

**avo & egg** | hunk of wheat bread, homemade labneh, shakshuka, avocado, fried egg, homemade chili oil with sesame and roasted rapeseed, green leaves, herbs /w 39,-

**tahini hunk** | hunk of wheat bread, bean spread with pickled lemon and tahini, eggplant and red onion salsa, roasted capers, lemon tahini, green leaves, herbs /v 37,-

**summer cloud** | hunk of wheat bread, burrata, tomato, eggplant and red onion salsa, roasted capers, chive oil, green leaves, herbs, red pepper /w 39,-

**plate of childhood** | crafted wheat bread, whipped butter, Maldon salt, egg spread, chives, ham from Gawor, Bursztyn cheese, seasonal vegetables and fruits 37,-

**flossy egg** | fried egg, homemade labneh, chive oil, avocado, tomatoes in Olini vinegar, furikake, cucumber, sourdough rye bread, herbs /w 37,-

📁 **power bowl** | red quinoa, bean spread with pickled lemon and tahini, caramelised beetroots, mix of vegetables (cucumber, broccoli, sugar snap peas, roasted corn, spring onion, gem lettuce, arugula, dill, basil) lime-sesame dressing /v/bg 35,-

📁 **oatmeal** | cooked oats with chia seeds, flaxseed, poppy seeds and hemp seeds on a oat drink, seasonal fruits, seasonal jam, granola butter, coconut granola, with coconut yoghurt or labneh (\*choose your option) v/w/30,-

📁 **smoothie bowl** | mousse (millet groats, cherry, blackberry, coconut milk, banana, dates), amarantus, dark chocolate, granola butter, seasonal fruit /v 31,-

📁 **lazy noodles** | cottage cheese noodles on butter, bread crumbs, white chocolate and almonds spread, labneh, seasonal fruits, burnt butter/w 31,-

📁 **turkey & bacon bagel** | bagel with sesame, roasted turkey with hems, bacon from Gawor's, sundried tomatoes, red onion, arugula, mayo 34,- | + extra fried egg +4,-

📁 **egg spread bagel** | egg spread with chives, butter, cucumber, radish, arugula /w 31,-  
| + add homemade chili crunch +1,-

📁 **bajgiel wegański** | hummus z fasoli z kiszoną cytryną, marchewka pieczona w pesto bazyliowym, granat, kolendra, rukola, sos cytrynowo-tahinowy /v 31,-

**scrambled eggs** | 3 free range eggs, crafted sourdough bread: wheat / rye / mix (\*choose your bread) whipped butter, Maldon salt, seasonal vegetables /w 30,-

**tornado omelette** | omelette, chanterelles on butter with lemon thyme from JeDynie, roasted green peas, homemade chili oil with sesame, Bursztyn cheese, crafted bread w/ 39,-

**wesoła's hot bun** | buttery bun, pulled pork bbq, roasted corn, spicy chili-mayo, korean cucumber, roastead onion, cilantro 33,-

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### add ons – pimp your breakfast

- → bacon, ham, sausagges from Gawor® /9,-
- → roasted turkey or Bursztyn® cheese /7,-
- → ½ avocado with chili and Maldon salt /9,-
- → dry spread for bread /7,-
- → sweet bread spread /5,-
- → side salad with olive oil and Olini® vinegar /7,-
- → extra free range egg /4,-

v = vegan, bg\* = made from gluten free products  
(\*there is risk of cross-contamination)

# mornings

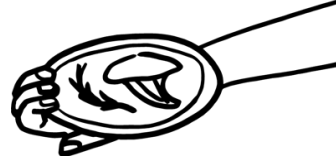
SELF SERVICE  
- PLEASE ORDER AT THE BAR

## **everytime a must-have**

**bread & butter** | quarter of wheat bread by BUKA, whipped butter, Maldon salt /w 12,-

**bread & olive oil** | quarter of wheat bread by BUKA, chive olive oil /v 12,-

## **after 12:00pm we serve:**



**burrata** | baked carrot with basil pesto, burrata, olive salsa, roasted pistachios, mix of herbs from JeDynie®/w 37,-

🛒 **lazy chanterelles** | cottage cheese noodles on butter, feta & yoghurt mousse, chanterelles on butter, roasted sugar snap peas, bread crumble on butter /w 33,-

🛒 **asian bowl** | sesame rice, fried egg, edamame, pickled red cabbage, korean cucumbers, carrot, chili-mayo sauce, (choose your protein\*) \*orange-ginger tofu/w or \*bbq pulled pork/m /29,-

🛒 **burrito BBQ** | bbq pulled pork, rice with sesame oil, avocado, roasted tomatoes, chili-mayo sauce, Pecorino cheese, gem lettuce /31,-



🛒 **burrito KungFu** | roasted orange-ginger tofu, spinach, pickled red cabbage, carrot, cilantro, peanut-lime sauce /v 31,-

🛒 **Julius Cesar salar** | gem lettuce, roasted turkey in herbs, grated egg, pickled lemon dressing, Pecorino cheese, bread coutons / 33,-

## **seasonal deser and more sweet you'll find by the counter**

**crush and crumble** | homemade labneh, fruit mousse, seasonal fruits, sweet crumble, mint, edible flowers /w 21,-

# **afternoons & evenings**

**SELF SERVICE**  
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# LEPIEJ PIĆ KAWĘ, NIŻ NIE

But if you are not drinking coffee, we have got something more for you:

