

# non/meat

## breakfast

- 1. NEIGHBORHOOD BREAKFAST** 36 pln  
sourdough toast from Nowy Chleb, avocado, scrambled eggs, sautéed mushrooms, cranberry-jalapeno jam, roasted cocktail tomatoes, labneh cheese
- 2. DUTCH BRIOSCHE** 32 pln  
Buttered toast with cranberry-jalapeno jam and baked cheddar cheese, mushrooms, soft-boiled egg, Dutch sauce, pickled mango, pickled turnip, rucola salad)
- 3. CROQUE MADAME IN TRUFFLE** 35 pln  
double toast with truffle paste, baked under a layer of bechamel and cheese, sunny-side-up egg, salad
- 4. SHAKSHUKA**  
two eggs in an aromatic, hot tomato paste /400g/ with peppers, onions, fresh cilantro and parsley, served with pita bread  
- classic 30 pln  
- with feta cheese 35 pln  
- with oyster mushrooms, labneh, and almonds 38 pln

## appetizers / hummus - Plates Perfect for sharing

- 1. BIG VEG MEZZE** 50 pln  
falafel (4 pieces), classic hummus, date hummus, Arabic pickles, Moroccan carrot, pearl couscous, grilled halloumi, olives, aioli sauce, mango sauce, pita bread
- 2. MIDDLE EASTERN DIRTY FRIES** 34 pln  
fries /150g/, oyster mushroom bites /75g/, cheddar cheese, crispy pita, pickled onions, tzatziki sauce, mango and tahini, sesame seeds, pomegranate, herb mix
- 3. CLASSIC HUMMUS WITH GRILLED VEGETABLES** 28 pln  
chickpea paste /180g/, grilled bell peppers, zucchini, eggplant, olive oil, herb mix, pomegranate
- 4. CLASSIC HUMMUS WITH FALAFEL** 30 pln  
chickpea paste /180g/, 4 falafel patties, tahini and mango sauce, olive oil, herb mix, pomegranate
- 5. DATE HUMMUS WITH EGGPLANT IN SOY AND HONEY SAUCE** 30 pln  
chickpea paste with dates /180g/, eggplant stewed in soy and honey sauce

**soup of the day** - /250ml/ 16 pln

## main dishes / street food:

- 1. POWER BUDDHA BOWL** 40 pln  
two types of hummus, mixed greens, pickles, olives, falafel 4 psc., black lentils, Moroccan carrot, cucumber, fresh mango, pickled fennel, tahini and mango sauce, pomegranate, herb mix
- 2. BAKED EGGPLANT WITH SOYA, MOROCCAN COUSCOUS, AND LABNEH** 38 pln  
miso-glazed eggplant, soy curls in tomato sauce /140g/, pearl couscous, turmeric, apricot, zucchini, bell pepper, labneh, almonds flakes, sesame, pita bread
- 3. FALAFEL PITA** 30 pln  
pita bread, 4 fried chickpea patties, hummus, pickles, tzatziki sauce, mango and tahini sauce, tomato, mixed greens, onion, pomegranate, herb mix  
+fries 8pln  
+sweet potato fries 15pln
- 4. SABIH PITA** 30 pln  
pita bread, grilled eggplant, hard-boiled egg, hummus, mixed greens, tomato, onion, tahini and mango sauce, pomegranate, herb mix  
+fries 8pln  
+sweet potato fries 15pln
- 5. HALLOUMI BURGER WITH FRIES** 48 pln  
buttered bun, grilled Cypriot cheese /100g/, grilled vegetables, pickles, mixed greens, pomegranate molasses, mango sauce, aioli sauce, pomegranate, herb mix  
change for sweet potato fries +10pln
- 6. BEYOND BURGER WITH FRIES** 52 pln  
"Butter" bun, plant-based burger with the taste and scent of beef /113g/, vegan mayo, mixed greens, onion, tomato, pickled cucumber, ketchup  
+ extra cheese 3pln  
change for sweet potato fries +10pln

