

OLIVA



Starters

|                                                                                                                                       |               |
|---------------------------------------------------------------------------------------------------------------------------------------|---------------|
| <b>Bruschetta (3 pcs)</b><br>tomato, fresh basil, onion,<br>olive oil, chilli<br><i>CG, ML, E</i>                                     | <div>14</div> |
| <b>Marinated olives</b><br>Verdial, Cuquillo, spicy Gordal                                                                            | <div>18</div> |
| <b>Spicy crostini (3 pcs)</b><br>chicken liver pâté,<br>caramelized onion, raspberry mousse<br><i>ML, CG</i>                          | <div>18</div> |
| <b>Calamari fritti</b><br>rouille sauce,<br>rocket leaves, cherry tomatoes, lime dressing<br><i>MO, E, CG</i>                         | <div>24</div> |
| <b>Burrata</b><br>pear in red wine, rocket leaves,<br>lamb's lettuce, cherry tomatoes,<br>balsamic glaze<br><i>ML, SD</i>             | <div>29</div> |
| <b>Meze plate</b><br>hummus, white bean fava, aiwar,<br>black olives tapenade, marinated olives,<br>tomato salsa<br><i>CG, CEL, N</i> | <div>32</div> |
| <b>Sizzling black tiger prawns</b><br>garlic, chilli, parsley, olive oil<br><i>CR</i>                                                 | <div>39</div> |
| <b>Beef Tartare</b><br>striploin, pickled cucumber, onion,<br>marinated mushrooms, yolk<br><i>E</i>                                   | <div>36</div> |
| <b>Cheese plate</b><br>Gorgonzola, Pecorino Romano, Grana Padano,<br>goat cheese, nuts, fruits in red wine<br><i>ML, N</i>            | <div>34</div> |
| <b>Cold meat plate</b><br>Coppa, Lonzino, Salchichon,<br>Pastrami, Serrano ham<br><i>SD</i>                                           | <div>36</div> |

Soups

|                                                                                                                                                                       |               |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------|
| <b>Roasted peppers and tomato cream</b><br>coriander, pulled beef<br><i>CEL</i>                                                                                       | <div>16</div> |
| <b>Provençal fish soup</b><br>clams, mussels, tiger prawn, fresh fish,<br>vegetables al dente,<br>croutons with rouille sauce<br><i>CEL, CR, MO, F, E, CG, ML, SO</i> | <div>28</div> |

Pasta

|                                                                                                                                          |               |
|------------------------------------------------------------------------------------------------------------------------------------------|---------------|
| <b>Tagliatelle al pesto</b><br>home made pesto, garlic, chilli, spinach,<br>sun-dried tomatoes, pumpkin seeds<br><i>CG, ML, E, N</i>     | <div>19</div> |
| <b>Gnocchi with chive olive oil</b><br>zucchini, pumpkin, spinach, Gorgonzola<br><i>CG, E, ML</i>                                        | <div>28</div> |
| <b>Ravioli with duck, hokkaido pumpkin</b><br>forest fruits mousse, sage chip<br><i>CG, ML, E</i>                                        | <div>34</div> |
| <b>Ravioli verde</b><br>goat cheese, cammembert,<br>bell peppers, parsley, butter, sage<br><i>CG, ML, E</i>                              | <div>32</div> |
| <b>Ravioli al nero di seppia</b><br>octopus, squids, marinara sauce<br><i>CG, E, ML, CR, MO</i>                                          | <div>42</div> |
| <b>Tagliatelle al nero di seppia</b><br>clams, mussels, tiger prawns, octopus,<br>squids, lemon olive oil<br><i>CG, F, ML, E, CR, MO</i> | <div>48</div> |

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.

