

ALL DAY MENU

OUR YUMMIES

THE WINNER - toasted hunk of sourdough bread from 'Świeżo Upieczona' bakery, roasted turkey, tomato, smoked bacon, 2 fried eggs, aged Dziugas cheese, brown butter with chilli, greens, herbs, mix of seeds /29 [m]

THE HATTER - toasted hunk of sourdough bread from 'Świeżo Upieczona' bakery, 2 creamy scrambled eggs, halloumi cheese from 'Greckie Przysmaki', Portobello champignon, greens, herbal oil, herbs, mix of seeds /29 [w]

IN OUR OWN WAY - boiled pork sausage & smoked bacon from Podstolice, 2 fried eggs, homemade mango-BBQ sauce, greens, herbs, mix of seeds, served with butter & bread from 'Swieżo Upieczona' bakery (sourdough or wheat)/29 [m]

'ALMOST IN MEXICO' BURRITO - wheat tortilla filled with: rice with pepper, onion & red beans, tomatoes, corn, fresh spinach, with homemade BBQ-mango sauce & pickled turnip, greens, mix of seeds, plus source of protein: halloumi cheese [w] or roasted turkey [m] /28 [m] or [w]

'VEGAN TERROR' BURRITO - wheat tortilla filled with: roasted carrots with cumin, fresh spinach, pickled turnip, spicy peanut tofu & homemade BBQ-mango sauce, served with greens & mix of seeds /26 [v]

HELPFUL BOWL - autumn power bowl: quinoa, roasted carrots with cumin, roasted hokkaido pumpkin, homemade pickled red cabbage with ginger, basil & coriander pesto, source of protein of choice: spicy peanut tofu [v] or roasted turkey [m] /29 [v] or [m]

ALL EGGS IN ONE BASKET - simply scrambled eggs (3 free range eggs) sprinkled with chives, served with butter & bread from 'Świeżo Upieczona' bakery (wheat or sourdough) /14 [w] PS. To diversify - add whatever You like!

- **smoked bacon** from Podstolice /+5
- **boiled pork sausage** from Podstolice /+5
- **side salad** /+4
- **Portobello champignon** /+5
- **half of avocado** /+6

**SELF-SERVICE - WE KINDLY REQUEST YOU
TO ORDER AT THE BAR**

KUNG-FU TOFU - tofu scramble: fried tofu with carrots, onion, pepper & champignons, served with creamy bean-hummus & bread from 'Świeżo Upieczona' bakery (wheat or sourdough) /17 [v]

HOMEMADE BAGELS [traditional Cracovian bagels with white & black sesame seeds]

PORK NECK - roasted with herbs pork neck, aged Dziugas cheese, homemade mango-BBQ sauce, pickled cucumber, rocket /24 [m]

EGG SPREAD - egg spread with chives, butter, green cucumber, radish, lettuce /14 [w]

RAINBOW - bean hummus, homemade pickled red cabbage with ginger, fresh spinach, pickled radish, carrot, green cucumber /14 [v]

MC'EREL - mackerel spread with stewed onion, mayonnaise & mustard, pickled cucumber, rocket /19 [m]

ON & OFF - bagel with seasonal extras- ask barista or check on our blackboard*

CHOCO-MILLET PORRIDGE - creamy millet mousse with cacao powder, dark chocolate, plums, bananas, dates and coconut milk, served warm with fruits, almonds & coconut flakes /21 [v]

'LAS-VEGA'S' PORRIDGE - oat flakes boiled with oat milk, served with peanut butter, autumn pumpkin - apple mousse, raspberry - blackcurrant jam, coco-tapioca pudding & roasted almond flakes /19 [v]

TURBO PORRIDGE - oat flakes boiled with milk, served with peanut butter, homemade nutela, greek yoghurt, autumn pumpkin - apple mousse, raspberry - blackcurrant jam & roasted almond flakes /19 [w]

AUTUMN OMELET - 3 eggs, banana, homemade plum jam, vanilla cream cheese, cinnamon, homemade peanut butter, almond flakes /23 [gf][w]|please notice: waiting time is ca. 25 min because we bake each omelet especially for You|

BUTTERY BRIOCHE BREAD - homemade brioche served with vanilla cream cheese, raspberry & blackcurrant jam, roasted almond flakes & fresh seasonal fruits /21 [w]

TAPIOCA PUDDING - tapioca with coconut milk & raspberry - blackcurrant jam served with seasonal fruits /13 [v]

CROISSANT - served warm with sweet spread: homemade nutela/ white chocolate with roasted almonds/ peanut butter/ plum jam /9 [w]

GOURMAND SET - 2 croissants + 3 sweet spreads of choice: homemade nutela, white chocolate with roasted almonds, peanut butter or plum jam /18 [w]

EXTRAS [add to your breakfast or lunch whatever you like]

MEAT: smoked bacon from Podstolice /5 | Pork sausage from Podstolice (boiled) /5 | Mackerel spread /5

FREE RANGE EGG /3

HALF OF AVOCADO /6

SIDE SALAD/GREENS: lettuce, rocket, herbs, mix of seeds, herbal sauce /4

BREAD: homemade bagel /4 | wheat or sourdough bread from artisan bakery 'Świeżo Upieczona' /4

