

a.d. 1893



POD ANIOŁAMI

R E S T A V R A C Y A
k u c h n i a p o l s k a

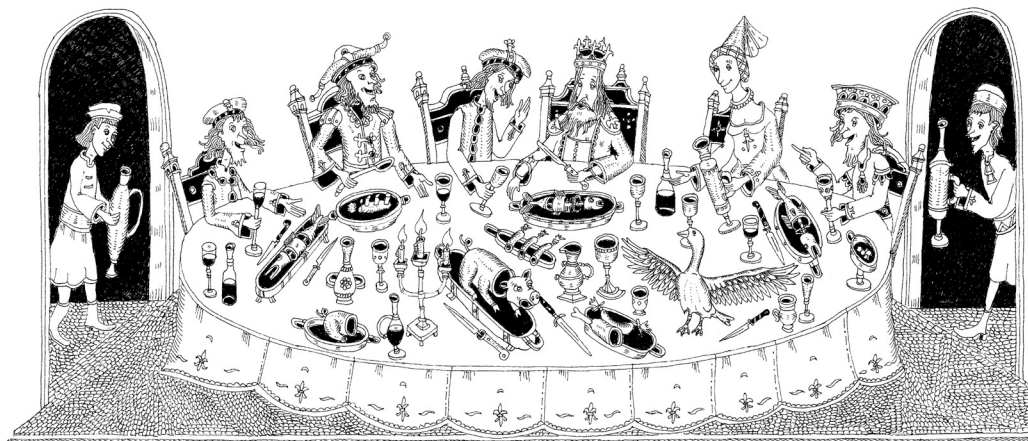


od Aniołami, Under the Angels, is a family-owned enterprise founded in 1893. The premises are a truly extraordinary place. They say it is Angels themselves who cook in its Gothic cellars.

The Restaurant is far-famed for its marinated meats, grilled over beech hardwood fire and other old Polish dishes.

The restaurant's historical 13th century interiors, antique culinary equipment and superb cuisine based on Polish culinary traditions will make our venerable Guests soak up the atmosphere of the Medieval Kings' City of Cracow.

You are welcome to pay a visit to the 18th century Chamber of Wawel Castle's Warden, located on the 1st floor, where Burgrave Michał Augustyn Howel wined and dined Royal Dignitaries, sprucing up meats and ginger breads with flakes of real gold, just to indulge his whim and for better health, too. Original, 18th century polychromes on the chamber's walls are also worth marvelling over.



*A photograph of the family-owned business
founders taken in 1893.*



Time seems to have stopped at Under the Angels. One can still feel the ambience of old Cracow here. Original interiors and excellent cuisine attract guests from all over the world. Most eminent figures of our times have been entertained here.

Today, with immense satisfaction and care, we continue the family creation, inviting you to take part in a culinary journey to old Polish tastes.

J. Godziński

*We cook with love and panache
for our Guests.*



Marcin Norek

Marcin Norek
Under the Angels Restaurant Chef

All our chefs have been employed
for more than 20 years at our restaurant.

RECOMMENDED BY OUR CHEF

MASTER MARCIN'S TASTING DISHES

Aperitif

Polish natural sparkling wine (10 cl)

Cold starter

Our recherche, noble pate, served with cranberries,
pickled pear and home-made horseradish

Soup

Traditional Old-Polish broth, "the one that giveth strength", long boiled
on ducats with numerous meats and vegetables, served in a cup with
a French pastry finger, advised for chefs for the Lubomirskis princely family
in *Compendium Ferculorum*, first put in print in Kraków in 1682
by Stanisław Czerniecki.

