

Dear Guests,

Welcome to our restaurant

MALINOWY ANIOŁ!

We've been with you for 11 years. We present our menu and thank you for your visit!

Menu

Starters

*Beef tartare made from sirloin steak, mixed with onion, mustard, pickled cucumber, marinated mushrooms, and served with bread and butter **39 zł***

*Ravioli with ricotta and spinach, served on arugula with sun-dried tomatoes and Grana Padano cheese **25 zł***

*Bruschetta, fresh-baked baguette with basil pesto, fried cherry tomatoes, roasted garlic, and Grana Padano cheese **25 zł***

*Focaccia with fresh rosemary and sea salt, served with garlic and tomato dips **28 zł***

*Shrimp fried in garlic butter with white wine and parsley, served with oven-toasted bread **39 zł***

Soups

*Tomato and bell pepper cream, smoked cottage cheese, chives **22 zł***

*Sour rye soup with potatoes, white sausage, and egg **22 zł***

*Homemade chicken broth with pasta, served on Saturdays, Sundays, and holidays **19 zł***

Salads

*Caesar Salad - lettuce, cherry tomatoes, bacon, grilled chicken, Caesar dressing, wheat croutons, Grana Padano cheese **39 zł***

*Salad with grilled goat cheese, roasted beetroot, orange, radish, pumpkin seeds, wheat croutons **39 zł***

Pizza

Our pizza is baked on thin, traditional dough.

On request, we can prepare a thicker dough.

Pizza is one size – 40 cm, pizza toppings:

tomato or garlic sauce 4 zł,

extra ingredient 6 zł

We do not prepare two different flavors on one pie.

Gluten-free flour pizza – an additional cost of 8 zł.

**For individuals with gluten intolerance, we discourage consuming our pizza due to flour dust in the oven.*

Margherita, tomato sauce, mozzarella **36 zł**

Capriciosa, tomato sauce, mozzarella, ham, mushrooms **42 zł**

Basil, tomato sauce, mozzarella, raspberry tomatoes, mozzarella ball, fresh basil **42 zł**

Colori, tomato sauce, mozzarella, goat cheese, raspberry tomatoes, fresh spinach, mixed nuts **45 zł**

Parma, tomato sauce, mozzarella, arugula, Parma ham, Grana Padano cheese **46 zł**

Di Pollo, tomato sauce, mozzarella, grilled chicken, tomato, arugula, olive oil **44 zł**

Salame, tomato sauce, mozzarella, original mild Italian Napoli Dolce salami, garlic **44 zł**

O sole Mio, tomato sauce, mozzarella, anchovies, black olives, capers, roasted garlic, hot pepper **45 zł**

Calabria, tomato sauce, mozzarella, original spicy Italian salami, cherry tomatoes, jalapeno peppers **46 zł**

Quattro formaggi, tomato sauce, 4 cheeses including goat cheese, gorgonzola, blue cheese, mozzarella, walnut **45 zł**

Roma, tomato sauce, mozzarella, bacon, salami, onion, bell pepper, garlic sauce **45 zł**

Honey, honey-mustard sauce, mozzarella, grilled chicken, red onion **42 zł**

Pasta from the pan **fresh pasta straight from Italy**

Tagliatelle with chicken, spinach, onion, and sun-dried tomatoes in a creamy sauce, Grana Padano cheese **42 zł**

Rotondi, round dumplings with Sicilian caponata, basil pesto, Grana Padano cheese **37 zł**

Pappardelle with pork tenderloin and chanterelle mushrooms in a creamy sauce, Grana Padano cheese **44 zł**

Spinach Tagliatelle with prawns (size 16/20), chili, garlic, and cherry tomatoes in a wine butter sauce **54 zł**

Quadroni, square dumplings with lamb and artichokes, burnt butter, fresh spinach **39 zł**

Gnocchi with spinach and roasted seeds in a creamy gorgonzola sauce, Grana Padano cheese **39 zł**

Gnocchi in a tomato sauce, burrata, basil pesto, Grana Padano cheese **39 zł**

Main Courses

Prices include side dishes

Large pork cutlet, mashed potatoes, fried cabbage **43 zł**

Large pork cutlet baked in the oven with mushroom and onion stuffing and mozzarella cheese, mashed potatoes, fried cabbage **48 zł**

Huge BBQ pork ribs, steak fries, homemade coleslaw **59 zł**

Duck breast fried in butter, with apple quarters and marjoram, wild fruit sauce, potato casserole, fried beetroot **64 zł**

Chicken pocket wrapped in Italian ham, with spinach and sun-dried tomato filling, cheese sauce, tricolor gnocchi, mixed salad **52 zł**

