

non/meat

vegan or gluten-free option? No problem!
Just let us know, and we'll adjust most dishes to suit your needs.

breakfast - served whole day long

- 1. NEIGHBORHOOD BREAKFAST** 38 pln
toast on sourdough from Nowy Chleb Bakery, avocado, scrambled eggs, sautéed mushrooms, cranberry-jalapeno jam, roasted cherry tomatoes, labneh cheese
- 2. MASALA FRENCH TOAST** 35 pln
brioche toast in egg, baharat spice blend, cranberry marmalade, cheddar cheese, poached egg, herb dressing salad, pickled mango and turnip, spring onion, sesame seeds
- 3. CROQUE MADAME IN TRUFFLE** 36 pln
double toast with truffle paste, baked under a layer of béchamel and cheese, sunny-side-up egg, fresh salad
- 4. TURKISH EGGS WITH PISTACHIOS** 35 pln
yogurt with roasted garlic 2 poached eggs, sambal sauce, pistachios, toast from Nowy Chleb Bakery
- 5. UMAMI MUSHROOM TOAST** 34 pln
sourdough toast from Nowy Chleb bakery, labneh with caramelized onions, mushrooms: king oyster, button mushrooms, shimeji, soy sauce, honey, truffle paste, poached egg, pickled pear
- 6. SHAKSHUKA**
two eggs in a flavorful, hot tomato paste with bell peppers, onions, fresh parsley, served with pita bread
- classic 30 pln
- with feta cheese 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** 38 pln
fries /150g/, oyster mushroom bites /75g/, cheddar cheese, crispy pita, pickled onions, tzatziki sauce, mango and tahini, sesame seeds, pomegranate, spring onion
- 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
- 6. SPICY HUMMUS WITH MANGO, FETA CHEESE AND POMEGRANATE** 32 pln
chickpea paste with harissa /180g/, fresh mango, feta cheese, pomegranate, herb mix
- 7. LABNEH WITH CRISPY CAULIFLOWER IN MISO** 30 pln
Our labneh cheese, panko-coated cauliflower, miso BBQ sauce, peanuts, sesame seeds, pomegranate, olive oil, chives

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** 32 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 16pln
- 4. SABIH PITA** 30 pln
pita bread, fried eggplant, hard-boiled egg, hummus, mixed greens, tomato, onion, tahini and mango sauce, pomegranate, herb mix, pickled mango
+fries 8pln
+sweet potato fries 16pln
- 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, tahini sauce
change for sweet potato fries +8 pln
- 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 +8 pln
- 7. CAULIFLOWER STEAK** 44 pln
roasted and grilled cauliflower steak, tahini sauce with maple syrup, cauliflower puree, black lentils, green olive oil, pickled turnip, moroccan carrots, pomegranate, herb mix

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

soup of the day - /250ml/ 16 pln

vegan gluten-free

meat

breakfast -served whole day long

- 1. NEIGHBORHOOD BREAKFAST** 40 pln
toast on sourdough from Nowy Chleb Bakery, avocado, scrambled eggs, sautéed mushrooms, candied bacon, roasted cherry tomatoes, jam
- 2. MASALA FRENCH TOAST WITH PROSCIUTTO** 42 pln
brioche toast in egg, baharat spice blend, cranberry marmalade, cheddar cheese, poached egg, prosciutto crudo, salad with herb dressing, pickled mango and turnip, spring onion, sesame seeds
- 3. CROQUE MADAME IN BEEF** 42 pln
double toast with slow-roasted beef, baked under a layer of béchamel, truffles and cheese, sunny-side-up egg, salad
- 4. TURKISH EGSS WITH BACON** 39 pln
yogurt with roasted garlic, 2 poached eggs, crispy bacon bits, sambal sauce, toast from Nowy Chleb Bakery
- 5. BLOOD SAUSAGE TOAST** 34 pln
sourdough bread from Nowy Chleb bakery, labneh with caramelized onions, oven-baked blood sausage, poached egg, pickled pear
- 6. SHAKSHUKA**
two eggs in a flavorful, hot tomato paste with bell peppers, onions, fresh parsley, served with pita bread
- with meatballs 40 pln
- with shredded beef, labneh, and almonds 44 pln

appetizers / hummus - Perfect for sharing

- 1. BIG MEAT MEZZE** 54 pln
grilled Moroccan beef meatballs /120g/, dry-cured ham, 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** 38 pln
fries /150g/, pulled beef /60g/, cheddar cheese, crispy pita, pickled onions, tzatziki sauce, mango and tahini, sesame seeds, pomegranate, spring onion
- 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

