

MENU ENGLISH



Cichy Kacik

TRATTORIA

*“There are modest places which console
our souls and there are impressive
places which will never be our home.
I found my home in a country villa [...]”*

How the Italian people eat...?

They often eat breakfast standing at the bar, where everybody can choose fresh bread to enjoy it with a morning cup of coffee, but at the typical Italian home you can also find a bag of cakes. Typical Italian breakfast contains biscuits (biscotti), croissants (croissant/cornetto), buns (brioche), marmalade cakes, crispy cakes (pasticcini), donuts (bomboloni), rusks (fette biscottate) or sandwiches with chocolate cream (beloved Italian Nutella) which are mostly eaten with a cup of espresso, cappuccino, milk or other kinds of coffee.

Late afternoon is time for tea (merenda) or aperitivo. Commonly, the tea is enjoyed with bread dipped in olive oil or a slice of pizza. Aperitivo is much more interesting meal. It's not only a glass of beer, wine or other alcohol.

Dinners eaten in restaurants consist of first course (pasta, pizza), second course (meat or fish), dessert and a glass of strong alcohol, which is very helpful in digesting food. Wine and water are additional drinks.

Welcome everyday from 8.00 a.m. till 11.00 p.m.

Last order at 10.30 p.m.

Some dishes can be served as ½ portion for 60% of regular price.

Breakfast from 8.00 till noon.

We kindly inform, that for groups of over 10 persons 10% service tax is added.

Antipasto

Cold starters

Salmon steak tartare with capers, onion and olives	21 pln
Antipasto Cichy Kącik (Parma ham, salume napoli, melon, ricotta, tomato salsa, mozzarella cheese, Grana Padano)	21 pln
Beef sirloin carpaccio with rucola and Grana Padano cheese	27 pln

Warm starters

Crostini with spinach/ with champignons/ with tomatoes and mozzarella cheese	12 pln
Bruschetta with tomatoes and mozzarella cheese	14 pln
Pear with goat cheese and wine-butter sauce on lamb's lettuce	19 pln
Stewed shrimps in olive oil with garlic and parsley, served with toasts	21 pln

Feast with wine

Dishes for 2-4 people

Italian cheese board	39 pln
Italian cold cuts board	39 pln
Mix of Italian cheeses and cold cuts	45 pln

Pairs best with wine and vodka

10% discount for:

a bottle of wine

a bottle of vodka

Salads

Mix of lettuce

with vegetarian and fish extras

- with feta cheese, tomato, cucumber, red onion, olives and herb olive oil 19 pln
- with gorgonzola cheese, cashew nuts, grapes and raspberry vinegar 20 pln
- with tuna, tomato, cucumber, olives, egg and thousand island dressing 21 pln
- with grilled goat cheese, grapes, sunflower seeds and balsamic sauce 25 pln

with meat

- with liver, caramelized apples or fresh raspberries, cherry tomatoes, walnuts and raspberry sauce 21 pln
- with chicken, cucumber, olives, cherry tomato and thousand island dressing 21 pln
- with roasted duck, cucumber, grapes, citrus, walnuts and raspberry sauce 23 pln
- with sirloin, sun-dried tomatoes, cashew nuts and balsamic sauce 26 pln

Soups

- Brodo - Italian broth with meat-stuffed dumplings 9 pln
- Tomato veloute with mozzarella and basil olive oil 10 pln
- Spicy fish soup with saffron aioli 19 pln

Risotto

- Risotto with baked duck supreme, pear and cheese sauce 25 pln
- Risotto with veal, chanterelle and truffle oil 27 pln
- Risotto with shrimps, fennel and aroma of orange 27 pln
- Risotto with Italian sausage, olives, onion and cream 27 pln

Home-made pasta

vegetarian

Gnocchi with cheese sauce and spinach	19 pln
Macaroni with eggplant, tomatoes, mozzarella cheese, olive oil, garlic and parsley	19 pln
Lasagne with spinach and mushrooms in cheese sauce	21 pln
Pappardelle with wild mushrooms and veal fondo bruno	22 pln

with fish and frutti di Mare

Gnocchi with shrimps and zucchini	25 pln
Tagliatelle with fresh salmon, spinach and cream sauce	26 pln
Macaroni with shrimps, leek and cream sauce	27 pln
Linguine with frutti di Mare and fresh tomatoes	31 pln

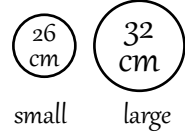
with meat

Spaghetti bolognese	17 pln
Spaghetti alla carbonara	19 pln
Lasagne with bolognese sauce	21 pln
Tagliatelle with chicken and broccoli	22 pln
Pappardelle with beef sirloin and wild mushrooms (spicy)	27 pln

