

VEGANIC BREAKFAST CLUB

9:00 – 12:00

AVOCADO TOAST 400 g <i>Red bean paste with sun-dried tomatoes and basil on toasted slice of craft bread, crushed avocado, cherry tomatoes with shallots, vegan feta, arugula salad and micro herbs</i>	39
NEW YORK STYLE BAGEL 290 g <i>creamy tofu spread with sunflower seeds, carrot "salmon," radish, capers, dill in a toasted sesame bagel</i>	31
CLASSIC BAGEL WITH SCRAMBLED TOFU 290 g <i>Scrambled tofu with sundried tomatoes, young spinach and green onions in a toasted sesame bagel</i>	29
CROQUE MADAME 320 g <i>Baked french toast, vegan bacon, vegan cheddar, grilled portobello, béchamel, micro herbs</i>	33
FUL MEDAMES 355 g <i>Stewed broad beans with olive oil, cumin and garlic, hummus, homemade pita, green leaves</i>	34
ENGLISH BREAKFAST 430 g <i>Fried tofu with sun-dried tomatoes and chives, vegan sausages, vegan bacon, beans in tomatoes, grilled mushrooms, baked tomato, grilled bread</i>	45
BANANA BREAD WITH HALVA MOUSSE 375 g <i>Blueberry sauce, fresh fruit, herb crumble</i>	37
PANCAKES WITH TOFU ALMOND CREAM IN ORANGE SAUCE 400 g <i>Vegan cream, fresh fruit, herbal crumble</i>	36

For selected breakfast you can change the bread to gluten-free options for an additional fee of 6 PLN



VEGANIC PANTRY

Take our delicious dishes with you and enjoy a feast of plant flavors will be at home.

*ŻUREK - SOUR RYE SOUP WTH FOREST MUSHROOMS AND SMOKED TOFU 500 ml	22
*OYSTER MUHROOM TRIPE WITH GINGER 500 ml	24
*BIGOS - HUNTER'S STEW WITH WILD MUSHROOMS, ROASTED PUMPKIN, BLACK LENTILS AND TOFU 500 ml	24
*CHILLI SIN CARNE 500 ml	24
*MADRAS CURRY WITH CHICKPEAS 500 ml	22
KIMCHI 500 ml	19

***When you buy two jars, the third one - 50%. When you buy six jars, you pay for five!**



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PLANT BASED CUISINE

STARTERS

ASPARAGUS IN EGGPLANT 240 g <i>Vegan hollandaise sauce with tarragon, french breadsticks with nigella seeds, micro herbs</i>	32
PISTACHIO ARANCINI 150 g <i>Crushed pistachios, lemon dip with capers and dill, iceberg lettuce</i>	28
ITALIAN CAPPELLETTI DUMPLINGS WITH MUSHROOMS AND TRUFFLE 180 g <i>Creamy sauce with wild basil and arugula pesto, roasted red onion</i>	29
CRISPY OYSTER MUSHROOMS 160 g <i>Mexican sauce</i>	26
HERBAL POLENTA FRIES WITH DRIED TOMATOES 210 g  <i>Garlic sauce</i>	24

SOUPS

ASPARAGUS CREAM WITH GREEN PEAS 350 g  <i>Crushed pistachios, parsley oil</i>	24
YOUNG BETROT SOUP WITH COCONUT MILK 350 g  <i>Ginger, chilli, fresh coriander</i>	24

MALAYSIAN LAKSA WITH COCONUT MILK 620 ml  <i>Rice noodles, fried marinated tofu, mung bean sprouts, chili oil, lime, fresh coriander, sesame</i>	48
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BURGERS

„BEEF” BURGER FROM SEITAN 480 g <i>Vegan cheddar cheese, lettuce, tomato, pickled cucumbers, red onion, mustard sauce.</i>	45
FISH BURGER WITH CLASSIC TATAR SAUCE 420 g <i>Marinated tofu in kombu and nori seaweed, panko breadcrumbs, vegan mayonnaise with pickles, oak leaf lettuce, fresh cucumber, red onion.</i>	43

SWEET POTATO FRIES 200 g  <i>Mexican sauce</i>	24
CRISPERS FRIES 205 g  <i>Garlic sauce</i>	19

MAIN DISH

OYSTER MUSHROOM CHOPS FRIED ON YOUNG CABBAGE WITH DILL 450 g <i>Greaves from smoked tofu, young potatoes, parsley oil, pea shoots</i>	45
THAI STEW WITH OYSTER MUSHROOMS, SEITAN AND THAI BASIL 530 g <i>Basmati rice, kimchi, sesame, spring onions, pita</i>	43

SMOKED TEMPEH ON ROASTED PEPPER PUREE WITH ALMONDS 380 g  <i>Wild broccoli, mini potato gratin, Maldon salt, micro herbs</i>	57
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BUDDHA BOWL 460 g <i>Teriyaki tofu, fried gyoza dumplings, basmati rice, smashed cucumbers in sesame oil with gochugaru, oriental coleslaw, pickled rhubarb, sriracha mayonnaise, chives</i>	44
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SILESIA N ROULADE IN DEMI GLACE SAUCE WITH ROASTED VEGETABLES 380 g <i>Silesian noodles with chili and sesame flavored Rayu oil, red cabbage with pepper and cilantro, sriracha-mayo sauce, peanuts</i>	51
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HOMEMADE TAGLIATELLE WITH ASPARAGUS AND BASIL AND ARUGULA PESTO 380 g <i>Fresh handmade pasta, asparagus, basil and arugula pesto with sunflower seeds, cherry tomatoes, almond parmesan</i>	44
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TRADITIONAL DUMPLINGS (PIEROGI) WITH TOFU AND POTATOES 460 g <i>Soya cream, tofu cracling, green onion</i>	39
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MAC & CHEESE - OVEN-BAKED GNOCCHI WITH CHEESE SAUCE AND BAKED PUMPKIN 450 g <i>Sun-dried tomatoes, baby spinach, cherry tomatoes, panko crumble with smoked paprika, green onion</i>	43
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VEGAN CEZAR SALAD WITH ASPARAGUS 360 g <i>Romaine lettuce, cherry tomatoes, vegan bacon, grilled plant based chicken, asparagus, mayonnaise sauce with capers and nori algae, herbal croutons</i>	44
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CABBAGE ROLLS ON TRUFFLED POTATO PUREE 450 g  <i>Filling of red rice, smoked tofu, sun-dried tomatoes with thyme, cheese sauce with sweet potatoes, parsley oil, microgreens</i>	45
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 Gluten free dishes