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 8 pln
+sweet potato fries 16 pln
- 4. SABIH WITH LAMB** 42 pln
ground lamb /100g/, pita bread, fried eggplant, mixed greens, tomato, onion, hard-boiled egg, tahini and mango sauce, pomegranate, herb mix, pickled mango
+fries 8 pln
+sweet potato fries 16 pln
- 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 16 pln
- 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, tahini sauce
+ extra cheese 3 pln
change for sweet potato fries +8pln
- 7. PITA BACON** 30 pln
pita bread, grilled bacon, maple syrup, mixed greens, tomato, onion, tahini and mango sauce, pomegranate, herb mix
+fries 8 pln
+sweet potato fries 16 pln
- 8. LAMB BURGER WITH FRIES** 52 pln
buttered bun, truffle mayo, mixed greens, 150g lamb patty, cheddar cheese, pulled oyster mushroom, roasted tomato, onion, mint, pomegranate
+swap for sweet potato fries +8 PLN

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.

soup of the day - /250ml/ 16 pln

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 300 ml	18 pln
FYK Kombucha bottle 250ml	16 pln
Shroom bottle 330ml drink based on functional mushrooms power/relax	20 pln
Fritz Kola bottle 330 ml Kola / Zero Kola / and more...	15 pln
Mio Mio bottle 500 ml Banana / Ginger / Classic	18 pln
Mate Mate bottle 500 ml Hemp / Classic / Peach + Lemon Grass	18 pln
Apple juice Bracia Sadownicy 250ml	12 pln
Tonic	14 pln
Ginger Beer	14 pln
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 essence, lemon juice, sugar syrup, sparkling water, rose petals	
Galaxy	28 pln
Martini Vibrante, hibiscus and rosemary essence, sugarsyrup, sparkling water, fresh rosemary, dried orange,	
Fauna	28 pln
Martini Floreale, cherry blossom tonic, butterfly pea flower essence, sparkling water, lemon juice, sugar syrup, mint, dried lemon	

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
Matcha Latte	20 pln
Turkish pot with cardamom, cinnamon and sugar	25 pln
Cortado	12 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

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
A gluten-free lager specially brewed for us.	

cydr Chyliczki

apple 330 ml	18 pln
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Cocktails with buzz

Floks	30 pln
Frizzante, Martini Fiero, rose essence, lemon juice, sugar 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, Lillet, sparkling water, mint, lemon zest	
Mulled Aperol	30 pln
Aperol, cider, frizzante, cinnamon, star anise, dried orange with cloves	

wine

bubbles:

Prosecco Brut Corte delle Calli,	120 ml / 20 pln
Vinicola Serena	750 ml / 110 pln
Glera, Chardonnay, Veneto, Italy	BIO, VEGAN

white:

Pinot Grigio, Cantina Borga,	150 ml / 18 pln
Veneto, Italy	500 ml / 49 pln
Riesling trocken, Carl Graff	150 ml / 24 pln
Mozela, Mosel, Germany	750 ml / 105 pln
Verdejo Protos	750 ml / 115 pln
Rueda, Spain	
Sauvignon Blanc Savee Sea	150 ml / 29 pln
Marlborough, New Zeland	750 ml / 130 pln
Chardonnay, Boschendal 1685	750 ml / 130 pln
Cape Coast, South Affrica	

red:

Merlot, Cantina Borga	150 ml / 18 pln
Veneto, Italy	500 ml / 49 pln
Primitivo di Manduria Ianus	150 ml / 26 pln
Cantine di Gioia, Italy	750 ml / 115 pln
Syrah, One Pound per Acre	750 ml / 105 pln
South Australia	
Priorat MIN, Clos Berenguer	750 ml / 140 pln
Katalonia Catalunya, Spain	
Carmenere Gran Reserva Sibaris,	750 ml / 140 pln
Colchagua Valley, Chile	