

AiOLI

Inspired by

MINI

MENU

aioli classic aioli raita aioli pesto

BREAKFAST (9:00 - 12:00)

our bread is baked every morning by our own AiOLI baker

AiOLI SCHAKSCHUKA / ca. 530g	14,90
tomato sauce based on Italian Pelati tomatoes, eggs, chickpeas, roasted pumpkin, red onion, Feta cheese, parsley, pomegranate, graham baguette with white organic poppy seed	
CHIA YOGHURT WITH CUBES / ca. 520g	15,90
Greek Yoghurt with chia seed, granola, Chlorella raw Cubes, dates, honey, plum jam, apple, grapefruit, fresh mint leaves, butter bagel brioche with poppy seed and sesame	
BACON SANDWICH / ca. 310g	15,90
wheat and rye leaven based bread roasted with guacamole, bacon, fried egg, red chicory, tabbouleh with turmeric, aioli sauce	
TUNA PIADA / ca. 400g	16,90
piada bread with black caraway, tabbouleh with turmeric, poached egg, sliced marinated beetroot, radish, sprouts, aioli raita sauce.	
SAUSAGE & EGGS / ca. 400g	16,90
Eggs, sausages, bacon, grilled tomatoes, green and yellow beans, basil pesto, herbs butter, graham baguette with white organic poppy seed, aioli sauce	
BREKKIE PIZZA / ca. 460g	19,90
Mozzarella, tomato sauces based on Italian Pelati tomatoes with basil and oregano, bacon, eggs, broccoli, aioli sauce	

Tapas

MEZZE / ca. 550g	24,90
Labneh (strained yoghurt), baba ghanoush, humus, Tabbouleh with turmeric, graham baguette with white organic poppy seed	
KOFTA FALAFEL / ca. 330g	24,90
millet and sweet potato falafel, beetroot, millet and roasted pumpkin falafel, classic hummus, courgette spread, tabbouleh with turmeric, piada bread with black caraway	
KOFTA MEZZE / ca. 320g	29,90
italian Salsiccia sausage, Spanish Chorizo sausage, beef, chicken, Halloumi cheese, aioli sauce, aioli raita sauce, aioli pesto sauce, piada bread with black caraway	
CARPACCIO / ca. 230g	28,90
slices of marinated beef, cherry tomatoes, caper fruit, pomegranate, beet leaves, sweet potato crisps, Parmesan, graham baguette with white organic poppy seed	
SEA FOOD / ca. 310g	39,90
shrimps and squids in panko, aioli sauce, aioli raita sauce, lemon, piada bread with black caraway	
ANTIPASTI / ca. 500g	39,90
(hams): italian maturing ham Prosciutto Crudo, Spanish Chorizo Sarta sausage, Italian Finochiona Salami. (cheeses): Anari, Dor Blue. italian and spanish pickles aioli sauce, aioli raita sauce, graham baguette with white organic poppy seed	

Salads

AiOLI LOVE CEZAR / ca. 345g	24,90
romaine lettuce, Parmesan, cherry tomatoes, black caraway, pomegranate, melon, croutons, aioli anchovy sauce	
AiOLI COLORS POWER / ca. 450g	26,90
Bulgur, Adzuki bean (red mung bean), broad bean, red lentils, caramelized carrots of many colours, roasted pepper, classic hummus, pumpkin seeds, harrisa Vinaigrette	
AiOLI ROCKS ITALIA / ca. 380g	26,90
rye Fusillioni pasta, Feta Cheese, sun dried tomatoes, yellow beetroot, broad bean, rocket, fresh basil, Kalamata olives, red onion, classic Vinaigrette.	
AiOLI NURTURE THE WORLD / ca. 460g	31,90
Choosing this salad You support children feeding project with Aioli and Nurture The World	
Red lentils, pearl barley with turmeric, quinoa, lettuce, roasted pumpkin, green and yellow beans, broccoli, cherry tomatoes, grapes, lamb's lettuce, harrisa Vinaigrette	
*each salad accompanied with aioli sauce (40g) and a flatbread (15g)	
Extras:	
- butter cooked shrimps 5 pieces / ca. 50g	10,00
- grilled chicken breast / ca. 80g	10,00
- beef marinated in soya sauce and ginger / ca. 100g	10,00
- falafels: millet and sweet potato, beetroot and pearl barley with roasted pumpkin / ca. 100g	10,00

