

Bibenda Cocktails

- | | | | |
|------|--|------|---|
| 38,- | Red Cuban
*sweet, creamy.
Rum, rhubarb cordial,
frizzante foam. | 38,- | MG Sour
*fruity and tart.
Rye vodka infused
with hyssop, Tello,
currant jam with
chokeberry. |
| 39,- | Negroni.pl
* dry, classic.
Mikrogorzelnia
Gin, Dharma Red,
cranberry bitters. | 42,- | Alphonso
* fruity, spicy.
Clement Agricole
rum, mango cordial,
chilli, mint oil with lime. |
| 36,- | Cherry Chelada
*fruity, refreshing
Tequila infused with
lemongrass,
Luxardo Maraschino,
Lager Trzech
Kumpli, cherry jam. | 42,- | Gooseberry Sage
*ziołowy spritzer.
Dharma aperitivo,
Salvia&Limone,
agrest, frizzante. |

Beverages 0 %

- | | |
|------|--|
| 18,- | Citrus Lemonade |
| 15,- | Pressed organic juice
apple with pear
apple with beetroot
apple with carrot |
| 22,- | Agua de jamaica
Hibiscus lemonade
with cinnamon. |
| 19,- | Beer 0% |
| 22,- | Pandan Ice Tea
Aloe tea with
lemongrass . |
| 21,- | I AM NOT FULL
Riesling 0%
Blanc de Blanc 0% |

MikroZuza

- | | |
|-------|-----------------------------------|
| 20/90 | Kombucha
Lemon
Milk Oolong |
| 21/90 | Kombucha JUN |
| 21/90 | Tibicos
Lavender
Honey&Hops |

Matcha

- | | |
|------|--------------------------------|
| 22,- | Iced Tea
Strawberry |
| 24,- | Iced Latte
Strawberry + oat |
| 21,- | Hot Matcha Latte |

ENG



Dear friends, summer is in full swing, we're all excited and you can taste it
on your plates!

The most beautiful Polish tomatoes, and still plenty of greens:
green beans! broad beans! lettuce!

It's the peak of the season for fragrant herbs and sweet, sun-ripened fruits.
We've been around for 12 years now, but we still look forward to
every new menu change.

And we know very well that you're celebrating with us.

Aperitivo

- 38,- Negroni
Tanjaku gin, Campari,
red vermouht.
- 38,- Spritz:
Aperol/Campr/Sarti
frizzante, soda water.
- 38,- Americano
Punt e Mes, Campari,
soda water.
- 37,- Negroni Sbagliato
Red vermouht,
Campari, Frizzante.

Ask your server!
Classic cocktails
Craft beer

Aperitivo 0%

- 27,- Crodinoespresso
Crodino, Espresso
- 28,- Kombucha spritz
Seasonal shrub,
kombucha,
soda water.
- 32,- Aperitivo Spritz
Aperitivo 0%,
Frizzante 0%,
soda water.
- 29,- Politano 0%
Diva elixir,
MadBar gin 0%,
cranberry bitter,
soda water.

Cold

- 42,- Cashew pâté, pickled yellow beets, red currant jam,
wild greens, pistachios, toast.
- 26,- Field-grown cucumbers, tomatoes, green harissa,
jalapeño, broad beans, cilantro, basil.
- 28,- Baby carrots, yellow curry,
coconut sambal, cilantro.
- 38,- Green beans, aglio e olio, grated tomato sauce,
Kalamata olives, feta, oregano.
- 39,- Norwegian young matjes herring, tarragon vinaigrette,
broad beans, green beans, new potatoes, spring onions.
- 23,- Watermelon, coriander salsa, jalapeño,
peanuts, chilli oil, basil.
- 26,- Hummus, tomato oil, roasted pine nuts.
- 12,- Olives, orange zest, rosemary.
- 15,- Sourdough bread, whipped butter, salt flakes.

Warm

- 16,- Soup of the day
- 26,- New potatoes, tartar sorrel sauce, green butter, radish.
- 36,- Roasted tomatoes, grilled apricots, chickpeas,
garlic yogurt, tadka, cilantro.
- 32,- Young cabbage, kefir, sichuan pepper, apple mustard,
sunflower seeds, raisins.
- 32,- Grilled green beans, gochujang, soubise sauce,
salsa macha, almonds.
- 49,- Roasted eggplant, Ramiro peppers, halloumi, molasses,
harissa, cilantro labneh, cilantro, sesame seeds.
- 49,- Young courgette, Tuscan kale, mushrooms, white wine,
ricotta, goat Parmesan, parsley.
- 38,- Grilled baby beets, cherry mustard, confit spring onions,
caramelized blue goat cheese.
- 42,- Potato dumplings, chanterelles, Bursztyn cheese,
sour cream, yellow tomato salsa, parsley, marjoram.
- 39,- Mushrooms and spring onions tempura,
green mayonnaise, vegetarian adzuki beans nduja.

Ask our waiting staff for a full list of allergens.

Sweet

- 31,- Thai tea crème brûlée.
- 32,- Peach, steamed yogurt, sesame brittle, basil.

Coffee / Tea

We'll help you choose the best option.