

ALL DAY MENU



TOASTED SLICE of sourdough bread

thick-sliced toasted sourdough bread from 'Świeżo Upieczona' bakery, served with side salad & herbal oil:

HELLO MASHROOMS - 2 creamy scrambled eggs, Greek Halloumi cheese, mushrooms sauteed with onion & thyme, herbs [w] /34

AVO & EGG - lemon guacamole, carrot lox with nori, sunny side up egg, coriander leafs [w] /29

p.s. try it with an extra bacon [m] /+6

VEGAN HEAVEN - creamy white bean dip with tahini, mushrooms sauteed with onion & thyme, savoy cabbage with roasted hazelnuts [v] /29

BURRITO

whole-wheat tortilla, choose Your favorite:

RAINBOW - tofu baked in thyme & lime, guacamole, carrot lox with nori, mung sprouts, coriander leafs, green onion, chili-vegan-mayo sauce [v] /29

EL BANDIDO - bbq pulled pork, basmati rice, caponata with black bean & capers, „dziugas” cheese, romaine lettuce, chili-vegan-mayo sauce [m] /29

FALAFEL - baked falafels, guacamole, fresh carrot, savoy cabbage with roasted hazelnuts [, romaine lettuce, mango-vegan-mayo sauce [v] /29

BUDDAH BOWL

yummy, balanced bowl full of healthy, filling food [gf]:

HIPPIE - quinoa with herbs & dates, fresh carrot, mushrooms sauteed with onion & thyme, beetroot hummus, avocado, roasted almonds, herbs, baked falafels or lime tofu [v] or pulled pork [m] - served cold /31

GODDESS - basmati rice, caponata with black bean & capers, bbq pulled pork, „dziugas” cheese [m] - served warm /29


NOT SO ORDINARY

classic but made our way :)

SOFT SCRAMBLED EGGS - scrambled eggs made on butter (3 free range eggs) sprinkled with chives, served with bread from 'Świeżo Upieczona' bakery (wheat sourdough) & the butter [w] /19

+ add whatever You like!

- **smoked bacon** /+6
- **mushrooms sauteed with onion & thyme** /+6
- half of **avocado** /+7
- **bread spread** or **side salad** /+5

ROYAL PORRIDGE* - oat flakes boiled with bio oat milk, served with peanut butter, homemade raspberry-blackcurrant jam, caramelised oranges, homemade granola & soy yoghurt [v] or greek yoghurt [w] /23 (*the porridge is served only on weekdays) 

BAGEL

we make our bagels totally on our own from the beginning to the end & we're seasoning them with black & white sesame: choose your filling

CLASIC EGG - egg spread with chives, fresh cucumber, radish, rocket [w] /19

EGG TWIST - egg spread, carrot & cucumber pickles, mung sprouts, coriander leafs, green onion, spicy chilli-vegan-mayo sauce [w] /21

TURKEY & BACON - roasted turkey breast, smakoed bacon from Podstolice, sundried tomatoe, red onion, mayonnaise, rocket [m] /25 + additional sunny side up egg /29

MACKEREL - smoked mackerel spread with onion, pickled cucumber, rocket [m] /25

HUMMUS & TOFU - beetroot hummus, tofu baked in lime & thyme, savoy cabbage with roasted hazelnuts [v] /23

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

STILL WANT MORE?

BBQ PULLED PORK SWEET BUN - sweet homemade bun filled with bbq pulled pork(150g), grated „dziugas” cheese, sauerkraut & spicy chili-vegan-mayo sauce [m] /29


GOURMAND SET - 2 croissants + 3 sweet spreads of your choice: homemade nutela, white chocolate with roasted almonds, peanut butter or homemade raspberry-blackcurrant jam [w] /27

SELF-SERVICE

- WE KINDLY REQUEST YOU TO ORDER AT THE BAR -

EXPLANATION OF ABBREVIATIONS IN OUR MENU:

[v] = vegan [w] = vegetarian [m] = meat [gf] = gluten-free

 = this icon means that we can pack the dish for take away

EXTRAS

- add to your breakfast or brunch whatever you like
please note that extras are not sold separately

