

# BREAKFAST

Served every day until 2:00 PM

## VEGETARIAN

### NEIGHBORHOOD BREAKFAST 42

sourdough toast from Nowy Chleb, guacamole, scrambled eggs (two eggs), roasted cherry tomatoes, sautéed mushrooms in truffle paste, labneh cheese, cranberry-jalapeño jam

### MASALA FRENCH TOAST 40

brioche toast in egg, baharat, cranberry-jalapeño jam, poached egg, salad with herb dressing, mango and radish, chives, sesame

### CROQUE MADAME IN TRUFFLE 42

double toast with truffle paste, baked under a layer of béchamel and cheese, fried egg, salad

### OMELET WITH CHEESE 36

omelet made with three eggs, Gouda cheese, arugula, tomato, served with hummus and toast from Nowy Chleb Bakery

### TURKISH EGGS WITH PISTACHIOS 38

labneh with roasted garlic, two poached eggs, sambal sauce, pistachios, toast from Nowy Chleb

### SHAKSHUKA 38

two eggs in an aromatic hot tomato sauce with peppers, onion and fresh parsley, served with pita bread

## MEAT

### NEIGHBORHOOD BREAKFAST 44

sourdough toast from Nowy Chleb, guacamole, scrambled eggs (two eggs), roasted cherry tomatoes, sautéed mushrooms in truffle paste, sweet bacon, cranberry-jalapeño jam

### MASALA FRENCH TOAST 44

brioche toast in egg, baharat, cranberry-jalapeño jam, poached egg, prosciutto crudo, salad with herb dressing, mango and radish, chives, sesame

### CROQUE MADAME IN BEEF 44

double toast with slow-roasted beef, baked under a layer of béchamel, truffle, and cheese, fried egg, salad

### OMELET WITH PROSCIUTTO 42

omelet made with three eggs, Gouda cheese, prosciutto crudo, arugula, tomato, served with hummus and toast from Nowy Chleb Bakery

### TURKISH EGGS WITH BACON 40

labneh with roasted garlic, two poached eggs, sambal sauce, bacon, toast from Nowy Chleb

### SHAKSHUKA WITH PULLED BEEF 46

two eggs in an aromatic hot tomato sauce with peppers, onion and fresh parsley, shredded beef, labneh cheese, almonds and pita bread

# STARTERS AND HUMMUS

## VEGGIE

### LARGE MEZZE

a snack platter with our specialties, best for sharing

falafel 4 pcs, classic hummus, date hummus, Arabic pickles, Moroccan carrots, pearl couscous salad, fried halloumi, olives, aioli sauce, mango sauce, pita bread or vegetable sticks

### POTATO BABKA ON LABNEH

potato babka /200g/, labneh cheese, Bursztyn cheese, butter, dill, pomegranate, green olive oil

### HUMMUS WITH FALAFEL

classic hummus /180g/, 4 falafel patties, tahini and mango sauce, olive oil, mixed herbs, pomegranate, pita bread

### DATE HUMMUS WITH EGGPLANT IN SOY SAUCE WITH HONEY

date hummus /180g/, eggplant stewed in soy sauce and honey, mixed herbs, pomegranate, olive oil, pita bread or vegetable sticks

### HUMMUS WITH GRILLED VEGETABLES

classic hummus /180g/, grilled bell pepper, zucchini, eggplant, olive oil, mixed herbs, pomegranate, olive oil, pita bread or vegetable sticks

## SOUP OF THE DAY

250 ml

16

## MEATY

### LARGE MEAT MEZZE

65

a snack platter with our specialties, best for sharing

grilled beef meatballs /150g/, dry-aged ham, classic hummus, date hummus, Arabic pickles, Moroccan carrots, pearl couscous salad, olives, aioli sauce, mango sauce, pita bread or vegetable sticks

### POTATO BABKA ON LABNEH WITH BACON

potato babka /200g/, bacon, labneh cheese, Bursztyn cheese, butter, dill, pomegranate, green olive oil

### BEEF TARTARE

beef /100g/, truffle paste, pickled shimeji mushrooms, mascarpone cheese mousse, green olive oil, focaccia

### HUMMUS WITH PULLED BEEF

classic hummus /180g/, slow-roasted beef with Arabic spices /60g/, tahini sauce, olive oil, pickled onion, mixed herbs, pomegranate, pita bread or vegetable sticks

ADD:  
ARTISAN BREAD  
+WILD GARLIC BUTTER

# MAIN COURSES

## VEGGIE

### POWER BUDDHA BOWL

two types of hummus, mixed greens, pickles, olives, falafel 4 pcs, black lentils, Moroccan carrots, cucumber, fresh mango, pickled fennel, tahini and mango sauce, mixed herbs

