

SWEET BREAKFASTS

SMOOTHIE BOWL

smoothie bowl is a very thick smoothie with homemade granola, fruits and superfoods on top.

35 zł

BLUE OCEAN

smoothie: banana, lemon, blue spirulina,
additions: lemon granola, pineapple, goji berries, chia.

GREEN HEART

smoothie: banana, spinach, lemon,
additions: chocolate granola, banana, coconut, hemp seeds.

LADY IN PINK

smoothie: banana, rose water, almond milk, beet,
additions: chocolate granola, banana, cocoa beans, rose petals.

PROTEIN POWER

smoothie: banana, rice protein, hemp protein, almond milk, dates,
additions: bananas, almond butter, hemp seeds, chia seeds, goji berries.

GRANOLA BOWL

36 zł

1. CHOOSE GRANOLA

lemon / chocolate

2. CHOOSE COCONUT MILK

natural	pink with beet
green with matcha	yellow with turmeric and cinnamon
blue with spirulina	

3. ADD YOUR FAVORITE PASTE:

almond butter vegan Nutella

4. ADD SUPERFOODS

maca	chia
rice protein	spirulina
hemp seeds	hemp protein
matcha	goji berries



cold pressed juices
vegan food & sweets

BOWLS (hot)

38 zł

CRAZY PEANUT

red rice, tofu with peanut butter, broccoli, baked sweet potato,
salad mix, cucumber, avocado, sesame.

KRAKOWSKA MACZANKA

vegan maczanka, baked potatoes, broccoli, lettuce, pickled cucumbers,
tomato, garlic sauce, spring onion, sunflower and pumpkin seeds.

SO SALMON

baked potatoes, baked tofu salmon, grilled asparagus,
mixed lettuce, cucumber, lemon cashew cheese, lemon, and spring onion.

RAINBOW BOWL

white rice, tofu with peanut butter, edamame, mango, cucumber,
avocado, sesame, and pickled radish.

KIMCHI BOWL

white rice, Tofu salmon, shitake mushrooms, kimchi,
avocado, cucumber, sesame, and spring onion.

LEMON TREAT

grilled asparagus served with lemon cashew cheese, fried tempeh,
nuts and seeds baked in maple syrup and chili, quinoa,
lemon chickpeas, spinach, and leek oil.
+ focaccia.

FOCACCIA

8 zł

PIEROGI dumplings

24 zł

add dumpling flavors:
- non-Russian with potatoes and smoked tofu.
- non-meat with lentils.

SALADS

36 zł

VEGGIE FEST

salad mix, grilled asparagus, quinoa, lemon chickpeas, tomato,
cucumber, olives, nuts and seeds baked in maple syrup and chili,
tahini - miso sauce.
+ focaccia.

NO MORE FISH

mix of salads, smoked carrots, grilled asparagus, avocado,
red cabbage, nuts and seeds baked in maple syrup and chili, lemon,
sesame, mustard-maple sauce.
+ focaccia.

SPRING ROLLS

lettuce, smoked tofu, peppers, cucumber, mango, avocado
- wrapped in rice paper, served with tahini - miso dressing.
the dish contains 4 spring rolls and tahini - miso dressing.

TORTILLA

29 zł

TORTILLA COLD

WHERE IS NEMO?

smoked carrot, red cabbage, cucumbers, cashew cheese, shitake, lettuce.

POPEYE

spinach, tempeh, corn, garlic sauce, tomato, onion, avocado.

TORTILLA HOT

BROMANCE

garlic sauce, broccoli, smoked carrot, avocado, tempeh, corn,
mustard - maple.

EGGLESS PROTEIN

tofu, tempeh, tomato, spring onion, spinach, and pickled cucumber.

AVOCADO TOAST

33 zł

1. mushroom paste with truffle olive oil, cashew cheese, avocado,
thyme, vegan parmesan, herbs, flowers.
2. non-mackerel paste, cucumber, onion, nori herbs, flowers.
3. eggless paste, cucumber, tomato, green onion, avocado, herbs, flowers.

BAGELS

17 zł

1. cashew cheese, smoked carrot, cucumber, red onion, lettuce.
2. eggless paste based on tofu, green onion, cucumber, tomato, lettuce.
3. vegan maczanka, pickled cucumber, garlic sauce,
mustard sauce - maple, tomato.
4. mackerel-free paste, cucumber, nori, tomato, lettuce.

PLEASE PLACE YOUR ORDER AT THE BAR