Dodatkowa porcja pieczywa z oliwą

5

| Digestif                       | 40 ml       | Whisky                        | 40 ml |
|--------------------------------|-------------|-------------------------------|-------|
| Fernet Branca, Branca Menta    | 14          | J.W. Red, Jim Beam            | 13    |
| Jagermeister                   | 14          | Jameson                       | 15    |
|                                |             | Jack Daniel's                 | 16    |
|                                |             | Bushmills Black, J.D. Honey   | 17    |
|                                |             | J.D. Fire                     | 19    |
|                                | 100 ml      | Chivas Regal 12 YO            | 21    |
| Martini Ambrato, Rubino        | 12          | Dewars                        | 22    |
|                                |             | J.D. Gentleman                | 29    |
| Martini Bianco, Rosso, Ex. Dry | 15          | J.D. Single Barrel            | 32    |
| Liqueur                        | 40 ml       |                               |       |
| Sambuca, Malibu                | 12          | Cognac, Armagnac              | 40 ml |
| Frangelico, Baileys            | 14          | Stock 84                      | 12    |
| Pimm's, Campari                | 14          | Metaxa 5*                     | 13    |
| Cointreau                      | 18          | Calvados VSOP                 | 18    |
| Chambord                       | 24          | Courvoisier VS                | 24    |
| Grand Marnier                  | 25          | Courvoisier VSOP, Hennessy VS | 29    |
| Rum                            | 40 ml       | Gautier                       | 33    |
| Captain Morgan                 | 14          | Cles des Ducs VSOP            | 39    |
| Bacardi Carta Blanca, Oro      | 14          | Grappa                        | 40 ml |
| Gin                            | 40 ml       | Cellini Oro                   | 12    |
| Lubuski, Seagram's             | 8           | Le Dic'otto Lune              | 32    |
| Bosford Rose, Gordon's         | 13          | Giare Amarone                 | 42    |
| Bombay Sapphire                | 19          | Giare Gewurztraminer          | 42    |
| Port                           | 80 ml       | Giare Chardonnay              | 42    |
| Porto Ruby, Tawny, White       | 22          | Malt                          | 40 ml |
| Vodka                          | 40 ml / btl | Glenmorangie 10 YO            | 32    |
| Wyborowa                       | 8 / 99      | Glenfiddich 12 YO             | 34    |
| Finlandia                      | 9 / 113     | Macalan Amber                 | 46    |
| Żubrówka                       | 10 / -      | Glenlievet 18 YO              | 52    |
| Tequila Olmeca                 | 14 / -      | Lagavulin 16 YO               | 56    |
| Grey Goose                     | 22 / 370    | Bushmills 21 YO               | 76    |

## Salads

**Grilled chicken salad** 26  
romaine salad, tomatoes, Grana Padano, Ceasar dressing  
ML, E, CG

**Salad with hummus and millet grouts** 30   
crunchy salad, avocado, marinated beetroot, seasonal fruits, lime vinaigrette  
SES, P

**Salad with chicken liver flambee** 32  
crunchy salad, spinach, almond flakes, seasonal fruits, cherry vodka mousse  
SES, P

**Beef pastrami salad** 38  
crunchy salad, roasted peppers, celery, marinated beetroot, Cheddar sauce  
ML, E, CEL

## Fish

**Cod loin** 49  
black lentils, celery, grilled leek, sweet pepper salsa  
ML, CEL, F

**Halibut** 56  
green pea puree, vegetables julienne, lemon espuma  
ML, F

## Meats

**Roasted Guinea Fowl** 45  
truffle parmentier, red onion jam, radish flavored with thyme  
ML

**Pork sirloin** 39  
butternut pumpkin puree, chorizo, balsamic shallots, cider  
ML, CG, E

**Rib Eye** 56  
entrecote, polish beef, 300 g  
ML

**Sirloin Steak** 78  
sirloin, polish beef, 200 g  
ML

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

## Desserts

**Halvah ice cream** 16  
orange olive oil, salt flower, chocolate  
ML, J, SEZ

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

**Chocolate fondant** 18  
forest fruits coulis, vanilla ice cream  
CG, E, ML, N

**Pavlova cake** 20  
CG, E, ML, N

## Aperitif

|                        |    |
|------------------------|----|
| Martini bianco & tonic | 16 |
| Martini rosso & tonic  | 16 |
| Negroni                | 17 |
| Hugo                   | 19 |
| Kir                    | 20 |
| Bombay & tonic         | 20 |
| Aperol spritz          | 22 |
| Kir Royale             | 32 |

