

TAPAS

	Marinated olives kalamata / kalamon / picual / cuquillo / verdial / hojiblanca	15
	Bruschetta (3 pcs) tomatoes, fresh basil, onion, olive oil, chilli <i>CG</i>	16
	Spicy crostini (3 pcs) chicken liver pâté, caramelized onion, raspberry mousse <i>ML, CG</i>	21
	Meze hummus, aubergine dip, ajvar, black olives tapenade, marinated olives, tomato salsa, breadsticks <i>CG, CE, N</i>	26
	Oliva snack plate Speck, spicy calabrian salami, Serrano ham, mixed pickles <i>ML</i>	39
	Cheese plate Grana Padano, Pecorino Romano, Gorgonzola, goat cheese, walnuts, fried almonds, fruits in honey <i>ML, N</i>	39




= vegetarian



= vegan

Starters

Goat cheese  30
baked on orange olive oil,
marinated beetroot, seasonal fruits,
fresh spinach, mixed salad, lime dressing,
almond flakes
ML, N

Sizzling black tiger prawns  39
garlic, chilli, parsley, olive oil
CR

Beef carpaccio 39
beef tenderloin carpaccio, Grana Padano,
capers' fruit, olives with seed, sun-dried
tomatoes, rocket leaves, champignons
ML, SD

Salads

Pear and Pecorino salad  26
rocket leaves, chicory, pumpkin seeds,
balsamic dressing
ML, N

Hummus and millet grouts salad  30
avocado, marinated beetroot, mixed salad,
seasonal fruits, lime dressing
SES, P

Chicken liver salad 32
chicken liver flambéed in cherry vodka,
spinach, seasonal fruits, almond flakes
SES, N

Seafood salad  46
clams, mussels, tiger prawns, octopus,
squids, mixed salad, avocado,
cherry tomatoes, wine and butter sauce,
lime dressing
ML, CR, MO

Pasta

Bavette aglio olio  26
rocket leaves, cherry tomatoes
CG, ML, E

Tagliatelle al pesto  26
home made pesto, garlic, chilli, spinach,
sun dried tomatoes, pumpkin seeds
CG, E, ML, N

Ravioli with spinach, ricotta cheese  28
sage butter, sage chip
CG, E, ML

Ravioli with guinea fowl 34
truffle emulsion, marinated onion, sage chip
CG, E, ML

Tagliatelle with veal 40
boletus, zucchini, green peppercorns,
white wine, cream, cherry tomatoes, parsley
CG, E, ML

Tagliatelle nero di seppia 46
clams, mussels, tiger prawns, octopus,
squids, lemon olive oil
CG, F, ML, E, CR, MO

Soups

Baked tomato cream  16
with olive oil pesto
CE, N, ML

Guinea fowl broth 18
with home made pasta
CG, ML, E, CEL

Provencal fish soup  28
clams, mussels, tiger prawn, cod,
vegetables al dente,
croutons with rouille sauce
CE, CR, F, E, CG, MO, SO

List of allergens and their symbols in our menu:

MO - Molluscs

M - Mustard

P - Peanuts

SD - Sulphur dioxide

ML - Milk

F - Fish

SO - Soya

CR - Crustaceans

E - Eggs

CG - Cereals containing gluten

CE - Celery

SES - Sesame seeds

N - Nuts

L - Lupin

10% of service charge will be added for a table of four and more.

OLIVE OILS 500 ML

DOP „Sierra de Cazorla” 40

Filtered, homogeneous (royal) extra virgin olive oil, cold pressed 24 hours after harvesting. This variety of olives is the only “Royal” in the world, which has a certificate of quality and origin - denomination - DOP “Sierra de Cazorla”.

Country of origin: Spain;

Region: Andalusia;

Flavoured olive oils 45

PEPERONCINO

Prepared by a combination of extra virgin olive oil and dried chili peppers.

Time flavoring: 3 months;

Ideal for: in addition to the fish, seafood, meat and pasta.

COFFEE

Prepared by a combination of extra virgin olive oil and Kimbo coffee beans (100% arabica).

Time flavoring: 3 months;

Ideal for: in addition to the fish and meat.

ORANGE

Prepared by a combination of extra virgin olive oil and dried skins of organic oranges, peeled by a had.


Time flavoring: 3 months;

Ideal for: addition to desserts, cheeses and salads.

