

BREAKFAST

/ALL DAY

FULLY LOADED FRIED EGGS /2 fried eggs, grilled bacon, local sausages from Podstolice, sautéed mushrooms in soy sauce glaze, tomato, lettuce mix, pumpkin seeds, mustard, butter & bread (sourdough) or wheat bread ,ciabatta'/ 29

BREAKFAST POWER BOWL /roasted carrot in cumin, falafels 3 pcs, pickled red cabbage, radish sprouts, pumpkin hummus with nigella seeds, sautéed mushrooms in soy sauce glaze, vegan mayo / 21 [v] + FRIED EGG 24 [w]

SCRAMBLED EGGS /3 eggs prepared with butter with chives or bacon & bread (sourdough or wheat bread ,ciabatta')/ 12
+ADD EXTRA: AVOCADO/+4 BREAD SPREAD/+3 SIDE SALAD/+3 BACON/+5 SAUSAGE/+5

SWEET OMELETTE WITH PLUM JAM, RICOTTA CHEESE AND PEANUT BUTTER [s] [gf] [w] /3 eggs, banana, homemade plum jam, homemade ricotta cheese, cinnamon, homemade peanut butter, almond flakes/ 23 {served until 12 AM/ waiting time ca. 20 min}

FRIED EGGS ON TOAST WITH GUACAMOLE & FETA CHEESE [wg] /2 free range fried eggs on 2 lightly toasted ,ciabatta' bread with homemade guacamole, feta cheese, tomato, rocket, olive oil/ 27 + ADD BACON/ 32

FRIED EGGS ON TOAST WITH BACON + CORN SPREAD & CHAMPIGNIONS /2 free range fried eggs on 2 lightly toasted ,ciabatta' bread with grilled bacon, corn spread, sautéed mushrooms in soy sauce glaze, lettuce mix, spicy chilli-mayo sauce/ 25

MIX PLATE /local sausages, egg spread with chives, homemade ricotta cheese with salt, plum chutney, side salad, butter & bread (sourdough or wheat bread ,ciabatta')/ 26

HARD SET MIX = mix plate + 2 free range scrambled eggs with chives or bacon + coffee (batch brew coffee, espresso, flat white, cappuccino, latte)/ tea/ lemonade/ 36

VEGE PLATE /pumpkin hummus, dried tomatoes and zucchini spread, plum chutney, falafels 2 pcs, side salad, bread (sourdough or wheat bread ,ciabatta') 23 [v]

HARD SET VEGE = vege plate + 2 free range scrambled eggs with chives or bacon+ coffee (batch brew coffee, espresso, flat white, cappuccino, latte)/ tea/ lemonade/ 33

SWEET PLATE /sweet homemade specialities: chocolate-hazelnut spread ,nutela', peanut butter, white chocolate with almonds, homemade plum jam, ricotta cheese, butter & bread (sourdough or wheat bread ,ciabatta') /23

HARD SET SEMI-SWEET = sweet plate+2free range scrambled eggs with chives/ bacon + coffee (batch brew coffee, espresso, flat white, cappuccino, latte)/ tea/ lemonade/33

TOASTS WITH PUMPKIN HUMMUS & ROASTED CARROT [v]/ 2 lightly toasted ,ciabatta' bread, pumpkin hummus, roasted carrot in cumin, nigella seeds, kale chips / 19 [v]

SPICY MILLET GROATS /cocoa millet groats & oat milk mousse with oranges, apples, expanded buckwheat & spices/19 *served warm

PORRIDGE OF THE WEEK /oat flakes with seasonal extras served with cow milk [vg] or plant milk [v]/ 15 *ask barista about weekly options

MIXED BERRY SMOOTHIE BOWL [v] [gf] [sf] /blueberry, raspberry, millet, banana, dates, homemade peanut butter, coconut milk, coconut flakes, chia seeds, seasonal fruit - served cold/ 19

GRANOLA BOWL [vg] / creamy yoghurt, homemade granola with pumpkin seeds, almonds, hazelnuts & dates, cherry jam, honey / 13

