



# FOLGA

RESTAURANT & WINE BAR

For groups from 6 people  
we add 12% service charge.

FOLGAKRAKOW.PL

TO EAT

## FINGER FOOD

<b>Oysters</b>	1pcs / 13,-
lemon or mignonette dressing	
<b>Tapenade (taggiasche olives)</b>	9,-
croutons	
<b>Oxtail croquettes</b>	1pcs / 7,-
horseradish-spinach mayo	
<b>Homemade butter with ceps powder</b>	7,-

## SALADS

<b>Beetroot Carpaccio</b>	22,-
gorgonzola mousse, walnuts, micro cress	
<b>Jeruslaem salad</b>	32,-
arugula, leek, Jerusalem artichoke, pomegranate, raisins, parsley, pine nuts	
<b>Cezar salad</b>	42,-
parmesan cheese, chicken, anchovies, bacon, mayonnaise, capers	
<b>Halloumi salad</b>	38,-
salad mix, beetroot, balsamico vinegar, caramelised pear, grilled halloumi cheese, confit tomatoes, hazelnuts, pink pepper, house dressing	

## RAW AND CURED

<b>Steak tartare</b>	39,-
beef fillet, pickles, egg yolk confit, croutons	
<b>Cured salmon carpaccio</b>	29,-
homemade pickles, sour cream, fennel tops, confit lemons	

## PASTA

<b>Pappardelle with veal ragù</b>	37,-
<b>Tagliolini with prawns</b>	39,-
garlic, chilli, parsley	
<b>Tagliolini pomodoro e broccoli</b>	27,-
tomato sauce, broccoli, tomatoes, olives, almond pesto romano	

## FISH AND SEAFOOD

<b>Atlantic salmon sous vide</b> (medium or well done)	56,-
courgette, confit tomatoes, pesto, artichoke	
<b>Grilled octopus</b>	79,-
hummus, peppers relish, baby cress, sumac, falafels	

## MEATS

<b>Beef fillet steak</b> grilled vegetables, red wine jus	100g / 39,-
<b>Rack of lamb</b> cucumber, greek youghurt, mint	100g / 39,-

## VEGETABLES

<b>Potatoes au gratin</b>	14,-
<b>Hasselback Potatoes</b>	15,-
<b>Roasted broccoli</b> ginger, chilli, garlic, olive oil	13,-
<b>Grilled vegetables</b> selection of vegetables, sherry dressing	15,-
<b>Burned cauliflower</b> tomato chutney, sour cream, hazelnuts, coriander seeds, coriander	17,-
<b>Jeruslaem artichoke &amp; egg</b>	27,-

# DESSERTS

<b>Profiteroles</b> chantilly cream, chocolate ganache	1pcs / 7,-
<b>Chocolate dessert</b> chocolate, chantilly cream, cherries, cherry vodka	23,-
<b>Crème brûlée</b> (1-2 people) fonka beans, lemon	24,-
<b>Tarte tatin</b> (2-4 people) greek yoghurt sorbet	34,-
<b>Cheese selection</b> apple-pear chutney, homemade crackers	39,-

TO DRINK



## DRAFT BEER

<b>Grimbergen Blanche</b> 33cl	16,-
<b>Grimbergen Blonde</b> 33cl	16,-
<b>Grimbergen Double</b> 33cl	16,-
<b>Zatecky</b> 50cl	12,-
<b>Zatecky</b> 30cl	10,-

## BOTTLED BEER

<b>Lager Brzeski</b> 50cl	13,-
<b>Chmielowy kwartet</b> 50cl	13,-
<b>Dunkel</b> 50cl	13,-
<b>Okocim 0%</b> 50cl	12,-
<b>Somersby</b> 40cl	12,-

## SOFT DRINKS

<b>Coca Cola, Coca Cola Zero, Fanta, Sprite,</b>			8,-
<b>Kinley, FuzeTea (peach, lemon)</b>			
<b>Kropla Beskidu (still)</b>	33cl / 8,-	75cl / 12,-	
<b>Kropla Delice (sparkling)</b>	33cl / 8,-	75cl / 12,-	
<b>Burn 25cl</b>			10,-
<b>Red Bull 25cl</b>			10,-

## CAPPY JUICES

<b>Orange, Black Currant, Apple,</b>			8,-
<b>Grapefruit, Tomato</b>			

## RICHMONT TEAS

<b>Ceylon Gold, Earl Grey, Rooibos Sunrise,</b>			12,-
<b>Gundpowder Green, Green Jasmine, Peppermint Green,</b>			
<b>White Pearl, Forest Fruits, Mexican Dream</b>			

## COFFEE

<b>Espresso</b>			7,-
<b>Espresso Doppio</b>			9,-
<b>Caffe Americano</b>			8,-
<b>Cappuccino</b>			11,-
<b>Flat White</b>			11,-
<b>Caffe Latte</b>			12,-
<b>Irish Cofee</b>			24,-

