

menu

7-8.03

8 AMAZING WOMEN, 8 EXTRAORDINARY DISHES

LESSER POLAND PLATE WITH OJCÓW TROUT (m) 39

BY AGA SENDOR / Pstrąg Ojcowski
whipped bryndza cheese, Ojców trout, 2 eggs, horseradish
hollandaise sauce, fresh vegetables, herbs, bread

CHILLI SIN CARNE (w) 39

BY MONIKA ZACHARSKA-DUDEK / @monikacookingwoman
intense chilli sin carne, lime sour cream,
chips made from three kinds of cheese and nachos, herbs

GREEN AVO-HALLOUMI SLICE (w) 39

BY IZA MAYER / Wesoła Coffee & co.
slice of sourdough bread, avocado spread, grilled halloumi,
cucumber and zucchini ribbons marinated in chilli

THE FARMER'S CHOICE (w) 39

BY DARIA LATAŁA / jeDynie
2 farm eggs, roasted vegetables: leek, Brussels sprouts, beetroot,
pan-fried mushrooms, carrot "retinol" salad with sunflower seeds, herbs

TURKISH-STYLE SYRNIKI (w) 39

BY KALINA TYRKIEL / @kalinatyrkiel
savory syrniki, garlic skyr, 2 eggs, freshly pickled jalapeño, cherry
tomatoes, chilli butter, herbs

GODDESS MELT SANDWICH (m) 39

BY KAROLA MISIEWICZ / Wesoła Coffee & co.
focaccia, roasted turkey, provolone, green goddess sauce, romaine
lettuce, roasted tomato, pickled onion

WINTER OATMEAL (w) 39

BY KATI PŁACHECKA / @krakowfood.kati
oatmeal with oat milk, stewed apples with orange peel and cinnamon,
orange jam, almond butter, toasted almond flakes

DECADENCE TOAST (w) 39

BY KASIA TOMBARKIEWICZ / @kasia_nienasycone
French toast made with challah bread, Basque cream, passion fruit curd,
buckwheat popping

BY OUR BARISTAS

RASPBERRY MATCHA 25

BY IVANKA
matcha shot, lactose-free milk,
raspberry purée, ice cubes, cold foam

BANANA BREAD CAPPUCCINO 25

BY PATI
espresso shot, frothed oat milk,
banana purée, banana crumble topping

50% OF THE PROCEEDS WILL BE DONATED TO THE
KRAKÓW BRANCH OF THE WOMEN'S RIGHTS
CENTER.



coffee & co.

BLACK COFFEE

BATCH BREW (300 ml) 18
filter coffee

ESPRESSO DOPPIO 16
single origin

DRIPPER (ca. 300 ml) 27
kalita

AEROPRESS (ca. 200 ml) 21

ESPRESSO TONIC 28
classic / eldelflower

ESPRESSO ORANGE 25
orange juice, espresso

WHITE COFFEE

LATTE / ICED (ca. 340 ml) 22

CAPPUCCINO (ca. 300 ml) 21

FLAT WHITE (ca. 150 ml) 19

choose milk:
regular, lactose free, oat

WARM UP!

CINNAMON MISO (300 ml) 24
cappuccino, miso, brown sugar, Maldon
salt, mix of ginger spices

ROSEMARY HONEY (300 ml) 24
cappuccino, rosemary, honey

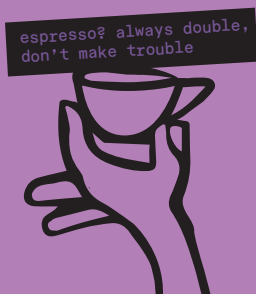
MAPLE LATTE (340 ml) 24
latte, maple syrup

COCOA (300 ml) 20
cocoa whisked with sugar, steamed milk

COCOA ORANGE VANILLA (300 ml) 24
cocoa powder, powdered cane sugar, orange juice,
orange zest, vanilla

GINGER WARM UP (340 ml) 24
lemon, honey, ginger, cloves, turmeric, mix of
autumn spices

TEA (ca. 500 ml) 19
green / black / white with raspberries / mint /
rooibos, served in a tea pot



MATCHA

MATCHA LATTE / ICE (300 ml) 22

MATCHA PINEAPPLE (300 ml) 27
pineapple juice, matcha

MATCHA ORANGE VANILLA (300 ml) 25
matcha latte, cane sugar, orange juice, orange zest,
vanilla

BEVERAGES

PRESSED JUICE 19/16/21
orange / apple / pineapple

SHROOM (330 ml) 25
functional drink with adaptogens
relax / power

KOMBUCHA BADDI (330 ml) 25
herbal / floral

LEMONADE (300 ml) 21
peach puree, sweet, sour, sparkling water

WATER (330 ml) 9
Kinga Pienińska,
sparkling / still

HEALTHY PROSECCO 0% (150 ml) 13
soda water, Olini vinegar
cherry / red currant

BEZTROSKO DRINKS 0% (120 ml) 29
Dry and fruity Nordic aperitif Franka,
classic tonic, orange

ALKO

MIMOSA / 0% (200 ml) 27
orange juice, Prosecco

APEROL SPRITZ (180 ml) 29
Aperol, soda water, Prosecco

BELLINI / 0% (200 ml) 27
peach puree, sour, Prosecco

PROSECCO / 0% (125 / 750 ml) 21/90
glass or bottle

BEER (500 ml) 25
from craft breweries

NATURAL WINE (250 ml) 39
Naturaliści x Djuice can (for 1-2 people)

white:

Riesling 2022 - Weingut Mehling - Palatynat, Germany
Knusprig 2022 - Meinklang - Burgenland, Austria

orange:

Solana 2022 - Finca Parera - Catalonia, Spain