## sides

1. Fresh Potato Fries with Za'atar /200g/ 12 pln
2. Sweet Potato Fries with Aioli /150g/ 18 pln
3. Vegetable Sticks /150g/ 8 pln
4. Pita Bread 5 pln
5. Pickles 10 pln
6. Falafel Patties /4 pieces/ 12 pln
7. Mixed Greens with Dressing 10 pln
8. Grilled Halloumi /100g/ 16pln
9. Sauces: Harissa (Spicy), Mango, Aioli, Tzatziki, Soy Mayo 5 pln
10. Ketchup 4 pln
11. Hummus to-go 500ml  
- Classic 30 pln  
- Date 35 pln

## breakfast

- 1. NEIGHBORHOOD BREAKFAST** 39 pln  
sourdough toast from Nowy Chleb, avocado, scrambled eggs, sautéed mushrooms, candied bacon, roasted cocktail tomatoes, cranberry-jalapeno jam
- 2. CROQUE MADAME IN BEEF** 39 pln  
double toast with slow-roasted beef, baked under a layer of bechamel and cheese, sunny-side-up egg, salad
- 3. PITA WITH BACON** 34 pln  
grilled bacon - 5 slices, pita bread, maple syrup, mixed greens, tomato, onion, tahini
- 4. SHAKSHUKA**  
two eggs in an aromatic, hot tomato paste /400g/ with peppers, onions, fresh cilantro and parsley, served with pita bread  
- with meatballs /120g/ 40 pln  
- with Merquez lamb sausage /60g/ 38 pln  
- with pulled beef /60g/, labneh and almonds 40 pln

## appetizers / hummus - Plates Perfect for sharing

- 1. BIG MEAT MEZZE** 54 pln  
grilled Moroccan beef meatballs /120g/, Merguez sausage /50g/, classic hummus, date hummus, Arabic pickles, Moroccan carrot, pearl couscous, olives, aioli sauce, mango sauce, pita bread
- 2. MIDDLE EASTERN DIRTY FRIES WITH PULLED BEEF** 34 pln  
fries /150g/, pulled beef /60g/, cheddar cheese, crispy pita, pickled onions, tzatziki sauce, mango and tahini, sesame seeds, pomegranate, herb mix
- 3. CLASSIC HUMMUS WITH MOROCCAN MEATBALLS** 33 pln  
chickpea paste /180g/, beef meatballs /120g/, tahini and mango sauce, olive oil, herb mix, pomegranate
- 4. SPICY HUMMUS WITH GROUND LAMB, MINT AND POMEGRANATE** 35 pln  
chickpea paste with harissa /180g/, ground lamb /80g/, mint, olive oil, pomegranate
- 5. CLASSIC HUMMUS WITH PULLED BEEF** 33 pln  
chickpea paste /180g/, slow-roasted beef in Arabic spices /60g/, tahini sauce, olive oil, marinated onion, herb mix, pomegranate

