

STARTERS



EDAMAME 22,-
cooked young soybean pods
with sea salt or oyster sauce



GOMA WAKAME 24,-
sea grass salad
in sesame dressing



EBI TEMPURA 5 pcs. 42,-
Krewetki w chrupiącym japońskim cieście



GYOZA 5 pcs. 37,-
gyoza dumplings stuffed with duck, tuna,
oyster mushroom with chives
and sesame sauce



SALMON TATAKI 5 pcs. 47,-
roasted salmon, truffle mayo, areare, roasted leek



VEGETABLE SPRING ROLLS 4 pcs. 32,-



FRYTKI Z BATATÓW 24,-
with kim-chi mayo



YASAI TEMPURA 34,-
Vegetables in crispy Japanese dough



OGÓRKI PO AZJATYCKU 22,-



IKA TEMPURA 6 pcs. 35,-
squid in tempura,
mayonnaise, coriander and lime sauce



THAI MANGO SALAD 27,-
Mango, cilantro, sesame oil, shallot, chili pepper,
soy sauce

STEAM DISHES



STEAM DUMPLINGS 4szt. / 9szt. 29,- / 48,-
tofu, shrimp, beef, duck, tuna, mix
- served with sauces

BAOZI Z TOFU 5szt. 44,-
Lemongrass chili served with ponzu
and soy-coriander sauce

SOUPS



MISOSHIRU 22,-
smoked tuna broth with miso paste,
seaweed, tofu, shitake, sesame, spring onion



MISOSHIRU SAKE 28,-
smoked tuna broth with miso paste,
seaweed, tofu, sesame, shitake, spring onion, salmon



MISOSHIRU OWOCE MORZA 34,-
smoked tuna broth with miso paste,
seaweed, tofu, sesame, shitake, spring onion, mussels,
shrimp, baby octopus

TOM YUM
spicy shrimp and coconut broth,
sugar snap peas, cherry tomatoes, coriander,
digestible mushrooms
Chicken 29,- **Prawn** 35,-

RAMEN



RAMEN

Long-cooked broth, wheat noodles
ramen, ajitsuke egg, seaweed, tofu,
sugar snap peas, lotus root, shimeji mushrooms,
mung bean sprouts, narutomaki

