



POD ANIOŁAMI

RESTAURACJA
KUCHNIA POLSKA



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

STARTERS

“A Board of cold cuts” - a selection of delicious, smoked Old-Polish meats from Nowa Wie. Szlachecka, traditionally cold-smoked, served with home-made horseradish, prunes macerated in vinegar and pickled mushroom

Our recherche, noble pate, served with cranberries, pickled pear and home-made horseradish with a side of pickled mushroom

Duck breast carpaccio - an Old Polish specialty made from grilled dusk breast with skin, served with cranberries, marinated pear and flavour adding plum macerated in alcohol

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

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”)

Polish highlanders’ smoked sheep milk cheese (known as oscypek) from the Mulice of Ratu.ów, served grilled with a side of cranberries and prunes macerated in alcohol

OUR DUMPLINGS

Exquisite noblemen’s dumplings, traditionally filled with mushrooms and cabbage, pan-fried with butter and onion

Dumplings with several kinds of meat, pan-fried with butter and onion, served with cranberries

Dumplings with venison to manorial recipe, pan-fried with butter and onion

Dumplings with cottage cheese, potatoes and onion, known as *Russian dumplings*, pan-fried with butter and onion or water-boiled

Dumplings with spinach and Bryndza (sheep milk cheese), pan-fried with butter, served with green dill

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

SOUPS

Traditional Polish red borscht on beetroot sourdough, served with mashroom patty

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

Old-Polish żurek, sour rye soup with smoked bacon, well thought of since 16th century

Mushroom soup made from Polish porcini mushrooms picked in the Gorce mountains, served with noodles

FISH

GRILLED OVER BEECH HARDWOOD FIRE

Mountain river trout a’la shepherd (boneless), marinated in herbs, wholegrilled over beech hardwood fire, served with home-made horseradish, grilled apple stuffed with cranberries and a grilled potato (by weight)

Fresh salmon marinated in herbs, grilled over fire, served with dill sauce, spinach with garlic, and au gratin potatoes with nutmeg

36⁰⁰

32⁰⁰

36⁰⁰

42⁰⁰

27⁰⁰

26⁰⁰

36⁰⁰
6 pieces

36⁰⁰
6 pieces

38⁰⁰
6 pieces

32⁰⁰
6 pieces

32⁰⁰
6 pieces

46⁰⁰
8 pieces

23⁰⁰

29⁰⁰

27⁰⁰

36⁰⁰

26⁰⁰
(100 g)

62⁰⁰
(100 g)

SALADS

Roman salad with lettuce, served with sheep Bryndza cheese from the Tatras, with capers and French dressing 37⁰⁰

Roman lettuce with grilled and marinated courgette (zucchini), quail eggs, oscypek cheese, tomatoes and French dressing 37⁰⁰

Salad with duck, marinated pear in vinegar, our home-made cranberries and French dressing 38⁰⁰

GRILLED DISHES

THE RESTAURANT’S SPECIALITY

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

Nobleman’s shashlik of pork tenderloin with smoked plums macerated in red wine, served with grilled apple stuffed with cranberries and home-made horseradish 56⁰⁰

Chicken shashlik with courgette (zucchini)and onions served with spinach and garlic 46⁰⁰

Beef sirloin marinated in rosemary, served with grilled courgette (zucchini) and capers-rosemary sauce 72⁰⁰

Beef sirloin served with forest mushrooms 79⁰⁰

Grilled duck fillet served with red cabbage with raisins in wine and grilled apple stuffed with cranberries 65⁰⁰

Wild boar steak in juniper marinade, grilled over beech hardwood fire, served with juniper sauce and red cabbage with raisins in wine 76⁰⁰

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. 46⁰⁰

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.

Grilled blood sausage, served with fried red pine mushrooms and onion jam on red wine 48⁰⁰

“Anielska Maczanka” - deer stewed in red wine served with rye bread. 58⁰⁰
A delicacy of cabman Jan Kaczara. He had a carriage number 6, he was driving the poet Konstanty Ildefons Gałczyński. He spoke in verse with the Cracovians!

VEGETARIAN DISHES

Cracovian *gotąbki* (rolled cabbage leaves filled with buckwheat and mushrooms) served with forest chanterelles 45⁰⁰

Polish forest chanterelles in cream with cut-up parsley leaves, served with pan-fried potato gnocchi 45⁰⁰

EXTRAS

Spinach with garlic 17⁰⁰

Potato gnocchi fried with butter 19⁰⁰

Red cabbage cooked in wine with raisins 18⁰⁰

Stir-fried cabbage 17⁰⁰

Green lettuce with tomatoes and French dressing 16⁰⁰

Pickled cucumber in herb marinade 12⁰⁰

Grilled potatoes with butter and dill 15⁰⁰



DESSERTS

Our famous home-made apple pie with sweet cream	19 ⁰⁰
Our famous home-made apple pie with cinnamon served warm with vanilla ice cream and egg liqueur	24 ⁰⁰
Raspberry Mazurek cake on shortbread in almond flakes	22 ⁰⁰
Refined Cracovian cheesecake with dried fruit served with raspberry mousse	21 ⁰⁰
Plumes with cardamon, cinnamon, served with crumble and egg liqueur	24 ⁰⁰
Cracovian gingerbread with 24-carad gold, an old habit for health and fantasy. <i>Compendium Ferculorum 1682 r.</i>	18 ⁰⁰