### ROASTED EGGPLANT WITH SOY-BASED MEAT, MOROCCAN COUSCOUS AND LABNEH

miso eggplant, soy-based meat in tomato sauce /140g/, pearl couscous, turmeric, apricot, zucchini, bell pepper, labneh, almond flakes, sesame, pita bread

### FALAFEL PITA

pita bread, 4 fried chickpea patties, hummus, pickles, tzatziki sauce, mango and tahini, tomato, mixed greens, onion, pomegranate, mixed herbs  
fries +8      add sweet potato fries +16

### HALLOUMI BURGER WITH FRIES

brioche bun, fried halloumi /100g/, grilled vegetables, pickles, mixed greens, pomegranate molasses, mango sauce

change to sweet potato fries +8

### BEYOND BURGER Z FRYTKAMI

vegan "brioche" bun, plant-based burger with beef taste and aroma /113g/, soy mayo, mixed greens, onion

change to sweet potato fries +8

**SOUP OF THE DAY** 16  
**250 ml**

## MEATY

### MEAT POWER BUDDHA BOWL

two types of hummus, mixed greens, pickles, olives, grilled Moroccan beef meatballs /150g/, black lentils, Moroccan carrots, cucumber, fresh mango, pickled fennel, tahini and mango sauce, mixed herbs

### ROASTED EGGPLANT WITH BEEF, MOROCCAN COUSCOUS AND LABNEH

miso eggplant, beef in tomato sauce /140g/, pearl couscous, turmeric, apricot, zucchini, bell pepper, labneh, almond flakes, sesame, pita bread

### RIBS WITH SMASHED POTATOES AND CORN

pork ribs /450g/ in miso glaze, corn on the cob, fried potatoes, tzatziki sauce

### PITA WITH PULLED BEEF

pita bread, slow-roasted beef /100g/, coleslaw, mixed greens, pickled onion, pickled cucumber and tahini sauce, pomegranate, mixed herbs  
fries +8,      sweet potato fries +16

### KOFTA BURGER WITH FRIES

brioche bun, beef burger /150g/, grilled vegetables, mixed greens, pickles, mango and aioli sauce, pomegranate, mixed herbs, tahini sauce

change to sweet potato fries +8

ADD:  
MANGO SAUCE,  
AIOLI, SOY MAYO,  
KETCHUP OR  
HARISSA

# EXTRAS

## ...AND OTHER SPECIALTIES

FRESH POTATO FRIES WITH ZA'ATAR /250G/	15
SWEET POTATO FRIES WITH AIOLI /200G/	24
ARTISAN BREAD SLICE WITH BUTTER	8
MOROCCAN BEEF MEATBALLS /150G/	24
VEGETABLE STICKS /150G/	8
PITA BREAD	5
PICKLES	10
MIXED GREENS WITH DRESSING	12
FALAFEL PATTIES 4 PCS	10
FRIED HALLOUMI /100G/	20
KETCHUP	4
SAUCES: HARISSA (SPICY), MANGO, AIOLI, TZATZIKI, SOY MAYO	5
HUMMUS TO GO 500 ML: CLASSIC	35
DATE	40

## DESSERTS

CHEESECAKE? BROWNIE?  
or maybe BAKLAVA?

Check what we have in the display case or ask the staff

- the list of allergens is available at the bar
- we only use free-range eggs "1" from a trusted supplier
- each takeaway container costs 2 PLN or more (you can always bring your own and help us reduce waste)
- make conscious choices, don't waste food, smile!
- for reservations of 6+ people we add a 10% service charge and do not split the bill
- this offer does not constitute an offer within the meaning of the civil code

## CATERING

we also offer catering for special events and other occasions.  
if you need professional support with our snacks,  
contact us at:

niemiesny@gmail.com



Google



Tripadvisor

You can find us on  
**Google** and **Tripadvisor**

We'd appreciate  
your review :)

# DRINKS

## OUR LEMONADES

### CLASSIC LEMONADE

glass 400 ml 16

jug 1300 ml 40

### HIBISCUS & ROSEMARY LEMONADE

glass 400 ml 18

jug 1300 ml 42

### RAINBOW LEMONADE

lemonade based on butterfly pea flower, which magically changes its color

glass 400 ml 18

jug 1300 ml 42

## OTHER DRINKS

FRESHLY SQUEEZED JUICE glass 300 ml 18

ON LEMON fruit 330 ml 16

ON LEMON yerba/matcha/cola 330 ml 14

KOMBUCHA bottle 330 ml 15

MIO MIO bottle 500 ml 18

banana / classic / ginger

APPLE JUICE 250 ml 12

THOMAS HENRY TONIC 200 ml 14

THOMAS HENRY GINGER BEER 200 ml 14

FILTERED WATER served with mint and lemon

glass 400 ml 6

jug 1300 ml 15

### **AZERBAIJANI TEA 35**

a pot of Azercaiy black tea served with three types of Azerbaijani jams and dried fruits

