

Dear Guests,

Welcome to our restaurant

MALINOWY ANIOŁ!

We've been with you for 12 years. We present our menu and thank you for your visit!

Menu

Starters

*Beef tartare made from sirloin steak, mixed with of onion, mustard, pickled cucumber, marinated mushrooms, and served with bread and butter **43 zł***

*Baked zucchini and sun-dried tomato tartare mixed with onion, capers, gherkin, seasoned with olive oil and Tabasco, served with oven-baked croutons and butter **39 zł***

*Ravioli with ricotta and spinach, served on arugula with sun-dried tomatoes and Grana Padano cheese **28 zł***

*Bruschetta, fresh-baked baguette with basil pesto, fried cherry tomatoes, roasted garlic, and Grana Padano cheese **26 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 **44 zł***

Soups

*Tomato and bell pepper cream, smoked cottage cheese, chives **25 zł***

Sour rye soup with potatoes, white sausage and egg **25 zł**

Homemade chicken broth with pasta, served on Saturdays, Sundays, and holidays **22 zł**

Salads

Caesar Salad - lettuce, cherry tomatoes, bacon, grilled chicken, Caesar dressing, wheat croutons, Grana Padano cheese **42 zł**

Salad with grilled goat cheese, roasted beetroot, orange, radish, pumpkin seeds, wheat croutons **42 zł**

Pizza

Our pizza is baked on thin, traditional dough.

From Monday to Thursday, special promotions on pizzas, including 2 for the price of 1! Information in the restaurant and on Facebook!

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 – 30 cm.

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

Margherita, tomato sauce, mozzarella **42 zł**

Capriciosa, tomato sauce, mozzarella, ham, mushrooms **46 zł**

Basil, tomato sauce, mozzarella, raspberry tomatoes, mozzarella ball, fresh basil **46 zł**

Colori, tomato sauce, mozzarella, goat cheese, raspberry tomatoes, fresh spinach, mixed nuts **48 zł**

Parma, tomato sauce, mozzarella, arugula, Parma ham, Grana Padano cheese **49 zł**

Di Pollo, tomato sauce, mozzarella, grilled chicken, tomato, arugula, olive oil **48 zł**

Salame, tomato sauce, mozzarella, original mild Italian Napoli Dolce salami, garlic **48 zł**

O sole Mio, tomato sauce, mozzarella, anchovies, black olives, capers, roasted garlic, hot pepper **48 zł**

Calabria, tomato sauce, mozzarella, original spicy Italian salami, cherry tomatoes, jalapeno peppers **49 zł**

Quattro formaggi, tomato sauce, 4 cheeses including goat cheese, gorgonzola, blue cheese, mozzarella, walnut **49 zł**

Roma, tomato sauce, mozzarella, bacon, salami, onion, bell pepper, garlic sauce **49 zł**

Honey, honey-mustard sauce, mozzarella, grilled chicken, red onion **46 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 **45 zł**

Rotondi, round dumplings with Sicilian caponata, basil pesto, Grana Padano cheese **42 zł**

Pappardelle with pork tenderloin and chanterelle mushrooms in a creamy sauce, Grana Padano cheese **48 zł**

Spinach Tagliatelle with prawns (size 16/20), chili, garlic and cherry tomatoes in a wine butter sauce **58 zł**

Ravioli with porcini mushrooms, butter, parsley and pecorino flakes **46 zł**

Gnocchi with spinach and roasted seeds in a creamy gorgonzola sauce, Grana Padano cheese **44 zł**

Gnocchi in a tomato sauce, burrata, basil pesto, Grana Padano cheese **44 zł**

Main Courses

Prices include side dishes

Large pork cutlet, mashed potatoes, fried cabbage **46 zł**

Large pork cutlet baked in the oven with mushroom and onion stuffing and mozzarella cheese, mashed potatoes, fried cabbage **52 zł**

Huge BBQ pork ribs, steak fries, homemade coleslaw **64 zł**

Duck breast fried in butter, with apple quarters and marjoram, wild fruit sauce, potato casserole, fried beetroot **68 zł**

Chicken pocket wrapped in Italian ham, with spinach and sun-dried tomato filling, cheese sauce, tricolor gnocchi, mixed salad **56 zł**