Main course

Royal shashlik made from pork tenderloin with smoked bacon, pepper
and onions, served with grilled apple and our home-made cranberries,
horseradish and grilled potatoes

or

Cracovian *gołąbki* (rolled cabbage leaves filled with buckwheat and mushrooms)
served with forest chanterelles

Dessert

Our famous home-made apple pie with cinnamon,
vanilla ice cream and egg liqueur, served warm

Illy coffee or *Dammann* tea

Treat

On parting our home-made mint liqueur to health and good memories

Price: PLN 146 (≈ 36€)

RECOMMENDED BY OUR CHEF MANORIAL TASTING DISHES

Aperitif

Polish natural sparkling wine (10 cl)

Cold starter

Piece of cold smoked *Lisiecka's* tenderloin served with prune macarated in vinegar, Angels' delicacy

Roman salad with *Bryndza* (sheep milk cheese) from the Tatra Mountains, served with caper shrubs and French dressing

Warm starter

Dumplings (*pierogi*) stuffed with different kinds of meat, cabbage and mushrooms, and Russian dumpling with cottage cheese, potatoes and onion, pan-fried with butter – delicacy at Polish noblemen's courts (3 pcs.)

Soup

Traditional Polish red borscht on beetroot sourdough, served in a cup

Main course

Duck fillet, marinated in herbs, grilled over beech hardwood fire, served with grilled apple, home-made cranberries, red cabbage with raisins on wine, and grilled potatoes

or

"The shepherd's way" mountain trout (boneless), marinated in herbs, roasted in whole over beech hardwood fire, served with home-made horseradish, grilled apple with cranberries and grilled potato

Dessert

Mazurek - raspberry shortbread tart in almond flakes

Illy coffee or Dammann tea

Treat

On parting our home-made mint liqueur to health and good memories

Price: PLN 186 (≈ 45€)

RECOMMENDED BY OUR CHEF

JAN THE CHEF'S TASTING DISHES

Aperitif

Billecart–Salmon Brut Reserve Champagne (10 cl)

Cold starter

Polish highlanders' smoked sheep milk cheese (known as *oscypek*) from the Mulię of Ratułów, served with prunes macerated in alcohol

Goose breast carpaccio – an Old Polish specialty made from smoked goose breast with skin, served with cranberries and pear marinated in red wine

Warm starter

Dumplings (*pierogi*) stuffed with different kinds of meat, cabbage and mushrooms, and Russian dumpling with cottage cheese, potatoes and onion, pan-fried with butter – delicacy at Polish noblemen's courts (3 pcs.)

Soup

Traditional Polish red borscht on beetroot sourdough, served in a cup

Main course

Wild boar steak in juniper marinade, grilled over beech hardwood fire, served with juniper sauce, grilled potatoes and red cabbage with raisins in wine

or

Rack of lamb with bone, marinated in vegetables and rosemary, grilled over beech hardwood fire, served on fried beetroots with thyme sauce and grilled potatoes

Dessert

Our famous home-made apple pie with cinnamon, vanilla ice cream and egg liqueur, served warm

Illy coffee or *Dammann* tea

Treat

On parting our home-made mint liqueur to health and good memories

Price: PLN 246 (≈ 60€)



STARTERS

- “A Board of cold cuts” - a selection of delicious, smoked Old-Polish meats from Nowa Wieś Szlachecka, traditionally cold-smoked, served with home-made horseradish, prunes macerated in vinegar and pickled mushroom **34⁰⁰** (€8,50)
- Our recherche, noble pate, served with cranberries, pickled pear and home-made horseradish with a side of pickled mushroom **32⁰⁰** (€8,00)
- Foie gras fried with butter and sweet wine, served with our home-made buckwheat honey and gingerbread, home-made cranberries and lamb's lettuce **49⁰⁰** (€12,00)
- Goose breast carpaccio - an Old Polish specialty made from smoked goose breast with skin, served with cranberries, marinated pear and flavour adding plum macerated in alcohol **36⁰⁰** (€8,50)
- Beef tartar with Dijon mustard, pickled cucumbers (with a green-water hen egg yolk upon request) **44⁰⁰** (€11,00)
- Smoked salmon tartar with hot honey mustard according to a recipe by Stanisław Czerniecki found in Cracow's Compendium Ferculorum - first Polish cook book from 1682 **37⁰⁰** (€9,00)
- Traditional Polish herring, a delicacy of Medieval Cracow commoners, served with apple and onion in sour cream(recommended with a shot of cold vodka - a famous “herring with a shot”) **26⁰⁰** (€6,50)
- Polish highlanders' smoked sheep milk cheese (known as oscypek) from the Mulice of Ratułów, served grilled with a side of cranberries and prunes macerated in alcohol **26⁰⁰** (€6,50)
- Board of Polish homestead matured cheeses (*Jerseyan, Jerseyan Blue, Bursztyn, Koryciński, Oscypek, Bryndza*) served with cranberries and smoked plums macerated in alcohol (for 2 persons) **62⁰⁰** (€13,50)

**All extras and seasonal preserves are home-made
and are available for purchase at the restaurant.**

BEST DUMPLINGS A POSH WARM STARTER

Our famous dumplings which several times won the 1st place in the best dumplings competition in Cracow.

