



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

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

Dumplings with smoked plums and sweet cream

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 white sausage, smoked bacon and quail egg

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

SALADS

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

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

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

59⁰⁰

54⁰⁰

56⁰⁰

64⁰⁰

49⁰⁰

48⁰⁰

56⁰⁰

5 pieces

56⁰⁰

5 pieces

62⁰⁰

5 pieces

54⁰⁰

5 pieces

56⁰⁰

5 pieces

58⁰⁰

5 pieces

52⁰⁰

5 pieces

34⁰⁰

46⁰⁰

39⁰⁰

48⁰⁰

58⁰⁰

58⁰⁰

59⁰⁰

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) 34⁰⁰ (100 g)

Fresh salmon marinated in herbs, grilled over fire, served with dill sauce, spinach with garlic, and au gratin potatoes with nutmeg 86⁰⁰

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 78⁰⁰

Nobleman's shashlik of pork tenderloin with smoked plums macerated in red wine, served with grilled apple stuffed with cranberries and home-made horseradish 78⁰⁰

Chicken shashlik with courgette (zucchini), bacon and onions served with spinach and garlic 72⁰⁰

Pork steak marinated in fresh herbs, with home-made horseradish and stir-fired Old-Polish-style cabbage 78⁰⁰

Grilled knuckle of pork with herbs in beer, served with mustard, home-made horseradish and pickled cucumber; by weight 18⁰⁰ (100 g)

Beef ribeye marinated in rosemary, served with garlic butter and lettuce salad with vinaigrette dressing 144⁰⁰

Beef sirloin marinated in rosemary, served with grilled courgette (zucchini) and capers-rosemary sauce 146⁰⁰

Beef sirloin served with forest mushrooms grilled over beechwood 156⁰⁰

Grilled duck fillet served with red cabbage with raisins in wine and grilled apple stuffed with cranberries 98⁰⁰

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 112⁰⁰

Rack of lamb (3 pcs.) marinated with vegetables and rosemary, served on roasted beets 186⁰⁰

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 and while hunting. 68⁰⁰

“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! 89⁰⁰

Grilled blood sausage, served with apple in marjoram and onion confiture on red wine 64⁰⁰

Delicious turkey „royal bird” marinated in herbs served with onion confiture, cranberries and grilled potatoes 76⁰⁰

VEGETARIAN DISHES

Cracovian “gotąbki” (rolled cabbage leaves filled with buckwheat and mushrooms) served with truffle sauce 68⁰⁰

Polish mountains mushrooms in cream with cut-up parsley leaves, served with pan-fried potato gnocchi 64⁰⁰



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 ⁰⁰
Potato gnocchi fried with butter	26 ⁰⁰
Red cabbage cooked in wine with raisins	26 ⁰⁰
Stir-fried cabbage with bacon greaves	26 ⁰⁰
Green lettuce with tomatoes and vinaigrette sauce	23 ⁰⁰
Pickled cucumber	18 ⁰⁰
Grilled potatoes with butter and dill	18 ⁰⁰
Sautéed grated beets with sour cream	24 ⁰⁰



DESSERTS

Our famous home-made apple pie with sweet cream	34 ⁰⁰
Our famous home-made apple pie with cinnamon served warm with vanilla ice cream and egg liqueur	38 ⁰⁰
Refined Cracovian cheesecake with dried fruit served with raspberry mousse	34 ⁰⁰
Raspberry Mazurek cake on shortbread in almond flakes	36 ⁰⁰
Raspberries home-made crumble, served warm with vanilla ice cream	46 ⁰⁰

ANGEL'S ICE CREAM

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

EXQUISITE CRACOVIAN NATURAL LIQUEURS AND FRUIT VODKAS

Quince	28 ⁰⁰ (4 cl)
Cherry	
Raspberry	
Black Currant	
Lemon	
Pine & Cone	
Lavender	
Apple Pie	

TEA

Tea brewed in a teapot with spring water	18 ⁰⁰
Tea with our home-made preserves according to an Old-Polish custom	25 ⁰⁰
For desserts we recommend ginger tea with cherries wodka (28%, 10cl) and cherries macerated in 1983	32 ⁰⁰

COFFEE

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

WATER

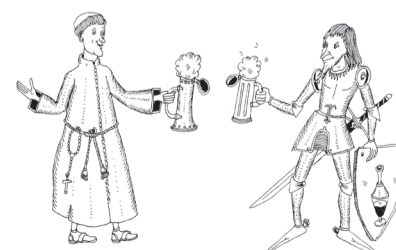
Kinga Pienińska – sparkling or still	33 cl	15 ⁰⁰
	70 cl	25 ⁰⁰
San Pellegrino – sparkling	25 cl	20 ⁰⁰
Filtered water still or sparkling	11 pitcher	24 ⁰⁰
Kinga Pienińska Sparclino – lemon water drink	25 cl	16 ⁰⁰

JUICES AND BEVERAGES

Fresh orange juice	20 cl	27 ⁰⁰
Orange, grapefruit, blackcurrant or apple juice	25 cl 11 pitcher	15 ⁰⁰ 34 ⁰⁰
Tomato juice	20 cl	15 ⁰⁰
Pepsi, Pepsi Zero Sugar, Mirinda, Schweppes Indian Tonic, 7Up Zero Sugar	20 cl	16 ⁰⁰

BEER

Żywiec Lager / Żywiec Białe (draft 0,5 l)	24 ⁰⁰
Żywiec Lager / Żywiec Białe (draft 0,3 l)	21 ⁰⁰
Żywiec non-alcoholic (bottled 0,33l)	21 ⁰⁰
Żywiec non-alcoholic flavored (bottled 0,33l)	21 ⁰⁰
Paulaner Dunkel (bottled 0,5 l)	26 ⁰⁰
Heineken (bottled 0,33 l)	22 ⁰⁰
Paulaner Hefe-Weißbier (bottled 0,5 l)	26 ⁰⁰
Desperados (bottled 0,4 l)	24 ⁰⁰



Dear guests, we kindly inform you that we add a 10% service charge to each bill.