## Cocktails

|                                                                                            |    |
|--------------------------------------------------------------------------------------------|----|
| White martini<br>white chocolate, vanilla,<br>wyborowa vodka, single cream                 | 29 |
| Bacardi Mojito<br>light rum, lime juice,<br>fresh mint, sugar                              | 19 |
| Passion fruit martini<br>passion fruit uree, wyborowa vodka,<br>rhubarb syrup              | 20 |
| Bacardi Cuba Libre<br>golden rum, lime juice, coca-cola                                    | 21 |
| Martini Fire<br>Jack Daniel's fire, Martini bianco,<br>orange juice, lemon juice, cinnamon | 21 |
| Bellini with elderflower<br>elderflower syrup, white peach puree,<br>prosecco              | 21 |
| White Negroni<br>Martini Riserva Ambrato,<br>Bombay Sapphire, Grand Marnier                | 24 |

## Beers, cider

|                     |        |    |
|---------------------|--------|----|
| Bavaria Malt (0,0%) | 330 ml | 12 |
| Okocim Pils         | 500 ml | 12 |
| Grimbergen blonde   | 330 ml | 15 |
| Corona              | 400 ml | 16 |
| Apple cider         | 330 ml | 16 |

## Cold drinks

|                                        |            |      |
|----------------------------------------|------------|------|
| Cisowianka<br>classique, perlage       | 0,33/0,7 l | 6/12 |
| Evian / Badoit                         | 0,7 l      | 20   |
| Coca-cola, Fanta,<br>Sprite, Tonic     | 0,2 l      | 7    |
| 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 lemonade<br>strawberry/peach | 0,25 l     | 14   |
| freshly squeezed juices                | 0,25 l     | 14   |

## Non-aloholic cocktails

|                                               |    |
|-----------------------------------------------|----|
| Spinach - pineapple<br>apple, lemon           | 18 |
| Avocado - spinach<br>melon, pineapple, orange | 18 |

## Coffee and Tea

|                          |    |
|--------------------------|----|
| Espresso                 | 6  |
| Espresso macchiato       | 7  |
| Espresso doppio          | 12 |
| Caffè Lungo              | 10 |
| Cappuccino               | 12 |
| Caffè Latte, Affogato    | 14 |
| Corretto                 | 16 |
| 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 | 19 |
| Pol Cochet brut   | 32 |

### Rose wine 150 ml

|                                |    |
|--------------------------------|----|
| Miselle Rose Syrah 2017 France | 21 |
|--------------------------------|----|

### White wines 150 ml

|                                               |    |
|-----------------------------------------------|----|
| Pinot Grigio Dea Del Mare IGP 2016 Italy      | 18 |
| Miselle Colombard - Gros Manseng 2017 Francce | 19 |
| Garofoli Verdicchio DOC 2016 Italy            | 25 |
| Ketu Bay Sauvignon Blanc 2017 New Zeland      | 31 |
| Faust Riesling Trocken 2016 Germany           | 31 |

### Red wines 150 ml

|                                                      |    |
|------------------------------------------------------|----|
| Terra de Touros Pinot Noir 2015 Portugal             | 18 |
| Quinta do Casal Monteiro Merlot DO 2016 Portugal     | 18 |
| Casa Primicia Tinto Rioja DOC 2016 Spain             | 23 |
| Priore Montepulciano d`Abruzzo DOC 2017 Italy        | 23 |
| Château La Plaige Bordeaux Superieur AOC 2015 France | 25 |

### House wines 150 ml / 500 ml

|                               |        |
|-------------------------------|--------|
| Trebbiano d'Abruzzo Italy     | 9 / 30 |
| Montepulciano d'Abruzzo Italy | 9 / 30 |