SPICY BEEF spicy 54,-

SEAFOOD 59,-

TOM YUM 59,-

MAIN COURSES

YELLOW CURRY

pepper, zucchini, onion, coriander, chilli

Tofu 47,- **Chicken** 49,- **Shrimp** 54,-
Duck 65,- **Cod** 59,-

RED CURRY

cherry tomatoes, lychee, pineapple,
zucchini, coriander, chilli

Tofu 47,- **Chicken** 49,- **Shrimp** 54,-
Duck 65,- **Cod** 59,-

THAI BASIL*

Tofu 47,- **Chicken** 49,- **Cod** 59,-
Beef 59,- *

basil sauce, sugar snap peas, green beans,
cilantro, served with jasmine rice

PAD THAI

Tofu 47,- **Chicken** 49,- **Shrimp** 54,-

FRIED SOBA Noodles

buckwheat noodles with vegetables in teriyaki sauce

Tofu 47,- **Chicken** 49,- **Shrimp** 54,-

WOK BEEF 59,-

in black pepper sauce

WOK BEEF 59,-

in oyster-basil sauce

CHICKEN 49,- / TOFU 47,-

from wok in basil-coconut sauce

CHICKEN 49,- / TOFU 47,-

from wok with cashew nuts

TERIYAKI DUCK 65,-

SALMON STEAK 65,-

glazed with Teriyaki sauce

CHOICE: MILD / SPICY / VERY SPICY

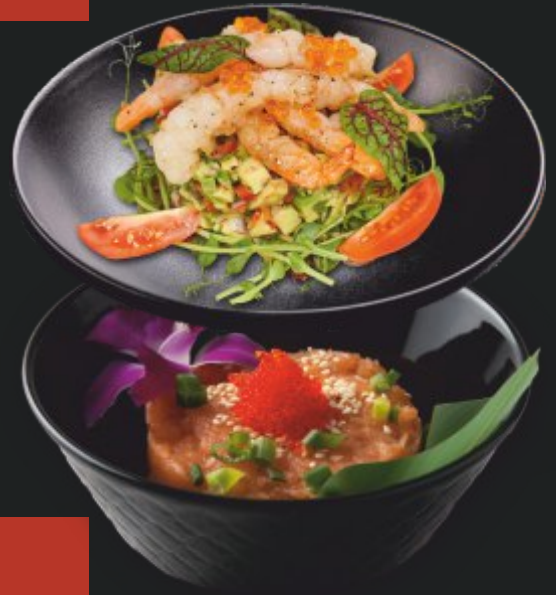


TATAR

AWOKADO 42,-
shallot, lime, coriander, chilli, olive oil
with shrimp 49,-

SALMON 54,-
spring onion, shallot, togarashi, leek, sesame,
and chili sauce

TUNA 59,-
spring onion, shallot, togarashi, leek, sesame,
and chili sauce



SASHIMI

SASHIMI

SMALL 5 pcs. 42,-

AVERAGE 15 pcs. 115,-



2 pcs.

NIGIRI

1. **SAKE** 26,-
salmon
2. **MAGURO** 31,-
tuna
3. **EBI** 31,-
boiled shrimp
4. **AWOKADO** 21,-
5. **TAMAGO** 18,-
6. **SERIOLA** 34,-
8. **UNAGI** 34,-
grilled eel,
kabayaki sauce, nuts
9. **SAKE TATAKI** 29,-
charred salmon, spicy mayo,
spring onion, tobiko
10. **MAGURO TATAKI** 34,-
charred tuna, truffle mayo, leek,
green tabasco



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5



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8



9

6 pcs.

HOSOMAKI

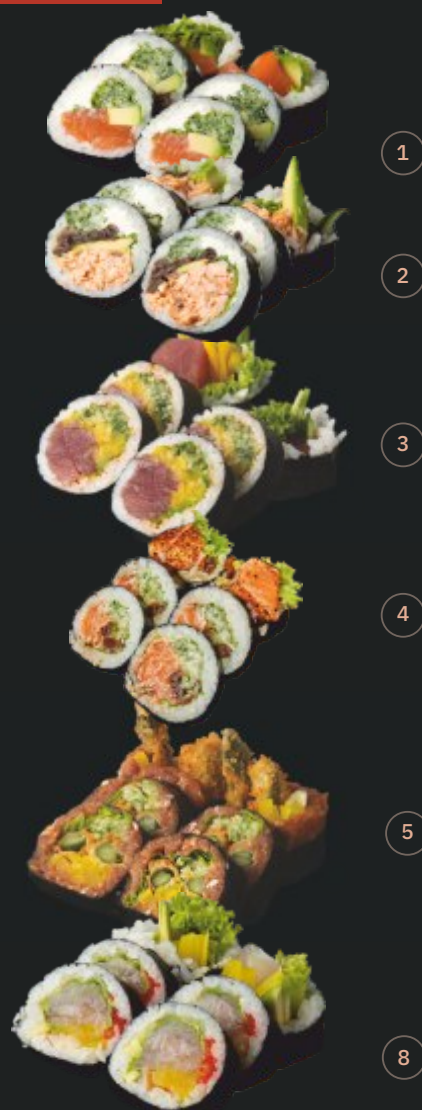
1. **VEGETABLE CUCUMBER** 18,-
oshinko, avocado, gourd
2. **SAKE** 26,-
salmon
3. **MAGURO** 28,-
tuna, chives
4. **EBITEN** 29,-
shrimp in tempura
5. **SAKE TEN** 30,-
salmon, all in tempura, kabayaki sauce,
nuts, pomegranate
6. **MAGURO TATAR** 34,-
tuna tartar e instead of rice,
asparagus in tempura, roasted leek
7. **EBI** 28,-
boiled shrimp
8. **GOMA WAKAME** 18,-
sea grass salad
9. **KANI KAMA** 19,-
crab stick



