



# 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 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 Ratułów, served grilled with a side of cranberries and prunes macerated in alcohol

## OUR FAMOUS 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* brought to Poland in the 15th century by King Jagiełło from Kievan Rus, 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 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

Exquisite mushroom soup made from Polish mountains mushrooms, served with noodles.

## 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.

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. 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!

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

## SALADS

49<sup>00</sup> Roman salad with lettuce, served with sheep Bryndza cheese from the Tatras, with capers and vinaigrette sauce 46<sup>00</sup>

42<sup>00</sup> Roman lettuce with grilled and marinated courgette (zucchini), quail eggs, oscypek cheese, tomatoes and vinaigrette sauce 46<sup>00</sup>

46<sup>00</sup> Salad with duck, marinated pear, our home-made cranberries and vinaigrette sauce 48<sup>00</sup>

## FISH

### GRILLED OVER BEECH HARDWOOD FIRE

56<sup>00</sup> 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) 26<sup>00</sup> (100 g)

38<sup>00</sup> Fresh salmon marinated in herbs, grilled over fire, served with dill sauce, spinach with garlic, and au gratin potatoes with nutmeg 78<sup>00</sup>

## GRILLED DISHES

### THE RESTAURANT'S SPECIALITY

All grilled dishes are served with grilled potato with butter and dill

48<sup>00</sup> Royal shashlik of pork tenderloin with smoked bacon, pepper and onion, served with grilled apple stuffed with cranberries and home-made horseradish 72<sup>00</sup>

46<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 69<sup>00</sup>

52<sup>00</sup> Chicken shashlik with courgette (zucchini) and onions served with spinach and garlic 62<sup>00</sup>

41<sup>00</sup> Pork steak marinated in fresh herbs, with home-made horseradish and stir-fired Old-Polish-style cabbage 65<sup>00</sup>

44<sup>00</sup> Grilled knuckle of pork with herbs in beer, served with mustard, home-made horseradish and pickled cucumber; by weight 15<sup>00</sup> (100 g)

56<sup>00</sup> Beef sirloin marinated in rosemary, served with grilled courgette (zucchini) and capers-rosemary sauce 115<sup>00</sup>

8 pieces Beef sirloin served with forest mushrooms grilled over beechwood 118<sup>00</sup>

Grilled duck fillet served with red cabbage with raisins in wine and grilled apple stuffed with cranberries 86<sup>00</sup>

28<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 grilled over beechwood served with juniper 98<sup>00</sup>

## VEGETARIAN DISHES

32<sup>00</sup> Cracovian “*goląbki*” (rolled cabbage leaves filled with buckwheat and mushrooms) served with truffle sauce 56<sup>00</sup>

43<sup>00</sup> Polish mountains mushrooms in cream with cut-up parsley leaves, served with pan-fried potato gnocchi 55<sup>00</sup>

## EXTRAS

62<sup>00</sup> Spinach with cream and garlic 19<sup>00</sup>

Roasted beetroots served with butter 21<sup>00</sup>

Potato gnocchi fried with butter 24<sup>00</sup>

Red cabbage cooked in wine with raisins 21<sup>00</sup>

Stir-fried cabbage with bacon greaves 21<sup>00</sup>

78<sup>00</sup> Green lettuce with tomatoes and vinaigrette sauce 18<sup>00</sup>

Pickled cucumber in herb marinade 14<sup>00</sup>

52<sup>00</sup> Grilled potatoes with butter and dill 15<sup>00</sup>



# POD ANIOŁAMI

RESTAURACJA  
Kuchnia polska

## WE RECOMMEND TASTING MENU

**No. 1**

### APERITIF

Prosecco Frizzante (10 cl)

### COLD STARTER

Roman salad with lettuce, served with sheep Bryndza cheese from the Tatras, with capers and Vinaigrette sauce

### WARM STARTER

Polish highlander's smoked sheep milk cheese "oscypek" from the Mulice of Ratułów, served grilled with cranberries

### 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 *gotąbki* (rolled cabbage leaves filled with buckwheat and mushrooms) served with truffle sauce

### DESSERT

Old-Polish smoked mountains plum marinated in wine, honey and health roots.  
On hunting – a delicacy of royal princes.

