

- THE HATTER** - toasted hunk of sourdough bread from 'Świeżo Upieczona' bakery, 2 creamy scrambled eggs, halloumi cheese from 'Greckie Przymaki', Portobello champignon, greens, herbal oil, herbs, pumpkin seeds[w]/29
- THE BABA GANOUSH** - toasted hunk of sourdough bread from 'Świeżo Upieczona' bakery, baba ganoush (creamy eggplant spread with walnuts & tahini; cumin roasted carrot, pomegranate; greens, herbal oil, cilantro, pumpkin seeds [v]/27
- AVO & EGG ON TOAST** - toasted hunk of sourdough bread from 'Świeżo Upieczona', lemon guacamole, roasted tomatoes, sunny side up egg, lime, cilantro, greens, pumpkin seeds +feta cheese from 'Greckie Przymaki' [w] or smoked bacon from Podstolice[m]/29
- PULLED PORK SWEET BUN** - sweet homemade bun filled with bbq pulled pork(150g), yellow pickled radish, pickled red cabbage, romaine lettuce, spicy peanutbutter sauce[m]/29
- BURRITO TOFU** - whole-wheat tortilla, tofu roasted in peanut sauce, cumin roasted carrot, pickled red cabbage, lettuce, peanut & lime sauce[v]/25
- BURRITO MEXICO** - whole-wheat tortilla, bbq pulled pork, multicolor pepper & red onion basmati rice, fresh cucumber, lettuce, peanut & lime sauce[m]/27
- WITHOUT BREAD - ALL IN A BOWL** - 2 scrambled eggs, multicolor pepper & red onion basmati rice, avocado, cumin roasted carrot, roasted turkey breast [m] or Halloumi cheese [w][gf]/29
- WITHOUT BREAD - VEGAN RAINBOW BOWL** - tofu roasted in peanut sauce, basil hummus, avocado, multicolor pepper & red onion basmati rice, cumin roasted carrot [v]/29

SOFT SCRAMBLED EGGS - simply scrambled eggs made on butter(3 free range eggs) sprinkled with chives, served with bread from 'Świeżo Upieczona' bakery (wheat sourdough) and the butter[w] /16

+ add whatever You like!

- **smoked bacon** from Podstolice /+5
- **half of avocado** /+6
- **Portobello champignon** /+5
- **side salad or bread spread** /+4

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

HOMEMADE BAGELS



[traditional bagels with white & black sesame seeds made by us daily]

- EGG SPREAD** - egg spread with chives, butter, green cucumber, radish, rocket[w]/18
- TURKEY-BACON** - roasted turkey breast, smakoed bacon from Podstolice, sundried tomatoe, red onion, mayonnaise, rocket[m] /21 + additional sunny side up egg /24
- MACKEREL** - smoked mackerel spread with onion, pickled cucumber, rocket [m]/21
- HUMMUS** - basil hummus, roasted tomatoes, red onion, rocket [v]/18
- ON & OFF** - bagel with seasonal extras - ask barista or check on our blackboard*

LAS-VEGA'S' PORRIDGE* - oat flakes boiled with oat milk, served with peanut butter, homemade raspberry-blackcurrant jam, coco-tapioca pudding & roasted almond flakes[v][sf] /19 [*the porridge is served only on weekdays]

TURBO PORRIDGE* - oat flakes boiled with milk, served with peanut butter, homemade nutela, greek yoghurt, raspberry - blackcurrant jam & roasted almond flakes[w]/19 [*the porridge is served only on weekdays]

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

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

CHOCOLATE-PLUM MILLET - creamy millet cooked in oat milk with cocoa, plums, dates & banana; served warm with fresh fruit & almonds flakes [v][gf][sf]/21

EXTRAS [add to your breakfast or brunch whatever you like] -> Extras are not sold separately!

- SMOKED BACON** from Podstolice/5 | **ROASTED TURKEY BREAST**/5 | **EGG** (free range)/3 | **FETA CHEESE**/5 | **BREAD SPREAD**/4
HALF OF AVOCADO /6 | **SIDE SALAD/GREENS**: lettuce, rocket, herbs, mix of seeds, herbal sauce/4
HOMEMADE BAGEL /4 | **BREAD** (wheat-sourdough bread from artisan bakery 'Świeżo Upieczona')/4 | **CORN WAFFLES** [gf]/4
SWEET HOMEMADE SPREADS: PEANUT BUTTER/ NUTELA / WHITE CHOCOLATE WITH ALMONDS / RASPBERRY-BLACKCURRANT JAM/4

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. WHEN SOMETHING GOES WRONG - PLEASE LET US KNOW, SO WE CAN FIND A SATISFYING SOLUTION.

- dishes signed with this icon, we can pack for take away :) | [*the porridge is served only on weekdays]

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 /12

ESPRESSO TONIC ca.350 ml /18

double espresso + ice cubes + Elderflower Tonic + bitters + orange

AEROPRESS ca.200 ml /13

DRIPPER ca.400 ml /18



HAND BREW METHODS

OTHER DRINKS - COLD & HOT

COLD HOMEMADE LEMONADE - fruity, natural lemonade, everyday different flavour, served on ice, ca.300 ml /13

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

SMOOTHIES [v][gf][sf]

• **GREEN MONSTER** - spinach, banana, apple, cucumber, ice cubes /14

• **MANGO** - orange, apple, mango, lemon, ice cubes /14

COFFEE MILKSHAKE - espresso, peanut butter, oat milk, maple syrup, banana, ice /16

FRESH-SQUEEZED JUICE - Orange, Grapefruit, Mix, ca.300 ml /16

LOOSE LEAF TEA - brewed in a 500 ml teapot /12

• **GREEN:** jasmine or with fruits

• **BLACK:** earl grey or Ceylon

• **WHITE:** with raspberries

• **ROOIBOS**

• **MINT LEAF**

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🕒 OPENING HOURS:

EVERY DAY 8:00-16:00

HOT! **HOT GINGER & LEMON DRINK** - ginger-lemon infusion with turmeric, cinnamon, cardamon & honey 300ml[w]/13

HOMEMADE HOT COCOA DRINK - ca.300 ml with regular milk [w]/11 or with oat milk [v]/13

ALCOHOL (%)

glass 125 ml /14 | bottle 750 ml /59

WHITE WINE: ESMERALDA - MOSCATEL/ GEWURZTRAMINER - VIÑA ESMERALDA / Torres/ Spain

RED WINE: PRIMITIVO PUGLIA ORGANIC - 12 e mezzo/ Organic Primitivo Puglia IGP/ Vervaglione/ Italy

PROSECCO CASA COOLER EXTRA DRY - glass 125 ml /11 | bottle 750 ml /57

POLISH CRAFT BEERS /15 or **POLISH CIDER ,MIŁOSŁAWSKI'** /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 [gf]/12

CAKES, CHEESECAKES, DESSERTS /11-15

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

CHOCO MILLET DESERT - millet cocoa-plum pudding, fruit mousse, fruit [v][gf][sf]/15

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

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

HIT! **'NADZIANA'** - sweet homemade buttery bun, filled with blackcurrants & white chocolate mousse with crumple topping[w] /12

EXPLANATION OF ABBREVIATIONS: [v]= VEGAN | [w]= WEGETARIAN | [m] = MEAT | [gf]= GLUTEN FREE | [sf]= SUGAR FREE

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