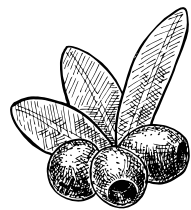


MEZZE

Set of 3 tapas with **AÏOLI** homemade focaccia



MEZZE VEGE 59.99 PLN

SUNKISSED BURRATA: Burrata, cherry tomatoes, orange sauce, chili flakes, lime

SPICY FETA PASTE: Feta, roasted peppers, chili, garlic, capers, radish, chickpea sprouts

FIG LABNEH: Fresh figs, yoghurt cheese, fig and tea jam, roasted almonds

MEZZE MEAT 79.99 PLN

AÏOLI BEEF TATAR: Roast beef, caper fruit, onion, pickled cucumber, egg yolk, sriracha, pea shoots, marinated chanterelles, truffle **AÏOLI** sauce

MEXICAN HUMMUS: Hummus, minced beef, green pepper, red onion, tomato sauce, chili flakes, coriander

AÏOLI SALMON TATAR: Salmon, red onion, kizami wasabi, parsley, sriracha, egg yolk, white turnip, shiso leaf, **AÏOLI** lime sauce

MEZZE SEAFOOD 129.99 PLN *Recommended*

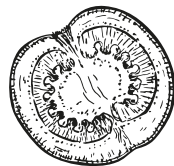
BUTTER WINE SHRIMPS: Shrimps 6 pcs., white wine, butter, garlic, parsley, chili, lemon

BLACK GARLIC SHRIMPS: Shrimps 6 pcs., white wine, butter, black garlic, parsley, chili, lemon

POMODORO CHISTORRA SHRIMPS: Shrimps 6 pcs., chistorra, tomato sauce, butter, garlic, onion, chili, parsley, lemon



TAPAS



AÏOLI BEEF TATAR 39.99 PLN

Roast beef, caper fruit, onion, pickled cucumber, egg yolk, sriracha, pea shoots, marinated chanterelles, **AÏOLI** truffle sauce, **AÏOLI** homemade focaccia

SUNKISSED BURRATA 25.99 PLN

Burrata, cherry tomatoes, orange sauce, **AÏOLI** homemade focaccia, chili flakes, lime

MEXICAN HUMMUS 25.99 PLN

Hummus, minced beef, green pepper, red onion, tomato sauce, chili flakes, coriander, **AÏOLI** homemade focaccia

SPICY FETA PASTE 25.99 PLN

Feta, roasted peppers, chili, garlic, capers, radish, chickpea sprouts, **AÏOLI** homemade focaccia

FIG LABNEH 25.99 PLN

Fresh figs, yoghurt cheese, fig and tea jam, roasted almonds, **AÏOLI** homemade focaccia

CRISPY WINGS 39.99 PLN

Spicy breaded chicken wings, chili, chives, sesame, **AÏOLI** sauce

WIN WINGS 42.99 PLN

Chicken wings in Louisiana sauce, honey, chives, sesame, **AÏOLI** sriracha sauce

SQUIDS & SHRIMPS 49.99 PLN

Shrimp and squid rings in crispy breading, **AÏOLI** lime sauce

AÏOLI SALMON TATAR 49.99 PLN

Salmon, red onion, kizami wasabi, parsley, sriracha, egg yolk, white turnip, shiso leaf, **AÏOLI** lime sauce, **AÏOLI** homemade focaccia



CREMA DI POMODORO 21.99 PLN

Cream of Italian San Marzano tomatoes, gorgonzola sauce, onion chips

SOUP OF THE DAY 21.99 PLN

Ask the waiter about today's Chef's Soup

BURGERS

Buttery wheat brioche and challah rolls made from sourdough from raisins, according to the **AÏOLI** recipe. We grind the meat for burgers from carefully selected pieces of beef. Our own spices affect its taste, and the appropriately balanced proportion of fat in relation to meat plays a huge role in the juiciness of our burgers.

For each burger: fries, AÏOLI sauce and coleslaw

AÏOLI BURGER 46.99 PLN

Buttery wheat brioche, 100% beef, mixed salad, tomato, cheddar cheese, bacon, pickled cucumber, caramelized onion, **AÏOLI** sauce

CAESAR BURGER 45.99 PLN

Buttery wheat brioche, crispy breaded chicken breast, romaine lettuce, tomato, bacon, anchovy **AÏOLI** sauce

REUBEN SANDWICH 52.99 PLN *Recommended*

Grilled challah, pastrami, sauerkraut, pickled cucumber, **AÏOLI** mustard sauce

FAKE BURGER 48.99 PLN

Buttery wheat brioche, vegetable patty, salad, cheddar cheese, tomato, pickled cucumber, caramelized onion, **AÏOLI** sauce

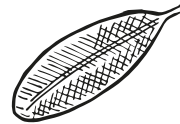
CAMEMBERT SANDWICH 49.99 PLN

Grilled challah, camembert in panco, salad, tomato, caramelized onion, fig chutney, cucumber, chimichurri