Seasoned rib-eye steak, fried in garlic butter with rosemary, sweet potato fries, fried cherry tomatoes, mixed salad with vinaigrette sauce **82 zł**

Turkey slices with porcini mushrooms and onion, stewed in a white wine and cream sauce, gnocchi, mixed salad with vinaigrette sauce **56 zł**

Pulled Pork burger with BBQ pulled pork, coleslaw, and red onion confiture, served with steak fries. **46 zł**

*Italian Burger (VEGE), wheat bun, breaded white mozzarella, sun-dried tomatoes, arugula, red onion, basil pesto, steak fries with Grana Padano cheese **43 zł***

*Cheddar Burger, wheat bun, 180 g beef, cheddar cheese, bacon, lettuce, red onion, tomato, pickled cucumber, Chef's sauce, steak fries with Grana Padano cheese **48 zł***

Fish

*Fish and chips - Atlantic cod in breadcrumbs, tartar sauce, steak fries, homemade coleslaw **52 zł***

*Pan-fried zander with spinach in creamy lemon sauce, gnocchi, and mixed salad **68 zł***

Fresh TROUTS (from Friday to Sunday):

*in garlic butter, mashed potatoes or fries, mixed salad **55 zł***

*in tomatoes, garlic, and fresh basil, mashed potatoes or fries, mixed salad **55 zł***

Children's Menu

*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 19.90 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 **26 zł**

Creme Brulle flame-torched with cane sugar **26 zł**

Classic tiramisu served in a jar **25 zł**

Warm chocolate cake with cherry jam and vanilla ice cream **26 zł**

*Ice cream sundae with fruits, whipped cream,
and chocolate sauce* **25 zł**

Iced coffee with vanilla ice cream and whipped cream **26 zł**

Lemonade is served when the temperature exceeds 20 degrees!

LEMONADE in a LITER JAR 19.90 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 - 12 zł

Cold Drinks

Drinks are served in large 330 ml glasses.

Coca-Cola/Coca-Cola Zero/Sprite/Fanta **12 zł**

Carbonated and still water 0.33 l **12 zł**

Carbonated and still water 0.7 l **18 zł**

Orange juice **12 zł**

Apple juice **12 zł**

Grapefruit juice **12 zł**

Blackcurrant juice **12 zł**

Compote **10 zł**

Freshly squeezed orange or grapefruit juice **24 zł**

Hot Drinks

*Tea (cup 400 ml) **15 zł***

*Tea with cherry liqueur and homemade cherry jam (cup 400 ml) **22 zł***

*Black coffee **12 zł***

*White coffee **15 zł***

*Espresso **12 zł***

*Double espresso **14 zł***

*Latte **16 zł***

*Cappuccino **15 zł***

Frizzante from the barrel: white or rosé

*Carafe 500 ml **59 zł***

*Glass 150 ml **22 zł***

Homemade white and red wine

*Carafe 750 ml **85 zł***

*Carafe 375 ml **44 zł***

*Glass 150 ml **22 zł***

Beers

*Original draft Guinness 0.5 l - **25 zł***

*Zatecky large draft 0.5 l - **16 zł***

*Zatecky small draft 0.3 l - **14 zł***

*Zatecky Cerny 0.5 l - **16 zł***

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*Non-alcoholic Okocim or Zatecky 0.5 l - **16 zł***

*Radler 0% lub 4.5% (seasonal flavors) 0.,5 l - **16 zł***

*Okocim classic wheat 0.5 l - **16 zł***

*Grimbergen Blonde, Blanche or Double Ambree 0.33l - **18 zł***

Strong Alcohols

*Finlandia 40 ml - **14 zł***

*Żołądkowa de Lux 40 ml - **12 zł***

*Soplica cherry/raspberry 40 ml - **12 zł***

*Johny Walker red 40 ml - **14 zł***

*Johny Walker black 40 ml - **18 zł***

*Jack Daniel's 40 ml - **20 zł***

*Bacardi 40 ml - **16 zł***

*Grant's Summer Orange 40 ml - **14 zł***

Volume measurements are available from the restaurant manager.