

PIZZA OF THE DAY	FROM MONDAY TO FRIDAY, FROM 12:00 TO 17:00 DIFFERENT COMPOSITION EVERY DAY, FOR 32 PLN
SPECIAL PIZZA	EVERY TUESDAY YOU HAVE THE OPPORTUNITY TO ORDER A PIZZA ON THICK DOUGH WITH ANY TWO VEGETABLE INGREDIENTS AND ANY ONE MEAT INGREDIENT AVAILABLE IN THE MENU FOR 45 PLN. EVERY WEDNESDAY YOU CAN ORDER ANY PIZZA FROM THE MENU ON A GLUTEN-FREE BASE FOR AN ADDITIONAL 10 PLN
BREAKFAST	ALSO TRY OUR BREAKFAST MENU, WHICH IS SERVED FROM FRIDAY TO SUNDAY, FROM 9:30 TO 11:45



RESTAURANT | PIZZERIA | BAR

menu

 <p>WI-FI PASS: FCKPTN22</p>	 <p>+48 575 841 270</p>	
 <p> MOLTOFOODCULTURE</p>	 <p> MOLTO_FOODCULTURE</p>	 <p> WWW.MOLTORZESZOW.PL</p>

**BEFORE MAKING YOUR ORDER,
PLIS CHECK OUT THESE SIMPLE RULES:**

1. Don't ask for half and half pizza - order two.
2. We do not add or replace ingredients in our dishes.
We offer only one size of pizza - 30 cm.
3. We serve unsliced pizza so that you can cut it yourself in a way that suits you.
However, if you want us to cut it for you, let us know.
4. The cost of the take-away package is 3 PLN.
5. We do not split bills in groups of more than 6 people.
6. If you like our dishes and would like to try them at home or work
- ask the waiter for a leaflet.
7. We are able to organize catering for your party - the staff will be happy
to provide you with additional information.
8. For staying in the restaurant for more than 15 minutes after its closing,
the waiter will add an additional 5% to your bill.
9. The 10% service fee is included in the bill for groups of more than 6 people.

STARTERS & SALADS

STARTERS

Bruschetta [vegan] 100 g	28 PLN
With tomatoes, red onion, garlic and basil	
Roasted pepper [vegetarian] 200 g	39 PLN
Stuffed with goat cheese and ricotta, spinach, cherry tomatoes and onion, panko herb sprinkles, pepolata sauce, focaccia (3 pcs.)	
Beef Tartare 150 g	56 PLN
Chopped beef tenderloin (100 g), egg, onion, pickled cucumber, marinated mushrooms, capers, mustard, toasted bread (5 pcs.)	
Rostbef & Burrata [gluten free] 200 g	54 PLN
Rump cut marinated in mustard and herbs, burrata, arugula, caper fruit, pistachio pesto	
Prawns [spicy] 200 g	55 PLN
King prawns (6 pcs.), cherry tomatoes, green peas, garlic, chilli, parsley, lobster sauce, garlic bread (5 pcs.)	

SALADS

Ceasar 300 g	49 PLN
Grilled chicken fillet (180 g), romaine lettuce, cherry tomatoes, croutons, Caesar sauce, Grana Padano	
With Beef 350 g	54 PLN
Rump cut marinated in mustard and herbs, roasted pepper, olives, radish, red onion, selection of lettuce, spring onions, parsley, flakes of Parmigiano Reggiano, mustard-thyme sauce, garlic focaccia (3 pcs.)	
Cheesy [gluten free] 300 g	52 PLN
Camembert cheese, salami chips, cherry tomatoes, strawberries, fresh cucumber, melon, spinach, roasted sunflower seeds, honey-balsamic sauce	