Allergen information available on request

DESSERTS

Our CONFECTIONERY VEGANIC offers a selection of vegan cakes and desserts, also **gluten-free and sugar-free.**

Ask the staff what we serve for dessert today.

COFFEE

100% Arabica.

ESPRESSO / ESPRESSO DOPPIO	8/10
ESPRESSO MACCHIATO	9
ESPRESSO TONIC	15
AMERICANO	13
AMERICANO GRANDE	15
AMERICANO <i>with milk</i>	14
AMERICANO GRANDE <i>with milk</i>	16
FLAT WHITE	16
CAPPUCCINO	14/16
LATTE	19
ICED LATTE	19
FRAPPE ROSA	23

frozen coffee with rose syrup

Extra espresso – 4
Soy milk included in the price.
Almond milk / oat milk – 4
Coffee syrup: salted caramel / white chocolate / vanilla – 3

RICHMONT TEA

a pot of tea 0.35 L 16

ENGLISH BREAKFAST
EARL GREY BLUE
MELON MINT
PEACH LEMON STAR
MEXICAN DREAM
GREEN JASMINE
PEPPERMINT GREE
GUNPOWDER GREEN
WHITE PEARL OF FUJIAN
ROOIBOS SUNRISE
RASPBERRY PEAR
FOREST FRUITS
ROSEMARY ORANGE

Extra stevia – 2, raspberry syrup – 3

CRAFT LEMONADES

0.37 L / CARAFE 1 L

CLASSIC - lemon, mint
CUCUMBER - fresh cucumber, mint
VIOLET - violet syrup, lemon
FOREST FRUITS - mixed fruits, lemon, mint

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WI-FI: Veganic2022

MAKE OUR DAY!



TripAdvisor Google Maps Happy Cow

FRESH DRINKS

CARAFE OF WATER WITH LEMON AND MINT 1 L	15
Mineral water BUSKOWIANKA 0.3 L Sparkling/still water	10
Mineral water CISOWIANKA 0.7 L	16
Perlage sparkling water/still water	
COCA COLA/COCA COLA ZERO 0.25 L	10

KOMBUCHA VIGO LONG BREW 315 ml 20

acerola + ginger
cucumber + coriander
mango + passion fruit

FRESHLY SQUEEZED JUICES 0.33 L 19

CITRUS
Orange / grapefruit / mix
CURCUMIN
Carrot, pear, turmeric
APPLE PIE
Pear, apple, cinnamon
CELERYMAN
Celery, apple, spirulina, lemon
VITAMINMIX
Orange, carrot, apple, and pineapple
RED BUR
Beetroot, orange, carrot, ginger

SMOOTHIES WITH SUPERFOODS

Functional beverages 0.37 L 28

WILD FOREST
Forest berries, banana, goji berries, soy milk, agave syrup
PEACE OF MIND
Strawberries, banana, soy milk, coconut flakes, ashwagandha
FEEL THE MINT
Mango, peaches, soy milk, fresh mint
GREEN DETOX
Celery, spinach, spirulina, mango, lemon juice, orange juice
DIVINE MENTAL
Parsley, young barley, banana, apple, orange juice, ginseng
HELLO YELLOW
Mango, passion fruit, banana, orange juice, pineapple juice, fresh mint

NOLO BEVERAGES

0% alcohol, 100% flavour



BEER 0% 500 ml	16
Heineken	
Miłostaw	
Żywiec Białe	
Wawelskie - regional beer from the Wąsosz brewery:	18
Watermelon / GreenLemonLight / Rye AIPA / Weizen AIPA	

WINE SELECTION 0%

RIESLING DR ZEN ZEN 0.125 L/0.75 L	16/79
Germany. Moselle Valley, fresh aroma of green apple and citrus	
CARDONIEU ZERO ROSE 0.75 L	75
Spain, Catalonia, sparkling dry wine with hints of strawberries	
MIONETTO PRESTIGE COLLECTION 0.20 L	19
Italy, Valdobbiadene, sparkling dry wine (prosecco) with refreshing notes of fresh flowers	

MOCKTAILS

THYME 0.33 L	28
Thyme, passion fruit, lime, brown sugar, sparkling water	
MOJITO 0.33 L	28
Lime, mint, brown sugar, sparkling water	
APEROL SPRITZER 0.35 L	26
Orange, syrup orange spritz, riesling 0%, sparkling water	
STRAWBERRY MARGARITA 0.40 L	29
Strawberry mousse, orange juice, lime, lemon, mint, brown sugar	
RASPBERRY CLOUD 0.35 L	28
Whisky 0%, Wermuth 0%, orange juice, lime juice, ice	



We add a 10% service fee - for 6 people.

To receive an invoice, please inform the waiter in advance completion of the bill.