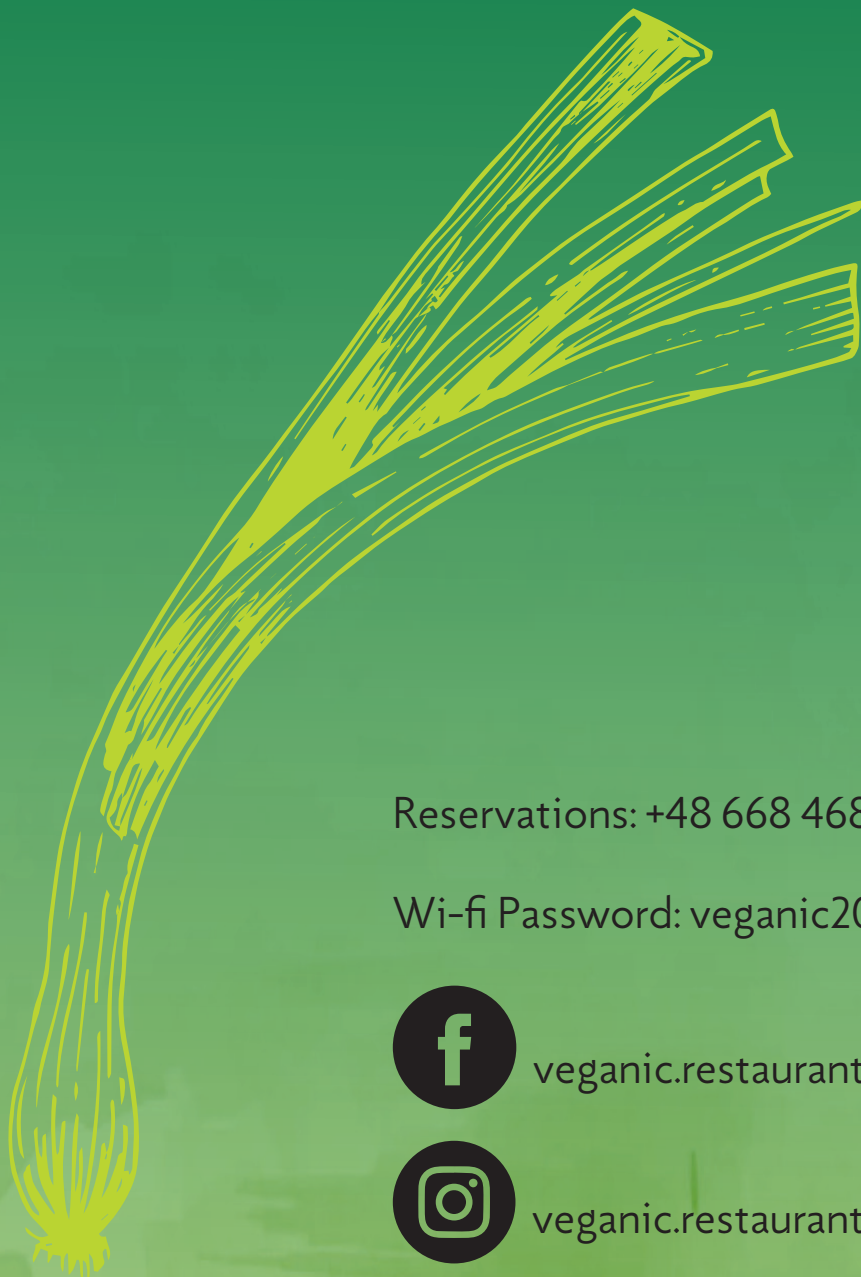
MOCKTAILS 15 zł

Tyminek
juniper syrup, passion fruit syrup, lime, thyme, sparkling water

Fruit Virgin Mojito – raspberry
sparkling water, mint leaves, lime, sugar syrup

SOFT DRINKS

Mineral Water Cisowianka (still or sparkling)	0,3 l	6 zł
Jug of water	0,7 l	12 zł
John Lemon	1 l	10 zł
Pear / Cola / Black Currant / Sour Rhubarb / Lime / Plum / Yerba / Matchbata / Quince	0,33 l	10 zł
Fresh juices Orange / Grapefruit / Mix	0,33 l	12 zł
Cappy Juice	0,25 l	6 zł
Orange / Grapefruit / Apple / Tomato / Black Currant		
Coca-Cola / Cola Zero	0,25 l	6 zł
Fanta / Sprite	0,25 l	6 zł
Nestea	0,25 l	6 zł
Peach / Lemon		
Red Bull	0,25 l	10 zł
Homemade lemonade	0,3 l	12 zł



Reservations: +48 668 468 469

Wi-fi Password: veganic2016



veganic.restaurant



veganic.restaurant

