



MAIN COURSES

BLACK TAGLIOLINI 59

The star of the show is a fillet of sea trout in a reasonable amount of wine-butter sauce with pickled garlic, chilli and honey.

The fish rests on homemade tagliolini pasta, with the addition of cuttlefish ink, parsley, lime and caper chips.

RISOTTO /W, GF 44

Green pea risotto with mint and Italian cheeses – delicate ricotta and expressive gorgonzola.

The dish is intensified by herbal oil, nigella seeds, roasted tomatoes, and we've topped it off with a touch of rocket.

CHICKEN TENDERLOINS 49

Spring on a plate!

Juicy grilled chicken drenched in a light wine-butter-cream sauce with young Polish potatoes in their skins and crispy green asparagus beans.

STIR FRY 54

This is our interpretation of this classic – udon noodles bathed in our original soy and fermented chilli peppers sauce, marinated chicken thigh fillet in tempura batter and crispy asparagus beans, pak choi, oyster mushrooms, peanuts, sesame and a lemon fennel salad.

Sweet, sour, slightly spicy.

CURRY /V, GF 44

A colourful green curry with a whole lot of young greens, caramelised young carrot with gochugaru, marinated shimeji mushrooms, sesame and lemon basmati rice.

Slightly spicy!

BOTWINKA /W, GF* 32

Back to the roots. Classic Polish "botwinka" beetroot soup with pickled egg, potato slices, sweet cream and dill. In accordance with tradition – served with rye bread.

PICANHA SANDWICH /GF* 42

The long-awaited return of our bestseller from last season!

Picanha beef marinated for 4 days in olive oil and herbs, served in an artisan baguette with romaine lettuce, raspberry tomato, red onion, fresh cucumber and homemade mayo.

AOK BURGER 42

Our original bun, chicken in tempura and spicy-vinegar Louisiana glaze, homemade wasabi mayo, pickles in vinegar, romaine lettuce, roasted onion. The cherry on top in this case is an onion ring on the burger top.

Here's the new AOK burger.

BURGER CLASSIC (100% BEEF) /GF* 39

Homemade butter bun sprinkled with sesame, original burger sauce, raspberry tomato, romaine lettuce, lightly salted cucumber, pickled onion and a 150-gram burger from beef rib. Just a classic, what more can we write?

VEGGIE BURGER (BEETROOT) /W 39

Vegetarian version of the classic burger, where beef is replaced by a juicy and red beetroot burger. Inside sweet raspberry tomato, crispy red onion, romaine lettuce and lightly salted cucumber.

All this in our original butter bun with sesame seeds.

SEASONAL SOUP 22

Something new every week!

PLATES TO SHARE

PASTES /V, GF* 49

A set of homemade pastes – hummus, muhammara, baba ghanoush, and additions – spicy oil, balsamic, parsley, garlic, capers and olives.

We serve the pastes with a sliced craft baguette. Excellent as a starter for two.

KOFTA 44

Lamb, beef and bulgur shish kebabs, served with caramelised young carrot in gochugaru. Dip the koftas in a feta and garlic sauce.

We recommend combining with other plates.

FLATBREAD & SALAD /W 49

Our idea for a salad – delicious, buttery "podplomyk", stack of herbs, green oil, matured cheese, garlic sauce with feta and grilled padron peppers.

It works as a standalone dish, especially when you feel like something light.

SAMOSAS /W 37

Delicate dumplings with spinach, feta and gochugaru. They proudly lie on the plate next to a green salad with mint and broad beans, with a grapefruit dressing twist. Served with an intense garlic and feta cheese dip.

SLIDER SMASH BURGERS 44

Mini smash burgers (100% beef) with raspberry tomato, original burger sauce, romaine lettuce and onion rings.

Can be combined with any of the plates or order with fries and have three small burgers instead of a classic one.

CEVICHE /GF 39

Chopped, marinated sea trout with a raspberry tomato and kohlrabi salsa. Finely chopped green cucumber and peperoni pepper. In this small bowl, you'll find noticeable citrus notes of lime, as well as roasted capers and coriander. The perfect starter.

WINE PLATE /W, GF* 59

Homemade vegetable pastes, feta and garlic dip, matured Polish "Bursztyn" cheese, ricotta, vegetable sticks, pickles, mozzarella, walnuts, grape, artisan rye bread, roasted pepper. Wine bottle not included.

DESSERTS

LEMON TIRAMISU 33

An Italian classic strengthened with Polish lemon liqueur and lemon curd cream, sprinkled with fresh fruits.

CAKE OF THE DAY 16

Please ask our staff about the currently available cake.

SIDES

FRIES 18

BACON / CHEESE / JALAPENO FOR THE BURGER 7

BASKET OF BREAD WITH BUTTER & SEA SALT 16

MIXED SALADS WITH GRAPEFRUIT DRESSING 16

HOMEMADE FLATBREAD 16

KRAKOW PRETZEL WITH SALAMI 23

KRAKOW PRETZEL WITH SPINACH 23

EXTRA SAUCE 5

OPENING HOURS

We serve breakfast during the week from 9:00 a.m. to 1:00 p.m., on saturday and sunday from 9:00 a.m. to 2:00 p.m.

The main card is served during the week from 1:15 p.m. to 10:00 p.m., on saturday and sunday from 2:15 p.m. to 10:00 p.m.

SERVICE

Tips are not included in the price. For groups of 6 or more, a waiter service is added amounting to 10% of the bill.

MENU DESIGNATIONS

w vegetarian
v vegan
GF gluten-free
GF* gluten-free option available
GF, GF* possible presence of trace amounts of gluten

ALLERGENS

List of allergens and photos of dishes available by scanning the QR code.