SANDWICHES & BURGERS

our bread is baked every morning by our own AiOLI baker

PASTRAMI TURKEY SANDWICH / ca. 500g/250g	29,90 / 19,90
smoked for 14 hours turkey leg, Mimolette cheese, pickled cucumber, spinach	
PASTRAMI BEEF SANDWICH / ca. 550g/275g	34,90 / 24,90
smoked for 40 hours beef brisket, smoked cheese, Kimchi, pickled cucumber, fried onion, BBQ sauce	
PULLED PORK SANDWICH / ca. 550g/275g	29,90 / 19,90
pork roasted in low temperature for 6 hours, Cheddar cheese, chicory, red cabbage, nachos brush BBQ sauce	
*each sandwich is served on wheat and rye leaven based bread and is accompanied with chips (100g), aioli sauce (40g) and pickles (40g)	

AiOLI BURGER / ca. 510g	27,90
200 grams of matured beef, bacon, Cheddar cheese, tomato, pickled cucumber, caramelized onion, mix of lettuce, aioli sauce	
*AiOLI DOUBLE BURGER / ca. 690g	39,90
double beef patty 400grams	
SURF&TURF BURGER / ca. 550g	37,90
200 grams of matured beef, shrimps, Cheddar cheese, smoky corn salsa, guacamole, mix of lettuce	
BEEF CORDON BLUE BURGER / ca. 415g	31,90
200 grams of matured beef, Italian Prosciutto Cotto ham, Cheddar cheese, Peperoni pepper, caramelized onion, mix of lettuce, Ezme salsa	
BBQ WHISKY BURGER / ca. 440g	32,90
200 grams of matured beef, bacon, Dor Blue cheese, red cabbage marinated with caraway, tomato, rocket, Bulleit bourbon BBQ sauce	
*each burger served with chips (100grams), aioli sauce (40grams) and a Tabbouleh salad with turmeric (100grams)	

STEAKS

finest polish beef

HACHÉ STEAK / ca. 520g	36,90
300 grams of chopped beef blended with Chorizo sausage and smoked cheese, bacon, fried egg, roasted carrot, green and yellow beans, broad bean, BBQ sauce	
CLASSIC STEAK / ca. 310g	44,90
300 grams of matured beef, Jalapeno salsa, herbs butter	
SURF&TURF STEAK / ca. 420g	59,90
300 grams of matured beef, shrimps, spinach blanched with garlic and butter, Jalapeño salsa	
*each steaks served with chips (100grams), aioli sauce (40grams) and a Tabbouleh salad with turmeric (100grams)	

FISH AND SEA FOODS

SHRIMPS CAZUELA	39,90
one can choose:	
- Shrimps and squids in white wine and garlic / ca. 310g	
- Shrimps and squids in tomato sauce based on Italian Pelati tomatoes / ca. 400g	
- Shrimps in Dukkah, unique Egyptian mix of spices and herbs with Tahini and cashew nuts / ca. 290g	
*Served with graham baguette with white organic poppy seed (70 grams)	
ROSE FISH (OCEAN PERCH) / ca. 650g	39,90
Rose fish fillet, red lentils, pearl barley, black quinoa, blanched spinach, cherry tomatoes, chilli, garlic, lemon	
HALIBUT / ca. 560g	52,90
Halibut fillet, squids, sepia risotto, fennel, white wine, spinach, cherry tomatoes, oranges, coriander, garlic, chilli, lime	
Thursday and Friday	
MOULES À LA MARINIÈRE / 890g	39,90
mussels, white wine, butter, garlic, parsley	
MOULES AL POMODORO PICCANTE / ca. 910g	39,90
mussels, tomato sauce based on Italian Pelati Tomatoes with fresh basil, cherry tomatoes, white wine, chilli, butter, garlic	
*Served with graham baguette with white organic poppy seed (70 grams)	