SWEET HOMEMADE SPREADS: PEANUT BUTTER / HOMEMADE NUTELA / WHITE CHOCOLATE WITH ROASTED ALMONDS / PLUM JAM /

RASPBERRY & BLACKCURRANT JAM /3

ps. Extras are not sold separately

WELCOME TO WESOŁA CAFE! WE HOPE THAT TIME SPENT IN OUR CAFE WILL BE A GREAT EXPERIENCE FOR YOU! KEEP IN MIND PLEASE, THAT WAITING TIME FOR EACH DISH IS RELATED TO THE CURRENT NUMBER OF GUESTS IN WESOŁA, AND SOMETIMES IT HAPPENS THAT IT'S VERY CROWDED HERE :) THAT'S WHY WE KINDLY ASK YOU FOR UNDERSTANDING. OUR WHOLE TEAM WORKS AT FULL SPEED WHILE SERVING AND PREPARING FRESH DISHES FOR YOU. COFFEE IS THE APPLE OF OUR EYE - ASK BARISTAS ABOUT CHOICE OF OUR SEASONAL COFFEE BEANS AND WHAT KIND OF METHOD WE USE TO BREW IT. WE MAKE OUR BAGELS TOTALLY ON OUR OWN FROM THE BEGINNING TO THE END AND OUR WHEAT AND SOURDOUGH BREAD IS DELIVERED BY OLA'S ARTISAN BAKERY- 'ŚWIEŻO UPIECZONA'. WE USE ONLY FREE RANGE EGGS, SAUSAGES AND BACON WITH CLEAN LABEL FROM GAWOR'S BUTCHER SHOP IN PODSTOLICE. ALL OF THE PRICES ARE IN PLN AND INCLUDE VAT. SERVICE IS NOT INCLUDED AND OUR TEAM REALLY LIKES TIPS :) LIST OF INGREDIENTS OF EACH DISH IS AVAILABLE ON REQUEST.

COFFEE [ask barista about choice of coffee beans]

WHITE COFFEE

all milk coffees are based on double espresso brewed using Brasil Fazenda Miaki coffee beans - roasted by local roastery 'I Love Coffee'

* oat milk for your coffee [v] /+2

LATTE ca.370 ml /15

CAPPUCCINO ca.300 ml /14

FLAT WHITE ca.150 ml /12

SMALL CAPPUCCINO ca.200 ml / 12

ICE LATTE espresso, ice cubes, cold milk /15

MAPLE LATTE latte with maple syrup /16

BLACK COFFEE

BATCH BREW OF THE WEEK 300 ml /13

ESPRESSO SINGLE ORIGIN doppio /9-12

ESPRESSO TONIC ca.350 ml /16

double espresso + ice cubes + Thomas Henry Elderflower Tonic® + bitters + orange

HAND BREW:

AEROPRESS ca.200 ml /13

KALITA ca.400 ml /18



OTHER DRINKS - HOT & COLD

GINGER-LEMON HOT DRINK - homemade brew: ginger & lemon with turmeric, honey & spicy blend, ca. 250 ml /11 [w]

CASCARA AEROPRESS - dried coffee cherries, brewed in the Aeropress, with tasting notes of mirabelle plums, apples & cherries with honeylike sweetness, ca.200 ml /13

LOOSE LEAF TEA - brewed in a 500 ml teapot /10

- **GREEN:** jasmine or with fruits
- **BLACK:** earl grey or Ceylon
- **WHITE:** with raspberries
- **ROOIBOS**
- **MINT LEAF**

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

HOMEMADE COCOA DRINK with regular milk /8 [w] or with oat milk /11 [v]

HOMEMADE LEMONADE - ca.300 ml - fruity, natural lemonade, everyday different flavour /11

FRESH-SQUEEZED JUICE - ca.300 ml - Orange, Grapefruit, Mix /15

MINERAL WATER ,KINGA PIENIŃSKA' (still/ sparkling) /6

SMOOTHIES: [v] [gf]

- **GREEN MONSTER** - spinach, banana, apple, cucumber, ice cubes /12
- **MANGO** - orange, apple, mango, lemon, ice cubes /12
- **COFFEE MILKSHAKE** - espresso, peanut butter, oat milk, maple syrup, banana, ice /15

🕒 **OPENING HOURS:**
MONDAY - THURSDAY 7:30 - 16:00
FRIDAY 7:30 - 18:00
WEEKEND 8:00 - 18:00

ALCOHOL

WHITE WINE: ESMERALDA - MOSCATEL/ GEWURZTRAMINER - 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 750 ml /53

PROSECCO CASA COOLER EXTRA DRY - glass 125 ml /9 | bottle 750 ml /49

POLISH CRAFT BEERS /15 [selection of the best polish craft beers & ciders, ask about choice]

,MIŁOSŁAWSKI' CIDER /12

SWEET TREATS

[homemade cakes, pies & desserts made with highest quality ingredients , everyday different- ask barista about choice]

'WESOŁA' CHOCOLATE BROWNIE - made with almonds & hazelnuts flour /12 [gf]

CAKES, CHEESECAKES, DESSERTS /11-15

FIT CAKE /12-17 [v][gf]

CROISSANT - served warm with sweet spread: homemade nutela/ white chocolate with roasted almonds/ peanut butter/ plum jam /9 [w]

GOURMAND SET - 2 croissants + 3 sweet spreads of choice: homemade nutela/white chocolate with roasted almonds/ peanut butter or plum jam /18 [w]

FOR THE LUNCH WE RECOMMEND OUR WHOLEMEAL WRAPS, BAGELS & POWER BOWL FROM ALL DAY MENU.