Exquisite noblemen's dumplings, traditionally filled with mushrooms and cabbage, pan-fried with butter and onion **32⁰⁰** (€8,00)
6 pieces

Dumplings with several kinds of meat, pan-fried with butter and onion, served with cranberries **32⁰⁰** (€8,00)
6 pieces

Dumplings with venison to manorial recipe, pan-fried with butter and onion **36⁰⁰** (€9,00)
6 pieces

Dumplings with cottage cheese, potatoes and onion, known as *Russian dumplings*, pan-fried with butter and onion or water-boiled **28⁰⁰** (€7,00)
6 pieces

Dumplings with spinach and Bryndza (sheep milk cheese), pan-fried with butter, served with green dill **30⁰⁰** (€7,50)
6 pieces

Our famous dumplings in many flavours; with venison, with different kinds of meat, with cabbage and mushrooms, with spinach and Bryndza, and Russian dumpling, panfried with butter and onion; a renowned delicacy of Polish noblemen's courts **32⁰⁰** (€8,00)
5 pieces

We recommend red borscht in a cup



SOUPS

Old-Polish żurek, sour rye soup with smoked bacon, well thought of since 16th century **24⁰⁰** (€6,00)

Traditional Polish red borscht on beetroot sourdough, served with French pastry finger **18⁰⁰** (€4,50)

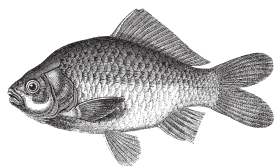
Mushroom soup made from Polish porcini mushrooms picked in the Gorce mountains, served with noodles and sour cream **34⁰⁰** (€8,50)

Festal broth, according to Old-Polish tradition cooked with gold coins to indulge whim and for health, served with free range chicken leg and selection of vegetables, by a recipe found in Stanisław Czerniecki of Cracow *Compendium Ferculorum* - first Polish cook book from 1682 **27⁰⁰** (€6,50)



SALADS

- | | |
|---|--------------------------------|
| Roman salad with lettuce, served with sheep Bryndza cheese from the Tatras, with capers and French dressing | 32⁰⁰ (€8,00) |
| Salad with grilled turkey, tomatoes, oscypek cheese flakes and French dressing | 33⁰⁰ (€8,00) |
| Salad with duck, marinated pear in vinegar, our home-made cranberries and French dressing | 34⁰⁰ (€8,50) |



FISH GRILLED OVER BEECH HARDWOOD FIRE

- | | |
|---|---|
| Mountain river trout a'la shepherd (boneless), marinated in herbs, whole-grilled over beech hardwood fire, served with home-made horseradish, grilled apple stuffed with cranberries and a grilled potato (by weight) | 22⁰⁰ (€5,50)
(100 g) |
| Fresh salmon marinated in herbs, grilled over fire, served with dill sauce, spinach with garlic, and au gratin potatoes with nutmeg | 54⁰⁰ (€13,00) |

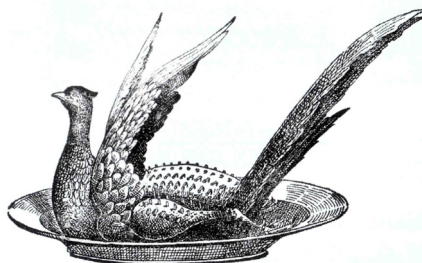
Our excellent trout are brought from Kuźnice, a picturesque district in Zakopane. Fish live there in spotlessly clean water flowing down the peaks of the Tatra Mountains

GRILLED DISHES

The Restaurant's Speciality

Marinated in herbs, grilled over beech hardwood fire by an Old-Polish recipes. All grilled dishes are served with grilled potato with butter and dill.