PASTAS

*Every dish is prepared with fresh egg based pasta	
**Every dish can be prepared with a wholemeal pasta	
AGLIO E OLIO SPAGHETTI / ca. 250g	21,90
sun dried tomatoes, capers, garlic, chilli, Italian olive oil, rocket, Parmesan	
POMODORO SPAGHETTI / ca. 380g	24,90
tomato sauce based on Italian Pelati Tomatoes, cherry tomatoes, Anari cheese, roasted almonds, rocket	
CHICHE / ca. 440g	23,90
Cream, pear, honey, Ricotta cheese, lemon peel, mint, peanuts.	
FUSILLIONI SEPIA / ca. 380g	34,90
Shrimps, squids, white wine, butter, cherry tomatoes, garlic, chilli, lemon peel, parsley, Parmesan	
PENNE RIGATTE / ca. 480g	29,90
Chicken, Spanish Chorizo Barbacao sausage, Italian Pelati tomatoes, white wine, Italian Olive oil, cream, courgette, cherry tomatoes, onion, garlic, parsley.	
SPINACH TAGLIATELLE / ca. 370g	36,90
Duck breast, figs braised with oranges, powdered walnuts, Balsamico, chilli, garlic, white wine, butter.	

Pizze

MARGHERITA / ca. 380g/190g	19,90/14,90
Mozzarella, tomato sauce based on italian Pelati tomatoes with basil and oregano	
SALAMI PICCANTE / ca. 690g/345g	32,90 / 22,90
Mozzarella, Tomato sauce based on Italian Pelati Tomatoes with basil and oregano, Italian Salami Piccante, spinach, black olives	
PUMPKIN DUCK / ca. 690g/345g	32,90 / 22,90
Mozzarella, Tomato sauce based on Italian Pelati Tomatoes with basil and oregano, duck breast, roasted pumpkin, Dor Blue cheese, chilli, rocket, pumpkin seeds	
PROSCIUTTO / ca. 720g/360g	36,90 / 24,90
Mozzarella, Tomato sauce based on Italian Pelati Tomatoes with basil and oregano, Italian maturing Prosciutto Crudo ham, tomato, rocket, olive oil	
SALSICCIA / ca. 630g/315g	35,90 / 24,90
Mozzarella, cream sauce, Italian Salsiccia sausage, broccoli, chilli, nachos brush	
FINOCHIONA / ca. 620g/310g	35,90 / 24,90
Mozzarella, tomato sauce based on Italian Pelati Tomatoes with basil and oregano, Italian Finochiona salami, caramelized onion, pear, goat cheese	
#AIOLIFRIENDS / ca. 650g/325g	32,90 / 22,90
Mozzarella, Tomato sauce based on Italian Pelati Tomatoes with basil and oregano, Dor Blue Cheese, grilled chicken, pear, powdered walnuts, rocket	
CHORIZO / ca. 720g/360g	29,90 / 19,90
Mozzarella, tomato sauce based on Italian Pelati Tomatoes with basil and oregano, Chorizo, peppers, red onion, rocket	

DESSERTS

Ask Your waiter to our exceptional board of sweet treats

14,90



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DRINKS

Coffee

Our bartender will prepare Your favourite coffee with milk of Your choice: skimmed, full fat, lactose free or soya milk.