Home-made Ravioli

Ravioli with Ricotta cheese, fresh spinach, butter and oregano	19 pln
Ravioli with salmon, zucchini, mascarpone cheese and roasted almonds	19 pln
Ravioli with beef, cashew nuts in sage-butter sauce	21 pln

Pizza



small large

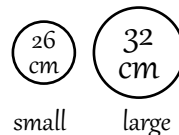
vegetarian

Margherita – tomato sauce, mozzarella cheese	14 pln	16 pln
Vegetariana – tomato sauce, mozzarella cheese, grilled vegetables	21 pln	23 pln
Angelo – cheese sauce, mozzarella cheese, gorgonzola cheese, spinach, pear, walnuts	21 pln	23 pln
Fresca – tomato sauce, mozzarella cheese, white mozzarella, basil leaves, herb olive oil	23 pln	25 pln
Quattro formaggi – cheese sauce, mozzarella cheese, Ricotta cheese, gorgonzola cheese, Grana Padano	25 pln	27 pln
Calabrese – tomato sauce, mozzarella cheese, tuna, onion	21 pln	23 pln
Frutti di Mare – tomato sauce, mozzarella cheese, frutti di Mare	25 pln	27 pln

with meat

Cotto – tomato sauce, mozzarella cheese, ham	17 pln	21 pln
Carbonara – carbonara sauce, mozzarella cheese, bacon, red onion	21 pln	23 pln
Supreme – tomato sauce, mozzarella cheese, chicken, champignons, corn	21 pln	23 pln
Pepperoni (choose between mild or spicy) – tomato sauce, mozzarella cheese, salami	22 pln	24 pln
Capricciosa – tomato sauce, mozzarella cheese, mushrooms, ham	22 pln	25 pln
Dolomiti – mascarpone sauce, mozzarella cheese, bacon, spinach, fried egg	23 pln	25 pln
Siciliana – tomato sauce, mozzarella cheese, mild salami, tomato, champignons, paprika	23 pln	25 pln
Quattro stagioni – tomato sauce, mozzarella cheese, artichokes, champignons, ham, olives	23 pln	25 pln
Don Padre – tomato sauce, mozzarella cheese, ham, Ricotta cheese, tomatoe	23 pln	25 pln
Vulcano – tomato sauce, mozzarella cheese, spicy salami, gorgonzola cheese, chilli	23 pln	25 pln
Boscaiola – tomato sauce, mozzarella cheese, spicy salsiccia, wild mushrooms, onion, rosemary	25 pln	27 pln
Parma – tomato sauce, mozzarella cheese, Parma ham, rocket, Grana Padano	25 pln	27 pln
Calzone – tomato sauce, mozzarella cheese, ham, champignons, onion		24 pln

(not available on the tarrace)



We invite you to the world where you can create own pizza starting from Margherita

14 pln 16 pln

Vegetable extras (except onion, leek – 2 pln, wild mushrooms, artichokes – 5 pln)	4 pln
Italian cheese extras (except white mozzarella – 6 pln)	5 pln
Meat or fish extras (except Parma ham, anchovies, shrimps – 7 pln)	5 pln
Extra sauce: tomato, garlic, cheese	3 pln

Focaccia

- with garlic and olive oil	9 pln
- with sun-dried tomatoes	11 pln

Meat

Juicy chicken medallions with Parma ham, tomatoes, mozzarella, wine-butter sauce and home made gnocchi	32 pln
Chicken in marsala cream sauce with mushrooms served with millet/ jasmine rice	33 pln
Pork tenderloin in wild mushrooms sauce with rosemary flavoured potatoes	32 pln
Veal escallops a'la saltimbocca served with polenta	36 pln
Duck supreme in cherry tomatoe sauce with rocket and polenta (not available on the terrace)	38 pln
Grilled beef sirloin served with fresh spinach	53 pln
Beef sirloin in green pepper sauce served with rosemary flavoured potatoes (not available on the terrace)	53 pln

Fish

Grilled salmon steak with fresh spinach, garlic, basil olive oil and balsamico	36 pln
Zander in lemon sauce served with polenta	39 pln
King prawns (6pcs) with garlic and olive oil served on vegetable pappardelle	42 pln
Grilled trout fillet served with chickpeas puree, vegetable pappardelle in wild mushroom sauce	44 pln

Extras

Grissini (5 pcs)	2 pln
Bread	2 pln
Pasta	5 pln
Rosemary flavoured potatoes	5 pln
Jasmine rice/ millet	5 pln
Gnocchi	5 pln
Polenta	5 pln
Tomatoes with onion and olive oil	7 pln
Marinated artichokes with rocket	8 pln
Salad composition with tomatoes and olive oil	8 pln
Fresh spinach with garlic	8 pln