## BREWED TEAS SERVED IN A TEAPOT

### **MOROCCAN TEA 30**

green tea brewed with plenty of fresh mint in a Moroccan teapot, served with a Medjool date

### **HERBAL INFUSIONS 600 ml 18**

HIBISCUS + ROSEMARY  
LINDEN + CHAMOMILE  
NETTLE + ELDERFLOWER  
SAVORY + ROSE

## COFFEE

speciality 100% arabica

ESPRESSO 9

ESPRESSO MACCHIATO 10

ESPRESSO DOPPIO 12

AMERICANO 14

CAPPUCCINO 15

FLAT WHITE 16

LATTE 16

CHAI LATTE (with double espresso) 18

MATCHA LATTE 20

MATCHA ORANGE 28

ESPRESSO TONIC 20

TURKISH COFFEE with cardamom, cinnamon 25

and sugar

CORTADO 14

## TEAS

speciality Leaf Liturgy

brewed from selected leaves

cup 350 ml 14

teapot 600 ml 24

ASSAM – black, India, organic

EARL GREY – black with bergamot, China, organic

SENCHA – green, Japan, organic

GENMAICHA – green with roasted rice, Japan, organic

OOLONG – semi-fermented, China, organic

WHITE – delicate, China, organic

# ALCOHOLS

## BEER

What kind of beer do you like?

Wheat, IPA, sour, non-alcoholic? WE HAVE THEM ALL.

Ask the staff for details



### NIE/MIĘSNA SZYCHA 18

a gluten-free lager brewed especially for us.

On the label: Szyszka — a one-of-a-kind dog.

## CHYLICZKI CIDER 18

apple 330 ml

## SPARKLING WINE

Prosecco Extra Dry Via Vai  
Giera, Chardonnay, Veneto, Włochy

120ml / 20

750ml / 110

## WHITE WINE

PINOT GRIGIO Cantina Borga / Veneto, Włochy  
RIESLING TROCKEN, Abtei Himmerod / Mozela, Niemcy  
VERDEJO PROTOS Rueda, Hiszpania  
SAUVIGNON BLANC SAVEE SEA Marlborough, Nowa Zelandia  
CHARDONNAY, BOSCHENDAL 1685 Cape Coast, RPA

150ml / 18

500ml / 49

150 ml / 24

750 ml / 105

750 ml / 115

150ml / 29

750 ml / 130

750 ml / 115

## RED WINE

MERLOT Cantina Borga / Veneto, Włochy  
PRIMITIVO di MANDURIA Teseo, Cantine Bosco, Włochy  
SYRAH, One Pound per Acres  
CARMENERE GRAN RESERVA SIBARIS Colchagua Valley, Chile

150ml / 18

500ml / 49

150 ml / 26

750 ml / 105

750 ml / 105

750 ml / 140

## LIQUEURS

fruit liqueurs based on gin

SEDINA CITRONETA	24
SEDINA CHERRINO	24
SEDINO GIONA TROPICALE	24

## APERITIF

CAMPARI	17
CARPANO BIANCO	100ml 32
CARPANO CLASSICO	100ml 32
WHISKY	
Bushmills Blackbush	17
Bushmills 12yo	27
Jack Daniels.	22
TEQUILA	
Olmecca Blanco	21
Olmecca Gold	22
SEDINA FILTERED VODKA	22
GIN SEDINA	
Classic dry	23
Sailing Adventure	24
Grains of paradise	27

## DIGESTIF

JAGERMEISTER.	18
BAILEYS	16
KAHLUA	17
GOLDWASSER	25
ŻUBRÓWKA BISSON GRASS	16

ALCOHOL IS HARMFUL TO YOUR HEALTH.  
WE DO NOT SELL IT TO MINORS OR INTOXICATED PERSONS

# COCKTAILS

## ALCOHOLIC

NIE/MIĘSNY MULE	32
Żubrówka Bison Grass / Ginger beer / Angostura / Lime	
DARK 'N' STORMY	36
Planteray Dark / Ginger beer / Angostura / Lime	
TOM COLLINS	30
Sedina gin / Lime / Sugar / Soda water	
NEGRONI	36
Sedina gin / Campari / Carpano Classico	
DAIQUIRI	29
Planteray 3 stars / Lime / Sugar	
APEROL SPRITZ	35
Aperol / Sparkling wine / Soda water	
BAHIA	32
Planteray 3 stars / Pineapple juice / Lime / Coconut	
BITTER TRUTH	39
Sedina gin / Campari / Kahlua / Tonic	
SAKURA	38
Sedina gin / Hibiscus-rosemary cordial / Cherry blossom tonic	

## NON-ALCOHOLIC

IKIGAI	32
Martini Vibrante / Hibiscus-rosemary cordial / Cherry blossom tonic	
BAHIA ZERO	30
pineapple / lime / coconut	
APEROL SPRITZ FREE	30
CinCin Aperitivo 0% / sparkling wine 0%	



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