# CLASSIC COCKTAILS

## APERITIF

<b>Manhattan</b>	35,-
Martini Rosso, Dewars White Label, Angostura Bitter	
<b>Boulevardier</b>	25,-
Jim Beam White, Campari, Martini Rosso	
<b>Negroni</b>	25,-
Bombay, Campari, Martini Rosso	
<b>Old Fashioned</b>	45,-
Woodford, Aztec Chocolat Bitters	
<b>Kir</b>	25,-
Creme de cassis, Antico Rosone Trebiano	
<b>Kir Royal</b>	48,-
Creme de cassis, Champagne Montaudon Brut	

## DIGESTIF

<b>Mai tai</b>	35,-
Bacardi Carta Blanca, Bacardi Carta Negra, Cointreau, Amaretto Disoranno	
<b>Sazerac</b>	25,-
Cognac Frapin VS Grande Champagne, Absinth, Bitters	
<b>The Universe</b>	25,-
Midori Finlandia pistachio liqueur, lime juice, pineapple juice	
<b>Tequila Sunrise</b>	45,-
Patron Silver, orange juice, pomegranate syrup	

# SIGNATURE COCKTAILS

<b>Noir Wermuth</b>	43,-
Martini Rubino, Cointreau Noir, Aztec Chocolate Bitters	
<b>Bella Ciao</b>	33,-
Aperol, Cointreau, Fragola, Archers, Rhubarb Bitters	
<b>Seniorita</b>	42,-
Brandy Veragua, Amaretto Disaronno, Miodula	
<b>Winter Sour</b>	24,-
Jack Dannel's Fire, Plum Bitters	
<b>Almond Perfect</b>	35,-
Amaretto Disaronno, Eau de Vie Poire Prisoniere, Angostura Bitters	
<b>Hennessy Passion</b>	38,-
Hennessy, passion fruit puree, Prosecco	
<b>Caramel Espresso</b>	28,-
Finlandia, Wedel salted caramel, Kahlua, espresso	
<b>Vodka Aviation</b>	23,-
Finlandia, Creme de Violet, Maraschino	
<b>Mexican Pineapple</b>	33,-
Rum Plantation, Kahlua, pineapple juice	
<b>Fire Mint Julep</b>	32,-
Jack Dannel's Fire, Woodford Rye, Absynth	
<b>Nature Prosecco</b>	32,-
Cubical Gin, Grapefruit Bitters, Prosecco	

# ALCOHOLS 4CL

## VODKA

<b>Finlandia</b>	11,-
<b>Finlandia flavored</b>	11,-
<b>Belvedere</b>	25,-
<b>Grey Goose</b>	25,-
<b>Beluga Noble</b>	30,-
<b>Orkisz</b>	16,-
<b>Młody Ziemniak 2018</b>	35,-
<b>Ciroc Vanilla</b>	25,-
<b>Ketel One</b>	30,-
<b>Eau de Vie Poire Prisoniere</b>	35,-
<b>Eau de Vie Framboise Sauvage</b>	25,-

## SASKA

<b>black lilac, wild rose, Hungarian plum, hazelnut, coffee, orange</b>	8,-
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## BURBON AND AMERICAN WHISKEY

<b>Jim Beam White</b>	16,-
<b>Jim Beam Red Stag</b>	16,-
<b>Jim Beam Apple</b>	16,-
<b>Jim Beam Honey</b>	16,-
<b>Jim Beam Black</b>	18,-
<b>Jim Beam Double Oak</b>	18,-
<b>Makers Mark</b>	25,-
<b>Jack Daniel's</b>	20,-
<b>Jack Daniel's Rye</b>	25,-
<b>Gentleman Jack</b>	28,-
<b>Jack Daniel's Single Barrel</b>	35,-
<b>Woodford</b>	28,-
<b>Woodford Double Oak</b>	45,-
<b>Bulleit Bourbon</b>	18,-

## WHISKY / IRELAND

<b>Teeling Whiskey Single Malt</b>	40,-
<b>Jameson</b>	16,-

## WHISKY / TAIWAN

<b>Kavalan Classic Single Malt</b>	40,-
<b>Omar</b>	50,-

## WHISKY / JAPAN

<b>Hibiki Harmony Suntory</b>	55,-
<b>Kura Single Malt</b>	55,-

## WHISKY / SCOTLAND

<b>Auchentoshan 12 YO</b>	28,-
<b>Auchentoshan American Oak</b>	24,-
<b>Dewar's White Label</b>	15,-
<b>Dewar's 8 Y.O.</b>	20,-
<b>Dewar's 12 Y.O.</b>	26,-
<b>Dewar's 15 Y.O.</b>	30,-
<b>William Lawson's Finest Blend</b>	14,-
<b>Aberfeldy 12 Y.O.</b>	36,-
<b>Aberfeldy 16 Y.O.</b>	46,-
<b>Aultmore 12 Y.O.</b>	46,-
<b>Craigellachie 13 Y.O.</b>	46,-
<b>Royal Brackla 12 Y.O.</b>	42,-
<b>Deveron 12 Y.O.</b>	40,-
<b>Laphroaig 10 Islay Single Malt</b>	38,-
<b>Lagavulin 16 YO</b>	45,-
<b>Benriach 10 YO</b>	34,-
<b>Benriach 10 YO Curiositas</b>	34,-
<b>Benriach 12 YO</b>	45,-
<b>Glendronach 12</b>	40,-

