



OUR SPECIAL OFFER!

Aperol Spritz / Aperol 0%	18,90
Gin&Tonic / Gin&Tonic 0%	18,90

SPRITZERS

HUGO 10cl Prosecco, 2cl elder syrup, lime juice, mint	26,00
APEROL SPRITZ 4cl Aperol, 10cl Prosecco, sparkling water, orange	27,00
MIDORI MELON SPRITZ 3cl Midori Melon, 10cl Prosecco, lime, mint, sparkling water	29,00
PASSION SPRITZ 10cl Prosecco, 2cl Passoa, passion fruit puree, lychee puree	27,00
DOMU SPRITZ 4cl DOMUweczka, 2cl Triple sec, cinnamon syrup, apple, 10cl Prosecco	26,00
WIŚNIEWSKI SPRITZ 6cl Wiśniewski, Triple Sec, cranberry syrup, lime juice, prosecco, sparkling water	29,00

BEEFEATER COCKTAILS

WUCHTA 4cl Beefeater Pink Gin, 4cl homemade hibiscus flower syrup, lemon juice, tonic, mint, orange powder	28,00
EJBER 4cl Beefeater Pink Gin, 2cl red orange puree, 1cl Aperol, lemon juice, tonic, lollipop, edible glitter	31,00
SZAJBA 4cl Beefeater Gin, white tea, 2cl Elderflower liqueur, 3cl elderflower syrup, Tonic Wild Berry	30,00
NYGUS 4cl Beefeater Orange Gin, lime syrup, strawberry puree, tonic	28,00

CUSTOM CRAFTED COCKTAILS

APPLE PIE RUM 4cl Havana 3, lime juice, apple pie syrup, angostura, cotton candy, edible glitter	29,00
PINEAPPLE BOURBON 4cl Jim Beam bourbon, 1,5cl Amaretto, lemon juice, pineapple puree	29,00
SMOKING PEPPER 4cl Ostoya infused with red pepper, mirabelle puree, cinnamon syrup, lemon juice, angostura, egg white	29,00
NETFLIX & CHILL 4cl Havana 3, lime juice, orzata almond syrup, pepsi, popcorn	30,00
STRAWBERRY SOUR 4cl Beefeater Pink, 2cl strawberry liqueur, 1cl yogurt liqueur, 1cl lemon juice, strawberry foam, strawberry powder	29,00

CLASSIC COCKTAILS

TROPICAL RUMBULL 4cl Havana 3, Red Bull Tropical, lime	26,00
PORNSTAR MARTINI 4cl vanilla infused Ostoya, 2cl Passoa, 5cl prosecco, vanilla syrup, passion fruit puree	30,00
NERO PORNSTAR MARTINI 4cl Ostoya infused wanilla, 2cl blackcurrant liqueur, blackcurrant puree, 4cl Prosecco, egg white	31,00
COLDER CLUB 4cl Beefeater Gin, 2cl oregant syrup, lemon juice, fresh fig, raspberries, egg white	29,00
IRISH MAID 4cl Jameson, 1cl Elderflower liqueur, 3cl lemon juice, 2cl sugar syrup, green cucumber	29,00
TOKYO ICED TEA 2cl Ostoya, 2cl Havana 3, 2cl Olmecca Bianco, 2cl Beefeater Gin, 2cl Midori, lime juice, sugar syrup, 7up	38,00

MULLED DRINKS

MULLED WHITE WINE 30cl	26,00
25cl white wine, 2cl DeKuyper Peach Tree, apple, orange, cinnamon, cloves, peach puree	
MULLED RED WINE 30cl	27,00
25cl red wine, 4cl Wiśniewskiego, cinnamon, rosemary, anise, Wiśniewski cherrys	
MULLED APEROL 30cl	18,90
4cl Aperol, 2cl Triple Sec, apple juice, orange peel, cinnamon, wanilla, cloves	
MULLED GIN 30cl	18,90
4cl Gin, 4cl red wine, black currant juice, lemon, lime, cinnamon, cloves, redcurrant	

COCKTAILS 0%

FIZZY ROSE 6cl Mionetto 0%, rose syrup, grapefruit juice, sparkling water, edible glitter	25,00
APEROL SPRITZ 10cl Prosecco 0%, sparkling water, 4cl syrop orange spritz	26,00
HUGO SPRITZ 10 cl Prosecco 0%, 4cl syrup elder flower, lime, mint, sparkling wate	25,00
VIRGIN CUCUMBER GIMLET 4cl Gin 0%, lime juice, sugar syrup, green cucumber, edible glitter	25,00

LEMONADE

LEMON 30CL/100CL	15,00 / 36,00
SEASONAL 30CL/100CL	16,00 / 38,00

Please ask your waiter for details.