Royal shashlik of pork tenderloin with smoked bacon, pepper and onion, served with grilled apple stuffed with cranberries and home-made horseradish	56⁰⁰ (€14,00)
Nobleman's shashlik of pork tenderloin with smoked plums and wine sauce, served with grilled apple stuffed with cranberries and home-made horseradish	56⁰⁰ (€14,00)
Beef sirloin with Gorgonzola cheese and spinach with garlic	76⁰⁰ (€18,00)
Rib eye steak (marbled) from seasoned meat, marinated in rosemary, served with grilled courgette (zucchini) and garlic butter on top	62⁰⁰ (€15,00)
Rack of lamb (3 pieces), marinated in vegetables and rosemary, served on roasted beetroots with thyme sauce	82⁰⁰ (€20,00)
Grilled duck fillet served with red cabbage with raisins in wine and grilled apple stuffed with cranberries	69⁰⁰ (€17,00)
Wild boar steak in juniper marinade, grilled over beech hardwood fire, served with juniper sauce and red cabbage with raisins in wine	76⁰⁰ (€18,50)
Deer marinated in herbs with fresh rosemary, served with porcini mushrooms, prunes macerated in alcohol and pan-fried potato gnocchi	78⁰⁰ (€19,00)
Grilled pork knuckle marinated in herbs and beer, served with mustard, and pickled cucumber; by weight. A pint of beer recommended!	14⁰⁰ (€3,50) (100 g)



DELICACY OF POLISH NOBILITY

Old-Polish Bigos – Pan-fried several times pickled chopped cabbage with seven types of meat (including boar and doe), smoked plums, mushrooms, wine and a variety of secret herbs. **41⁰⁰** (€10,00)

Bigos was served during journeys in noblemen's carriages, while hunting and during barge journeys down the Vistula River to the City of Gdańsk. Dry red wine or Polish Żubrówka vodka recommended for Bigos.

VEGETARIAN DISHES

Cracovian *goląbki* (rolled cabbage leaves filled with buckwheat and mushrooms) served with forest chanterelles **38⁰⁰** (€9,50)

Polish forest chanterelles in cream with cut-up parsley leaves, served with pan-fried potato gnocchi **39⁰⁰** (€9,50)

We also recommend dumplings with cabbage and mushrooms, *Russian* dumplings with onion, and dumplings with spinach and Bryndza.



EXTRAS

Beetroot fried in butter	16⁰⁰ (€4,00)
Spinach with garlic	15⁰⁰ (€4,00)
Potato gnocchi fried with butter	16⁰⁰ (€4,00)
Red cabbage cooked in wine with raisins	16⁰⁰ (€4,00)
Stir-fried cabbage	12⁰⁰ (€3,00)
Green lettuce with tomatoes and French dressing	16⁰⁰ (€4,00)
Pickled cucumber in herb marinade	9⁰⁰ (€2,00)
Grilled potatoes with butter and dill	12⁰⁰ (€3,00)

DESSERTS

- | | |
|---|---------------------------------|
| Our famous home-made apple pie with sweet cream | 22⁰⁰ (€5,50) |
| Our famous home-made apple pie with cinnamon served warm with vanilla ice cream and egg liqueur | 26⁰⁰ (€6,50) |
| Refined Cracovian cheesecake with dried fruit served with raspberry mousse | 24⁰⁰ (€6,00) |
| Raspberry shortbread tart – “Mazurek” covered in almond flakes | 22⁰⁰ (€5,50) |
| Grilled apple with “monastery” plum marmalade made with addition of red wine on the garden fire, covered with almond flakes | 18⁰⁰ (€4,50) |
| Board of Polish homestead matured cheeses (<i>Jerseyan, Jerseyan Blue, Bursztyn, Koryciński, Oscypek, Bryndza</i>) served with cranberries and smoked plums macerated in alcohol (for 2 person) | 62⁰⁰ (€13,50) |