TEA

Tea brewed in a teapot with spring water	12 ⁰⁰
Tea with our home-made preserves according to an Old-Polish custom	22 ⁰⁰
For desserts we reccomend ginger tea with cherries wodka (28%, 10cl) and cherries macerated in 1983	27 ⁰⁰

COFFEE

Espresso	12 ⁰⁰
Americano	12 ⁰⁰
Coffee with milk	13 ⁰⁰
Caffe’latte	15 ⁰⁰
Cappuccino	14 ⁰⁰
Irish coffee with Jameson whiskey	27 ⁰⁰
Hot chocolate	22 ⁰⁰

WATER

Kinga Pienińska – sparkling or still	33 cl	8 ⁰⁰
	70 cl	16 ⁰⁰
San Pelegrino – sparkling	25 cl	11 ⁵⁰
Perrier - sparkling	33 cl	12 ⁵⁰
Spring water	11 pitcher	17 ⁰⁰

JUICES AND BEVERAGES

Fresh orange juice	20 cl	18 ⁰⁰
Orange, grapefruit, blackcurrant or apple juice	25 cl	9 ⁰⁰
	1 l pitcher	22 ⁰⁰
Tomato juice	20 cl	9 ⁰⁰
Pepsi, Pepsi light, Mirinda, Schweppes Tonic, 7Up	20 cl	9 ⁵⁰



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RESTAURACYA
kuchnia polska

ANGELIC FLAVOUR
ICE-CREAM

Chocolate ice-cream with dark chocolate, dried fruit and whipped cream	21 ⁰⁰
Vanilla ice cream with buckwheat honey, hazelnuts, roasted almonds and whipped cream	21 ⁰⁰
Vanilla ice cream with cherries macerated in <i>Amarena</i> liqueur, with dark chocolate flakes and whipped cream	21 ⁰⁰
Our home-made strawberry sorbet with fresh mint	19 ⁰⁰

PURE VODKA

Belvedere (4cl)	20 ⁰⁰
Chopin (4cl)	20 ⁰⁰
Kura (4cl)	12 ⁰⁰
Finlandia (4cl)	12 ⁰⁰
Wyborowa (4cl)	10 ⁰⁰
Siwucha (4cl)	11 ⁰⁰

FLAVORED VODKA

Tequilla Olmeca Blanco, Anéjo (4cl)	15 ⁰⁰
Śliwowica Paschalna 70% (4cl)	15 ⁰⁰
Becherovka (4cl)	13 ⁰⁰
Finlandia Cranberry (4cl)	12 ⁰⁰
Żołądkowa Gorzka (4cl)	11 ⁰⁰
Żubrówka (4cl)	11 ⁰⁰
Krupnik (4cl)	11 ⁰⁰
Polish fruit vodkas (4cl)	12 ⁰⁰

FRUIT OR HERBS
LIQUEURS

Old-Polish herbs or fruit liqueurs (different tastes in stock)	16 ⁰⁰
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BEER

Żywiec Lager / Żywiec Białe (draft 0,5 l)	15 ⁰⁰
Żywiec Lager / Żywiec Białe (draft 0,3 l)	12 ⁰⁰
Żywiec Low alcohol (bottled 0,33 l)	12 ⁰⁰
Paulaner Dunkel (bottled 0,5 l)	16 ⁰⁰
Heineken (bottled 0,33 l)	13 ⁰⁰
Paulaner Hefe-Weißbier (bottled 0,5 l)	16 ⁰⁰
Desperados (bottled 0,4 l)	14 ⁰⁰

HOT MEADS
AND MULLED WINES

Served with gingerbread

Trybunalski mead (trójniak 13%, 12cl)	22 ⁰⁰
Spicy mead (dwójniak 16%, 12cl)	28 ⁰⁰
Maliniak mead (dwójniak 16%, 12cl)	32 ⁰⁰
Mulled red wine with spices – old Polish recipe (12cl)	18 ⁰⁰
Mulled red wine with honey (12cl)	18 ⁰⁰

WHISKY

Chivas Regal 18	38 ⁰⁰
Glenfiddich 12 years	37 ⁰⁰
Chivas Regal 12	25 ⁰⁰
Ballantine’s	21 ⁰⁰

WHISKEY

Jack Daniel’s	29 ⁰⁰
Jameson	18 ⁰⁰

BRANDY

Metaxa Grande Fine	37 ⁰⁰
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LIQUEURS

Bailey’s Cream	18 ⁰⁰
Kahlua	18 ⁰⁰
Amaretto	16 ⁰⁰
Sambuca Strega	16 ⁰⁰
Jägermeister	16 ⁰⁰

RUM

Dictador aged 20 years	27 ⁰⁰
Dictador aged 12 years	20 ⁰⁰
Bacardi Superior	18 ⁰⁰
Havana Club Anéjo Blanco	17 ⁰⁰
Malibu	14 ⁰⁰

GIN

Premium Columbian Aged Gold Gin by Dictador (Treasure)	26 ⁰⁰
Premium Columbian Aged Gin by Dictador (Ortodoxy, Gluten free)	22 ⁰⁰
Bombay Sapphire	19 ⁰⁰
Seagram’s	13 ⁰⁰

OTHER

Calvados Hors D’Age Pere Francois AOC	39 ⁰⁰
Grappa	34 ⁰⁰

With bookings for 8 persons (or more)
10% service charge will be added to the bill