



## 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, pickled mushroom and Cumberland sauce

59<sup>00</sup>

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

54<sup>00</sup>

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

56<sup>00</sup>

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

64<sup>00</sup>

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”)

49<sup>00</sup>

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

46<sup>00</sup>

### OUR FAMOUS DUMPLINGS

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

54<sup>00</sup>

5 pieces

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

56<sup>00</sup>

5 pieces

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

62<sup>00</sup>

5 pieces

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

52<sup>00</sup>

5 pieces

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

54<sup>00</sup>

5 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

58<sup>00</sup>

5 pieces

Dumplings with smoked plums and sweet cream

49<sup>00</sup>

5 pieces

### SOUPS

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

34<sup>00</sup>

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

46<sup>00</sup>

Old-Polish żurek, sour rye soup with smoked bacon

39<sup>00</sup>

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

48<sup>00</sup>

### SALADS

Roman salad with lettuce, served with sheep Bryndza cheese from the Tatras, with tomatoes, cucumber, capers and vinaigrette sauce

56<sup>00</sup>

Lettuce with arugula and baby spinach, served with grilled chicken, tomatoes, balsamic sauce and croutons

56<sup>00</sup>

Salad with duck, marinated pear, our home-made cranberries and vinaigrette sauce

58<sup>00</sup>

### 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)

34<sup>00</sup>

(100 g)

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

86<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

78<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

78<sup>00</sup>

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

68<sup>00</sup>

Pork steak marinated in fresh herbs, with home-made horseradish and stir-fired Old-Polish-style cabbage

76<sup>00</sup>

Grilled knuckle of pork with herbs in beer, served with mustard, home-made horseradish and pickled cucumber; by weight

16<sup>00</sup>

(100 g)

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

136<sup>00</sup>

Beef sirloin served with forest mushrooms grilled over beechwood

142<sup>00</sup>

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

98<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

108<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.

68<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.

89<sup>00</sup>

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 apple in marjoram and onion confiture on red wine

58<sup>00</sup>

Delicious turkey „royal bird” marinataed in herbs served with onion confiture, cranberries and grilled potatoes

74<sup>00</sup>

#### VEGETARIAN DISHES

Cracovian “*gotąbki*” (rolled cabbage leaves filled with buckwheat and mushrooms) served with truffle sauce

68<sup>00</sup>

Polish mountains mushrooms in cream with cut-up parsley leaves, served with pan-fried potato gnocchi

62<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

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 255 (59€)

### 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

*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 310 (72€)

## EXTRAS

Spinach with cream and garlic	24 <sup>00</sup>
Potato gnocchi fried with butter	26 <sup>00</sup>
Red cabbage cooked in wine with raisins	26 <sup>00</sup>
Stir-fried cabbage with bacon greaves	26 <sup>00</sup>
Green lettuce with tomatoes and vinaigrette sauce	23 <sup>00</sup>
Pickled cucumber	18 <sup>00</sup>
Grilled potatoes with butter and dill	18 <sup>00</sup>



## DESSERTS

Our famous home-made apple pie with sweet cream	29 <sup>00</sup>
Our famous home-made apple pie with cinnamon served warm with vanilla ice cream and egg liqueur	38 <sup>00</sup>
Refined Cracovian cheesecake with dried fruit served with raspberry mousse	32 <sup>00</sup>
Raspberry Mazurek cake on shortbread in almond flakes	34 <sup>00</sup>
Raspberries home-made crumble, served warm with vanilla ice cream	46 <sup>00</sup>

## ANGEL'S ICE CREAM

Chocolate ice-cream with dark chocolate, dried fruit and whipped cream	36 <sup>00</sup>
Vanilla ice cream with honey, hazelnuts, roasted almonds and whipped cream	39 <sup>00</sup>
Vanilla ice cream with cherries macerated in <i>Amarena</i> liqueur, with dark chocolate flakes and whipped cream	39 <sup>00</sup>
Our home-made strawberry sorbet with fresh mint	36 <sup>00</sup>

## EXQUISITE CRACOVIAN NATURAL LIQUEURS AND FRUIT VODKAS

Quince	28 <sup>00</sup> (4 cl)
Cherry	
Raspberry	
Black Currant	
Lemon	
Pine & Cone	
Lavender	

## 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 wodka (28%, 10cl) and cherries macerated in 1983	32 <sup>00</sup>

## COFFEE

Espresso / Double espresso	16 <sup>00</sup> / 24 <sup>00</sup>
Americano	16 <sup>00</sup>
Coffee with milk	18 <sup>00</sup>
Caffe'latte	22 <sup>00</sup>
Cappuccino	22 <sup>00</sup>
Irish coffee with Jameson whiskey	41 <sup>00</sup>
Hot chocolate	31 <sup>00</sup>

## WATER

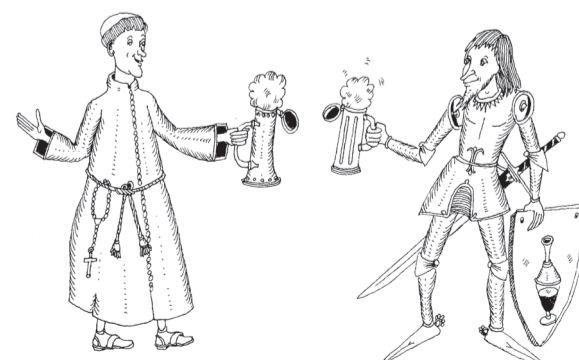
Kinga Pienińska – sparkling or still	33 cl	15 <sup>00</sup>
	70 cl	25 <sup>00</sup>
San Pellegrino – sparkling	25 cl	20 <sup>00</sup>
Spring water	11 pitcher	24 <sup>00</sup>

## JUICES AND BEVERAGES

Fresh orange juice	20 cl	27 <sup>00</sup>
Orange, grapefruit, blackcurrant or apple juice	25 cl	15 <sup>00</sup>
	11 pitcher	34 <sup>00</sup>
Tomato juice	20 cl	15 <sup>00</sup>
Pepsi, Pepsi light, Mirinda, Schweppes Tonic, 7Up	20 cl	16 <sup>00</sup>

## BEER

Żywiec Lager / Żywiec Białe (draft 0,5 l)	24 <sup>00</sup>
Żywiec Lager / Żywiec Białe (draft 0,3 l)	21 <sup>00</sup>
Żywiec Low alcohol (bottled 0,33 l)	21 <sup>00</sup>
Paulaner Dunkel (bottled 0,5 l)	26 <sup>00</sup>
Heineken (bottled 0,33 l)	22 <sup>00</sup>
Paulaner Hefe-Weißbier (bottled 0,5 l)	26 <sup>00</sup>
Desperados (bottled 0,4 l)	24 <sup>00</sup>



With bookings for 6 persons (or more)  
10% service charge will be added to the bill