Desserts

Creme Brulee	11 pln
Panna Cotta with natural vanilla and fruit sauce	11 pln
Warm homemade cheese cake with whipped cream and raspberry sauce	12 pln
Lemon tart with maringue	12 pln
Tiramisu	13 pln
Chocolate cake with raspberry cover	13 pln

Ice-cream cups

Bianco Nero – cream and chocolate ice-cream, whipped cream, chocolate topping	16 pln
Tutti Frutti – cream and fruity ice-cream, fruit salad, whipped cream, strawberry topping	16 pln
Nutcracker – vanilla and chocolate ice-cream, delicacies, nuts, whipped cream toffi topping	16 pln
Grande Cichy Kaçik – large variations of ice-cream taste, fruit salad, delicacies, meringue, nuts, whipped cream, chocolate sauce	22 pln
On Your request we can add 20 ml of Advocaat/Amaretto/Kahlua/Bailey's for –	4 / 6 / 7 / 7 pln

Nonalcoholic cocktails

Super vitamin C – orange, banana, apple, pineapple juice	10 pln
Fresh – apple, lime, 7up	10 pln
Florida – orange, grapefruit, elderflower syrup, soda	11 pln
Virgin Mojito – mint leaves, lime, cane syrup, 7up/soda top up	12 pln
Flavoured Virgin Mojito – mint leaves, lime, cane syrup, 7up/soda top up passion fruit / strawberry / peach	14 pln

Shots

Red Shots (6 pcs) – spirit, strawberry syrup, strawberries, 7up	22 pln
Irish Shots (6 pcs) – Jameson Whiskey, apple juice, lime juice, cinnamon	22 pln
Shots Mix (6 pcs) – 3 Red Shots and 3 Irish Shots	22 pln
Kamikaze (6 pcs) – vodka, Blue Curacao, lemon juice	18 pln

Short Drinks

Negroni Sbagliato (Campari, Martini Rosso, Prosecco Mionetto, fresh orange)	18 pln
White Russian (Wyborowa Vodka, Kahlua, cream)	16 pln
Cosmopolitan (Wyborowa Vodka, Triple Sec, cranberry juice, lemon juice)	16 pln
Dry Martini (Gin Seagrams, Martini Extra Dry)	18 pln
French 75 (Gin Seagrams, Prosecco Mionetto, lemon juice, brown sugar)	18 pln
Whiskey Sour (Four Roses, sugar syrup, lemon juice, egg white)	20 pln
Margarita (Tequila Olmeca, Triple Sec, lime juice)	18 pln
Daiquiri (Havana 3 años, lime juice, sugar syrup)	16 pln
Caipirinha (Cachaça, lime, sugar syrup, soda water)	16 pln
BMW (Bailey's, Malibu, Whisky Ballantines, cream)	24 pln

Long Drinks

Lillet Punch (Lillet Blanc, Jacob's Creek Chardonnay Pinot Noir, cranberry juice, sugar syrup)	16 pln
Martini Royal (Martini Bianco, Prosecco Mionetto, mint leaves, lime juice)	16 pln
Tequila Sunrise (Tequila Olmeca, orange juice, grenadine)	17 pln
Mojito (Havana 3 años, mint leaves, lime juice, sugar syrup, soda water)	18 pln
Cuba Libre (Havana 7 años, Pepsi, lime juice)	19 pln
Aperol Spritz (Aperol, Prosecco Mionetto, soda water, orange peel)	19 pln
Pina Colada (Havana 3 años, Malibu, pineapple mousse)	19 pln
Sex on the Beach (Malibu, Archers, Wyborowa Vodka, orange juice, cranberry juice)	19 pln
Fresh & Fruity Mojito (choose: cucumber, strawberry, tropical, melon, lychee)	20 pln
Long Island Iced Tea (Havana 3 años, Seagrams, Olmeca, Wyborowa Vodka, Triple Sec, Pepsi, lemon juice)	24 pln

Hot drinks

Coffee

Espresso	6 pln
Espresso doppio	10 pln
Espresso macchiato	7 pln
Espresso con panna	7 pln
Espresso affogato	9 pln
Black coffee	6 pln
Coffee with milk	7 pln
Cappucino	8 pln
Cappucino Grande (330 ml)	11 pln
Cappucino con panna	9 pln
Moccha	10 pln
Latte macchiato	10 pln
Latte macchiato with: hazelnut, coconut, amaretto, chocolate, vanilla, caramel, irish cream, cinnamon, gingerbread	11 pln
Honey Latte	12 pln

Coffee with alcohol

Advocat caffè - coffee, Advocat, whipped cream	13 pln
Amaretto coffee - coffee, Amaretto, whipped cream	13 pln
Rum coffee - coffee, rum, whipped cream	13 pln
Irish coffee - coffee, whiskey, whipped cream	13 pln