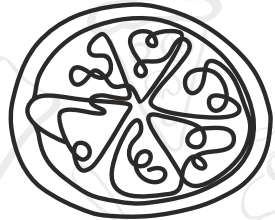
PASTA & RISOTTO

WE ONLY USE FRESH PASTA TO PREPARE OUR DISH

Chow Mein with Crispy Chicken 400 g	55 PLN
Fried noodles with carrots, pak choi, peppers and peassugar in sweet and spicy soy sauce, breaded chicken fillet (180 g), satay sauce, green onion, sesame seeds	
Pad Thai with chicken [spicy] 350 g	52 PLN
Rice noodles, chicken (160 g), pak choi, pepper mix, sugar snap peas, mung bean sprouts, egg, peanuts, chilli flakes, grilled lime, pad thai sauce	
Pad Thai with shrimps [spicy] 350 g	59 PLN
Rice noodles, prawns (5 pcs.), pak choi, pepper mix, sugar snap peas, mung bean sprouts, egg, peanuts, chilli flakes, grilled lime, pad thai sauce	
Pad Thai with Tofu Cheese [vegetarian] 350 g	52 PLN
Rice noodles, tofu czeese (120 g), pak choi, pepper mix, sugar snap peas, mung bean sprouts, egg, peanuts, chilli flakes, grilled lime, pad thai sauce	
Rigatoni [spicy] 350 g	54 PLN
Filet z kurczaka (160 g), tarta cukinia, chilli, czosnek, sos maślany, kulki szpinakowe, Grana Padano	
Spaghetti with lobster 350 g	69 PLN
Chicken fillet (160 g), grated zucchini, chilli, garlic, butter sauce, spinach balls, Grana Padano	
Strozzapreti 350 g	54 PLN
Pancetta (80 g) , n'duja (40 g), spinach, garlic, mascarpone, tomato sauce, parsley, Grana Padano	
Risotto with mushrooms and pork tenderloin [gluten free] 400 g	57 PLN
Chopped pork tenderloin (160 g), selection of mushrooms, truffle olive oil, parsley, Grana Padano, <u>Vegetarian option without tenderloin 45 PLN</u>	
Octopus risotto [gluten free] 350 g	69 PLN
Octopus tentacles confit (160 g) served on herb risotto, stewed cherry tomatoes with white wine, parsley, Grana Padano	



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SOUPS & MAIN DISH

SOUPS

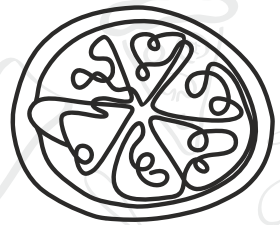
Ramen 600 ml	55 PLN
Aromatic beef stock, wheat pasta, baked bacon, sweet gourd, shitake mushrooms, pak choi, nori seaweed, marinated egg, spring onions, sesame	
Beet green soup [vegetarian] [gluten free] 400 ml	34 PLN
Root vegetables, truffle potato puree, poached egg, cream	
Carrot soup [vegetarian] [gluten free] 400 ml	32 PLN
Baked young carrot, ginger, coconut milk, croutons (3 pcs.)	

MAIN DISH

Beef tenderloin sous vide [gluten free] 400 g	59 PLN
Wrapped in bacon (220 g), truffle potato puree with truffle, mini carrots, celery puree, demi-glace currant sauce	
Thai-style pork [spicy] [gluten free] 400 g	54 PLN
Cut pork tenderloin (160 g), mushroom selection, paprika, pak choi, red onion, sugar snap peas, chilli, garlic, fresh Thai basil, spring onions, oyster-ginger sauce, rice	
Beef tenderloin steak [gluten free] 400 g	139 PLN
Beef tenderloin steak (200 g), roasted potatoes with chilli, garlic and parsley, asparagus, crayfish bisque	
Duck fillet 450 g	65 PLN
Marinated duck fillet confit (240 g), parsley puree, polenta, broccoli twig, orange demi glace sauce	
Mullet [gluten free] 400 g	69 PLN
Saute mullet fillet (180 g), roasted potatoes with arugula and cherry tomatoes, asparagus, gremolata with almonds, grilled lemon	



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PIZZA & BURGERS

OPTION OF EXCHANGE MOZZARELLA FOR VEGAN CHEESE +3 PLN

DOUBLE MOZZARELLA +8 PLN

EVERY TUESDAY, YOU HAVE THE OPTION OF ORDERING A THICK-CRUST PIZZA
WITH ANY TWO VEGETABLE INGREDIENTS AND ANY ONE MEAT INGREDIENT, FOR 45 ZŁ.

