



## 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 duck 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

Dumplings with blood sausage, pan-fried with butter and onion

### SOUPS

Traditional Polish red borscht on beetroot sourdough

Traditional Polish red borscht on beetroot sourdough, served with mushroom 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 16<sup>th</sup> century

### 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

32<sup>00</sup>

26<sup>00</sup>

32<sup>00</sup>

36<sup>00</sup>

24<sup>00</sup>

22<sup>00</sup>

32<sup>00</sup>

32<sup>00</sup>

34<sup>00</sup>

28<sup>00</sup>

30<sup>00</sup>

32<sup>00</sup>

29<sup>00</sup>

16<sup>50</sup>

21<sup>50</sup>

25<sup>00</sup>

24<sup>00</sup>

22<sup>00</sup>

54<sup>00</sup>

(100 g)

### SALADS

Roman salad with lettuce, served with sheep Bryndza cheese from the Tatras, with capers and French dressing 34<sup>00</sup>

Roman lettuce with grilled and marinated courgette (zucchini), quail eggs, oscypek cheese, tomatoes and French dressing 36<sup>00</sup>

Salad with duck, marinated pear in vinegar, our home-made cranberries and French dressing 36<sup>00</sup>

### 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 49<sup>00</sup>

Nobleman's shashlik of pork tenderloin with smoked plums macerated in red wine, served with grilled apple stuffed with cranberries and home-made horseradish 49<sup>00</sup>

Chicken shashlik with courgette (zucchini) and onions served with spinach and garlic 42<sup>00</sup>

Beef sirloin marinated in rosemary, served with grilled courgette (zucchini) and capers-rosemary sauce 68<sup>00</sup>

Grilled duck fillet served with red cabbage with raisins in wine and grilled apple stuffed with cranberries 61<sup>00</sup>

Wild boar steak in juniper marinade, grilled over beech hardwood fire, served with juniper sauce and red cabbage with raisins in wine 65<sup>00</sup>

Grilled blood sausage, served with fried red pine mushrooms and onion jam on red wine 38<sup>00</sup>

### 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. 41<sup>00</sup>

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.

"Anielska Maczanka" - deer stewed in red wine served with rye bread 42<sup>00</sup>

### VEGETARIAN DISHES

Cracovian *gotąbki* (rolled cabbage leaves filled with buckwheat and mushrooms) served with forest chanterelles 38<sup>00</sup>

Polish forest chanterelles in cream with cut-up parsley leaves, served with pan-fried potato gnocchi 39<sup>00</sup>

### EXTRAS

Spinach with garlic 15<sup>00</sup>

Potato gnocchi fried with butter 16<sup>00</sup>

Red cabbage cooked in wine with raisins 14<sup>00</sup>

Stir-fried cabbage 15<sup>00</sup>

Green lettuce with tomatoes and French dressing 14<sup>00</sup>

Pickled cucumber in herb marinade 9<sup>00</sup>

Grilled potatoes with butter and dill 12<sup>00</sup>



# POD ANIOŁAMI

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## DESSERTS

Our famous home-made apple pie with sweet cream	19 <sup>00</sup>
Our famous home-made apple pie with cinnamon served warm with vanilla ice cream and egg liqueur	24 <sup>00</sup>
Raspberry Mazurek cake on shortbread in almond flakes	22 <sup>00</sup>
Refined Cracovian cheesecake with dried fruit served with raspberry mousse	21 <sup>00</sup>
Plumes with cardamon, cinnamon, served with crumble and egg liqueur	24 <sup>00</sup>

## ANGELIC FLAVOUR ICE-CREAM

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



## TEA

Tea brewed in a teapot with spring water	12 <sup>00</sup>
Tea with our home-made preserves according to an Old-Polish custom	22 <sup>00</sup>

## COFFEE

Espresso	12 <sup>00</sup>
Americano	12 <sup>00</sup>
Coffee with milk	13 <sup>00</sup>
Caffe'latte	15 <sup>00</sup>
Cappuccino	14 <sup>00</sup>
Irish coffee with Jameson whiskey	27 <sup>00</sup>
Hot chocolate	22 <sup>00</sup>

## WATER

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

## JUICES AND BEVERAGES

Fresh orange juice	20 cl	18 <sup>00</sup>
Orange, grapefruit, blackcurrant or apple juice	25 cl	9 <sup>00</sup>
	11 pitcher	22 <sup>00</sup>
Tomato juice	20 cl	9 <sup>00</sup>
Pepsi, Pepsi light, Mirinda, Schweppes Tonic, 7Up	20 cl	9 <sup>50</sup>

## PURE VODKA

Belvedere (4cl)	20 <sup>00</sup>
Chopin (4cl)	20 <sup>00</sup>
Kura (4cl)	12 <sup>00</sup>
Finlandia (4cl)	12 <sup>00</sup>
Wyborowa (4cl)	10 <sup>00</sup>
Siwucha (4cl)	11 <sup>00</sup>

## FLAVORED VODKA

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

## FRUIT OR HERBS LIQUEURS

Old-Polish herbs or fruit liqueurs (different tastes in stock)	16 <sup>00</sup>
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## BEER

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

## COGNAC

Hennessy XO	95 <sup>00</sup>
Fussigny Cognac XO	59 <sup>00</sup>
Fussigny Cognac Superieur	36 <sup>00</sup>

## OTHER

Calvados Hors D'Age Pere Francois AOC	39 <sup>00</sup>
Grappa	34 <sup>00</sup>

## WHISKY

Chivas Regal 18	38 <sup>00</sup>
Glenfiddich 12 years	37 <sup>00</sup>
Chivas Regal 12	25 <sup>00</sup>
Ballantine's	21 <sup>00</sup>

## WHISKEY

Jack Daniel's	29 <sup>00</sup>
Jameson	18 <sup>00</sup>

## BRANDY

Metaxa Grande Fine (4 cl)	37 <sup>00</sup>
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## LIQUEURS

Bailey's Cream	18 <sup>00</sup>
Kahlua	18 <sup>00</sup>
Amaretto	16 <sup>00</sup>
Sambuca Strega	16 <sup>00</sup>
Jägermeister	16 <sup>00</sup>

## RUM

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

## GIN

Premium Columbian Aged Gold Gin by Dictador (Treasure)	26 <sup>00</sup>
Premium Columbian Aged Gin by Dictador (Ortodoxy, Gluten free)	22 <sup>00</sup>
Bombay Sapphire	19 <sup>00</sup>
Seagram's	13 <sup>00</sup>

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