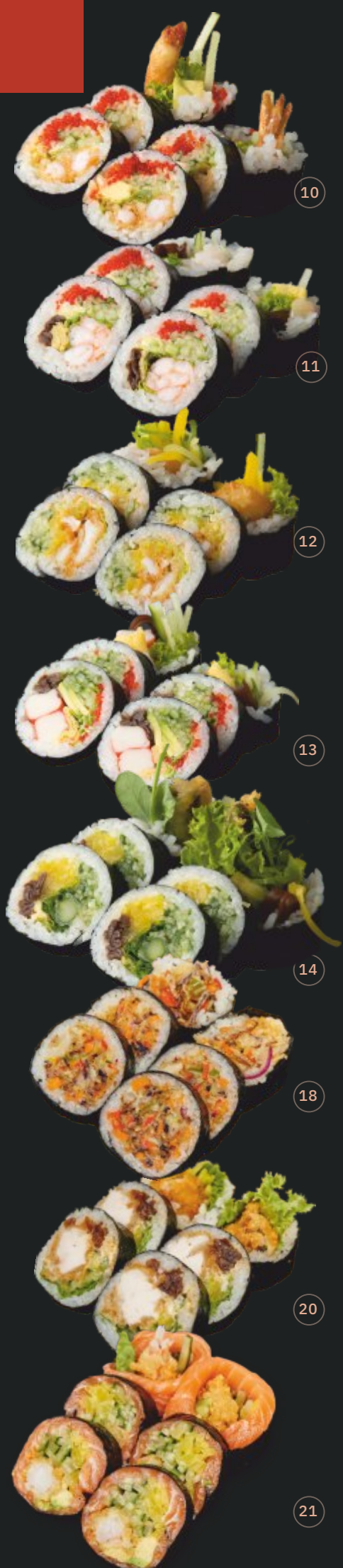
6 pcs.

FUTOMAKI

1. **SAKE PHILADELPHIA** 39,-
salmon, cheese, cucumber, avocado, lettuce
2. **SAKE YAKI** 42,-
grilled salmon, cheese, cucumber, avocado,
lettuce, kabayaki sauce, nuts
3. **SPICY MAGURO** **OSTRE** 42,-
tuna, cucumber, oshinko, chilli sauce, chives,
lettuce, sesame
4. **SALMON TATAKI** 42,-
charred salmon, cucumber, oshinko,
spring onion, truffle mayo
5. **MAGURO TATAR** 48,-
tuna tartare, cucumber, oshinko,
asparagus in tempura
6. **IBODAY FUTO** 37,-
butterfish, cucumber, lettuce, avocado,
kampyo, cheese
7. **UNAGI FUTO** 42,-
grilled eel, cucumber, avocado, lettuce, kampyo,
mayonnaise, tamago, kabayaki sauce, nuts
8. **DORADA PANKO** 39,-
panko-wrapped bream, cucumber, lettuce, kampyo,
oshinko chilli mayo, chilli jam, pomegranate



10. **EBI TEN** 44 ,-
tempurashrimp, cucumber, avocado,
tobiko, chillimayo, lettuce
11. **EBI FUTO** 42 ,-
boiled shrimp, cucumber, mayonnaise, tobiko,
tamago, lettuce, avocado, kampyo
12. **IKA TEN** 39 ,-
panko squid, cucumber, chilli mayo, oshinko,
kanpyo, lettuce, chilli jam, pomegranate
13. **KANI KAMA** 32 ,-
crab stick, cucumber, avocado, lettuce,
mayonnaise, tobiko, kampyo, tamago
14. **YASAI FUTO** 32 ,-
cucumber, oshinko, avocado, asparagus
in tempura, lettuce, kampyo, sprouts
15. **SASHIMI FUTOMAKI** 48 ,-
salmon, tuna, butterfish instead of rice,
oshinko, cucumber, lettuce, asparagus in panko,
philadelphia cheese
16. **TATAR TEN** 44,-
salmon tartare, cucumber, oshinko all in tempura,
philadelphia cheese, tartare on the outside
17. **FUJI ROLL** 42 ,-
salmon, avocado, kampyo all in
panko crab salad outside
kimchi sauce, tobiko, chives
18. **VEGGI** 35 ,-
vegetables in tempura, chili mayo
19. **CRISPY MAGURO** 46 ,-
panko shrimp, tuna, chives,
oshinko, cucumber, chipotle mayo
20. **CHICKEN** 35 ,-
panko chicken, chipotle mayo,
cucumber, oshinko, gourd
21. **SAKE EBI PANKO** 49 ,-
salmon instead of rice, shrimp in panko,
chive, cucumber, avocado, tobiko, oshinko
22. **EBI GRILL** 47 ,-
spicy grilled shrimp, cucumber, avocado,
red onion, leek



