

MANGIA

MCMXCI

BAR
RESTAURANT

All we serve for you
we prepare in our kitchen

Cracow, Pilotów 45 street
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www.mangia.pl

Salad compositions

Pickled duck fillet put on salads /fig, cranberry, apricot, apple/	21,00
Fried chicken liver put on salads /tomato, cucumber, red pepper, mushrooms/	17,00
Grilled salmon, put on salads /tomato, red pepper, egg, lemon/	20,00
Pickled pork fillet put on salads /mushrooms, red pepper, egg/	19,00
Goat chesse put on salads /egg, olives, tomato, pumpkin seeds/	19,00
Ham put on salads /chesse, egg, dried tomato, red pepper, mushrooms/	17,00
Vegetarian salad /quail egg, tomato, cucumber, red pepper/	15,00
Greak salad /feta, olives, tomato, cucumber/	17,00
Grilled chicken fillet put on salads /dried tomato, quail egg, red pepper/	17,00

All salads are seasoned vinegar sauce and serve with bread

Starters

Salmon tartar	18,00	Potato cake with mushrooms	12,00
Beefsteak tartar	26,00	Omlette with mushrooms	14,00
Vegetarian cake put on salads	17,00	Omlette with spinach	14,00
Spinach cake put on salads	17,00	Omlette potato cake	12,00
Cake with bacon put on salads	17,00	Spinach with fried egg	12,00
Cake with salmon put on salads	17,00		

Soups

Cabbage soup	9,00	Boletus mushroom soup	14,00
Garlic cream	14,00	Beetroot soup with uszka	14,00
Beef soup or beetroot soup with kolduny	15,00	Žurek soup with sausage	15,00
		Beef soup with noodles	9,00
Onion soup with toast	11,00	Tomato soup with rice	9,00

Chicken dishes

Roasted duck, potatoes, warm red cabbage	35,00
Turkey fillet, vegetarian cake, salad composition	28,00
Fried chicken liver, potatoes, warm beetroots	22,00
Grilled fillet with curry sauce, rice, spinach	22,00
Breaded chicken fillet, potatoes, cabbage salad	20,00
Fried in egg fillet, French fries, beetroot salad	25,00
Grilled fillet with peppery sauce, potatoes, string bean	22,00
Grilled fillet with mushrooms, potatoes, stew carrot	22,00

Veal dishes

Roasted veal chop with bone, potatoes, stew carrot	40,00
Veal fillets in mushroom sauce, dumplings, warm beetroots	38,00
Veal gulasch with noodles, spinach	38,00
Boiled veal with vegetables, rice	38,00
Roasted veal /ham/, potatoes, stew carrot	38,00
Fried veal liver, potatoes, warm beetroots	33,00
Escalopes, French fries, string bean	42,00

Pork dishes

Viennese schnitzel, potato salad, pickled cucumber	35,00
Pork fillets in mushroom sauce, dumplings, warm beetroots	38,00
Grilled steak, French fries, string bean	40,00
Roast pork, dumplings, warm cabbage	29,00
Roast pork /roast pork in sauce/, fried potatoes, warm red cabbage	25,00
Pork goulash, potato cakes, beetroot salad	22,00
Pork cutlet, potatoes, warm cabbage	22,00

Beef dishes

Entrecote Argentine with aromatic butter, baked potatoes, tomato salad	48,00
Grilled beef steak with peppery sauce, potatoes, composition salad	49,00
Grilled beef steak with garlic butter, French fries, string bean	49,00
Grilled beef steak with Roquefort sauce, pasta, spinach	49,00
Beef stuffed chop, buckwheat groats, beetroot salad	36,00
Roast beef with sauce, pasta, warm beetroots	32,00
Boiled beef with horseradish sauce, potatoes, beetroot salad	32,00
Boiled beef with vegetables, potatoes, stew carrot	32,00
Roast beef cheeks, groats warm beetroots	30,00

Lamb dishes

Leg of lamb roasted with herb sauce, baked potatoes, spinach	48,00
Roast lamb, potato dumplings, warm beetroot	50,00
Lamb chop with garlic butter, potato pancakes , string bean	54,00

Fish dishes

Trout fillet cooked with vegetables, potatoes	33,00
Trout fillet in almond sauce with spinach cake	36,00
Grilled trout fillet with mushroom risotto	36,00
Limanda (sola) stewed in tomatoes , potatoes	36,00
Escalopes of salmon, French fries, spinach	35,00
Grilled salmon fillet, potatoes, salad composition	36,00
Grilled tournedo of salmon put on spinach pasta	38,00
Grilled zander fillet with mustard sauce , potatoes,spinach	53,00
Breaded hake fillet , potatoes, cabbage salad	21,00

Floury dishes

Spaghetti with Bolognese sauce	18,00	Pancakes with salmon	24,00
Pappardelle with spinach	20,00	and tomato cream	
and dried tomatoes		Pancakes with cheese	22,00
Pappardelle with mushrooms	20,00	and whipped cream	
Pappardelle with	21,00	Pancakes with apples	22,00
smoked salmon		and whipped cream	
Pappardelle with chicken	20,00	Pancakes with spinach	21,00
and dried tomatoes		and cheese sauce	

