

Dear Guests,



Welcome to our restaurant

MALINOWY ANIOŁ!

*We've been with you for 13 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 **45 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 **39zł***

*Ravioli with ricotta and spinach, served on arugula with sun-dried tomatoes and Grana Padano cheese **29 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 **30 zł***

*Shrimp fried in garlic butter with white wine and parsley, served with oven-toasted bread **45 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 23 zł

Salads

Caesar Salad - lettuce, cherry tomatoes, bacon, grilled chicken, Caesar dressing, wheat croutons, Grana Padano cheese 44 zł

Salad with grilled goat cheese, roasted beetroot, orange, radish, pumpkin seeds, wheat croutons 44 zł

Pizza

Our pizza is baked on thin, traditional 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 – 30 cm.

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

Margherita, tomato sauce, mozzarella 44 zł

Capriciosa, tomato sauce, mozzarella, ham, mushrooms 48zł

Basil, tomato sauce, mozzarella, raspberry tomatoes, mozzarella ball, fresh basil 49 zł

Colori, tomato sauce, mozzarella, goat cheese, raspberry tomatoes, fresh spinach, mixed nuts 49 zł

Parma, tomato sauce, mozzarella, arugula, Parma ham, Grana Padano cheese 54 zł

Di Pollo, tomato sauce, mozzarella, grilled chicken, tomato, arugula, olive oil **49 zł**

Salame, tomato sauce, mozzarella, original mild Italian Napoli Dolce salami, garlic **49 zł**

O sole Mio, tomato sauce, mozzarella, anchovies, black olives, capers, roasted garlic, hot pepper **49 zł**

Calabria, tomato sauce, mozzarella, original spicy Italian salami, cherry tomatoes, jalapeno peppers **54 zł**

Quattro formaggi, tomato sauce, 4 cheeses including goat cheese, gorgonzola, blue cheese, mozzarella, walnut **52 zł**

Roma, tomato sauce, mozzarella, bacon, salami, onion, bell pepper, garlic sauce **52 zł**

Honey, honey-mustard sauce, mozzarella, grilled chicken, red onion **48 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 **46 zł**

Rotondi, round dumplings with Sicilian caponata, basil pesto, Grana Padano cheese **44 zł**

Pappardelle with pork tenderloin and chanterelle mushrooms in a creamy sauce, Grana Padano cheese **49 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 **48 zł**

Gnocchi with spinach and roasted seeds in a creamy gorgonzola sauce, Grana Padano cheese 46 zł

Gnocchi in a tomato sauce, burrata, basil pesto, Grana Padano cheese 46 zł

Main Courses

Prices include side dishes

Large pork cutlet, mashed potatoes, fried cabbage 48 zł

Large pork cutlet baked in the oven with mushroom and onion stuffing and mozzarella cheese, mashed potatoes, fried cabbage 54 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 with vinaigrette sauce 58 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

Beef brizol with porcini mushrooms and sautéed onions, garlic dip, fries with Grana Padano cheese, and a salad with vinaigrette dressing 65 zł

Italian Burger (VEGE), wheat bun, breaded white mozzarella, sun-dried tomatoes, arugula, red onion, basil pesto, steak fries with Grana Padano cheese ~~44zł~~

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 ~~55 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 ~~56 zł~~

in tomatoes, garlic, and fresh basil, mashed potatoes or fries, mixed salad ~~56 zł~~

Children's Menu - All dishes are priced at 19.90 zł

*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.*

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

Hot chocolate with whipped cream and marshmallows 22zł

Cold Drinks

Drinks are served in large 330 ml glasses.

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

Carbonated and still water 0.33l 12 zł

A carafe of still water with lemon 0,7l 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

*Winter tea with citrus fruits, honey, and ginger
(cup 400 ml) 19 zł*

*Tea with cherry liqueur and homemade cherry jam
(cup 400 ml) 24 zł*

Black coffee 12 zł

White coffee 15 zł

Espresso 12 zł

Double espresso 14 zł

Latte 16 zł

Cappuccino 15 zł

Mulled drinks (also available in a non-alcoholic version)

Mulled wine with orange and cloves 22 zł

Hot Aperol – Aperol, white wine, apple juice 26 zł

Small Mulled Zatecky Beer with syrup 15 zł (0,3l)

Large Mulled Zatecky Beer with syrup 18 zł (0,3l)

Drinks

Aperol 26 zł

Classic Mojito 26 zł

Raspberry Mojito 28 zł

Local Vineyard GOJA

*Located in Smardzowice, near Ojcowski National Park, run by Maja
and Wiesław Gój*

Bottle 89 zł / glass 150 ml 19 zł

White SEYWAL, semi-dry, fresh

White SOLARIO, dry

Red LEONIO, dry, light

Red REGALIO, dry

Frizzante

Carafe 500 ml 59 zł

Glass 150 ml 22 zł

Homemade white and red wine

Carafe 750 ml 89 zł

Carafe 375 ml 48 zł

Glass 150 ml 19 zł

Beers

Zatecky large draft 0.5 l - 16 zł

Zatecky small draft 0.3 l - 14 zł

Zatecky Cerny 0.5 l - 16 zł

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

Bocian 40 ml - 14 zł

Soplica cherry/raspberry 40 ml - 12 zł

Johny Walker red 40 ml - 15 zł

Johny Walker black 40 ml - 18 zł

Jack Daniel's 40 ml - 20 zł

Volume measurements are available from the restaurant manager