1. **SAKE URAMAKI** 36,-
salmon, cucumber, avocado, sesame
2. **DRAGON URAMAKI** 42,-
tempura shrimp, cheese, cucumber,
kampyo covered with grilled eel,
kabayaki sauce, nuts
3. **EBI TAMAGO URAMAKI** 40,-
shrimp in panko, cheese, mango, kampyo,
all wrapped in tamago
4. **EBI TEN URAMAKI** 38,-
tempura shrimp, cucumber, avocado,
chilli mayo, tobiko, tempura flakes
5. **EBITEN SAKE URAMAKI** 42,-
tempura shrimp, cucumber,
avocado, chilli mayo, covered with salmon,
salmon caviar
6. **UNAGI SAKE URAMAKI** 44,-
eel in tempura, avocado, kampyo outside
salmon tartare, truffle mayo, sprouts
7. **MEXICAN URAMAKI** 38,-
panko-crusted shrimp, cucumber, oshinko,
covered with seared tuna, chipotle,
pickled onion, jalapeno
8. **YASAI URAMAKI** 30,-
cucumber, avocado, oshinko, kampyo,
asparagus in tempura, sprouts, sesame
9. **SPECIAL URAMAKI** 42,-
eel in tempura, cucumber, mayonnaise covered
with tuna, chilli sauce, chives, salmon caviar
10. **YASAI TEMPURA URAMAKI** 34,-
seasonal vegetables in tempura, chilli mayo,
philadelphia cheese covered with avocado,
chilli jam, pomegranate
11. **ORANGE DRAGON URAMAKI** 44,-
panko-crusted shrimp, cucumber, avocado covered with
smoked salmon, mayonnaise, goma wakame,
salmon caviar
12. **KIZU URAMAKI** 36,-
a large amount of cheese, Kampyo covered with salmon
13. **TRIPLE TASTE URAMAKI** 47,-
salmon, sea bream, tuna, kampyo, cucumber,
chilli sauce covered with grilled eel,
kabayaki sauce, nuts
14. **MIX URAMAKI** 40,-
salmon, sea bream, tuna, kampyo, cucumber,
chilli sauce covered with grilled eel, kabayaki sauce, nuts



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7



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11



12



14

8 pcs.

PAPER ROLL

1. **EBITEN PAPER ROLL** 51,-
tempura shrimp, avocado, asparagus, chilli mayo, cucumber, lettuce
2. **VEGE PAPER ROLL** 37,-
cucumber, lettuce, avocado, oshinko, kampyo, asparagus in tempura, sprouts
3. **SAKE PAPER ROLL** 51,-
salmon, cucumber, cheese, avocado, lettuce
4. **MAGURO PAPER ROLL** **OSTRE** 53,-
tuna, lettuce, chilli sauce, cucumber, oshinko, leek
5. **SAKE TATAR PAPER ROLL** 59,-
spicy salmon tartare, tempura shrimp, cucumber, avocado, kampyo, green tabasco, kabayaki sauce, sesame
6. **SAKE YAKI PAPER ROLL** 52,-
grilled salmon, cheese, cucumber, lettuce, avocado, kampyo, kabayaki sauce, nuts
7. **IKA TEN PAPER ROLL** 59,-
Panko squid, cucumber, lettuce, oshinko, spicy salmon tartare outside
8. **CRISPY MAGURO PAPER ROLL** 59,-
tuna tartare, salad, spicy mayo, tempura vegetables



2 szt.

GUNKAN MAKI

1. **SAKE TATAR** 29,-
salmon tartare, leek, chives, chilli sauce, soy sauce, sesame
2. **MAGURO TATAR** 31,-
tuna tartare, chives, leek, chilli sauce, soy sauce
3. **IKURA** 37,-
salmon caviar
4. **EBI MAYO** 29,-
chopped shrimp, mayonnaise, tobiko, pomegranate
5. **EBI TATAR** 31,-
tempura shrimp, shitake mushrooms, chives, mayonnaise, tobiko
6. **GOMA** 21,-
sea grass, sesame



SUSHIBURGERS

1. SALMON BURGER 54,-

rice, avocado, cream cheese, tobiko, grilled salmon, kabayaki sauce

2. EBI BURGER 58,-

rice, tempura shrimp, kampyo, tobiko, cucumber, fried onion, chili mayo sauce, avocado