Seasoned rib-eye steak, fried in garlic butter with rosemary, sweet potato fries, fried cherry tomatoes, mixed salad with vinaigrette sauce **75 zł**

Turkey slices with porcini mushrooms and onion, stewed in a white wine and cream sauce, gnocchi, mixed salad with vinaigrette sauce **52 zł**

Italian Burger (VEGE), wheat bun, breaded white mozzarella, sun-dried tomatoes, arugula, red onion, basil pesto, steak fries with Grana Padano cheese **41 zł**

Cheddar Burger, wheat bun, 200 g beef, cheddar cheese, bacon, lettuce, red onion, tomato, pickled cucumber, Chef's sauce, steak fries with Grana Padano cheese **44 zł**

Fish

*Fish and chips - Atlantic cod in breadcrumbs, tartar sauce, steak fries, homemade coleslaw **47 zł***

Fresh TROUTS (from Friday to Sunday):

*in garlic butter, mashed potatoes or fries, mixed salad **52 zł***

*in tomatoes, garlic, and fresh basil, mashed potatoes or fries, mixed salad **52 zł***

Children's Menu

*With every kid's meal, the child gets a surprise toy!
If an adult orders a set, we add 100% to the meal price.
For take-out children's dishes, we add 2 zł for the packaging.*

All dishes are priced at 17.90 zł

Mini pork cutlet, mashed potatoes, pickled cucumber

Mini pizza - tomato sauce, mozzarella, 2 toppings of choice

Breaded chicken with fries and carrot salad

Gnocchi fried in butter with sweet cherry sauce

Desserts

*Homemade warm apple pie served with ice cream **22 zł***

*Crème Brûlée flame-torched with cane sugar **24 zł***

*Classic tiramisu served in a jar **24 zł***

*Warm chocolate cake with cherry jam and vanilla ice cream **22 zł***

*Ice cream sundae with fruits, whipped cream,
and chocolate sauce **22 zł***

*Pavlova meringue available on Saturdays and Sundays **25 zł***

*Iced coffee with vanilla ice cream and whipped cream **22 zł***

Lemonade is served when the temperature exceeds 20 degrees!

LEMONADE in a LITER JAR 16.90 zł

No additional glasses are provided for it, and we don't serve it in carafes - 1 liter for 1 person!

LEMONADE in a 330 ml glass – 9.90 zł

Cold Drinks

Drinks are served in large 330 ml glasses.

*Coca-Cola/Coca-Cola Zero/Sprite/Fanta **9.90 zł***

*Carbonated and still water 0.33 l **9.90 zł***

*Carbonated and still water 0.7 l **16 zł***

*Orange juice **9.90 zł***

*Apple juice **9.90 zł***

*Grapefruit juice **9.90 zł***

*Blackcurrant juice **9.90 zł***

*Compote **8.00 zł***

*Freshly squeezed orange or grapefruit juice **22 zł***

*Iced tea with raspberries **20 zł***

*Non-alcoholic Mojito **20 zł***

Hot Drinks

Tea **14 zł**

Tea with cherry liqueur and homemade cherry jam **20 zł**

Black coffee **12 zł**

White coffee **14 zł**

Espresso **10 zł**

Double espresso **14 zł**

Latte **14 zł**

Cappuccino **14 zł**

Frizzante from the barrel

Carafe 500 ml **49 zł**

Glass 150 ml **19 zł**

Homemade white and red wine

Carafe 750 ml - **75 zł**

Carafe 375 ml - **39 zł**

Glass 150 ml - **19 zł**

Drinks

Raspberry Angel – bacardi, raspberry mousse, sprite, apple juice, blackcurrant juice - **25 zł**

Mojito – bacardi, ice, brown sugar, sprite, fresh mint - **25 zł**

Aperol – prosecco, aperol, carbonated water, ice - **25 zł**

Beers

*Zatecky large draft 0.5 l - **15 zł***

*Zatecky small draft 0.3 l - **13 zł***

Guinness draft 0.5

*Zatecky Cerny 0.5 l - **15 zł***

*Non-alcoholic Okocim or Zatecky 0.5 l - **15 zł***

*Radler 0% lub 4.5% (seasonal flavors) 0.,5 l - **15 zł***

*Okocim classic wheat 0.5 l - **15 zł***

*Grimbergen Blonde, Blanche or Double Ambree 0.33l - **16 zł***

Strong Alcohols

*Absolut 40 ml **12 zł***

*Żołądkowa de Lux 40 ml **10 zł***

*Soplica cherry/raspberry 40 ml **10 zł***

*Johny Walker red 40 ml **12 zł***

*Johny Walker black 40 ml **16 zł***

*Jack Daniel's 40 ml **18 zł***

*Bacardi 40 ml **14 zł***

Volume measurements are available from the restaurant manager.