ANGELIC FLAVOUR ICE-CREAM

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|---|--------------------------------|
| Chocolate ice-cream with dark chocolate, dried fruit and whipped cream | 32⁰⁰ (€8,00) |
| Vanilla ice cream with our home-made preserves and whipped cream | 27⁰⁰ (€6,50) |
| Vanilla ice cream with buckwheat honey, hazelnuts, roasted almonds and whipped cream | 29⁰⁰ (€7,00) |
| Vanilla ice cream with cherries macerated in <i>Amarena</i> liqueur, with dark chocolate flakes and whipped cream | 32⁰⁰ (€8,00) |
| Our home-made strawberry sorbet with fresh mint | 19⁰⁰ (€4,50) |





BURNING FIRE DISHES The Restaurant's Speciality

to be ordered in advance for functions and feasts

At our Guests' request meats are gold plated
“for a better health” according to an ancient Polish custom.

Whole-baked pork's leg marinated in herbs, gold-plated with 24-carat gold with cloves. Baked in whole, served in flames with buckwheat or grilled potatoes, hunter's sauce and red cabbage with raisins in wine

1.460⁰⁰ (€356)

Serves 25

Whole-baked piglet marinated in herbs, stuffed with pork ham. Served in one piece in flames, with buckwheat or grilled potatoes, hunter's sauce and red cabbage with raisins in wine

1.800⁰⁰ (€439)

Serves 30

Whole-baked young wild boar's leg, covered with smoked bacon and prunes. Served in flames with buckwheat or grilled potatoes, hunter's sauce and red cabbage with raisins in wine

1.300⁰⁰ (€317)

Serves 15

Our Polish mountain lamb, reared by highlanders in a traditional way, roasted in whole, marinated in herbs and vegetables. Served in flames with thyme sauce, potato dumplings and white cabbage in wine. Highly-valued at old Polish noblemen's courts

1.600⁰⁰ (€390)

Serves 20

Lamb's leg marinated in herbs and vegetables according to an old nobleman's recipe. Served with pan-fried potato dumplings and warm beetroot

1.320⁰⁰ (€322)

Serves 15

Doe's leg according to St. Hubert's tradition – Polish kings' delicacy, pickled in in herbs according to an old Polish custom, roasted with ceps, served with panfried potato dumplings

1.700⁰⁰ (€414)

Serves 20

Gold Polish duck roasted in marjoram with apples and livers, according to the Master Jan's secret recipe. Served with pan-fried potato dumplings, cranberries and red cabbage with raisins in wine

240⁰⁰ (€59)

Serves 4

Goose marinated in marjoram, roasted in whole. Served in flames with grilled apples, pan-fried potato dumplings and red cabbage with raisins in wine

380⁰⁰ (€93)

Serves 4



BEVERAGES

TEA

Tea brewed in a teapot with spring water	12⁰⁰ (€3,00)
Tea with our home-made preserves according to an Old-Polish custom:	
from forest raspberries in alcohol	24⁰⁰ (€6,00)
in rose petals	26⁰⁰ (€6,50)
with cranberries	19⁰⁰ (€4,50)
with sour cherries in alcohol	22⁰⁰ (€5,50)
with whortleberries in alcohol	24⁰⁰ (€6,00)
with plum marmalade on wine	22⁰⁰ (€5,50)
the highlanders' way with cherry brandy	19⁰⁰ (€4,50)

COFFEE

Espresso	12⁰⁰ (€3,00)
Americano	12⁰⁰ (€3,00)
Coffee with milk	13⁰⁰ (€3,00)
Caffe'latte	15⁰⁰ (€3,00)
Cappuccino	14⁰⁰ (€3,00)
Irish coffee with Jameson whiskey	27⁰⁰ (€6,50)
Hot chocolate	22⁰⁰ (€5,50)

WATER

Kinga Pienińska – woda gazowana i niegazowana	33 cl	8⁰⁰ (€2,00)
	70 cl	16⁰⁰ (€4,00)
San Pellegrino – woda gazowana	25 cl	11⁵⁰ (€3,00)
Perrier - woda gazowana	33 cl	12⁵⁰ (€3,00)
Woda źródłana	1 l pitcher	17⁰⁰ (€3,00)

