

M E N U

BREAKFAST • SWEETS • CATERING

english



WWW.GRANOLABISTRO.PL

BREAKFAST

SERVED:

MON-FRI 7:30-13:30 | SAT-SUN 7:30-14:00

FRENCH TOAST WITH PLUMS

Fluffy homemade **challah** soaked in **egg** and **milk**, caramelized to a golden brown. Served on creamy vanilla **yoghurt**, accompanied by aromatic plums cooked in cinnamon **butter**, **mascarpone**, and *Lotus Biscoff* crumble.

EGGS/ GLUTEN/ LACTOSE/ NUTS/ SOYA

42 Zł

PUMPKIN CRÊPES SUZETTE

French **crêpes** served straight from the pan, smothered in an aromatic roasted pumpkin and juicy **orange sauce**. Complimented by a velvety **cream** made with slightly salty, buttery *Philadelphia* **cheese**, perfectly balancing the sweetness of the dish.

EGGS/ GLUTEN/ LACTOSE/ CITRUS/ MUSTARD/ SOYA

39 Zł

AVOCADO & OMLETTE

Crispy slice of **bread** from *Alterbake bakery*, topped with a creamy **omelette** with **Grana Padano** and ripe avocado. Finished with a pinch of pink salt, **nigella seeds**, and chilli flakes, all drizzled with nutty browned **butter**. Add **bacon** + 8 zł.

EGGS/ GLUTEN/ LACTOSE/ SEEDS/ MUSTARD/ SOYA

39 Zł

BECON SANDWICH BLT

Golden - brown savory French toast made from yeast **challah**. Layered with **mayonnaise sauce**, caramelized **bacon**, **Mazdamer cheese**, tomato, and a fresh **salad** with pickled cucumber and delicate onion. Topped with a fried **egg** and **parmesan flakes**.

EGGS/ LACTOSE/ GLUTEN/ MUSTARD/ SOYA

40 Zł

WARMING HARISSA EGGS

Two fried **eggs** served on aromatic tomatoes with garlic, chickpeas, and warming **Harissa** spice. Set on thick natural **yogurt** whipped with **feta**, drizzled with browned **butter**, and accompanied by fresh **bread**.

EGGS/ LACTOSE/ GLUTEN/ MUSTARD/ SOYA

38 Zł

CLASSIC

Three scrambled **eggs** served with sourdough **bread** from *Alterbake bakery*, **butter**, and a fresh mixed salad with vegetables, toasted **seeds**, and **vinaigrette dressing**.

Add **ham/ chives** + 4 PLN each.

EGGS/ GLUTEN/ LACTOSE/ MUSTARD/ SOYA/ SEEDS

29 Zł

AVOCADO TOAST

The iconic Granola breakfast. Two whole grain **toasts** topped with a bold **arugula pesto**, two fried **eggs**, **Grana Padano cheese**, avocado slices, and fresh **arugula**.

Add **bacon** + 8 zł.

EGGS/ GLUTEN/ LACTOSE/ NUTS/ MUSTARD

35 Zł

ENGLISH BREAKFAST

Two fried **eggs**, **sausages**, **bacon slices**, grilled spiced vegetables, and baked beans in tomato sauce. Served with sourdough **bread** from *Alterbake bakery*, **butter**, and **mustard**. Perfect for a long and active day.

EGGS/ GLUTEN/ LACTOSE/ MUSTARD/ SOYA

42 Zł

BABY BREAKFAST

Two scrambled **eggs** served with cherry tomatoes, sourdough bread from *Alterbake bakery*, sweet yeast **challah**, **butter**, and strawberry **jam**.

Add **ham/ chives** + 4 PLN each.

EGGS/ GLUTEN/ LACTOSE

29 Zł

SMOOTHIE

BLUE SPIRULINA

Pineapple, banana, spirulina, mango, **yoghurt**, coconut water. 430 ml.

LACTOSE

25 Zł

VITAMINS

Carrot, peach, apple, banana, fresh **orange juice**, turmeric, water. 430 ml.

