

OLIVA

*“People who **love** to eat
are always the best people.”*

- Julia Child

Starters

Mixed crostini 26
crostini with chicken liver pate, raspberry mousse, marinated onion; bruschetta with tomatoes, basil, onion, olive oil, chilli
CG, E, ML

Beef tartare 36
striploin, pickled cucumber, onion, marinated mushrooms, yolk
E


King prawns with chorizo 39
garlic, chilli, parsley, olive oil
CR, SD

Salads

Salad with millet grouts 30 
crunchy salad, avocado, hummus with sun-dried tomato, marinated beetroot, seasonal fruits, lime vinaigrette
SES, N

Salad with chicken liver flambe 30
crunchy salad, spinach, seasonal fruits, cherry vodka mousse, almond flakes
SES, N


Pasta

Ravioli verde 32 
goat cheese, camembert, bell pepper, parsley, butter, sage
CG, ML, E

Spinach fettuccine with beef and truffle 36
beef sirloin, sun-dried tomato, zucchini, garlic, onion, chili, cream
CG, ML, E, SO, CE, N, CR

Tagliatelle nero di seppia 48
clams, mussels, tiger prawns, octopus, squids, lemon olive oil
CG, F, ML, E, CR, MO

Soups

Corn bisque 16 
roasted bell pepper salsa, kale chips
CG, SD

Provençal fish soup 28
clams, mussels, tiger prawn, fresh fish, vegetables julienne, croutons with rouille sauce
CE, CR, F, E, CG, MO, SO

Main courses

Bone-in pork chop 34
potato and truffle puree, grilled zucchini, porcini sauce
ML, SD

Cod loin 49
saffron risotto, vegetables julienne, lemon espuma
F, ML, CEL

Sturgeon 62
green pea puree, blanched spinach, roasted bell pepper salsa
F, ML, CEL

Rib eye 70
entrecote, polish beef, 300 g seasonal vegetables, gorgonzola butter, potato wedges
ML, SD

Desserts

White chocolate cheesecake 18
salted caramel, pistacchio
ML, E, CG, N

Chocolate fondant 18
forest fruit coulis, coconut ice cream
ML, E, CG, N, SO

List of allergens and their symbols in our menu:

MO - Molluscs

M - Mustard

P - Peanuts

SD - Sulphur dioxide

ML - Milk

F - Fish

SO - Soya

CR - Crustaceans

E - Eggs

CG - Cereals containing gluten

CE - Celery

SES - Sesame seeds

N - Nuts

L - Lupin



= vegetarian



= vegan

On the 14th February 10% of service charge will be added to Your final bill.

Digestif	40 ml	Whisky	40 ml
Fernet Branca, Branca Menta	14	J.W. Red, Jim Beam	13
Jagermeister	14	Jameson	15
		Jack Daniel's	16
Vermouth	40 ml	Bushmills Black, J.D. Honey	17
Martini Ambrato, Rubino	12	J.D. Fire	19
	100 ml	Chivas Regal 12 YO	21
Martini Bianco, Rosso, Ex. Dry	15	Dewars	22
		J.D. Gentleman	29
Liqueur	40 ml	J.D. Single Barrel	32
Sambuca, Malibu	12		
Frangelico, Baileys	14	Cognac, Armagnac	40 ml
Pimm's, Campari	14	Stock 84	12
Cointreau	18	Metaxa 5*	13
Chambord	24	Calvados VSOP	18
Grand Marnier	25	Courvoisier VS	24
		Courvoisier VSOP, Hennessy VS	29
Rum	40 ml	Gautier	33
Captain Morgan	14	Cles des Ducs VSOP	39
Bacardi Carta Blanca, Oro	14		
		Grappa	40 ml
Gin	40 ml	Cellini Oro	12
Lubuski, Seagram's	8	Le Dic'otto Lune	32
Bosford Rose, Gordon's	13	Giare Amarone	42
Bombay Sapphire	19	Giare Gewurztraminer	42
		Giare Chardonnay	42
Port	80 ml		
Porto Ruby, Tawny, White	22	Malt	40 ml
		Glenmorangie 10 YO	32
Vodka	40 ml / btl	Glenfiddich 12 YO	34
Wyborowa	8 / 99	Macalan Amber	46
Finlandia	9 / 113	Glenlievet 18 YO	52
Żubrówka	10 / -	Lagavulin 16 YO	56
Tequila Olmeca	14 / -	Bushmills 21 YO	76
Grey Goose	22 / 370		