3. MAGURO BURGER 58,-

rice, tuna tartare, goma wakame, cucumber, oshinko, tobiko, chilli mayo sauce

SWEET POTATO FRIES FOR BURGER 14,-



1. **HOSO SET** 24 PCS. / 82,-

- 6 x Hosomak salmon
- 6 x Hosomak tuna
- 6 x Hosomak oshinko
- 6 x Hosomak cucumber



2. **NIGIRI SET** 12 PCS. / 140,-

- 2x Nigiri salmon
- 2x Nigiri tuna
- 2x Nigiri gilthead fish
- 2x Nigiri prawn
- 2x Nigiri eel
- 2x Butter nigiri

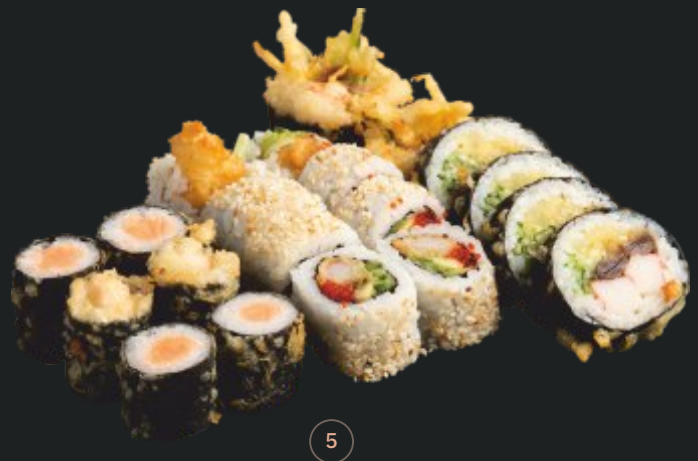


3. **EDO SET** 24 PCS. / 149,-

- 6 x Futomak Grilled salmon, kabayaki sauce, nuts
- 6 x Futomak tuna, chives, chilli sauce, cucumber, oshinko, sesame
- 6 x Futomak squid in panko, cucumber, oshinko, chilli mayo, mango jam, pomegranate
- 6 x Futomak Crab stick, cucumber, mayo, kampyo, tobiko, tamago, avocado

4. **IZAKAYA SET** 16 SZT. / 148,-

- 4 x Uramak shrimp in tempura, chili mayo, tobiko, cucumber, avocado
- 4 x Uramak shrimp in tempura, mayo, cucumber, avocado, kampyo covered with roasted salmon, kabayaki sauce, sesame
- 4 x Uramak salmon, cheese, cucumber covered with avocado, salmon caviar
- 4 x Uramak with tuna, chilli sauce, cucumber, oshinko, mango jam, pomegranate, filo pastry



5. **TEMPURA SET** 20 PCS. / 130,-

- 6 x Futomak crab stick, cucumber, avocado, kampyo whole roll in tempura
- 8 x Uramak Shrimp in tempura, cucumber, avocado, tobiko, chilli mayo
- 6 x Hosomaki whole salmon in tempura, kabayaki sauce, nuts, pomegranate

6. SAKE SET 16 PCS. / 109,-

- 6 x Futomaki salmon, cheese, cucumber, avocado
- 8 x Uramak with salmon, cheese, avocado, sesame
- 2 x Nigiri salmon

6

**7. MINI GRILL SET** 14 PCS. / 94,-

- 6 x Futomaki grilled salmon, avocado, cheese, cucumber, kampyo, kabayaki sauce, nuts
- 8 x Uramak with shrimp in tempura, tobiko, cucumber, avocado, chilli mayo

7

**8. MIX SET** 22 PCS. / 145,-

- 2 x Tuna Nigiri
- 6 x Futomak Kalmar in panko, cucumber, oshinko, chilli mayo, mango jam, pomegranate
- 6 x Futomak tuna in tempura, chilli sauce, oshinko, cucumber, chives, sesame
- 8 x Uramak vegetables covered with salmon, arare

8

**9. VEGE SET** 14 PCS. / 85,-

- 6 x Futomaki vegetables
- 4 x Uramak vegetables
- 6 x Hosomak cucumber
- 2 x Avocado nigiri