SMOKED BACON from Podstolice /6

ROASTED TURKEY BREAST or **BBQ PULLED PORK** /6

TOFU baked in lime & thyme or **FALAFELS** /6

EGG (free range) /4

BREAD SPREAD egg spread/ white bin dip / beetroot hummus /5

HALF OF AVOCADO /7

SIDE SALAD: romaine lettuce, rocket, herbs, carrot, herbal sauce /5

HOMEMADE BAGEL /4

BREAD: wheat-sourdough bread from artisan bakery /4

CORN WAFFLES /4

SWEET SPREADS: homemade nutela or white chocolate with almonds /5
peanut butter or raspberry-blackcurrant jam /4

MAPLE SYRUP | HONEY | BUTTER /4

COFFEE [ask barista about choice of coffee beans]

WHITE COFFEE

all milk coffees are based on double espresso brewed using Brasil Fazenda Miaki

LATTE ca.370 ml /16

CAPPUCCINO ca.300 ml /15

FLAT WHITE ca.150 ml /13

SMALL CAPPUCCINO ca.200 ml /13

ICE LATTE espresso, ice cubes, cold milk /16

MAPLE LATTE latte with maple syrup /19

*oat milk for your coffee [v] /+3 ** lactose free /+1

BLACK COFFEE

BATCH BREW OF THE WEEK 300 ml /14

ESPRESSO SINGLE ORIGIN doppio /12

ESPRESSO TONIC ca.350 ml (served cold) /23

double espresso, ice cubes, Elderflower Tonic + bitters + oranges

HAND BREW METHODS

--- **AEROPRESS** ca.200 ml /15

--- **DRIPPER** ca.400 ml /21

LEPIEJ
PIĆ KAWĘ
NIŻ NIE

LOOSE LEAF TEA

brewed in a 500 ml teapot /12

GREEN jasmine or with fruit

BLACK Earl Grey or Ceylon

WHITE with raspberries

ROOIBOS

MINT LEAF

HOT COCOA DRINK

Cocoa with sugar, melted in foamed cow milk

ca. 300 ml [w] /12

or made with bio oat milk [v] /15

COLD BEVERAGES

HOMEMADE LEMONADE - fruity, natural lemonade, everyday different flavour, served on ice, ca.300 ml /15

MINERAL BOTTLED WATER ,KINGA PIENIŃSKA' - sparkling or still - 330 ml /7



ON & OFF SIGNATURE DRINK

- ask barista or check the blackboard

SMOOTHIE & JUICE [v]

freshly made to Your order

GREEN MONSTER - spinach, cucumber, apple, banana, ice cubes /16

MANGO - mango, orange, apple, lime, ice cubes /16

MILKSHAKE BANANA - banana, peanut butter, oat milk, double espresso, maple syrup, ice cubes /18

FRESHLY SQUEEZED JUICE - orange | grapefruit | mix | ca.300 ml /18

ALCOHOL & BUBBLES

PROSECCO CASA COOLER EXTRA DRY

- glass 125 ml /15 | bottle 750 ml /75

MIMOSA COCKTAIL - Prosecco, freshly squeezed orange juice - 130 ml /19

MANGOSA COCKTAIL - Prosecco, mango mousse - 130 ml /19

WHITE WINE | RED WINE - ask barista for the recommendation

POLISH CRAFT BEAR /17

SWEET TREATS

[homemade cakes & desserts, everyday different - ask barista about choice]

'WESOŁA' CHOCOLATE BROWNIE - made with almonds & hazelnuts flour [gf] /13

CHEESECAKES, CAKES, DESSERTS /13 - 19

CROISSANT [w] - served warm with sweet spread: homemade nutela/ white chocolate with roasted almonds/ peanut butter/ homemade jam /13

GOURMAND SET [w] - 2 croissants + 3 sweet spreads of choice: homemade nutela/white chocolate with roasted almonds/ peanut butter or homemade jam /27

SELF-SERVICE

- WE KINDLY REQUEST YOU TO ORDER AT THE BAR -

OPENING HOURS:
DAILY 8:00-16:00

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 :)