CROISSANT (served warm) /plain or with homemade ,nutela' = hazelnut & chocolate spread/ peanut butter / white chocolate & almonds spread / homemade plum jam/ 9

GOURMAND SET / 2 croissants with 3 homemade specialities of your choice/ 18



SANDWICHES served all day | **HOMEMADE BAGLES** or **CIABATTA** - BIG CIABATTA SANDWICH FROM LOCAL BAKERY ,BIŃKOWSCY'

- **BAGEL: EGG SPREAD** [vg] /homemade bagel, lettuce mix, egg spread with chives, cucumber, radish, butter/ 13
- **BAGEL VEGE** [v] /homemade bagel, sautéed mushrooms in soy sauce glaze, tomato, red onion, kale chips, vegan mayo/ 15
- **BAGEL WITH FALAFELS** [vg] /falafel 3 pcs, dried tomatoes and zucchini spread, homemade bagel, lettuce mix/ 15
- **BAGEL OF THE MONTH** * ask barista about choices
- **CIABATTA - BBQ PULLED PORK & PICKLED CUCUMBER** [s] /lettuce mix, pulled pork with bbq sauce, cucumber pickled with sesame & tamari sauce, peanut dip/ 21
- **CIABATTA - GRILLED TURKEY & DOUBLE BACON** [s] /lettuce mix, roasted bacon & grilled turkey, tomato, red onion, aioli sauce/21 / + add extra fried egg/ 3

OUR STORY

- BREAD/ SANDWICHES: we bake our BAGELS / Sourdough or wheat bread ,ciabatta' are made for us by local bakery BINKOWSKI & BŁAJAN
- EGGS: in our kitchen we use only free range eggs
- DAILY OPTIONS - please ask the barista or check at the counter

[sf] SUGAR FREE (NO SUGGAR ADDED)

[v] VEGAN DISH

[vg] VEGETARIAN DISH

[gf] GLUTEN-FREE

[s] OUR SPECIALITIES

ADD (ca.30g.)

ADD YOUR FAVOURITE SIDES FOR BREAKFAST OR SANDWICH

BACON / GRILLED TURKEY / SAUSAGE /5

ADDITIONAL FREE RANGE EGG/ 3

1/4 pcs AVOCADO/ 4

SIDE SALAD/ 3

HOMEMADE SPREADS/ 3

SAUCE/ 3 - SPICY CHILLI-MAYO/ PEANUT & CHILLI / AIOLI/ MUSTARD / VEGE-MAYO

PEANUT BUTTER /3 | HONEY /3 | HOMEMADE NUTELA/ 3 | WHITE CHOCOLATE SPREAD /3

EXTRA BREAD (sourdough rye or wheat bread ,ciabatta') /2 | CORN WAFERS / 2

WHITE COFFEES

LARGE LATTE /13

MEGA LATTE (na wynos) /14

FLAT WHITE /10

CAPPUCCINO/ LARGE CAPPUCCINO / 10/13

ICE LATTE (espresso, ice cubes, cold milk) /13

MAPLE LATTE (latte with maple syrup) /15

* oat milk [v] + 3

* maple syrup [v] + 3

BLACK COFFEES

ESPRESSO (doppio) /8

AEROPRESS ca. 200 ml /11

KALITA ca. 400 ml /16

BATCH BREW 300 ml /13

ESPRESSO TONIC

(espresso + ice + tonic Fever Tree®+ orange) /16

LEPIEJ
PIĆ KAWĘ
NIŻ NIE

SWEETS

„WESOŁA” CHOCOLATE BROWNIE [gf] [s]

/chocolate brownie with almonds and hazelnuts/ 12

CAKES, CHEESECAKES, DESSERTS* / 9-15

/*changes daily - please ask the barista or check at the counter/

WESOŁA „FIT” CAKE** [gf] [sf] [s] [v] 12-17

/our selection of naturally gluten free cakes, without added sugar, often vegan/

*changes daily - please ask the barista or check at the counter

HOMEMADE GRANOLA BAR /with cranberry, white chocolate & almonds/ 11

COCONUT- CHERRY TAPIOCA PUDDING [v][gf]