**soup of the day** - /250ml/ 16 pln

# meat

## main dishes / street food

- 1. POWER BUDDHA BOWL** 46 pln  
two types of hummus, mixed greens, pickles, olives, grilled Moroccan beef meatballs /120g/, black lentils, Moroccan carrot, cucumber, fresh mango, pickled fennel, tahini and mango sauce, pomegranate, herb mix
- 2. BAKED EGGPLANT WITH BEEF, MOROCCAN COUSCOUS AND LABNEH** 40 pln  
Miso-glazed eggplant, beef in tomato sauce /140g/, pearl couscous, turmeric, apricot, zucchini, bell pepper, labneh, almonds flakes, sesame, pita bread
- 3. PITA WITH MEATBALLS** 38 pln  
pita bread, grilled Moroccan beef meatballs /120g/, hummus, mixed greens, pickles, tzatziki sauce, tahini and mango sauce, pomegranate, herb mix  
+fries 8pln  
+sweet potato fries 15pln
- 4. SABIH WITH LAMB** 40 pln  
ground lamb /80g/, pita bread, grilled eggplant, mixed greens, tomato, onion, hard-boiled egg, tahini and mango sauce, pomegranate, herb mix  
+fries 8pln  
+sweet potato fries 15pln
- 5. PITA WITH PULLED BEEF** 42 pln  
pita bread, slow-roasted beef /100g/, coleslaw, mixed greens, marinated onion, pickled cucumber, tahini sauce, pomegranate, herb mix  
+fries 8pln  
+sweet potato fries 15pln
- 6. KOFTA BURGER WITH FRIES** 46 pln  
Butter bun, beef kofta burger /150g/, grilled vegetables, mixed greens, pickles, mango sauce, aioli sauce, pomegranate, herb mix  
+ extra cheese 3pln  
change for sweet potato fries +10pln

## desserts

Cheesecake? Vegan brownie? Baklava?  
Check what we have in the display

- A list of allergens is available at the bar.
- We use free-range eggs from a trusted supplier.
- Most of our vegetarian dishes can be made vegan - just let us know.
- Each takeaway container costs 2 PLN or more (you can bring your own to help us to reduce waste)
- Make conscious choices, don't waste food and smile!
- For reservations of 6 or more people we charge a 10% service fee and do not split the bill.
- This menu is not a legally binding offer.



## Non/alcoholic

### our lemonades

**Classic Lemonade**  
- glass 400 ml **16 pln**  
- jug 1300 ml **36 pln**

**Hibiscus and Rosemary Lemonade**  
- glass 400 ml **18 pln**  
- jug 1300 ml **38 pln**

**Rainbow Lemonade**  
lemonade made from butterfly pea flower, which magically changes its color  
- glass 400 ml **18 pln**  
- jug 1300 ml **38 pln**

### other beverages...

**Freshly Squeezed Juice** glass 400 ml **18 pln**  
- Orange  
- Orange-Grapefruit

**Shroom** bottle 330ml **20 pln**  
drink based on functional mushrooms  
power / relax

**Fritz Cola** bottle 330 ml **15 pln**  
Cola / Zero Cola / and more...

**Mio Mio** bottle 500 ml **18 pln**  
Banana / Ginger / Classic / Zero Classic

**Mate Mate** bottle 500 ml **18 pln**  
Hemp / Classic / Peach + Lemon Grass

**Filtered Water** Served with Mint and Lemon  
- glass 400 ml **6 pln**  
- jug 1300 ml **15 pln**

### non-alcoholic cocktails

**Flora** **28 pln**  
Martini Floreale, rose and hawthorn essence, lemon juice, syrup, sparkling water, rose petals

**Galaxy** **28 pln**  
Martini Vibrante, hibiscus and rosemary essence, lemon juice, syrup, sparkling water, fresh rosemary

**Fauna** **28 pln**  
Spiced ginger beer, sparkling water, lemon juice, syrup, lemon zest, black pepper

### coffee - Specialty 100% Arabica

Espresso **9 pln**  
Espresso Macchiato **10 pln**  
Double Espresso **12 pln**  
Americano **12 pln**  
Cappuccino **14 pln**  
Flat White **14 pln**  
Latte **15 pln**  
Chai Latte (with double espresso) **16 pln**  
Turkish pot with cardamom, cinnamon and sugar **20 pln**

### iced coffee

Iced Americano **13 pln**  
Iced Latte **16 pln**  
Iced Chai Latte (with double espresso) **17 pln**  
Espresso Tonic **18 pln**

### tea - steeped in a teapot, perfect for sharing

**Azerbaijani Tea** **35 pln**  
teapot of black Azercay tea served with three types of Azerbaijani jams and dried fruits

**Moroccan Tea** **30 pln**  
Green tea brewed with plenty of fresh mint in a Moroccan teapot, accompanied by Medjool dates