EVERY WEDNESDAY YOU CAN ORDER ANY PIZZA FROM THE MENU ON A GLUTEN-FREE BASE FOR AN ADDITIONAL 10 ZŁ.

PIZZA ROSSA - PIZZA WITH TOMATO SAUCE

VEGAN AND VEGETARIAN PIZZA

Marinara	29 PLN
Tomato sauce, garlic and baked basil	
Verona	33 PLN
Tomato sauce, garlic, baked basil, black olives and arugula	
Margherita	34 PLN
Tomato sauce, mozzarella and fresh basil	
Melanzana	41 PLN
Tomato sauce, burrata cheese, eggplant, garlic, cherry tomatoes	

MEAT PIZZA

Capricciosa	40 PLN
Tomato sauce, mozzarella, ham, champignons and corn	
Calzone	38 PLN
Tomato sauce, mozzarella, ham and champignons	
Salame	37 PLN
Tomato sauce, mozzarella, mild salami / spicy spianata	
Tante verdure	39 PLN
Tomato sauce, mozzarella, ham, black olives and artichokes	
Pollo	38 PLN
Tomato sauce, mozzarella, chicken, corn, baked mayonnaise and fresh spinach	
Diavola [spicy]	39 PLN
Tomato sauce, mozzarella, spicy salami spianata and black olives	
Salame e rucola	44 PLN
Tomato sauce, mild salami / spicy spianata, mascarpone, arugula, cherry tomatoes, Parmesan	

Catania	42 PLN
Tomato sauce, mozzarella, bacon, salami, pepper and onion	
Salsiciana [hot]	43 PLN
Tomato sauce, mozzarella, salsiccia piccante, gorgonzola, garlic, pepper	
Rosso e cipolla [hot]	42 PLN
Tomato sauce, mozzarella, spicy salami spianata, gorgonzola, red onion, chilli	
Piccante e cremoso [spicy]	41 PLN
Tomato sauce, mozzarella, Italian spicy n'duja sausage, mascarpone, onion	
Inferno [spicy]	42 PLN
Tomato sauce, mozzarella, Italian spicy n'duja sausage, Parmesan, gorgonzola, basil	
Funga [spicy]	44 PLN
Tomato sauce, mozzarella, spicy italian sausage N'duja, chiodini mushrooms, garlic, baked basil, parmesan	

SEAFOOD & FISH PIZZA

PIZZA ON LEMON-CREAM SAUCE, WITHOUT TOMATO SAUCE

Con salmone	44 PLN
Cream-lemon sauce, mozzarella, salmon, mascarpone, Parmesan, fresh spinach	
Tonno	39 PLN
Cream-lemon sauce, mozzarella, tuna, onion and black olives	

PIZZA ON BBQ SAUCE

WITHOUT TOMATO SAUCE

Fabriano	39 PLN
BBQ sauce, mozzarella, bacon, chicken and onion	

PIZZA BIANCA - PIZZA WITHOUT TOMATO SAUCE

FOCACCIA

Focaccia [vegan]	25 PLN
A type of bread baked with olive oil	
Focaccia deluxe [vegetarian]	29 PLN
Black olives, Parmesan cheese, grained salt	

VEGETARIAN PIZZA

Due formaggi e pomodori	39 PLN
Mozzarella, gorgonzola, cherry tomatoes, fresh spinach or arugula to choose	
Quattro formaggi	44 PLN
Mozzarella, feta, gorgonzola and Parmesan	
L'estate	40 PLN
Mozzarella, pear, gorgonzola, walnuts and honey	
Pistacchi	44 PLN
Mozzarella, mascarpone, pistachios, rosemary, red onion and dried tomatoes	