FOR TABLES WITH MORE THAN 6 GUESTS WE ARE CHARGING A 10% SERVICE FEE.

LIST OF ALLERGENS AVAILABLE AT STAFF.



COFFEE

Espresso/doppio 3cl/6cl	8,00/10,00
Americano 20cl	11,00
Flat white 20cl	14,00
Cappucino 20cl	13,00
Latte macchiato 26cl	14,00
Caffe Mocha with whipped cream 26cl	18,00

TEA

Tea 30cl black/earl grey/green/ lord of cherries/lady white/duke of forest	14,00
DOMU tea 30cl strawberry puree, rosemary, cranberries, honey	16,00
Winter tea black tea, raspberry syrup, grapefruit, cinnamon stick, rosemary	16,00

BREW

Ginger brew ginger, lemon, orange, mint, honey	16,00
Hibiscus brew hibiscus flower, cinnamon stick, apple, cloves, orange, apple puree	16,00
Mint brew with turmeric dried mint leaves, fresh turmeric, anise star, lemon, honey	16,00

COLD DRINKS

Pepsi/Light/Mirinda/7up/Schweppes 20cl	12,00
Lipton Ice Tea peach/lemon 20cl	12,00
Toma Juices orange/apple/blackcurrant 20 cl	9,00
Krystaliczne Źródło water sparkling/still 30cl/75cl	8,00/16,00
San Pellegrino 75cl / Acqua Panna 75cl	19,00
Red Bull 25cl	14,00
Fresh squeezed juice orange/grapefruit/mix 25cl	21,00

VODKA

Absolut 4cl/50cl/70cl	13,00/160,00/225,00
Ostoya 4cl/50cl/70cl	14,00/170,00/240,00
J.A. Baczewski 4cl/70cl	16,00/275,00
Belvedere 4cl/70cl	27,00/470,00
Wyborowa Exquisite 4cl/70cl	21,00/360,00

WHISKY, WHISKEY, BOURBON

Jameson 4cl/70cl	16,00/270,00	Glenlivet 12YO 4cl	29,00
Jameson Caskmates IPA Edition 4cl	18,00	Monkey Shoulder Blended Malt 4cl	25,00
Jameson Crested 4cl	18,00	Jim Beam 4cl	19,00
Jameson Black Barell 4cl	24,00	Jack Daniels 4cl/70cl	21,00/330,00
Chivas 12YO 4cl/70cl	21,00/360,00	Ardbeg 4cl	31,00
Chivas XV 4cl	33,00	Aberlour 12YO 4cl	32,00
Chivas 18YO 4cl	47,00	Aberlour Casg Annamh 4cl	47,00

GIN

Beefeater London 4cl	14,00
Beefeater London Pink 4cl	14,00
Beefeater London Orange 4cl	14,00
Beefeater 24 4cl	24,00
Malfy Originale 4cl	21,00
Malfy Con Arancia 4cl	21,00
Malfy Rosa 4cl	21,00
Malfy Con Limone 4cl	21,00
Monkey 47 4cl	44,00
Monkey 47 SLOE 4cl	33,00

COGNAC, BRANDY

Martell V.S. 4cl	27,00
Metaxa 7* 4cl	21,00

BEER

Zwierzyniec Witbier 33cl/50cl	14,00/16,00
Perła Export 33cl/50cl	13,00/15,00
Non-alcoholic beer TEY 50cl	15,00
TEY wheat beer 50cl	18,00
TEY craft (please ask your waiter for availability)	20,00
TEY Porter Bałtycki 50cl	24,00
Corona	15,00
Lech FREE 0% 33cl	13,00