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 199 (45€)

**No. 2**

### APERITIF

Prosecco Frizzante (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 dumplings (brought to Poland in the 15th century by King Jagiełło from Kievan Rus) 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 in 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

Old-Polish smoked mountains plum marinated in wine, honey and health roots.  
On hunting – a delicacy of royal princes.

*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 270 (62€)



## DESSERTS

Our famous home-made apple pie with sweet cream 26<sup>00</sup>

Our famous home-made apple pie with cinnamon served warm with vanilla ice cream and egg liqueur 34<sup>00</sup>

Raspberry Mazurek cake on shortbread in almond flakes 29<sup>00</sup>

Refined Cracovian cheesecake with dried fruit served with raspberry mousse 32<sup>00</sup>

Raspberries home-made crumble, served warm with vanilla ice cream and cinnamon 42<sup>00</sup>

## ANGEL'S ICE CREAM

Chocolate ice-cream with dark chocolate, dried fruit and whipped cream 29<sup>00</sup>

Vanilla ice cream with honey, hazelnuts, roasted almonds and whipped cream 34<sup>00</sup>

Vanilla ice cream with cherries macerated in *Amarena* liqueur, with dark chocolate flakes and whipped cream 34<sup>00</sup>

Our home-made strawberry sorbet with fresh mint 29<sup>00</sup>



## TEA

Tea brewed in a teapot with spring water 18<sup>00</sup>

Tea with our home-made preserves according to an Old-Polish custom 25<sup>00</sup>

For desserts we recommend ginger tea with cherries vodka (28%, 10cl) and cherries macerated in 1983 32<sup>00</sup>

## COFFEE

Espresso 14<sup>00</sup>

Americano 12<sup>00</sup>

Coffee with milk 15<sup>00</sup>

Caffe'latte 18<sup>00</sup>

Cappuccino 18<sup>00</sup>

Irish coffee with Jameson whiskey 39<sup>00</sup>

Hot chocolate 26<sup>00</sup>

## WATER

Kinga Pienińska – sparkling or still 33 cl 14<sup>00</sup>  
70 cl 24<sup>00</sup>

San Pelegrino – sparkling 25 cl 18<sup>00</sup>

Perrier - sparkling 33 cl 18<sup>00</sup>

Spring water 11 pitcher 20<sup>00</sup>

## JUICES AND BEVERAGES

Fresh orange juice 20 cl 25<sup>00</sup>

Orange, grapefruit, blackcurrant or apple juice 25 cl 14<sup>00</sup>  
11 pitcher 32<sup>00</sup>

Tomato juice 20 cl 15<sup>00</sup>

Pepsi, Pepsi light, Mirinda, Schweppes Tonic, 7Up 20 cl 15<sup>00</sup>

## PURE VODKA

Belvedere (4cl) 29<sup>00</sup>

Chopin (4cl) 29<sup>00</sup>

Finlandia (4cl) 21<sup>00</sup>

Wyborowa (4cl) 20<sup>00</sup>

## FLAVORED VODKA

Tequilla Olmeca Blanco, Anéjo (4cl) 22<sup>00</sup>

Śliwowica Paschalna 70% (4cl) 22<sup>00</sup>

Becherovka (4cl) 20<sup>00</sup>

Śliwowica Łącka od Maurera – 50% known for centuries (4cl) 22<sup>00</sup>

Finlandia Cranberry (4cl) 20<sup>00</sup>

Żołądkowa Gorzka (4cl) 21<sup>00</sup>

Żubrówka (4cl) 21<sup>00</sup>

Krupnik (4cl) 20<sup>00</sup>

Polish fruit vodkas and liqueurs (4cl) 22<sup>00</sup>

Honey vodka (4cl) 22<sup>00</sup>

## FRUIT OR HERBS LIQUEURS

Old-Polish herbs or fruit liqueurs (different tastes in stock) 29<sup>00</sup>

## BEER

Żywiec Lager / Żywiec Białe (draft 0,5 l) 20<sup>00</sup>

Żywiec Lager / Żywiec Białe (draft 0,3 l) 16<sup>00</sup>

Żywiec Low alcohol (bottled 0,33 l) 16<sup>00</sup>

Paulaner Dunkel (bottled 0,5 l) 22<sup>00</sup>

Heineken (bottled 0,33 l) 16<sup>00</sup>

Paulaner Hefe-Weißbier (bottled 0,5 l) 22<sup>00</sup>

Desperados (bottled 0,4 l) 18<sup>00</sup>

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