ADD-ONS:

extra fries 6.99 PLN / **extra beef** (180g) 16.99 PLN / **extra bacon** 6.99 PLN /

extra cheddar 4.99 PLN / **cheese sauce** 6.99 PLN



PIZZA

We prepare our pizza based on specially selected Italian ingredients, we serve **AÏOLI** sauce with each pizza

MARGHERITA 32.99 PLN

Sauce based on San Marzano tomatoes, Fior di Latte mozzarella, fresh basil

BURRATA & COTTO 46.99 PLN

Sauce based on San Marzano tomatoes, Fior di Latte mozzarella, Prosciutto Cotto, Burrata, cherry tomatoes, lemon oil

NDUJA & CARAMELIZED ONION 48.99 PLN *Recommended*

Sauce based on San Marzano tomatoes, Fior di Latte mozzarella, Nduja, caramelized onion, mascarpone

CURRY CHICKEN 45.99 PLN

Sauce based on San Marzano tomatoes, Fior di Latte mozzarella, pineapple marinated in curry, grilled chicken breast, chard leaves, chili, coriander

MEXICANA 44.99 PLN

Sauce based on San Marzano tomatoes, Fior di Latte mozzarella, Nduja, beef, green pepper, red onion, crushed nachos, cheese sauce, **AÏOLI** sauce

QUATRO STAGIONI 42.99 PLN

Sauce based on San Marzano tomatoes, Fior di Latte mozzarella, Prosciutto Crudo, pepperoni, artichokes, mushrooms

PROSCIUTTO CRUDO 49.99 PLN

Sauce based on San Marzano tomatoes, Fior di Latte mozzarella, Prosciutto Crudo, fresh figs, arugla

PEPERONI JALAPEÑO 44.99 PLN

Sauce based on San Marzano tomatoes, Fior di Latte mozzarella, pepperoni, jalapeño, red onion

TALEGGIO E PERE BIANCO 42.99 PLN

Cream sauce, Fior di Latte mozzarella, taleggio cheese, caramelized onion, marinated pear, roasted almonds

FUNGHI AL TARTUFO BIANCO 49.99 PLN

Cream sauce, truffle paste, mushrooms, Fior di Latte mozzarella, parsley, Grana Padano, truffle oil, fresh grinded black pepper

ADD-ONS:

Mozzarella Fior di Latte 6.99 PLN / **Burrata** (1/2) 9.99 PLN / **Grana Padano** 7.99 PLN / **pepperoni** 6.99 PLN /

Prosciutto Cotto, Prosciutto Crudo or Nduja 9.99 PLN / **grilled chicken** 14.99 PLN / **cherry tomatoes** 6.99 PLN /

red onion 3.99 PLN / **caramelized onion** 7.99 PLN / **jalapeño** 4.99 PLN / **mushrooms** 4.99 PLN / **arugula** 4.99 PLN

vegetarian - spicy -

Prices are given in PLN. All prices include VAT. For groups of 10 or more people, a 10% service charge is added. Allergen card available from the restaurant manager. Takeaway packaging - 4 PLN.

STEAKS

*Let the waiter know your preferences, and our chefs will cook your steak the way you like it



CLASSIC NY STEAK 79.99 PLN

Sirloin steak, blanched spinach, garlic, onion, confit potatoes, truffle butter

ITALIAN STEAK 79.99 PLN

Sirloin steak, onion, garlic, cream, Grana Padano, broccoli, pangrattato, capers, confit potatoes

SURF & TURF 89.99 PLN

Sirloin steak, shrimps 3 pcs., squid, white wine, butter, garlic, parsley, chili, confit potatoes

HACHE STEAK 69.99 PLN

100% beef, chistorra, smoked cheese, broccoli, spinach, butter, garlic, chili, white wine, cherry tomatoes, egg

We season our steaks in a carefully selected marinade, consistently since the creation of the **AÏOLI** brand. The addition of soy sauce affects the tenderness of the meat, giving it a unique taste and aroma. This is why our steaks have enjoyed such great popularity among **#AÏOLI** friends for years

PASTA

SALMON TAGLIATELLE 54.99 PLN

Spinach tagliatelle, salmon, cherry tomatoes, chili, arugula, broccoli, white wine, butter, onion, garlic, lemon oil

GNOCCHI AL TARTUFO 39.99 PLN *Recommended*

Add roast beef to the dish for 14.99 PLN

Gnocchi, truffle paste, mushrooms, cream, onion, garlic, chili, Grana Padano, arugula

CHICKEN & PESTO PENNE 42.99 PLN

Penne, grilled chicken breast, basil pesto, sun-dried tomatoes, white wine, spinach, onion, garlic, chili, Grana Padano

LINGUINE SEPIA 37.99 PLN

Linguine sepie, carrots, zucchini, garlic, chili flakes, butter, white wine, Grana Padano, cherry tomatoes, coriander

SEAFOOD RAVIOLI 56.99 PLN

Ravioli stuffed with shrimps, mussels, shrimps, spinach, cherry tomatoes, onion, garlic, chili