JUICES AND BEVERAGES

Fresh orange juice	20 cl	15⁰⁰ (€3,50)
Orange, grapefruit, blackcurrant or apple juice	25 cl	8⁰⁰ (€2,00)
	1 l pitcher	22⁰⁰ (€5,50)
Tomato juice	20 cl	8⁰⁰ (€2,00)
Pepsi, Pepsi light, Mirinda, Schweppes Tonic, 7Up	20 cl	8⁰⁰ (€2,00)



ALCOHOLIC BEVERAGES

APERITIF

Ricard (4cl)	15⁰⁰	(€3,50)
Campari (4cl)	13⁰⁰	(€3,00)
Martini Bianco, Rosso, Extra Dry, Rosato (8cl)	22⁰⁰	(€5,50)

PURE VODKA

4cl

Belvedere	20⁰⁰	(€5,00)
Chopin	20⁰⁰	(€5,00)
Kura	12⁰⁰	(€3,00)
Finlandia	12⁰⁰	(€3,00)
Wyborowa	10⁰⁰	(€2,50)
Siwucha	11⁰⁰	(€2,50)

FLAVORED VODKA

Tequilla Olmeca Blanco, Anéjo	15⁰⁰	(€3,50)
Śliwowica Paschalna 70%	15⁰⁰	(€3,50)
Becherovka	13⁰⁰	(€3,00)
Finlandia Cranberry	12⁰⁰	(€3,00)
Żołądkowa Gorzka	11⁰⁰	(€2,50)
Żubrówka	11⁰⁰	(€2,50)
Krupnik	11⁰⁰	(€2,50)
Polish fruit vodkas	12⁰⁰	(€3,00)

COGNAC

Hennessy XO	95⁰⁰	(€22,50)
Fussigny Cognac XO	59⁰⁰	(€14,50)
Fussigny Cognac Superieur	36⁰⁰	(€9,00)

OTHER

Calvados Hors D'Age Pere Francois AOC	39⁰⁰	(€9,50)
Grappa	34⁰⁰	(€8,50)

WHISKY

Chivas Regal 18	38⁰⁰	(€9,00)
Glenfiddich 12	37⁰⁰	(€9,00)
Chivas Regal 12	25⁰⁰	(€6,00)
Ballantine's	20⁰⁰	(€5,00)

WHISKEY

Jack Daniel's	29⁰⁰	(€7,00)
Jameson	18⁰⁰	(€4,50)

BRANDY

Metaxa Grande Fine	37⁰⁰	(€9,00)
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FRUIT OR HERBS LIQUEURS

4cl

Old-Polish herbs or fruit liqueurs (different tastes in stock) **16⁰⁰** (€4,00)

LIQUEURS

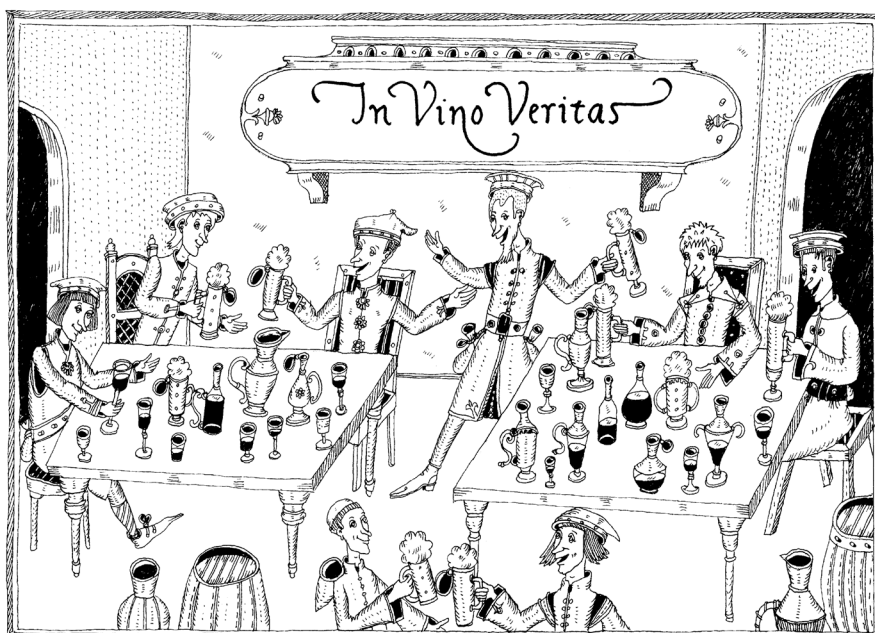
Bailey's Cream	18⁰⁰	(€4,50)
Kahlua	18⁰⁰	(€5,00)
Amaretto	16⁰⁰	(€4,50)
Sambuca Strega	16⁰⁰	(€4,50)
Jägermeister	15⁰⁰	(€3,50)