*classic

Espresso	6,50
Grain Coffee	7,00
Caffé Americano	8,00
Espresso Macchiato	9,00
Cappuccino	9,00
Caffé Latte	10,00
*Other	
Caffé Latte with flavoring syrup (caramel, vanilla, chocolate, almond, coconut; sugar free syrups: caramel, vanilla, walnut)	14,00
Wake me up AiOLI (espresso, Smirnoff Black, sour)	10,00
Caffé Romano	10,00
*Iced coffees	
Iced Caffé	12,00
AiOLI Chocolate Iced Caffé (Espresso, mint syrup, white chocolate syrup, milk, whipped cream)	14,00
AiOLI Cacao (cocoa, espresso, banana, milk, Nesquik cereals)	14,00

TEAS

Classic/Flavoured tea	7,50
AiOLI Iced Teas 100% Natural:	
AiOLI Green Iced Tea (green tea, pineapple, lime, lemon grass, mint)	12,00
AiOLI Red Iced Tea (Rooibos Tea, grapefruit, pomegranate, cherry)	12,00
AiOLI Hibiscus&Earl Grey Tea (Earl Grey Tea, Chinese Rose leaves, sweet)	12,00

SOFT DRINKS

Górska Natura water 0,3l (sparkling or still)	6,00
Pepsi / Pepsi light 0,2l	6,00
Mirinda / 7up / Schweppes Tonic 0,2l	6,00
Fruit Juice 0,2l (orange, grapefruit, apple, black currant, tomato)	6,00
Freshly pressed juice 0,2l (orange, grapefruit, mixed)	10,00
Voda 0,75l (sparkling or still)	19,00
Redbull	9,00

LEMONDES

Classic Lemonade	15,00
Basil Lemonade	15,00
Grapefruit-rosemary lemonade	15,00
Raspberry-lavender lemonade	15,00
Tangerine with lychee lemonade	15,00
AiOLI COLA	15,00

FRUIT AND VEGGIE COCKTAILS

AiOLI FIT (pressed grapefruit and orange juice, honey, lemon, ginger)	15,00
AiOLI SMILE (coconut milk, orange, pineapple, coconut puree)	15,00
AiOLI POWER (pressed apple juice, kale, banana, celery leaves)	15,00
AiOLI SOYA (soya milk, strawberries, raspberries, honey)	18,00
AiOLI CHIA COCONUT (coconut milk, melon, chia)	18,00
AiOLI COLORFULL (mango, Greek Yoghurt, strawberries, almond milk)	18,00
AiOLI CHLORELLA SWEET (Chlorella, kiwi, banana, pressed orange juice)	18,00
AiOLI CHLORELLA GREEN (chlorella, carrot, kale, parsley, pressed apple juice)	18,00

BEER



Pilsner Urquell 0,3l from a Tank	9,00
Pilsner Urquell 0,5l from a Tank	12,00
Książęce Ciemne Lagodne 0,5l (Draught)	9,00
Książęce Złote Pszeniczne 0,5l (bottled)	12,00
Grolsch 0,45l (bottled)	12,00
Redd's 0,4l (bottled) (apple, cranberry, pear with chilli)	9,00

ALCOHOL FREE BEER

Lech Free 0,3l (bottled)	9,00
Lech Free lime with mint 0,3l (bottled)	9,00

KOKTAJLE ALKOHOLOWE

refreshing:	
JAGER MOHITO (Jagermeister, lime, strawberry mousse, cane sugar, mint)	25,00
CUCUMBER TANQUERAY FIZZ (Tanqueray No 10, fresh cucumber, lime juice, cane sugar)	23,00
BLUEBERRY BERRY (Tanqueray No 10, kiwi, blueberries, lime juice, cane sugar)	25,00
słodko:	
STRAWBERRY MARGARITA (Jose Cuervo Silver, Triple Sec, strawberries, sweet, sour)	21,00
MAI - TAI (Captain Morgan Black, Captain Morgan Spiced Gold, Triple Sec Vanilla, Grenadine, pineapple juice, sweet, sour)	25,00
MUS MANGO (Captain Morgan White vanilla infused, mango mousse, lime juice, rose water)	21,00
ARONIA PUNCH (Bulleit Bourbon, chokeberry syrup, rose syrup, egg white)	25,00
dry:	
LAWENDA PROSECCO (Prosecco, blueberries, lavender, sweet, sour)	19,00
APEROL SPRITZ (Aperol, Prosecco, woda gazowana)	23,00
APEROL GIN (Aperol, Tanqueray No 10, basil, sweet, sour, Prosecco splash)	25,00
POMEGRANATE MANHATTAN (Bulleit Bourbon, pomegranate juice, rosemary syrup)	23,00
CHERRY OLD FASHIONED (Bulleit Bourbon, cane sugar, Angostura, cherries, cherry bitters)	25,00
KENTUCKY ROSEMARY DREAM (Bulleit Bourbon, tangerines, rosemary, tonic)	25,00
MADE BY THE SEA (Talisker Single Malt Whisky 10YO, honey syrup, lime juice, dark beer)	34,00