## COLD BEVERAGES

<b>SMOOTHIE GREEN MONSTER</b> (300 ml)	20,-
Spinach, cucumber, apple, banana, ice	
<b>MANGO SMOOTHIE</b> (300 ml)	22,-
mango, orange, apple, lemon, ice	
<b>PRESSED JUICE NFC</b> (330 ml)	14/19,-
100% from fruits, not from concentrate apple /orange	
<b>SHROOM</b> (330 ml)	23,-
Functional drink with adaptogens → relax or power	
<b>KOMBUCHA BADDI®</b> (330 ml)	23,-
Three flavors to choose from → herbal, floral or cocktail	
<b>TONIC WITH ELDERFLOWER</b> (200 ml)	17,-
<b>BANANA AND CO. 'MILK'SHAKE</b> (300 ml)	23,-
Banana, peanut butter, oat drink, espresso, maple syrup, ice	
<b>MINERAL WATER</b> (330/700 ml)	9/19,-
Kinga Pienińska → still or sparkling	
<b>CRACOW TAP WATER</b>	0,-

## HOT BEVERAGES

<b>TEA</b> (ca. 500 ml)	19,-
The loose leaf tea from Czajnikowy.pl green / black / white with raspberry / mint / rooibos	
<b>COCOA</b> (ca. 300 ml)	18,-
cocoa blended with sugar, dissolved in foamed milk	

## BLACK COFFEE

<b>BATCH BREW OF THE WEEK</b> (300 ml)	17,-
<b>ESPRESSO SINGLE ORIGIN</b> (doppio)	15,-
<b>ESPRESSO TONIC</b> (250 ml)	28,-
Espresso doppio, ice, elderflower tonic, bitter, orange	
<b>AEROPRESS</b> (ca. 200 ml)	21,-
<b>DRIPPER</b> (ca. 400 ml)	27,-
<b>ICED FILTER COFFEE</b> (250 ml)	25,-
made by Wesola Cafe	
<b>COLD BREW</b> (By Coffee Grange) (200 ml)	23,-
guatemala san pedro la laguna washed	

*ask your barista about the recommended type of grain*



## WHITE COFFEE

choose:  
regular milk / lactose free milk / oat drink

<b>LATTE</b> (ca. 370 ml)	21,-
<b>CAPPUCCINO</b> (ca. 300 ml)	20,-
<b>FLAT WHITE</b> (ca. 150 ml)	18,-
<b>SMALL CAPPUCCINO</b> (ca. 200 ml)	18,-
<b>ICE LATTE</b> (ca. 250 ml)	21,-
espresso, ice, cold milk	
<b>MAPLE LATTE</b> (ca. 370 ml)	23,-
latte, maple syrup	
<b>NITRO COLD BREW</b> (by Hard Beans) (200 ml)	23,-
flat white   caramel latte	

*coffees are served on a double espresso*



SELF SERVICE  
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# coffee etc.

# with or without alcohol



## BEER

**CRAFT BEER** (500 ml) 23,-  
from local breweries

## BUBBLES

**PROSECCO EXTRA DRY** (125/750 ml) 19/80,-  
Casa Coller

## NATURAL WINES

 (125/750 ml)

from Naturaliści®

white

**PET-NAT** 23/115,-  
Austria - Meinklang – Burgenland  
FOAM VULKÁN (SOMLÓ)

**RIESLING** 23/115,-  
Germany – Dirrelshiem – Weingut  
Gustavshof - Rheinhessen

**CATTARATTO** 26/130,-  
Italy - Longarico - Sicily, Alcamo - Nostrale

orange

**CASEBIANCO** 28/140,-  
Wlochy - Casè Società Agricola –  
Alberto Anguissola - Emilia Romagna

## COCKTAILS AND DRINKS %

### Original recipes from GG®

**MIMOSA** (200 ml) 25,-  
Prosecco, orange juice

**APEROL SPRITZ** (180 ml) 27,-  
Aperol, Prosecco, soda

**MANGOSA** (200 ml) 25,-  
Prosecco, mango mousse

**OOPS, WHAT A DAY** (90 ml) 27,-  
Vermouth, Aperol, Prosecco, Grapefruit Bitter

**HUGO** (130 ml) 27,-  
Prosecco, elderflower syrup, lime, mint

**PEACH CANDY** (140 ml) 29,-  
Archers infused with white tea with raspberry, lemon,  
peach syrup, grapefruit bitter, foam

**BITTER KISS** (180 ml) 29,-  
Aperol, blackberry, tonic with elderflower, lemon

## WITH NO ALCOHOL

**SOUR APPLE** (160 ml) 23,-  
Apple lemon, rhubarb, foam

**SWEET PASSION** (200 ml) 27,-  
Passion fruit, vanilla, lemon, tonic with elderflower

**HEALTHY 'PROSECCO'** (150 ml) 12,-  
soda water + Olini® vinegar:  
cherry, currant, raspberry-apple

**NO-WINE** (<0,5% ABV) (125/750 ml) 22/110,-  
→ Ambijus® Clearly Confused  
→ Ambijus® Real Fantasy

# sweets

**WESOŁA CHOCOLATE BROWNIE** 13,-  
On almond flour with hazelnuts, we are baking it  
continuously since 2014

**CHEESECAKES, CAKES, DESSERTS** 13-19,-  
We bake something delicious every day, we will be  
happy to tell you what we've baked today

**CROISSANT** 13,-  
Made of puff pastry, served warm, solo or with a  
sweet spread of your choice:

→ homemade nutela  
→ white chocolate with roasted almonds  
→ peanut butter  
→ fruit mousse



SELF-SERVICE  
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