

STARTERS

Tuna with coriander mayonnaise and cucumber	47 pln
Sea trout with kimchi, yuzu dressing and soy sauce	35 pln
Beef tartar with mustard, lovage and pickles	42 pln
Pork rib with peanut and chili	39 pln

TAPAS MENU

Seared foie gras	48 pln
Olives marinated in herbs	12 pln
„de Padron” Spanish peppers	21 pln
Chorizo sandwich	25 pln
Prawns in piri piri sauce	35 pln
Galician style Octopus	39 pln

Cheese

Pecorino / Manchego curado / Gruyère	38,- / 100g
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Meats

Bresaola / Salami Ventricina / Lonza Stagionata	42,- / 100g
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Joselito Ham Iberico Bellota	85,- / 100g
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SOUPS

Avocados and green peppers chilled soup with sesame seeds	25 pln
Tomato consommé with San Daniele ham and crème fraîche	33 pln

PASTA

Pasta linguine with vacche rosse parmesan and truffle	65 pln
Seared prawns with linguine and chili	46 pln

SALAD

Salad with octopus and fava beans	43 pln
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MAIN DISH

Pork cheek with smoked sweetbreads and potato gratin	65 pln
Roasted lamb loin with Jerusalem artichoke puree and cherry	89 pln
Kingfish with parsnip puree and kaffir leaf	87 pln
Grilled turbot with new potatoes and spinach	95 pln

STEAKS

rib eye Hereford Steak – Poland	35 pln / 100g
beef tenderloin Hereford – Poland	50 pln / 100g
sirloin Wagyu - Kobe style	120 pln / 100g
rib eye Wagyu - Kobe style	120 pln / 100g

Dear Guests, please let us know about any allergies
Dear Guests, we add 12,5% service for a table more than 4 people