11. IZUMI SET 34 PCS. / 215,-

- 6 x Hosomak grilled salmon 6 pcs, Hosomak avocado
- 6 x Futomak tuna, sesame, chilli sauce, cucumber, oshinko, chives
- 8 x Uramak with shrimp in tempura, chili mayo, cucumber, avocado, tobiko
- 8 x Uramak salmon, cheese, cucumber covered with avocado, arare

12. YOKOHAMA SET 40 PCS. / 295,-

- 6 x Futomaki salmon, cheese, cucumber, avocado, lettuce
- 6 x Futomaki gilthead seabream in panko, cucumber, chilli mayo, lettuce, oshinko, kampyo, mango, chilli jam, pomegranate fruit
- 6 x Futomaki tuna, cucumber, chilli sauce, oshinko, sesame, chives, lettuce
- 6 x Futomaki shrimp in tempura, cucumber, avocado, chilli mayo, lettuce, tobiko
- 8 x Uramaki cooked shrimp, mayonnaise, cucumber, kampyo, cheese covered with avocado, salmon caviar
- 8 x Uramaki cucumber, avocado, kampyo, cheese covered with eel, kabayaki sauce, nuts

**13. HIBIKI SET** 52 PCS. / 399,-

- 6 x Futomaki with vegetables in tempura
- 6 x Futomak vegetables whole roll in tempura with salmon tartare
- 6 x Futomak Grilled salmon, cheese, avocado, cucumber, kampyo in tamago 6 x, Futomak salmon, cheese, avocado, cucumber
- 8 x Futomak shrimp in tempura, chili mayo, tobiko, cucumber, avocado 6 x , Sake paper roll
- 6 x Kizumak cheese covered with salmon
- 2 x Nigiri salmon
- 2 x Nigiri Tuna
- 2 x Nigiri Shrimp
- 2 x Nigiri Butterfish



SETS



14

14. OSAKA SET 18 PCS. / 142,-

- 6 x Futomaki instead of rice tuna, cucumber, oshinko, asparagus in tempura
- 3 x Salmon sashimi
- 3 x Sashimi tuna
- 6 x Paper roll cucumber, avocado, oshinko, lettuce with spicy salmon tartare on the outside



15

15. YUKI SET 32 PCS. / 180,-

- 6 x Futomaki grilled salmon, avocado, cream cheese, cucumber, kampyo in tamago, kabayaki sauce, nuts
- 6 x Hosomaki tuna
- 6 x Futomaki salmon, cheese, avocado, cucumber
- 6 x Futomaki vegetables in tempura
- 8 X Uramaki with white fish paste, cucumber, oshinko, sesame
- 6 x Hosomaki with tuna and chives



16

16. KING SET 78 PCS. / 620,-

- 6 x Futomaki salmon, cheese, avocado, cucumber 6x,
- Futomaki Shrimp in tempura, chilli mayo, cucumber, avocado, tobiko
- 6 x Futomaki Eel, mayo, kampyo, cucumber, avocado, tamago
- 6 x Futomaki tuna, chili sauce, oshinko, cucumber, chives, sesame
- 6 x Futomaki White fish paste, cucumber, oshinko
- 8 x Futomaki crab stick, mayo, tobiko, kampyo, cucumber, avocado, tamago
- 6 x Uramaki vegetables in tempura topped with avocado
- 8 x Uramaki - boiled shrimp covered with eel
- 8 x Uramaki salmon, cheese, cucumber, avocado in tobiko
- 8 x Uramaki shrimp in tempura, tobiko, cucumber, avocado covered with salmon
- 2 x Nigiri salmon
- 2 x Nigiri tuna
- 2 x Nigiri shrimp
- 2 x Gunkan with salmon tartare
- 2 x Gunkan with tuna tartare