Hot chocolate

Hot chocolate with whipped cream	9 pln
White hot chocolate with whipped cream	9 pln

Tea

Leaf premium tea La Via Del Tea

English breakfast – traditional blend of Indian and Ceylonese black tea	8 pln
Earl grey – fine leaf tea from India	8 pln
Pai Mu Tan – Chinese white tea served in silky bag	8 pln
Green tea:	
Special gunpowder – one of the most popular Chinese teas	8 pln
Marrakech mint – traditional blend of green tea and „Nana” mint	8 pln
Rosa d’inverno – japanese mix of rose and sunflower flakes	8 pln
Fruit tea:	
Frutti di bosco – exquisite blend of forest fruits	8 pln
Sogno d’amore – caramel and fruits blend	8 pln
Dilmah breakfast tea	5 pln

Cold beverages

Water – Górska Natura 0,3/0,5/ 1,0 l	5 pln/7 pln/12 pln
Pepsi, Max, Light, Mirinda, 7up, Schweppes, Ice Tea 0,2 l	6 pln
Aloe Vera 0,2 l	6 pln
Fruit Juice – Toma 0,2 l	6 pln
Water – Cisowianka Classique, Perlage 0,3/0,7 l	8 pln/15 pln
San Pellegrino 0,75 l	16 pln
Energy Drink 0,25 l	10 pln

Fruit and vegetables fresh juices (250 ml)

Apple	8 pln
Carrot	8 pln
Orange	10 pln
Grapefruit	10 pln
Power (apple, celery, carrot)	10 pln
Detox (apple, carrot, orange)	10 pln
Resistance (apple, carrot, orange, ginger)	10 pln
Energy (apple, orange, banana, strawberry)	10 pln

Milkshakes

Vanilla, chocolate, banana, strawberry, raspberry, vanilla & strawberry, banana & currant	12 pln
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Draft beers



Kasztelan

0,3 l/0,5 l 7 pln/8 pln

Bottled beers

 Carlsberg Free	0,33 l	9 pln
Carlsberg	0,33 l	9 pln
 Somersby	0,4 l	10 pln
 Okocim Wheat / Okocim Porter / Okocim Strong	0,5 l	10 pln
 Karmi Tiramisu	0,4 l	9 pln

Aperitif/Italian beverages

Aperol	40 ml	10 pln
Campari	40 ml	10 pln
Martini (Bianco/Rosato/Rosso/Extra Dry)	100 ml	10 pln
Lillet (Blanc/Rouge) – served with orange peel plus tonic water	40 ml	12 ml
Amaro Ramazzotti	20 ml	7 pln
Galliano	20 ml	7 pln
Sambuca - anise-fruit-herbal liqueur	20 ml	6 pln
Amaretto - almond liqueur	20 ml	6 pln
Limoncello - lemon-lime liqueur	20 ml	7 pln
Grappa	40 ml	11 pln

Liqueurs (20 ml)

Jagermeister		6 pln
Kahlua		7 pln
Advocat		4 pln
Baileys/Carolans		7 pln
Malibu		6 pln
Krupnik		4 pln
Liqueurs:	20 ml/40 ml	5,50 pln/11 pln
Blue Curacao, Creme de Banana, Creme de Casis, Melon, Watermelon, Peach Tree, Strawberry, Lychee, Triple Sec, Pina Colada, Passoa		

Vodka (40 ml)

Absolut		9 pln
Absolut Elyx		16 pln
Flavoured Absolut (Citron, Kurant, Ruby Red, Pears)		9 pln
Wyborowa		7 pln
Wyborowa Exquisite		16 pln
Chopin		14 pln
Bizon Grass Vodka		7 pln
Cherry Vodka		7 pln
Żołądkowa Vodka		7 pln

Rum/Gin/Tequila (40ml)

Cachaça	11 pln
Havana 3 años	10 pln
Havana 7 años	12 pln
Bacardi Black	11 pln
Bacardi Oakheart	10 pln
Bacardi Reserva	14 pln
Bombay Sapphire	14 pln
Seagrams Gin	8 pln
Tequila Olmeca silver	11 pln
Tequila Olmeca gold	13 pln

Whisky/Whiskey/Bourbon (40ml)

Ballantine's	10 pln
Ballantine's 12	14 pln
Jameson	11 pln
Chivas 12	16 pln
Four Roses	10 pln
Jack Daniel's	12 pln
Gentleman Jack	14 pln
J.D. Single Barrel	21 pln
Johnny Walker Red	10 pln
Johnny Walker Black	16 pln
Glenfiddich 12	22 pln

Brandy/Cognac (40ml)

Stock 84	10 pln
Metaxa 7 *****	13 pln
Hennessy V.S.	18 pln
Hennessy Fine de Cognac	18 pln
Hennessy XO	55 pln



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