MEAT PIZZA

Provincionale	40 PLN
Mozzarella, bacon, onion and corn champignons	
Foresta	45 PLN
Mozzarella, bacon, boletus, onion, Parmesan, gorgonzola, parsley	
Cipolle dolci	41 PLN
Mozzarella, gorgonzola, bacon and caramelized onion	
Salame con basilico	40 PLN
Mozzarella, mild salami / spicy spianata, mascarpone and baked basil	
Finocchiona	49 PLN
Mozzarella, finochiona salami (salami with fennel), mascarpone, pistachio nuts	

Pesto e salame	42 PLN
Mozzarella, mild salami / spicy spianata, green pesto, mascarpone and champignons	
Salame e formaggio	45 PLN
Mozzarella, mild salami / spicy spianata, gorgonzola, Parmesan and feta cheese	
Timo [hot]	46 PLN
Mozzarella, thyme-garlic sauce, salsiccia piccante (spicy salami), gorgonzola	
Prosciutto e rucola	45 PLN
Mozzarella, long-maturing dried prosciutto crudo ham, cherry tomatoes, arugula and Parmesan	
Mortadela e pistacchio	45 PLN
Mozzarella, mortadela, buratta, pistachios, truffle olive oil, balsamico sauce	

BURGERS

WITH THE EXCEPTION OF THE STEAK BURGER,
IT IS NOT POSSIBLE TO CHOOSE THE DEGREE OF DONENESS OF THE MEAT

Classic 500 g	52 PLN
Original roll, beef (200 g), bacon, cheddar cheese, pickled cucumber, tomato, red onion, lettuce selection, mustard sauce, french fries	
Molto 500 g	55 PLN
Original roll, beef (200 g), spianata piccante salami, cheese cheddar, pickled cucumber, caramelized red onion, lettuce romaine, arugula, N'duja sauce, french fries with truffle oil, Grana Padano and parsley	
Chicken 500 g	52 PLN
Original roll, grilled chicken fillet (180 g), bacon, cheddar cheese, avocado, tomato, red onion, lettuce selection, garlic sauce, french fries	
Steak 500 g - <u>you may choose level of doneness</u>	62 PLN
Original roll, cut steak from seasoned entrecote (180 g), grilled champignons, red onion, arugula, Parmigiano Reggiano flakes, truffle sauce, french fries	
Vege [vegan] 400 g	49 PLN
Original roll, soy-wheat sensational burger, cucumber canned, tomato, red onion, lettuce selection, cheddar cheese vegan, vegan garlic sauce, french fries	

DESSERTS & KIDS MENU

DESSERTS

EVERY DESSERT IS MADE BY US

Panna cotta [gluten free] 150 g Vanilla with a hint of citrus, raspberry coulis, fruits	27 PLN
Fondant 180 g Served with mint or vanilla ice cream, fruits	29 PLN
Tart 180 g Raspberry jam, white chocolate and mascarpone cream, fruit	28 PLN
Lemon tiramisu 150 g Savoardi biscuits, mascarpone cream, limoncello liqueur	28 PLN

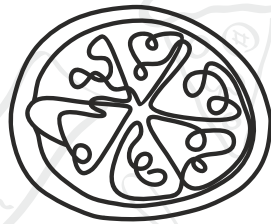
For other desserts available in our showcase, ask the staff.

KIDS MENU AND SOMETHING FOR A SMALLER APPETITE

I'M. not hungry 250 ml Carrot cream	24 PLN
I Don't Care 250 g Spaghetti with beef meatballs (100 g), tomato sauce, Grana Padano	29 PLN
Choose something for me 250 g Penne Pasta with cut chicken fillet (100 g), zucchini, Grana Padano	29 PLN
I would like to go to the Mcdonald's 300 g Crispy crusted chicken tenderloins (120 g), french fries, carrot and orange salad	36 PLN