RUM

Dictador aged 20 years	27⁰⁰	(€6,50)
Dictador aged 12 years	20⁰⁰	(€5,50)
Bacardi Superior	18⁰⁰	(€4,50)
Havana Club Anéjo Blanco	17⁰⁰	(€4,00)
Malibu	13⁰⁰	(€3,00)

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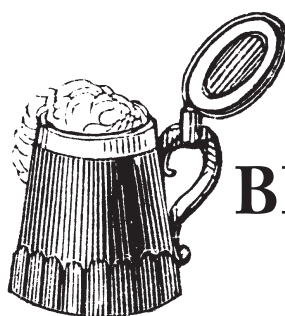
Premium Columbian Aged Gold Gin by Dictador (Treasure)	26⁰⁰	(€6,50)
Premium Columbian Aged Gin by Dictador (Ortodoxy, Gluten free)	22⁰⁰	(€5,50)
Bombay Sapphire	19⁰⁰	(€4,50)
Seagram`s	12⁰⁰	(€3,00)



HOT ALCOHOLIC BEVERAGES

10 cl

Mulled red wine with spices – old Polish recipe	17⁰⁰	(€4,00)
Hot mead with spices – delicacy of Polish nobility	22⁰⁰	(€5,50)



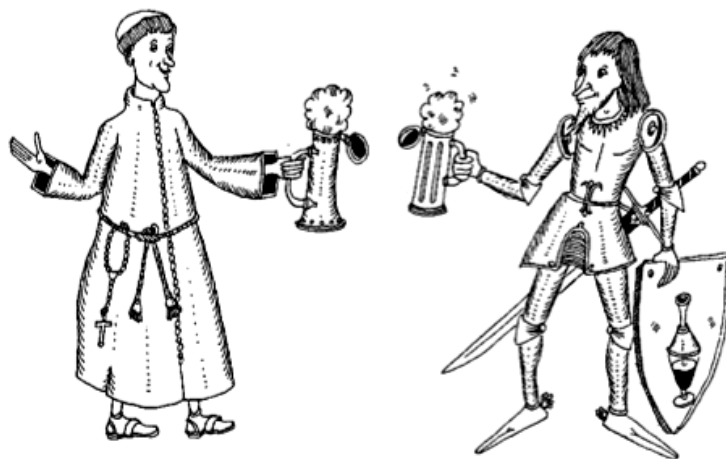
BEERS

DRAFT BEER

Żywiec Lager / Żywiec Białe	0,5l	15⁰⁰	(€3,50)
Żywiec Lager / Żywiec Białe	0,3l	12⁰⁰	(€2,50)

BOTTLED BEER

Żywiec Low alcohol	0,33l	12⁰⁰	(€2,50)
Żywiec Porter	0,33l	12⁰⁰	(€2,50)
Heineken	0,33l	13⁰⁰	(€3,00)
Paulaner Hefe-Weißbier	0,5l	16⁰⁰	(€4,00)
Desperados	0,4l	14⁰⁰	(€3,50)





Pod Aniołami

We also have menu for children.

*

Service is not included.

*

With bookings for 10 persons (or more) 10% service charge
will be added to the bill.

*

The prices of our dishes are calculated by portions, not weight.

*

For your convenience, the Euro exchange rate is calculated at € 1 = PLN 4,10.

*

The Headwaiter will be happy to provide you with information
on weight and ingredients used to prepare our dishes, should you wish so.

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The Under the Angels Restaurant organises authorial catering events.

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**All side dishes and seasonal preserves are based on Old-Polish recipes,
and are available at our restaurant.**

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www.podaniolami.pl

The restaurant's name and its logo are copyright.