CITRUS

24 Zł

GREEN SMOOTHIE

Spinach, banana, **lemon juice**, apple, pineapple, ginger, water. 430 ml.

CITRUS

24 Zł

RASPBERRY & PEACH

Raspberries, peach, mango, banana, oat milk, **chia seeds** [5g]. 430 ml.

SEEDS

25 Zł

PROTEIN COCTAIL

Raspberries, flaxseed, banana, raspberry and white chocolate flavored protein powder [30g], milk. 430 ml.

LACTOSE/ SEEDS

25 Zł

SALADS

SMALL 750 ML | BIG 1300 ML

BEETROOT & FETA

Mixed salad, arugula, boiled beetroot, feta cheese, red onion, walnuts, sun - dried tomato, pomegranate, French dressing.

LACTOSE/ MUSTARD/ SOYA/ SEEDS

22-29 Zł

AVOCADO SALAD

Mixed salad, avocado, grilled chicken, mozzarella, cherry tomatoes, sunflower sprouts, arugula, vinaigrette dressing.

LACTOSE/ SEEDS/ SOYA/ MUSTARD

22-29 Zł

CESAR

Mixed salad, grilled chicken, boiled egg, cherry tomatoes, Grana Padano cheese, sunflower seeds, Caesar dressing.

EGGS/ LACTOSE/ GLUTEN/ MUSTARD/ SOYA/ FISH/ SEEDS

22-29 Zł

TUNA

Mixed salad, tuna, boiled egg, olives, red onion, cherry tomatoes, sunflower seeds, arugula, Thousand Island dressing.

EGGS/ LACTOSE/ MUSTARD/ NUTS/ SOYA/ FISH

22-29 Zł

HALLOUMI BOWL

Mixed salad, avocado, boiled egg, Halloumi cheese, olives, red onion, cucumber, cherry tomatoes, sprouts, sunflower seeds, pomegranate, black sesame seeds, yoghurt with herbs, sweet honey - mustard dressing.

LACTOSE/ EGGS/ NUTS/ SOYS/ CITRUS/ SEEDS/ SESAME/ MUSTARD

38 Zł

KETO BECON BOWL

Mixed salad, avocado, boiled egg, bacon slices, sun - dried tomato, Camembert cheese, Grana Padano cheese, sprouts, pumpkin seeds, herb oil, Caesar dressing based on Greek yoghurt and mayonnaise.

1500 ml.

EGGS/ LACTOSE/ NUTS/ MUSTARD/ SOYA/ SEEDS

38 Zł

GRANOLA SALAD

COMPOSE YOUR OWN SALAD:

mixed salad + 7 ingrediens + dressing.

23-31 Zł

Brunch

SERVED: MON - FRI FROM 13:00

TORTILLA HALLOUMI

Tortilla wrap, mixed salad, Mozzarella cheese, Halloumi cheese, tomato, red onion, cucumber, black olives, chilli flakes, Mayo sauce. Served warm with salad and Thousand Island dressing.

GLUTEN/ MUSTARD/ SOYA/ LACTOSE/ SEEDS

29 Zł

TORTILLA CHICKEN & BECON

Tortilla wrap, mixed salad, grilled chicken, bacon, Mozzarella cheese, red onion, sun - dried tomato, Grana Padano cheese, Mayo sauce. Served warm with salad and Caesar dressing.

GLUTEN/ MUSTARD/ SOYA/ LACTOSE

29 Zł

TORTILLA TUNA

Tortilla wrap, tuna, Mozzarella cheese, olives, red onion, sweetcorn, pickled cucumber, green sunflower sprouts, Mayo sauce. Served warm with salad and a dipp.

GLUTEN/ MUSTARD/ SOYA/ LACTOSE

29 Zł

QUICHE

Ask the staff what quiche we are serving today. The dish is served warm with salad and dipp.

GLUTEN/ LACTOSE/ EGGS/ MUSTARD/ SOYA

28 Zł

SELF - SERVICE IS REQUIRED.
PLACE YOUR ORDER AT THE BAR.