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ALCOHOL FREE DRINKS

WARM

CAFFE & TEA


Espresso 30 ml	9 PLN
Espresso doppio 60 ml	11 PLN
Americano 250 ml	12 PLN
Cappuccino 250 ml	13 PLN
Cappuccino grande 350 ml	15 PLN
Flat white 250 ml	15 PLN
Caffe latte 350 ml	15 PLN
Matcha latte 350 ml	18 PLN
Herbata 400 ml/jug 1L To choose: black, green, forest fruits, mint, yasmine	10 PLN/22 PLN
Hot lemo 400 ml Hot lemonade with strawberry mousse, orange, cinnamon, cloves and ginger	17 PLN



COLD

Iced americano 300 ml	13 PLN
Iced latte 400 ml With syrup to choose: pistachio, vanilla, chocolate, gingerbread, caramel	16 PLN
Matcha iced latte 400 ml	19 PLN
Tonic espresso 400 ml With tonic to choose: rose or classic	15 PLN
Ice tea 500 ml To choose: black with pear and bergamot or green with lavender and mint	18 PLN
ADDITIONS Lactose-free milk	+1 PLN
Soy, almond and oat drink	+3 PLN
Coffee syrup pistachio / chocolate / caramel / vanilla / gingerbread	+3 PLN

		250 ml/1L	9 PLN/30 PLN
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		250 ml/1L	9 PLN/30 PLN
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	KINLEY	Tonic Water, Pink Aromatic Berry	250 ml/1L	9 PLN/30 PLN
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		Natural mineral water still or sparkling	330 ml/1L	8 PLN/20 PLN
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	Lemon with lemongrass, peach with hibiscus	250 ml	9 PLN
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Cappy	Orange or apple	250 ml/1L	9 PLN/30 PLN
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Acqua Panna Water 250 ml/750 ml	Still premium water from the springs of the Tuscan Apennines. Delicate and velvety.	10 PLN/ 25 PLN
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Sanpellegrino Water 250 ml/750 ml	Sparkling, medium-mineralized Italian premium water, whose source lies at the foot of the Alps.	10 PLN/25 PLN
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On Lemon 330 ml	Lime, rhuharb, orange, pear	13 PLN
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Yerbata 330 ml	Classic or pomegranate	13 PLN
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Kombucha from „Świt Kombucha”	friendly craftsmen from Rzeszów Optional: classic or with cranberry, rose and nana mint	15 PLN
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Freshly squeezed juice 350 ml	Orange, grapefruit, apple, mix	18 PLN
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LEMONADE:

Classic 350 ml/1L	16 PLN/35 PLN
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Raspberry-rosemary 350 ml/1L	18 PLN/38 PLN
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Mango-mint 350 ml/1L	19 PLN/39 PLN
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Pineapple-ginger [sparkling] 350 ml/1L	19 PLN/39 PLN
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NON-ALCOHOLIC BEER

Corona 0% alc. 355 ml	15 PLN
Non-alcoholic pils 0,5L Classic lager-style beer, light, with noticeable malty notes and a delicate bitterness	17 PLN
Non-alcoholic Citrus APA 0,5L Fresh, distinctly citrusy craft beer with an alcohol content of 0.0%	19 PLN
Lech Free 0,5L	15 PLN
Lech Free Passion fruit-melon 0,5L	15 PLN
Lech Free Lime-mint 0,3L/0,5L	11 PLN/15 PLN

PROSECCO NON-ALCOHOLIC

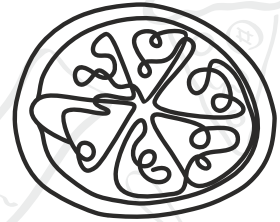
Prosecco Just 0 Sparkling [semi-sweet]	
150 ml	15 PLN
500 ml	40 PLN
750 ml	60 PLN
1L	70 PLN
Prosecco Mionetto [semi-dry]	
150 ml	15 PLN
500 ml	40 PLN
750 ml	60 PLN
1L	70 PLN

NON-ALCOHOLIC COCKTAILS

Virgin Mojito 400 ml Lime, mint, brown sugar, sprite, and soda	20 PLN
Hugo Free 300 ml Prosecco non-alcoholic, lilac flower syrup, soda	19 PLN
Aperol Free 300 ml Prosecco non-alcoholic, Aperol non-alcoholic, soda	19 PLN
Bull's Eye 400 ml Orange juice, cane sugar syrup, ginger beer, pear puree	22 PLN



