



## MAIN COURSES

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<b>PICANHA</b> 49	Roast beef in dark beer and tomatoes, served with smoked lazy dumplings, crispy brussels sprouts, and a potato crust. Perfect comfort food for chilly days.	<b>ŻUR-RAMEN</b> 33	Japanese ramen meets Polish "Żur" – smoked kombu broth, sourdough, ramen noodles, wakame seaweed, pickled egg yolk, roast beef, regional bacon chips, and delicious smoked lardons.
<b>FETTUCCHINE /W</b> 44	Our homemade pasta with a delicate and creamy porcini velouté, subtle stracciatella, tenderstem broccoli, and a touch of pickled mustard seeds for a flavour twist.	<b>BURGER AOK</b> 41	Panko-breaded chicken tenderloins, homemade kimchi, pickled daikon, crispy onions, honey-gochujang mayo, and of course, an onion ring. The one and only – Burger AOK.
<b>ARANCINI /W, GF</b> 42	Crispy on the outside, purple on the inside. Our arancini are served with caramelised pumpkin sauce, red chicory, kale chips, and roasted king oyster mushrooms.	<b>PULLED JACKFRUIT BBQ /V, GF*</b> 41	A sandwich with pulled jackfruit in BBQ sauce with smoky mayo, crispy mushroom chips, romaine lettuce, red onion, and wakame seaweed. Available with fries or a salad.
<b>TENDERLOINS</b> 49	Defy autumn with our chicken tenderloins. Marinated in harissa, drizzled with a mild cider-butter sauce, accompanied by pearl couscous with ricotta, caramelised peach, and greens.	<b>CLASSIC BURGER</b> 39	150g beef rib burger, romaine lettuce, tomato, pickled cucumber, red onion, homemade mayo, and honey mustard. All in our signature buttery bun. *in the gluten-free version, served in bread.
<b>RAVIOLI</b> 44	A fusion of Italian and Eastern Polish cuisine, we present ravioli with regional bacon, smoked cottage cheese, and pearl barley, complemented by a truffle-sage sauce, caramelised shallots, and nuts.	<b>VEGGIE BURGER /W</b> 39	A vegetarian version of the classic burger, where the beef is replaced by a juicy red beet burger and smoked cottage cheese.
<b>STIR FRY /V</b> 49	New season, new stir fry. This time we offer udon noodles in a spicy fermented black bean sauce. Accompanied by smoked tofu, green beans, broccoli, roasted shimeji mushrooms, peanuts, and a wakame seaweed salad.	<b>SEASONAL SOUP /W</b> 22	Something new every week!

## PLATES TO SHARE

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<b>TATAR /GF*</b> 34	Chopped beef with pickled egg yolk, pickled mustard seeds, pear, smoked lard, caper salsa, finely chopped cucumber, and onion. Served with focaccia.	<b>AWANTURKI /GF*</b> 27	Smoked mackerel and horseradish spread on our homemade wheat-rye bread with parsley-caper salsa.
<b>FUCZKI /W</b> 26	Savory pancakes made from sauerkraut, with nigella seeds and spring onions, served with smoked cottage cheese cream.	<b>KASZANKA WITH CURRY</b> 29	Black pudding in panko, curry, lime, chili oil, pickled mustard seeds, and coriander – a Polish classic with an oriental twist.
<b>SPREADS /V, GF*</b> 46	A set of homemade spreads – sweet potato and chili hummus, muhammara, pumpkin pesto, with extras: spicy oil, oyster mushroom chips, coriander, lime, and homemade bread.	<b>SLIDERS</b> 44	Mini smash burgers (100% beef) with cheese sauce, onion confit, lettuce, pickled cucumber, and onion rings. Available with fries.
<b>WINE PLATE /W, GF*</b> 49	Pumpkin pesto, focaccia, "Koryciński" cheese, kalamata olives, pickled artichokes, kale chips.		

## DESSERTS

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<b>RICE &amp; APPLE /V, GF*</b> 29	Cakes a'la Japanese mochi, but filled with childhood favourites - apple and cinnamon. Served with blueberry sauce.
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<b>CIASTO DNIA /W</b> 17	Please ask our staff for the currently available cake.
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## SIDES

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<b>FRIES</b> 18
<b>BACON / CHEESE / JALAPENO FOR THE BURGER</b> 7
<b>BASKET OF BREAD WITH BUTTER &amp; SEA SALT</b> 16
<b>MIXED SALADS WITH GRAPEFRUIT DRESSING</b> 16
<b>KRAKOW PRETZEL WITH SALAMI</b> 24
<b>KRAKOW PRETZEL WITH SPINACH</b> 24
<b>EXTRA SAUCE</b> 5

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## 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.