DISHES FOR CHILDREN

TORI PANKO 29,-

crispy breaded chicken tenderloins
with rice or sweet potato fries



SAKE PANKO 34,-

pieces of salmon in crispy breading with rice
or sweet potato fries



DESSERTS



MOCHI 3 szt. 29,-

ice cream in rice dough

ICE-CREAM 19,-

BASQUE CHEESECAKE 24,-

PEAR IN WHITE WINE 29,-

vanilla mousse, caramel sauce



FOODADDITIVES

SOS KABAYAKI 7,-

SPICY MAYO 5,-

KIM – CHI MAYO 5,-

TRUFLOWE MAYO 5,-

WASABI 5,-

IMBIR 6,-

KIZAMI WASABI 10,-

JASMINE RICE 8,-

FRIED RICE WITH EGG 12,-

RICE PASTA 10,-



DRINKS / ALCOHOL

ZIMNE NAPOJE

PEPSI COLA, LIGHT 0,2 L	11,-
MIRINDA, 7UP 0,2 L	11,-
WODA MINERALNA 0,3 L	7,-
Cisowianka Perlage	
WODA STOŁOWA 0,3 L	7,-
gazowana, niegazowana	
WODA STOŁOWA 1 L	14,-
SOKI 0,2 L	12,-
RED BULL 0,25 L	19,-
LEMONIADA 0,4 L	12,-
KARAFKA LEMONIADY 1 L	22,-
NAPÓJ ALOESOWY	
0,25 L	12,-
0,5 L	16,-

WÓDKI 40 ML

Soplica Szlachetna Premium	14,00 zł 0.5l-155 zł
Żubrówka Czarna	15,00 zł 0.5l-187,50 zł
Reyka	20,00 zł
Absolut Blue	15,00 zł
Belvedere	25,00 zł

LIKIERY 40 ML

Bols Blue	15,00 zł
Bols Melon	15,00 zł
Bols Peach	15,00 zł
Bols Triple Sec	15,00 zł
Passoa	15,00 zł
Cynar	15,00 zł
Kahlua	18,00 zł
Bailey's	18,00 zł
Disaronno	15,00 zł
Limoncino Bottega	15,00 zł

GIN 40 ML

Tenjaku	21,00 zł
Hendricks	29,00 zł
Hendricks Orbium	31,00 zł
Hendrick's Flora Adora	31,00 zł
Hendrick's Grand Cabaret	31,00 zł

RUM 40 ML

Legendario Anejo Blanco	19,00 zł
Legendario Dorado	23,00 zł
Legendario Elixir De Cuba	23,00 zł
Legendario Ronsee	23,00 zł
Legendario Anejo 9	30,00 zł
Sailor Jerry	18,00 zł

CIEPŁE NAPOJE

HERBATY	
CZARNA	15,-
ZIELONA	17,-
SMAKOWA	17,-
KAWA	
ESPRESSO	10,-
PODWÓJNE ESPRESSO	16,-
CAPPUCCINO	16,50,-
CAFE LATTE	16,50,-
AMERICANO	13,50,-
CAFE CREMA	13,50,-
FLAT WHITE	14,-

ALKOHOLE

SAKE	
125 ML	12,-
250 ML	26,-

TEQUILA 40 ML

Salitos Silver	21,00 zł
Salitos Gold	21,00 zł

WHISKY SINGLE MALT 40 ML

Glenfiddich 12 YO	32,00 zł
Glenfiddich 15 YO	49,00 zł
Glenfiddich 18 YO	60,00 zł
Balvenie 12 YO	44,00 zł
Bruichladdich	
Classic Laddie	45,00 zł

SCOTCH WHISKY 40 ML

Grant's Triple Wood	18,00 zł 0.7l-290 zł
Grant's Sherry Cask 8 YO	22,00 zł
Grant's 12 YO	29,00 zł
Monkey Shoulder	29,00 zł
Monkey Shoulder Smokey	31,00 zł

BOURBON

& TENNESSE WHISKY 40 ML

Jack Daniel's	22,00 zł 0.7l-350 zł
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IRISH WHISKEY 40 ML

Tullamore Dew	18,00 zł 0.7l-290 zł
Tullamore Dew Honey	18,00 zł
Tullamore Dew Rum Cask	18,00 zł
Tullamore Dew 12 YO	29,00 zł

JAPANESE WHISKY 40 ML

Tenjaku Blended	27,00 zł
Tenjaku Pure Malt	30,00 zł

CYDR ŚLIWKOWY

KIELISZEK 200 ML	16,-
KARAFKA 500 ML	32,-

CHOYA

CHOYA SILVER 125 ML / 250 ML / 500 ML	18,- / 32,- / 59,-
CHOYA RED 125 ML / 250 ML / 500 ML	18,- / 32,- / 59,-

APERITIF

APEROL SPRITZ	
40/100 ML	29,-

PIWO

KUREN (RYŻOWE) LAGER 0,33 L	19,-
AMERICAN RED AIPA 0,33 L	19,-
ENGLISH BROWN (CIEMNE ALE) 0,33 L	19,-
GERMAN BLOND (PSZENICZNE) 0,33 L	19,-
CZECH GOLD (PILS) 0,33 L	19,-
NON-ALCOHOLIC 0,33 L	20,-