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BEER FROM THE TAP

Light Kozel 300 ml/500 ml	12 PLN/14 PLN
Peroni 300 ml/500 ml Italian lager with classic malty flavour and subtle bitterness	16 PLN/18 PLN
BEER SYRUP Raspberry, ginger or watermelon	+2 PLN

BEER BOTTLED

Corona 4,5% alc. 355 ml	15 PLN
Kozel Ciemny 3,8% alc. 0,5L	15 PLN
Pilsner Urquell 5,2% alc. 0,5L	16 PLN
Książęce Pszeniczne 4,9% alc. 0,5L	16 PLN
Książęce IPA 5,4% alc. 0,5L	16 PLN
Ina100 1% alc. 0,5L A 1% apa-style beer with pleasant citrus bitterness and great lightness in reception	18 PLN
Bawarian Helles from Zakarczmie Brewery 5% alc. 0,5L Pale, full-bodied, extremely refreshing beer from a local brewery in Giedlarowa near Leżańsk	19 PLN
Rajska pomarańcza 4,7% alc. 0,5L Delicately fruity aromas with orange juice, sweet, highly carbonated beer	19 PLN
Weizen (piwo pszeniczne) 5% alc. 0,5L Heavily carbonated beer with intense notes of clove and banana in the aroma	18 PLN
Santarosa Browar Tarnobrzeg 6,5% alc. 0,5L Wheat beer brewed with rose flakes	18 PLN
Pan i Pani 6% alc. 0,5L A light and very drinkable ima with a moderate bitterness, highly carbonated, with a high fullness in the aroma of citrus, pear, mango	19 PLN
Esteban APA 4,7% alc. 0,5L A real tropical bomb with a little bitterness, but a wonderful aroma, passion fruit juice will take you to paradise islands	19 PLN
Misty 5,5% alc. 0,5L Smooth and balanced ipa, quite high bitterness with tropical fruit accents	19 PLN
Pastry Sour Ale from Browar Stu Mostów 6,5% alc. 0,4L Pastry Sour Ale is a sweet and sour beer that tastes like a fruity dessert. The intense flavour of pear and apricot, is balanced by subtle notes of cinnamon, cheesecake and sweet vanilla	20 PLN

ITALIAN BEER

Birra Moretti 330 ml 14 PLN
Pils-style beer, light and refreshing, especially recommended with dishes such as pizza and pasta dishes

BIRRA MANIA

Bianca 330 ml 15 PLN
Witbier style beer, brewed with wheat malt, seasoned with Sicilian orange peel and coriander, very refreshing. Alk. 5.1%

Sexy Arancia APA 330 ml 15 PLN
Aromatic, light APA, with hops citrusiness enhanced with orange juice. Alk. 4.7%.

Sicilian IPA 330 ml 15 PLN
An intensely hopped top-fermented beer with an intense bitterness and a citrus aroma, derived from the hop varieties used and the Sicilian sweet orange. Alk. 5.1%.

CIDER

Cydr Miłostawski 4,5% alc. 0,5L 15 PLN
Classic or pear

SHOTS 50 ML

VODKA- SERVED WITH QUATER OF CITRUS

Nemiroff de luxe 40% alc. 14 PLN

Finlandia 40% alc. 16 PLN

Jakob Haberfeld Pure Potato Vodka, 50% alc. 19 PLN
The base is potato spirit. Despite the high alcohol content, vodka with an extremely harmonious taste.

