

Menu

Bisque & Pork Belly with Shrimp – 65.- *Pork belly with intense kimchi-coconut bisque. Black Tiger shrimp, fresh green apple & herb salad.*

Fresh Tomato & Silk Tofu Salad – 42.- *Ripe, aromatic tomatoes with ponzu, chili, and olives, silky tempura tofu, fresh shiso.*

Swordfish Ceviche – 52.- *Fresh swordfish in carrot leche de tigre with citrus and habanero, fennel pollen, preserved lemon.*

Beef Tartare – 55.- *Chopped Black Angus with Parmigiano, colatura, and roasted beetroot. Fresh horseradish, wood sorrel, and dill oil.*

Fattoush & Labneh – 42.- *Creamy labneh with avocado as a base for fresh fattoush salad.*

Feta in Filo – 49.- *Crispy feta wrapped in filo pastry, served with honey, pistachios, dukkah spice, and grilled lemon.*

Lamb Kebab – 59.- *Juicy lamb seasoned with ras el hanout, grilled and served with tzatziki, harissa, romaine lettuce, pickles, chili, pomegranate molasses, and fresh coriander on freshly baked bread.*

Tagliatelle Romesco – 55.- *Fresh pasta with Romesco sauce, butter, chili, Parmigiano Reggiano, hazelnut, sea trout tartare.*

Dip Selection – Hummus / Muhammara / Baba Ghanoush / Labneh – 49.-
Four signature Middle Eastern-inspired dips, served with seasonal vegetables and crunchy sides.

Peppa – 44.- *Slow-cooked pork, salsa verde, herbs, and fresh horseradish served on our fresh baked flatbread.*

Steaks



± 200–400 g | 39–55 PLN / 100 g

Premium-quality beef sourced from a special selection of carefully chosen cuts. Exceptional marbling, tenderness, and rich flavor make each steak a unique experience.

Ask your server about today's available cuts.

Sides for Steaks + Burgers

- **Roasted Sweet Potato – 37.-** *Sweet potato with aromatic herb chermoula.*
- **House Fries – 33.-** *Crispy fries with fuet, smoked paprika and olives.*

Flatbreads

Calamari & Chorizo – 49.- *Crispy calamari in light tempura, creamy chorizo sauce, lime.*

Caponata – 35.- *Sicilian aromatic vegetable stew with creamy stracciatella.*

Sweet Potato Blue Cheese – 37.- *Roasted sweet potato with Stilton, pear, and nuts.*

Oyster Mushroom & Portobello – 36.- *Fried mushrooms with ricotta and truffle oil.*

Turkish – 49.- *Tomato sauce, lamb with cinnamon and cumin, mozzarella, feta, coriander.*

Desserts

Saint Agur Cheesecake – 38.- *Creamy cheesecake with a hint of Saint Agur blue cheese, served with olive oil, sage chips, and balsamic.*

Patrón XO Café Chocolate Mousse – 33.- *Date carpaccio with intense 72% chocolate mousse and olive oil.*

Allergen information is available from the Restaurant Manager.

All prices include VAT.

A 12% service charge is added for groups of 5 or more.