DOMU-

WECZKA

Our home-made tippie, warms a heart and a throat up, fruity sweetness of Antonovka, refreshing taste of lemon and appropriate alcohol volume for relaxation.

shot 4cl	8,00
8 shots board 3cl	40,00
carafe 50cl	70,00

WIŚNIEWSKI

glass 10cl	17,00
bottle 70cl	130,00

RUM

Havana 3 4cl	15,00
Havana Especial 4cl	15,00
Havana 7 4cl	21,00

TEQUILA

Olmecca Blanco 4cl	17,00
Olmecca Gold 4cl	18,00
Olmecca Altos Plata 4cl	24,00
Olmecca Altos Reposado 4cl	26,00

LIQUEURS

Malibu 4cl	14,00
Kahlua 4cl	14,00
Cointreau 4cl	16,00
Jagermeister 4cl	14,00
Bailey's 4cl	14,00
Midori 4cl	21,00
Amaro 4cl	14,00

RIBS

Traditionally brined, marinated in honey and herb combination, served with homemade sauce: honey mustard, bbq, aioli, mango mayo

400g of ribs	47,00	additional sauce 40g	5,00	pommes frites 150g	10,00
800g of ribs	85,00	baked potatoes 150g	10,00		
1600g of ribs	162,00	spickled cucumbers 150g	8,00		

TAPAS 80G

6,00 PLN	• salted chips 40g	10,00 PLN	• giant olives	15,00 PLN	• pecorino cheese
	• focaccia		• stuffed giant olives		• Blue Taleggio cheese
	• herbal grissini		• chorizo		• Mortadella with pistachios
	• flavored butter				• Salami Napoli
					• Prosciutto Crudo

APPETIZERS

Tomato Cream San Marzano	17,00
tomatoes, basil pesto /300g	
Optional: focaccia / herbal grissini / herbal taralli (Italian snacks) +5 PLN	
Optional: burrata with basil pesto + PLN 15.00	
Nachos	18,00
corn nachos with guacamole /200g	
Bruschetta	27,00
based on Tomato Pronto tomatoes, cherry tomatoes, rucola, parmigiano	

OUR SPECIALITIES

Kimchi soup	23,00
noodles, egg, carrot, pak choi, peanuts, sesame / 520g	
+ boneless ribs / 100g +18,00	
+ gyoza dumplings 4 pcs / ask the staff +14,00	
a'la Cezar	40,00
romaine lettuce, cherry tomatoes, parmesan cheese, caesar dressing, focaccia, optional: ribs or burrata /400g	
BAO	41,00 / 40,00
Bao 2 pieces with grilled Halloumi or our tasty ribs, homemade kimchi, chili cucumber pickle, Hoisin mayonnaise, sesame, peanuts, coriander, lime/250g	

NEAPOLITAN PIZZA

Margherita	30,00
San Marzano tomato sauce, mozzarella, basil, oil /400g	
Capricciosa	34,00
San Marzano tomato sauce, mozzarella, Cotto ham, champignons /550g	
Picante	41,00
San Marzano tomato sauce, mozzarella, spicy Italian salami, parmigiano, basil /450g	
Prosciutto di Parma	44,00
San Marzano tomato sauce, mozzarella, dry-cured Crudo ham, rucola, cherry tomatoes, parmigiano /550g	
Funghi	32,00
San Marzano tomato sauce, mozzarella, champignons /500g	
Vegetariana	40,00
San Marzano tomato sauce, mozzarella, portobello mushrooms, baby spinach, black olives, Taleggio cheese /500g	
Sapore Piccante	41,00
San Marzano tomato sauce, mozzarella, nduja, mango mousse, ricotta /500g	
Mortadela e pistacio	39,00
white sauce, mozzarella, artichokes, pistachio mortadella, parsley /500g	
Pizza Speciale	45,00
ask the staff about our seasonal pizza	

CHOOSE BURRATA with basil pesto to any pizza +15 PLN

DESSERTS

Cannoli with pistachios	22,00
cannoli with mascarpone and ricotta cream, citrus zest, pistachios /190g	