Desserts

Apple strudel	14,00
Hot raspberries with ice cream	14,00
Home-made chocolate-nut-marzipan cake	15,00
Pear in honey with pepper and parmesan cheese	15,00
Ice-cream composition	15,00
Cream Brulle	15,00
Home-made cake	12,00
Chocolate cake	12,00
Ice-cream in fruit shell (orange, lemon, coconut, melon)	12,00

Beverages

Tea	7,00
Coffee Lavazza	10,00
Coffee Lavazza espresso	10,00
Coffee latte	12,00
Cappuccino	12,00
Flavour cappuccino (chocolate , caramel , vanilla , almond)	16,00
Hot chocalate	12,00
Irish coffee	18,00
Compote	5,00
Juice (syrup), raspberry , ginger	1,00

Juices

Blackcurrant juice	6,00
Grapefruit juice	6,00
Orange juice	6,00
Apple juice	6,00
Tomato juice	6,00

Natural juices (squeezed)

Orange juice	15,00
Grapefruit juice	15,00

Cold beverages

Lipton / different flavours /	6,00	Water Cisowianka	0,3l	6,00
Mirinda	6,00		0,7l	10,00
7 up	6,00	Water Cisowianka Perlage	0,3l	7,00
Pepsi, Pepsi light	6,00		0,7l	12,00
Tonic Schweppes	6,00			

Beer

Żywiec	0,3l	6,00	Heineken	0,25l	6,00
	0,5l	8,00		0,5l	9,00
Alcohol-free beer	0,33l	6,00	Cydr	0,33l	6,00
Mulled wine	0,2l	10,00			

Sparkling wine

Andre Gallois	bottle 750 ml	40,00
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Champagne

Moet & Chandon Imperial Brut AOC	bottle 750 ml	310,00
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Semi-dry wine

Bongeronde white	100 ml	9,00
	bottle 750 ml	60,00

Bongeronde red	100 ml	9,00
	bottle 750 ml	60,00

Dry wine

Jean Degaves, AOC Bordeaux white	100 ml	8,00
	bottle 750 ml	55,00

B&G Chardonay Reserve white	100 ml	10,00
	bottle 750 ml	65,00

Chablis 1 ^{er} CRU AOC	bottle 750 ml	140,00
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Jean Degaves, AOC Bordeaux red	100 ml	8,00
	bottle 750 ml	55,00

Cotes du Rhone AOC red	100 ml	9,00
	bottle 750 ml	60,00

Chateau Sainte-Jeanne, AOC	bottle 750 ml	90,00
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Desert wine

J.P. Chenet	100 ml	9,00
	bottle 750 ml	60,00

Monbazillac	100 ml	12,00
	bottle 750 ml	90,00

Brandy

Metaxa*****	25 ml	7,00
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Stock 84	25 ml	5,00
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Armagnac

Marquis de Lacassagne	25 ml	8,00
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Cognac

Hennesy	25 ml	7,00
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Gautier Vs	25 ml	8,00
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Whisky

Johnnie Walker Red Label	50 ml	10,00
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Johnnie Walker Black Label	50 ml	16,00
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Jack Daniel's	50 ml	12,00
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Aperitifs

Campari	50 ml	10,00
Martini Bianco	100 ml	10,00
Martini Extra Dry	100 ml	10,00

Vodka

Absolut	50 ml	8,00
	bottle 500 ml	75,00
Wyborowa	50 ml	6,00
	bottle 500 ml	55,00
Finlandia	50 ml	7,00
	bottle 500 ml	65,00
Żubrówka	50 ml	6,00
Żołądkowa gorzka	50ml	6,00
Wiśniówka	50 ml	6,00

Gin

Beefeater	50 ml	12,00
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Rum

Bacardi Superior	50 ml	12,00
Havana Club	50 ml	12,00

Tequila

Don Diego Silver	50 ml	10,00
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Liquers

Cointreau	50 ml	12,00
Baileys Irish Cream	50 ml	12,00
Malibu	50 ml	12,00
Mozart Chocolate	50 ml	12,00
Grand Marnier	50 ml	14,00

Drinks

COSMOPOLITAN	16,00
/vodka, Cointreau, lemon juice, cranberry juice/	
DAIQUIRI	18,00
/Bacardi, lemon juice, sugar/	
MARGARITA	18,00
/tequila, Cointreau, lemon juice/	
CAMPARI ORANGE	16,00
/Campari, orange juice/	
TATANKA	12,00
/Bison Grass Vodka, apple juice/	
CUBA LIBRE	18,00
/Bacardi, peps, lemon/	
TEQUILA SUNRISE	18,00
/tequila, orange juice, grenadine/	
LONG ISLAND ICED TEA	20,00
/Bacardi, Cointreau, gin, tequila, vodka, peps, lemon/	
MOJITO	18,00
/Bacardi, brown sugar, mint, lemon, sparkling water/	
CAMPARI MOJITO	18,00
/Campari, brown sugar, mint, lemon, sparkling water/	