



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 Wieś 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

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

SALADS

Roman salad with lettuce, served with sheep Bryndza cheese from the Tatras, with capers and French dressing 39⁰⁰

Roman lettuce with grilled and marinated courgette (zucchini), quail eggs, oscypek cheese, tomatoes and French dressing 39⁰⁰

Salad with duck, marinated pear in vinegar, our home-made cranberries and French dressing 44⁰⁰

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 59⁰⁰

Nobleman’s shashlik of pork tenderloin with smoked plums macerated in red wine, served with grilled apple stuffed with cranberries and home-made horseradish 59⁰⁰

Chicken shashlik with courgette (zucchini)and onions served with spinach and garlic 52⁰⁰

Beef sirloin marinated in rosemary, served with grilled courgette (zucchini) and capers-rosemary sauce 86⁰⁰

Beef sirloin served with forest mushrooms 89⁰⁰

Grilled duck fillet served with red cabbage with raisins in wine and grilled apple stuffed with cranberries 72⁰⁰

Wild boar steak in juniper marinade, grilled over beech hardwood fire, served with juniper sauce and red cabbage with raisins in wine 85⁰⁰

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. 52⁰⁰

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. 62⁰⁰
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 48⁰⁰

Polish forest chanterelles in cream with cut-up parsley leaves, served with pan-fried potato gnocchi 48⁰⁰

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



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TASTING MENU No. 1

APERITIF

Polish natural sparkling wine
from Gostchorze vineyard (10 cl)

COLD STARTER

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

MAIN COURSE

Royal shashlik made from porcine 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

PLN 152 (≈38€)

TASTING MENU No. 2

APERITIF

Polish natural sparkling wine
from Gostchorze vineyard (10 cl)

COLD STARTER

“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,
plums macerated in vinegar and pickled mushroom

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

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

PLN 255 (≈60€)



DESSERTS

Our famous home-made apple pie
with sweet cream 22⁰⁰

Our famous home-made apple pie
with cinnamon served warm with vanilla ice
cream and egg liqueur 26⁰⁰

Raspberry Mazurek cake on shortbread
in almond flakes 24⁰⁰

Refined Cracovian cheesecake with dried fruit
served with raspberry mousse 24⁰⁰

Raspberries home-made crumble, served warm
with vanilla ice cream and cinnamon 34⁰⁰

ANGELIC FLAVOUR
ICE-CREAM

Chocolate ice-cream with dark chocolate,
dried fruit and whipped cream 23⁵⁰

Vanilla ice cream with buckwheat honey,
hazelnuts, roasted almonds and whipped cream 23⁵⁰

Vanilla ice cream with cherries macerated
in *Amarena* liqueur, with dark chocolate flakes
and whipped cream 23⁵⁰

Our home-made strawberry sorbet with fresh
mint 22⁰⁰



TEA

Tea brewed in a teapot with spring water 12⁰⁰

Tea with our home-made preserves according
to an Old-Polish custom 22⁰⁰

For desserts we recommend ginger tea with
cherries wodka (28%, 10cl) and cherries
macerated in 1983 27⁰⁰

COFFEE

Espresso 12⁰⁰

Americano 12⁰⁰

Coffee with milk 13⁰⁰

Caffe’latte 17⁰⁰

Cappuccino 15⁰⁰

Irish coffee with Jameson whiskey 32⁰⁰

Hot chocolate 22⁰⁰

WATER

Kinga Pienińska – sparkling or still 33 cl 9⁰⁰
70 cl 18⁰⁰

San Pelegrino – sparkling 25 cl 13⁰⁰

Perrier - sparkling 33 cl 14⁰⁰

Spring water 11 pitcher 17⁰⁰

JUICES
AND BEVERAGES

Fresh orange juice 20 cl 20⁰⁰

Orange, grapefruit, blackcurrant 25 cl 9⁵⁰
or apple juice 11 pitcher 22⁰⁰

Tomato juice 20 cl 9⁵⁰

Pepsi, Pepsi light, Mirinda,
Schweppes Tonic, 7Up 20 cl 11⁰⁰

PURE VODKA

Belvedere (4cl) 24⁰⁰

Chopin (4cl) 24⁰⁰

Finlandia (4cl) 15⁰⁰

Wyborowa (4cl) 14⁰⁰

Siwucha (4cl) 15⁰⁰

FLAVORED VODKA

Tequilla Olmeca Blanco, Anéjo (4cl) 17⁰⁰

Śliwowica Paschalna 70% (4cl) 17⁰⁰

Becherovka (4cl) 14⁰⁰

Finlandia Cranberry (4cl) 15⁰⁰

Żołądkowa Gorzka (4cl) 15⁰⁰

Żubrówka (4cl) 15⁰⁰

Krupnik (4cl) 15⁰⁰

Polish fruit vodkas (4cl) 15⁰⁰

FRUIT OR HERBS
LIQUEURS

Old-Polish herbs or fruit liqueurs 22⁰⁰
(different tastes in stock)

BEER

Żywiec Lager / Żywiec Białe (draft 0,5 l) 18⁰⁰

Żywiec Lager / Żywiec Białe (draft 0,3 l) 14⁰⁰

Żywiec Low alcohol (bottled 0,33 l) 14⁰⁰

Paulaner Dunkel (bottled 0,5 l) 20⁰⁰

Heineken (bottled 0,33 l) 14⁰⁰

Paulaner Hefe-Weißbier (bottled 0,5 l) 20⁰⁰

Desperados (bottled 0,4 l) 16⁰⁰

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