/pudding with tapioca pearls & coconut milk, cherry jam & mint leaves/ [sf] 13

CROISSANT (served warm) /plain or with homemade „nutela” = hazelnut & chocolate

spread/ peanut butter / white chocolate & almonds spread / fruit jam/ 9

GOURMAND SET / 2 croissants + 3 homemade specialities of your choice/ 18

HOT DRINKS

LEAF TEA /brewed in a teapot ca. 500ml/ 9

/Jasmine Green Tea/ Green Tea & Fruit/ Earl Grey/ Black Ceylon Tea/ White Tea & Raspberries/ Rooibos/ Mint

HOMEMADE HOT COCOA /8

* with coconut or oat milk [v] /11

COLD DRINKS & JUICES

HOMEMADE LEMONADE 300ml / 9

/prepared daily - without sugar/

FRESH-SQUEEZED JUICE 300ml /15

Orange / Grapefruit / Mix

HOMEMADE „KOMPOT” 300ml /8

MINERAL WATER „KINGA PIENIŃSKA” /6

SMOOTHIE [v] [gf] [sf]

GREEN MONSTER /spinach, cucumber, apple, banana/ 12

MANGO /mango, orange, apple, lemon/ 12

COFFEE MILK SHAKE [v] [sf] /espresso, peanut butter, oat milk, banana, maple syrup/ 15

WINE

WHITE: ESMERALDA - MUSCATEL/ GEWÜRZTRAMINER

- VIÑA ESMERALDA / Torres/ Spain

RED WINE: PRIMITIVO PUGLIA ORGANIC

- 12 e mezzo/ Organic Primitivo Puglia IGP/ Vervaglione/ Italy

glass 125 ml/ 14

carafe 500 ml /38

bottle 750ml/ 53

PROSECCO CASA COOLER EXTRA DRY

glass 125 ml/ 9

bottle 750 ml/ 49

CRAFT BEER

[please ask the barista for recommendation]

POLISH CIDER „MIŁOŚLAWSKI”/ 12

POLISH CRAFT BEERS/ 15



🕒 OPENING HOURS:

MONDAY 7 AM – 8 PM

TUESDAY/WEDNESDAY 7 AM- 7 PM

THURSDAY/FRIDAY 7 AM- 8 PM

WEEKEND 7 AM – 8 PM

LUNCH & AFTERNOONS /FROM 12:00/ LUNCH SETS

• **SOUP & MAIN COURSE OF THE DAY***

• homemade „kompot”/ lemonade 200ml/ 24

*for the daily options please ask at the bar

• **SOUP & WHOLEMEAL WRAP**

+ homemade „kompot”/ lemonade 200ml/29-32

• **SOUP & SALAD**

+ homemade „kompot”/ lemonade 200ml/29-35

SOLO

• **SOUP OF THE DAY*** /12

• **MAIN COURSE OF THE DAY*** /19

• **WHOLEMEAL WRAP** /21-24

• **SALAD BOWL** /21-27

WHOLEMEAL WRAP + lettuce mix & your choice of:

• **ROASTED TURKEY BREAST & PICKLED CUCUMBER** /roasted turkey breast, cucumber pickled in sesame & tamari sauce, red onion, vegan mayo sauce/ 24

• **PUMPKIN HUMMUS & PEANUT TOFU** [v] /pumpkin hummus, tofu baked with peanut sauce, sautéed mushrooms in soy sauce glaze, red onion, vegan mayo/ 21

• **PICKLED RED CABBAGE & BBQ PULLED PORK** /pickled red cabbage, bbq pulled pork, peanut sauce/ 24

SALAD/POWER BOWLS

• **SALAD OF THE MONTH**

* ask barista about choices

- SELF-SERVICE - WE KINDLY ASK YOU
TO ORDER AT THE BAR-

ALL PRICES ARE IN PLN & INCLUDE VAT