SHOTS 50 ml

Jack Daniel's * 40% alc.	19 PLN
Jack Daniel's Fire * 40% alc.	19 PLN
Jack Daniel's Gentleman Jack * 40% alc.	24 PLN
Hennessy VS * 40% alc.	25 PLN
Bacardi Carta Blanca * 40% alc.	17 PLN
Gin Beefeater * 40% alc.	17 PLN
Jagermeister * 35% alc.	17 PLN

* SERVED IN A GLASS FILLED WITH AROMATIC SMOKE

Cloud Shots 30% alc. 1 pcs./3 pcs. Vodka, blue curacao liqueur, and lime juice	10 PLN/20 PLN
B-52 34% alc. 1 pcs./3 pcs. Coffee liqueur, Irish cream, orange liqueur	12 PLN/25 PLN

SET

SERVED IN A BOX WITH AROMATIC SMOKE

Nemiroff de Luxe 0,5 L + soft 2L	120 PLN
Absolut 0.7 L. + soft 2L	150 PLN
Jack Daniel's 0,7 L + soft 2 L	220 PLN
Jack Daniel's Fire 0,7 L + soft 2 L	230 PLN

SPRITZ

Aperol Spritz 11% alc. Prosecco, Aperol, soda and orange	30 PLN
Aperol Speciale 17% alc. Prosecco, porto, balsamico, strawberry infusion (vodka, Aperol, strawberries)	36 PLN
Hugo Spritz 10% alc. Prosecco, lilac flower syrup and soda	28 PLN
Kombucha Spritz 10% alc. Prosecco, kombucha with cranberry and rose, lemon juice, soda	28 PLN

COCKTAILS

WHISKEY	Whiskey sour - 22% alc. 300 ml - sweet and sour, refreshing Whiskey, angostura, lime juice, lemon juice, sugar syrup, egg white	30 PLN
	Old Fashioned - 32% alc. 150 ml - spicy, strong, dry Jack Daniel's Gentleman, angostura, sugar syrup	34 PLN
	Lynchburg lemonade - 17% alc. 300 ml - refreshing, sweet and sour Jack Daniel's, triple sec, lemon juice, lime juice, sprite	32 PLN
TEQUILA	El diablo - 21% alc. 300 ml - sweet, fruity and spicy, sparkling Tequila, currant liqueur, ginger beer, spirit, and lime	34 PLN
GIN	Lady flower - 16% alc. 250 ml - sweet and sour, intensely floral Gin, maraschino liqueur, lilac flower syrup, and lemon juice	30 PLN
PROSECCO	Lick Bellini - 9% alc. 400 ml - sweet, tropical, sparkling Prosecco, mango puree, and lollipops	29 PLN
	Mimosa - 7% alc. 250 ml - sparkling, light, refreshing, fruity Prosecco, orange juice	29 PLN
	Raspberry daiquiri - 15% alc. 300 ml - fruity, light, refreshing Rum, lime juice, lemon juice, raspberries, cane syrup	33 PLN
RUM	Beach me - 16% alc. 400 ml - sweet and sour, tropical Rum, passion fruit puree, orange juice and lemon juice	31 PLN
	Old Cuban - 22% alc. 250 ml - sparkling, strong, sweet Rum, mint, lime, prosecco	33 PLN
	Jager mule - 19% alc. 300 ml - herbal, spicy Jagermeister, ginger beer, lime juice	30 PLN
LIKIERY	Tonic Martini - 12% alc. 300 ml - bitter, refreshing, light Martini Fiero, Tonic Kinley	30 PLN
HYBRYDY	Pinky Punch - 26% alc. 350 ml - intensely fruity, sparkling Vodka, prosecco, currant liqueur, strawberry puree, and lemon juice	33 PLN
	Molto Ice Tea - 31% alc. 350 ml - strong, heavy, citrusy Vodka, tequila, rum, gin, blue curacao, lemon juice, lime juice, cane syrup, Sprite	44 PLN
PIWO	Classic Shandy - 4,5% alc. 500 ml - citrusy, refreshing, light Beer, lemon juice, cane syrup, lemongrass syrup <u>Available as free version for 20 PLN</u>	24 PLN

PROSECCO

Prosecco Molto

Slightly dry, refreshing and full. Noticeable apples and lemons in the aroma, recommended as an aperitif and with fish, salads and light dishes.