BRANDY & COGNAC 40 ML

Metaxa 5 *	18,00 zł
Metaxa 7 *	19,00 zł
Metaxa 12 *	22,00 zł
Remy Martin VSOP I	29,00 zł
Remy Martin XO	99,00 zł

DIGESTIVE & APERITIF 40 ML

Jägermeister	18,00 zł
Aperol	16,00 zł
Campari	16,00 zł
Sarti	16,00 zł

WINO

WINO DOMU CZERWONE, Włochy

Kieliszek 125 ml	15,00 zł
Karafka 500 ml	49,00 zł
Karafka 1 l	85,00 zł

WINO DOMU BIAŁE, Włochy

Kieliszek 125 ml	15,00 zł
Karafka 500 ml	49,00 zł
Karafka 1 l	85,00 zł

Prosecco 150 ml	15,00 zł
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Prosecco Lamia 700 ml	130,00 zł
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Wino musujące 0%alc.	700 ml	85,00 zł
Wino musujące 0%alc.	125 ml	15,00 zł



COCKTAILS

MIMOZA 17,-

Wino musujące, sok pomarańczowy

MAI TAI 44,-

Legendario Anejo Blanco 30 ml, 20 ml Brugal Aneso, 10 ml Amaretto, 10 ml Bols Triple Sec, sok z limonki, grenadyna

WHISKEY SOUR 28,-

Tullamore Dew 40 ml, angostura bitter, sok z cytryny, syrop cukrowy, białko cukiernicze

NEGRONI 29,-

Tenjaku Gin 20 ml, Vermouth Rosso 30 ml, Campari 30 ml

SALITOS MARGARITA 28,-

Salitos Silver Tequila 40 ml, Triple Sec 20 ml, sok z cytryny

APEROL SPRITZ 29,-

Aperol 80 ml, Prosecco, woda sodowa

LONG ISLAND ICE TEA 46,-

Soplica Szlachetna Premium 20 ml, Tenjaku Gin 20 ml, Legendario Anejo Blanco 20 ml, Salitos Silver Tequila 20 ml, Bols Triple Sec 20 ml, sok z cytryny, Pepsi

LEGENDARIO CUBA LIBRE 29,-

Legendario Anejo Blanco 40 ml, cząstki limonki, Pepsi

OLD FASHIONED 27,-

Tullamore Dew 40 ml, angostura bitter, cukier brązowy, woda sodowa

LEGENDARIO MOJITO 29,-

Legendario Anejo Blanco 40 ml, cukier brązowy, mięta, cząstki limonki, woda sodowa

ESPRESSO MARTINI 29,-

Soplica Szlachetna Premium 40 ml, Kahlua 20 ml, kawa espresso 50 ml, syrop cukrowy 5 ml

TENJAKU GIN & TONIC 42,-

Tenjaku Gin 60 ml, Tonic

HUGO 42,-

30 ml bols elderflower, 150 ml prosecco, sok limonkowy, woda gazowana

LIMONCELLO SPRITZ 29,-

60 ml limoncello, 100 ml prosecco, sok z cytryny, woda gazowana

CRODINO SPRITZ / NON-ALCOHOLIC 19,90,-

Crodino, cząstka pomarańczy

CHOYA SPRITZ 29,-

80 ml choya silver, 100 ml prosecco, syrop cukrowy, woda gazowana

SANGRIA 25,-

Sangria 250 ml, owoce sezonowe





PIWO KUREN (RYŻOWE) 0,33 L

19,-

Beer brewed using rice, is characterized by a light taste and a delicate finish. Due to this unusual addition, the color of the beer becomes lighter and the body is dry. This drink goes perfectly with Asian cuisine dishes based on this grain. It tastes great with fish, seafood and poultry. In combination with the summer heat, it quenches thirst perfectly!



ZAPYTAJ SIĘ O NASZĄ
KARTĘ LOJALNOŚCIOWĄ.
NAWET **DO 50% RABATU**
NA NASZE POZYCJE.

FOR GROUPS OF 8 PEOPLE OR MORE WE ADD 10% SERVICE FEE