



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

59⁰⁰

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

54⁰⁰

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

56⁰⁰

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

64⁰⁰

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")

49⁰⁰

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

46⁰⁰

OUR FAMOUS DUMPLINGS

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

54⁰⁰

5 pieces

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

56⁰⁰

5 pieces

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

62⁰⁰

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

52⁰⁰

5 pieces

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

54⁰⁰

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

58⁰⁰

5 pieces

Dumplings with smoked plums and sweet cream

49⁰⁰

5 pieces

SOUPS

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

34⁰⁰

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

46⁰⁰

Old-Polish żurek, sour rye soup with smoked bacon

39⁰⁰

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

48⁰⁰

SALADS

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

56⁰⁰

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

56⁰⁰

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

58⁰⁰

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

68⁰⁰

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

76⁰⁰

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

16⁰⁰
(100 g)

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

136⁰⁰

Beef sirloin served with forest mushrooms grilled over beechwood

142⁰⁰

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

108⁰⁰

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.

68⁰⁰

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.

89⁰⁰

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

58⁰⁰

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

74⁰⁰

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

62⁰⁰



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 *gotybki* (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 24⁰⁰

Potato gnocchi fried with butter 26⁰⁰

Red cabbage cooked in wine with raisins 26⁰⁰

Stir-fried cabbage with bacon greaves 26⁰⁰

Green lettuce with tomatoes and vinaigrette sauce 23⁰⁰

Pickled cucumber 18⁰⁰

Grilled potatoes with butter and dill 18⁰⁰



DESSERTS

Our famous home-made apple pie with sweet cream 29⁰⁰

Our famous home-made apple pie with cinnamon served warm with vanilla ice cream and egg liqueur 38⁰⁰

Refined Cracovian cheesecake with dried fruit served with raspberry mousse 32⁰⁰

Raspberry Mazurek cake on shortbread in almond flakes 34⁰⁰

Raspberries home-made crumble, served warm with vanilla ice cream 46⁰⁰

ANGEL'S ICE CREAM

Chocolate ice-cream with dark chocolate, dried fruit and whipped cream 36⁰⁰

Vanilla ice cream with honey, hazelnuts, roasted almonds and whipped cream 39⁰⁰

Vanilla ice cream with cherries macerated in *Amarena* liqueur, with dark chocolate flakes and whipped cream 39⁰⁰

Our home-made strawberry sorbet with fresh mint 36⁰⁰

EXQUISITE CRACOVIAN NATURAL LIQUEURS AND FRUIT VODKAS

Quince 28⁰⁰
(4 cl)

Cherry

Raspberry

Black Currant

Lemon

Pine & Cone

Lavender

TEA

Tea brewed in a teapot with spring water 18⁰⁰

Tea with our home-made preserves according to an Old-Polish custom 25⁰⁰

For desserts we recommend ginger tea with cherries wodka (28%, 10cl) and cherries macerated in 1983 32⁰⁰

COFFEE

Espresso / Double espresso 16⁰⁰ / 24⁰⁰

Americano 16⁰⁰

Coffee with milk 18⁰⁰

Caffe'latte 22⁰⁰

Cappuccino 22⁰⁰

Irish coffee with Jameson whiskey 41⁰⁰

Hot chocolate 31⁰⁰

WATER

Kinga Pienińska – sparkling or still 33 cl 15⁰⁰
70 cl 25⁰⁰

San Pelegrino – sparkling 25 cl 20⁰⁰

Spring water 11 pitcher 24⁰⁰

JUICES AND BEVERAGES

Fresh orange juice 20 cl 27⁰⁰

Orange, grapefruit, blackcurrant or apple juice 25 cl 15⁰⁰
11 pitcher 34⁰⁰

Tomato juice 20 cl 15⁰⁰

Pepsi, Pepsi light, Mirinda, Schweppes Tonic, 7Up 20 cl 16⁰⁰

BEER

Żywiec Lager / Żywiec Białe (draft 0,5 l) 24⁰⁰

Żywiec Lager / Żywiec Białe (draft 0,3 l) 21⁰⁰

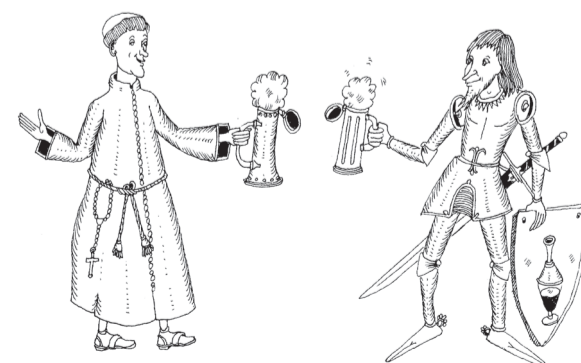
Żywiec Low alcohol (bottled 0,33 l) 21⁰⁰

Paulaner Dunkel (bottled 0,5 l) 26⁰⁰

Heineken (bottled 0,33 l) 22⁰⁰

Paulaner Hefe-Weißbier (bottled 0,5 l) 26⁰⁰

Desperados (bottled 0,4 l) 24⁰⁰



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