THANK YOU.

WE PREPARE ALL DISHES WITH THE GREATEST CARE.
DUE TO THE HEAVY TRAFFIC,
WAITING TIMES MAY BE LONGER.

TEA

HOT MANGO

Green tea with mango syrup, candied fruits, thyme, and citrus slices: grapefruit, lemon, and orange. 500 ml. 23 Zł

CHERRY MULLED TEA

Black tea with warming Winter Spice syrup, cherry syrup, red berries, orange, cloves, and rosemary. 500 ml. 24 Zł

GINGER & RASPBERRY

Black tea with raspberry juice, raspberry pieces, lemon, ginger, and rosemary. 500 ml. 23 Zł

RICHMONT TEA

Choose: English Breakfast, Green Tea, Earl Grey. 450 ml. 20 Zł

MILK TEA

Richmont English Breakfast Tea and foamed milk. 450 ml. 22 Zł
LACTOSE

Keep warm

WARMING INFUSION

Ginger, candied orange peel, lemon juice, turmeric, hot water, and rosemary. 330 ml. 19 Zł

MINT INFUSION

Mint tea with 100% mango puree, lemon, orange slice, and mint. 330 ml. 19 Zł

FRESH JUICE

FRESH JUICE SMALL

Orange/ grapefruit/ mix. 250 ml. 16 Zł

FRESH JUICE BIG

Orange/ grapefruit/ mix. 450 ml. 21 Zł

NAPOJE ZIMNE

WATER

Still/ sprakling. 250 ml. 7 Zł

CARAFE OF WATER

Still water with lemon and mint. 1l. 21 Zł

COCA - COLA

Coca - Cola/ Coca - Cola Zero. 250 ml. 9 Zł

PLANT - BASED MILK +4 Zł

LACTOSE - FREE MILK +2 Zł

MATCHA TIME !

CLASSIC MATCHA

Japanese matcha tea served with foamed milk. 360 ml. 23 Zł
LACTOSE

MANGO MATCHA

A blend of green matcha combined with 100% juicy mango puree, topped with milk and creamy foam. 380 ml. 24 Zł
LACTOSE

BISCOFF MATCHA LATTE

Matcha tea with Biscoff Lotus cream, cookie syrup, milk with foam, and whipped cream. 360 ml. 25 Zł
LACTOSE

COFFEE

BULLETPROOF

Clarified butter and unrefined coconut oil. 18 Zł

ESPRESSO

9 Zł

ESPRESSO MACCHIATO

10 Zł

DOPPIO

12 Zł

FLAT WHITE

16 Zł

AMERICANO

14 Zł

AMERICANO WITH MILK

15 Zł

CAPPUCCINO SMALL

15 Zł

CAPPUCCINO BIG

17 Zł

CAFFÈ LATTE

17 Zł

CAFFÈ GRANOLA

Large milk coffee with a double shot of espresso. 18 Zł

BLACK DECAF COFFEE

14 Zł

WHITE DECAF COFFEE

15 Zł

BLACK DRIP COFFEE

16 Zł

WHITE DRIP COFFEE

17 Zł

Special for season

PUMPKIN SPICE LATTE

Double espresso, 100% pumpkin puree, pumpkin spice syrup, milk, whipped cream, and cinnamon. 26 Zł
LACTOSE

GINGERBREAD LATTE

Double espresso, gingerbread syrup, cookie cream, whipped cream, milk, gingerbread spice, and cookies. 26 Zł
LACTOSE/ GLUTEN

CHAI TEA LATTE

Black tea, mixed warming spices, chai tea syrup, and milk. 24 Zł
LACTOSE/ NUTS/ GLUTEN

BABYCCINO

Milk with sweet cocoa, whipped cream, chocolate sprinkles, and marshmallows. 20 Zł
LACTOSE



GRANOLA BISTRO
password: zjedzmnie



granola_bistro

WWW.GRANOLABISTRO.PL