St. Valentine's set menu

Aperitif



white martini

Starter

goat cheese panna cotta,
roasted beetroot mousse, pistacchio, orange olive oil
ML, N, SD

Soup

shrimp soup with coconut milk,
ginger, cumin, vegetables julienne
F, CR, ML, SEL

Main course

chateaubriand,
zucchini fritti, grilled romain salad, bearnaise sauce
ML, E, CG

Dessert

Crema catalana,
strawberry, mint, chilli, caramel,
ML, E

Price: 250 zł
Set menu for 2 people.

Aperitif

Martini Fiero & tonic	19
Hugo	19
Kir	20
Bombay & tonic	20
Aperol spritz	22
Negroni	24
Martini Ambrato & tonic	25
Martini Rubino & tonic	25
White negroni	26

Cocktails

Bacardi Mojito light rum, lime juice, fresh mint, sugar	19
Passion fruit martini passion fruit uree, wyborowa vodka, rhubarb syrup	20
Bacardi Cuba Libre golden rum, lime juice, coca-cola	21
Martini Fire jack daniel's fire, martini bianco, orange juice, lemon juice, cinnamon	21
Bellini with elderflower elderflower syrup, white peach puree, prosecco	21
Fiero Cooler martini fiero, blackcurrant vodka, rhubarb syrup, lemon juice, hibiscus, sprite	21
Tennessee Lemonade jack daniel's honey, lemonade	24

Beers, cider

Bavaria Malt (0,0%)	330 ml	12
Okocim Pils	500 ml	12
Grimbergen blonde	330 ml	15
Corona	400 ml	16
Apple cider	330 ml	16

Cold drinks

Cisowianka classique, perlage	0,33/0,7 l	6/12
Evian / Badoit	0,7 l	20
Coca-cola, Fanta, Sprite, Tonic	0,2 l	7
Pressed apple juice	0,25 l	6
Black currant juice	0,25 l	6
Pressed tomato juice	0,3 l	9
Lemonade	0,25 l	10
flavoured lemonade	0,25 l	14
freshly squeezed juices	0,25 l	15

Non-aloholic cocktails

Spinach - pineapple apple, lemon	18
Avocado - spinach melon, pineapple, orange	18

Coffee and Tea

Espresso	6
Espresso macchiato	7
Espresso doppio	12
Caffè Lungo	10
Cappuccino	12
Caffè Latte, Affogato	14
Corretto	16
Ceylon, Earl Grey	10
Green, Mint	10
Rooibos, fruity Camomile	10
Ginger root infusion	12
Winter tea	16

Wine by the glass

Sparkling wines

150 ml

Cava DO brut nature	16
Prosecco DOC brut	22

Rose wines

150 ml

Miselle Rose Syrah 2017 France	21
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White wines

150 ml

Pinot Grigio Dea Del Mare IGP 2016 Italy	18
Miselle Colombard - Gros Manseng 2017 France	19
Domaine Bousquet Chardonnay Mendoza 2019 Argentina	24
Garofoli Verdicchio DOC 2016 Italy	27
Ketu Bay Sauvignon Blanc 2017 New Zealand	31
Faust Riesling Trocken 2016 Germany	31

Red wines

150 ml

Terra de Touros Pinot Noir 2015 Portugal	18
Quinta do Casal Monteiro Merlot DO 2016 Portugal	18
Montepulciano d'Abruzzo DOP 2018 Italy	21
Gran Sasso Primitivo IGP 2017 Italy	22
Casa Primicia Tinto Rioja DOC 2016 Spain	24
Château La Graula Bordeaux Superieur AC 2016 France	24