150 ml	19 PLN
500 ml	60 PLN
700 ml	80 PLN
1L	100 PLN

Country of origin: Italy

Grape variety: Glera

HOUSE WINE

House wine [white / red]

150 ml	15 PLN
500 ml	40 PLN
700 ml	60 PLN
1L	70 PLN

Dry

Country of origin: Italy

WHITE WINES

Piwnice Póttorak Johanniter

Delicately dry, floral, aromas of tropical fruit and apples.

150 ml	29 PLN
750 ml	145 PLN

Country of origin: Poland, regional wine

Variety: Johanniter

Piwnice Póttorak Muscaris

Delicately dry, with an emphasized fruity sweetness, which is perfectly balanced by crisp acidity. Aromas of ripe apples and pears with a mineral finish.

150 ml	29 PLN
750 ml	145 PLN

Country of Origin: Poland, regional wine

Variety: blend of white grapes

Schmitt Sohne Riesling

Semi-sweet, floral and aromatic.

150 ml

19 PLN

750 ml

95 PLN

Country of origin: Germany

Variety: Riesling

Villarielli Pinot Grigio

Dry, elegant, very round. The aromas of apples, pears and acacia flowers.

The aroma is light and pleasant, fresh with a hint of ripe peaches.

150 ml

22 PLN

750 ml

80 PLN

Country of origin: Italy

Variety: Pinot Grigio

La Petite Gargotte Chardonnay

Dry, fresh, crisp. A complex and expressive wine. Aromas of ripe pear and quince followed by notes of vanilla. The palate is rich, with pear and cream.

Well balanced with the subtle character of roasted oak.

150 ml

22 PLN

750 ml

80 PLN

Country of origin: France

Variety: Chardonnay

Piwnice Póttorak Solaris

Semi-sweet, aromatic and tropical. Perfect balance between acidity and residual sugar sweetness.

150 ml

29 PLN

750 ml

145 PLN

Country of origin: Poland, regional wine

Variety: Solaris

Nobody's Hero Sauvignon Blanc

Dry, refreshing, with notes of tropical fruit and gooseberry.

A blend of juicy lemon flavor and fresh herbs. These flavors harmonize with the mineral notes from rocky river soils..

150 ml

30 PLN

750 ml

140 PLN

Country of origin: New Zealand

Variety: Sauvignon Blanc

RED WINES

Khora Primitivo Salento

A rich bouquet of blackberries and dark cherries with a marked floral aroma. Full and round with notes of cherry jam and dark chocolate.

150 ml

22 PLN

750 ml

80 PLN

Country of origin: Italy

Variety: Primitivo

Piwnice Póttorak Cuvee Rouge

Dry, fruity with solid acidity. The aroma of red fruit - cherries or blackberries, slightly spicy with notes of black pepper. Smooth in the mouth, velvety with well-marked tannins and a fruity finish.

150 ml

29 PLN

750 ml

140 PLN

Country of origin: Poland, regional wine

Variety: blend of white grapes

La Petite Gargotte Cabernet Sauvignon

Dry, subtle, full with a nice aroma. Notes of stone fruit and chocolate, smooth in the mouth with a distinct fruity.

150 ml

22 PLN

750 ml

80 PLN

Country of origin: France

Variety: Cabernet Sauvignon

Familia Falasco Balbo Malbec

Dry, elegant and complete. Aromas of ripe forest fruits, in the background a hint of chocolate, coffee and anise. Full and smooth in the mouth, with the fruity of blackberries and blueberries. Medium body, pleasant acidity and a spicy finish.

150 ml

20 PLN

750 ml

100 PLN

Country of Origin: Argentina

Variety: Malbec

SPARKLING WINE

Póttorak Ego White cellars

Dry, aromatic and crisp

750 ml

179 PLN

Country of origin: Poland, regional wine

Variety: Seyval Blanc, Bianca, Johanniter

Ca'Tullio Prosecco

A dry, crisp bouquet

750 ml

100 PLN

Country of origin: Italy

Variety: Glera

CHAMPAGNE

Moet&Chandon Ice Imperial

semi-sweet

750 ml

300 PLN

Moet&Chandon Brut Imperial

dry

750 ml

280 PLN