**HERBAL INFUSIONS** 600 ml **18 pln**  
- Hibiscus + Rosemary  
- Linden + Chamomile  
- Nettle + Blackberry  
- Mountain tea + Rose

### Speciality Leaf Liturgy Tea

Brewed from selected leaves using the pour-over method  
- cup 350 ml **14 pln**  
- teapot 600 ml **24 pln**

**Assam** - Black, India, ORGANIC  
**Earl Grey** - Black with bergamot, China, ORGANIC  
**Sencha** - Green, Japan, ORGANIC  
**Genmaicha** - Green with roasted rice, Japan, ORGANIC  
**Oolong** - Lightly fermented, China, ORGANIC  
**White** - Delicate, China, ORGANIC

## Alcoholic

### wine

#### bubbles:

**Prosecco Brut Funky Dear,** 120 ml / **18 pln**  
**Vinicola Serena** 750 ml / **130 pln**  
Veneto, Italy, dry  
Classic / green apple and pear

**PET - NAT Anabla', Tre Monti** 750 ml / **140 pln**  
Albana, Emilia Romania, Italy, dry, organic, vegan  
Cool / beetwen wine and cider

### beer

What type of beer do you like?  
Wheat, IPA, Sour, Non-alcoholic? We have them all.  
Feel free to ask the staff for details.

**Non/Meat Szycha** **18 pln**  
Glutenfree Lager produced for us by Browar Jan

### cydr Chyliczki

apple 330 ml **18 pln**

### Cocktails with buzz

**Floks** **30 pln**  
Frizzante, Lillet Blanc, essence of rose and mountain tea, lemon juice, syrup, sparkling water, rose petals

**Kosmos** **30 pln**  
Frizzante, Lillet Blanc, essence of hibiscus and rosemary, lemon juice, syrup, sparkling water, fresh rosemary

**Narcissus** **30 pln**  
Frizzante, spiced ginger beer, lemon juice, syrup, black pepper, lemon zest

**Aperol Spritz** **30 pln**  
Prosecco, Aperol, sparkling mineral water, orange

### white:

**Pecorino, Giuseppe Savini** 150 ml / **16 pln**  
Pecorino, Arbuazzo, Italy, 500 ml / **45 pln**  
slightly dry

**Riesling Feinherb Le Tendre** 150 ml / **24 pln**  
Rudi Ruttger, Pfalz, Germany, 750 ml / **105 pln**  
semi-dry, vegan  
Classic / citrus, apples and lilac

**Gewurztraminer, Spatlese** 150 ml / **24 pln**  
Rudi Ruttger, Platynat, Germany, 750 ml / **105 pln**  
semi-sweet, vegan  
Explosive / lychee and rose

**Sauvignon Blanc Bishop's Leap** 150 ml / **29 pln**  
Marlborough, New Zealand, dry 750 ml / **130 pln**  
Awesome / melon and lime

### red:

**Montepulciano d'Abruzzo,** 150 ml / **16 pln**  
**Giuseppe Savini** 500 ml / **45 pln**  
Abruzzo, Italy, dry

**Primitivo Tarantino I Monili,** 150 ml / **26 pln**  
**Felline** 750 ml / **115 pln**  
Puglia, Italy, dry  
Surprising / cherry and blackberries

**Saperavi Schuchmann** 150 ml / **26 pln**  
Kakheti, Georgia, dry 750 ml / **115 pln**  
Exuberant / plum, cherry, pepper

**Syrah Barrel Select, Survivor** 750 ml / **150 pln**  
Survivor, Swartland, South Africa, dry, vegan  
Refined / spices, violets and blackberries

**Priorat, MIN, Clos Berenguer** 750 ml / **150 pln**  
Grenache, Carignan, Cabernet Sauvignon, Syrah Catalonia, Spain, dry  
Crazy / cherry in chocolat and licorice