classic:

AiOLI COSMO (Ketel One Citron Vodka, Cointreau, lime juice, blackberry juice)	23,00
GIN BASIL SMASH (Tanqueray No 10, fresh basil, sour)	25,00
MARGARITA CLASSIC (Jose Cuervo Gold, Cointreau, lime juice)	25,00
AiOLI ESPRESSO (Smirnoff Espresso, Kahlua, coffee bitters, coffee cube)	25,00
CUBA LIBRE (Captain Morgan Black, Pepsi, limes)	19,00
MOJITO (Captain Morgan White, Lime, cane sugar, mint, sparkling water)	23,00
RASPBERRY DAIQUIRI (Captain Morgan White, raspberries, lime juice, sour)	23,00
dangerous :)	
LONG ISLAND ICED TEA (Smirnoff Black, Gordons Gin, Jose Cuervo Silver, Captain Morgan White, Triple Sec, Pepsi, sour)	28,00

APERITIF

Aperol 40ml	15,00
Campari 40ml	15,00
Jägermeister 40ml	15,00
Martini Bianco 100ml	15,00
Martini Extra Dry 100ml	15,00
Martini Rosso 100ml	15,00

VODKA

Zubrówka Bison Grass	9,00
Smirnoff Black	10,00
Smirnoff Black Lime&Mint	10,00
Smirnoff Black Espresso	10,00
Smirnoff Sweet Cinnamon	10,00
Cachaca	15,00
Ketel One Vodka	15,00
Ketel One Citron	15,00
Ciroc Vodka	18,00
Ciroc Coconut	18,00
Ciroc Pineapple	18,00
Ciroc Peach	18,00
Ciroc Redberry	18,00
Ciroc Pineapple	18,00
Chopin	18,00
Belvedere	21,00

GIN

Gordon's	10,00
Tanqueray N° TEN	18,00

WHISKY/WHISKEY/BOURBON 40ml

Bulleit	19,00
Bulleit Rye	19,00
Jack Daniels Gentleman	19,00
Johnie Walker Red Label	13,00
Johnie Walker Black Label	21,00
Johnie Walker Double Black	25,00
Johnie Walker Gold Label	30,00
Johnie Walker Platinum Label	40,00
Johnie Walker Blue Label	90,00

SINGLE MALT WHISKY 40ml

Glenmorangie 12YO	25,00
Caol Ila 12 YO	25,00
Royal Lochnagar 12 YO	25,00
Oban 14 YO	25,00
Lagavulin 16 YO	25,00
Talisker 10YO	30,00
The Singleton of Dufftown 12YO	25,00
The Singleton of Dufftown 15YO	28,00
The Singleton of Dufftown 18YO	40,00

RUM

Captain Morgan Spiced Gold	15,00
Captain Morgan Black Jamaica	15,00
Captain Morgan White Rum	15,00
Malibu	15,00
Zacapa 23 YO	35,00

TEQUILA 40ml

Jose Cuervo Silver	15,00
Jose Cuervo Gold	18,00
Don Julio Blanco	21,00
Don Julio Reposado	25,00

COGNAC/BRANDY 40ml

Hennessy V.S	25,00
Hennessy Fine de Cognac	27,00

LIQUEURS 40ml

Archers	15,00
Baileys	15,00
Cointreau	15,00
Amaretto Disaronno	15,00
Kahlúa	15,00
Grand Marnier	17,00