<b>Glendronach 18</b>	82,-
<b>Glenglassaugh Revival</b>	30,-
<b>Glenglassaugh Torfa</b>	36,-
<b>Glenglassaugh Evolution</b>	34,-
<b>Johnnie Walker Black</b>	20,-
<b>Johnnie Walker Blue Label</b>	68,-

## COGNAC

<b>Hennessy XO</b>	134,-
<b>Hennessy VS</b>	34,-
<b>Baron Otard VS</b>	34,-
<b>Baron Otard VSOP</b>	42,-
<b>Camus XO</b>	100,-
<b>Ararat 3 YO</b>	15,-
<b>Frapin Grande Champagne VSOP</b>	40,-
<b>Jean Godet XO Excellence</b>	46,-

## BRANDY

<b>Śliwowica</b>	20,-
<b>Metaxa 5</b>	14,-
<b>Metaxa 12</b>	28,-
<b>Brandy Alfonso XO</b>	23,-
<b>Calvados VSOP Chateau</b>	32,-
<b>Du Breuil</b>	
<b>Veragua Solera Reserva</b>	22,-
<b>Brandy de Jerez</b>	
<b>Armagnac Castarede Bas VSOP</b>	36,-
<b>Grappa Giare Amarone</b>	50,-
<b>Grappa Moscato Passito</b>	28,-

## AMARO

<b>Fernet Branca</b>	18,-
<b>Fernet Branca Mentha</b>	16,-
<b>Amaro Averna</b>	18,-
<b>Carpano Antica Formula</b>	28,-
<b>Martini Extra Dry</b>	8,-
<b>Martini Riserva Speciale</b>	16,-
<b>Ambrato</b>	16,-

## MARTINI 10CL

<b>Martini Bianco</b>	18,-
<b>Martini Fiero</b>	18,-
<b>Martini Rosso</b>	18,-
<b>Martini Rosato</b>	18,-
<b>Martini Riserva Speciale Bitter</b>	20,-
<b>Martini Asti</b>	30,-
<b>Martini Brut</b>	30,-
<b>Martini Prosecco</b>	30,-
<b>Martini Rose</b>	30,-

## GIN

<b>Tanqueray</b>	28,-
<b>Bombay Sapphire</b>	20,-
<b>Hendricks</b>	28,-
<b>Bosford Rose</b>	14,-
<b>Columbian Ortodoxo</b>	30,-
<b>Columbian Treasure</b>	36,-
<b>Cubical Kiss</b>	28,-
<b>Koval Dry</b>	30,-

## LIQUEUR

Aperol	14,-
Campari	14,-
Galliano A'authentica	20,-
Koval Cranberry Gin Liquer	24,-
La Chartreuse Verte	34,-
La Chatreuse Jaune	32,-
Cointreau	18,-
Cointreau Noir	34,-
Cynar	14,-
Baileys	16,-
Malibu	14,-
Midori	20,-
Passoa	12,-
Kahlua	18,-
Pernod	20,-
Jagermeister	16,-
Limoncello	14,-
Toschi Mirtilli	14,-
Toshi Fragolli	16,-
Wedel Czekolada	11,-
Drambuie	24,-
Bombardino Bellabomba	24,-
Marzadro	
Briottet Blue Curacao	14,-
Briottet Coco	14,-
Briottet Creme de Casis	14,-
Briottet Creme de Menthe	14,-
Briottet Creme de Violet	14,-
Briottet Kirsch	30,-
Briottet Triple Sec	16,-
Amaretto Dissoranno	16,-
Chambord	26,-
Archers	14,-
Aquavit	28,-

Luxardo Limoncello

Luxardo Maraschino

Cachaca Leblon

Jack Daniel's Honey

Jack Daniel's Fire

## RUM

Bacardi Carta Blanca

Bacardi Spiced

Bacardi Carta Negra

Bacardi Carta Oro

Bacardi Anejo Cuatro

Bacardi Reserva Ocho

Bacardi Reserva Diez

Santa Teresa 1796

Banks

Zacapa XO

Plantation Pineapple

Dictador 12 YO

Dictador 20 YO

Abuelo 12 YO

Kuna

Pyrat XO Reserve

## TEQUILA

Patron Silver

Patron Resposado

Patron Anejo

Patron XO Cafe

Gran Patron Platinum