Pizza

Focaccia  16
fresh rosemary, chilli olive oil
ML, CG

La vera napoletana  30
Pelatti tomatoes, mozzarella buffallo, fresh rosemary, basil, Grana Padano, garlic olive oil
ML, CG

Spinaci  38
Pelati tomatoes, mozzarella, goat cheese, spinach on butter with garlic, artichokes, truffle olive oil
ML, CG

Boscaiola 42
horseradish mousse, Speck, boletus, young onion, mozzarella, Grana Padano
ML, CG

Calabria 42
Pelati tomatoes, mozzarella buffallo, spicy calabrian sausage, black olives, rosemary olive oil
ML, CG

Serrano 45
Pelatti tomatoes, mozzarella buffallo, Serranon ham, rocket leaves, chilli olive oil
ML, CG

Frutti di mare  45
marinara sauce, mozzarella, mussels, clams, prawns, squids, octopus, lemon olive oil
ML, CG, CR, MO

Main courses

Turkey saltimbocca 38
Serrano ham, sage, home made tagliatelle, vegetables concasse, parsley, thyme, wine and butter sauce
CG, ML, E

Grilled octopus  58
kalamata olives tapenade, potato salad, rouille sauce, lemon vinaigrette
E, MO, P, CE

Veal Ossobuco 58
saffron risotto, seasonal vegetables
CEL, ML

Sander 58
boletus ragout, vegetables al dente, potatoes confit
F, ML

Rib Eye 56
entrecote, polish beef, 300 g
ML

Sirloin steak 78
sirloin, polish beef, 200 g
ML

Side orders: 5
seasonal vegetables / gorgonzola butter / wine and truffle sauce / potato wedges

Desserts

Halvah ice cream 16
orange olive oil, salt flower, chocolate
ML, E, SES

Mini Pavlova 18
seasonal fruits, raspberry mousse, mascarpone cream, almond flakes
ML, E, N

Cheesecake 18
white chocolate, salted caramel, pistacchio
CG, ML, E, N

Chocolate fondant 20
red currant mousse, vanilla ice cream
CG, E, ML, N

Aperitif

Martini bianco & tonic	13
Martini rosso & tonic	13
Kir	15
Prosecco	16
Aperol spritz	19
Hugo	19
Kir Royale	32

Drinks

Pimm's with lemonade Pimm's No. 1, lemonade	18
Bellini with elderflower elderflower syrup, white peach puree, prosecco	18
Mojito light rum, lime juice, fresh mint, brown sugar	18

Beers

Grimbergen blanche 330 ml	15
Grimbergen blonde 330 ml	15
Grimbergen double 330 ml	15
Corona 400 ml	14
Okocim 0,5 l	12

Polish cider

Slavic apple cider 330 ml	15
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Cold drinks

Cisowianka classique, perlage	0,33/0,7 l	6/12
Evian / Badoit	0,7 l	20
Coca-cola, Fanta, Sprite, Tonic	0,2 l	6
Pressed apple juice	0,25 l	6
Tomato juice	0,25 l	6
Black currant juice	0,25 l	6
Lemonade	0,25 l	10
flavoured lemoniada basil/peach	0,25 l	14
freshly squeezed juices	0,25 l	14

Coffee

Espresso	6
Espresso macchiato	7
Espresso con panna	8
Double espresso	12
Caffè Lungo	10
Cappuccino	12
Affogato	14
Corretto	16
Caffè Latte	14
Caffè Frangelico	18

Tea

Ceylon, Earl Grey	10
Green Sencha	10
Cactus Tea, Jasmine Tea	10
Mint	10
Rooibos, fruity Camomile	10

Wine by the glass

Champagnes and sparkling wines 120 ml

Prosecco DOC brut	16
Pol Cochet brut	32

Rose wine 150 ml

Miselle Rose Syrah 2014 France	17
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White wines 150 ml

Volunte Catarratto Pinot Grigio IGP Italy	14
Rio Lilo Airen Sauvignon Blanc 2016 Spain	14
Miselle Colombard - Gros Manseng 2014 France	15
De Martino Estate Chardonnay 2016 Chile	20
Konrad Ketu Bay Sauvignon Blanc 2013 New Zeland	25
Faust Riesling Halbtrocken 2012 Germany 	25
Turnau Hibernial semi-sweet 2015 Poland	26

Red wines 150 ml

Terra de Touros Pinot Noir 2015 Portugal	14
Quinta do Casal Monteiro Merlot DOC 2013 Portugal	14
Casa Primicia Tinto Rioja DOC 2013 Spain	18
Priore Montepulciano d'Abruzzo DOC 2014 Italy	18
Château La Plaigne Bordeaux Superieur AOC 2009 France	20
Primitivo di Manduria DOC 2012 Italy	27

House wines 150 / 500 ml

Trebiano d'Abruzzo Italy	9 / 30
Montepulciano d'Abruzzo Italy	9 / 30