SEAFOOD & FISH



BUTTER WINE SHRIMPS 49.99 PLN

Shrimps 6 pcs., white wine, butter, garlic, parsley, chili, lemon, **AÏOLI** homemade focaccia

BLACK GARLIC SHRIMPS 49.99 PLN *Recommended*

Shrimps 6 pcs., white wine, butter, black garlic, parsley, chili, lemon, **AÏOLI** homemade focaccia

POMODORO CHISTORRA SHRIMPS 49.99 PLN

Shrimps 6 pcs., chistorra, tomato sauce, butter, garlic, onion, lemon, chili, parsley, **AÏOLI** homemade focaccia

CHIMICHURRI BAKED SALMON 79.99 PLN

Salmon, blanched spinach, garlic, onion, cherry tomatoes, chimichurri, confit potatoes, green beans, chili oil, lime

SALADS



CAESAR 32.99 PLN

Romaine lettuce, cherry tomatoes, croutons, Grana Padano, pomegranate, bacon, **AÏOLI** sauce, anchovies

GREEK BOWL 34.99 PLN

Giant couscous, salads, cucumber, pickled red onion, cherry tomatoes, olives, feta, coriander, parsley, seeds, vinaigrette dressing

ADD-ONS:

grilled chicken (100 g) 14.99 PLN / **breaded camembert** (100 g) 14.99 PLN / **grilled shrimps** (5 pcs.) 24.99 PLN

DESSERTS

DESSERT OF THE DAY 26.99 PLN

Ask the waiter about today's specials

TIRAMISU 26.99 PLN

choice of: classic, salted caramel, pistachio

AÏOLI SAUCES

SET OF 3 AÏOLI SAUCES 9.99 PLN

served with **AÏOLI** homemade focaccia

AÏOLI classic / **AÏOLI** anchovy / **AÏOLI** truffle /

AÏOLI sriracha / **AÏOLI** lime

Single portion of sauce - 4.99 PLN

SOUPS

COFFEE ROZNER

lewno artystyczne polewa

#AIOLIFRIENDS

CHOOSE YOUR FAV MILK:
OAT, WHOLE, WITHOUT LACTOSE



- Espresso** 50 ml 9.99,-
- Espresso macchiato** 60 ml 11.99,-
- Kawa zbożowa** 180 ml 13.99,-
- Americano** 150 ml 14.99,-
- Cappuccino** 170 ml 14.99,-
- Latte** 200 ml 16.99,-

Strenght up your coffee with additional shot of espresso for 6.99 PLN or add flavoured syrup for 4.99 PLN

- Caffe Romano** 130 ml 15.99,- served on ice
Espresso, sugar syrup, lime juice, fresh mint
- Espresso Tonic** 130 ml 18.99,- served on ice
Espresso, tonic, spring of rosemary
- Pumpkin Latte** 230 ml 22.99,-
Espresso, milk, Pumpkin Spice syrup, whipped cream, cinnamon, Lotus cookie

- KitKat Latte** 230 ml 22.99,-
Espresso, milk, chocolate syrup, whipped cream, KitKat bar

- Richmont** 250 ml 14.99,-
English breakfast, Earl Grey, Gunpowder green, Green jasmine, White pearl, Forrest fruits, Yerba Mate lemon, Peppermint green

TEA AND INFUSION

- White Raspberry** 250 ml 19.99,-
White tea, raspberry syrup, raspberries, mint, orange
- Winter Tea** 250 ml 19.99,-
Earl Grey, cinnamon stick, cloves, anise, honey, orange
- Elderflower Green Tea** 250 ml 19.99,-
Green tea, elderflower syrup, lime, mint
- Coconut Matcha** 250 ml 22.99,-
Matcha tea, coconut milk, coconut syrup
- Ginger & Honey infusion** 250 ml 16.99,-
Honey and ginger infusion, lemon

HOT WINES

- Red mulled wine** 24.99,-
Red wine, raspberry syrup, cloves, cinnamon, orange
- White mulled wine** 24.99,-
White wine, orange juice, vanilla syrup, cranberries

LEMONADES

- Lemon** 400 ml 18.99,- / 1liter 42.99,-
Lemons, sugar syrup, sour, lemon
- Mandarin with mint** 400 ml 18.99,- / 1liter 42.99,-
Mandarins, sour, mint, mandarin syrup

- Ginger with honey** 400 ml 18.99,- / 1liter 42.99,-
Ginger, honey, sour, lemon

- Raspberry with rosemary** 400 ml 18.99,- / 1liter 42.99,-
Raspberries, rosemary, sour, raspberry syrup

FRUIT & VEGETABLE COCKTAILS

- Avocado Health** 24.99,-
Avocado, almond milk, banana purée, apple, spinach, chia seeds
- Immunity Power** 24.99,-
Orange juice, grapefruit juice, ginger, honey

- Raspberry Protein** 24.99,-
Protein supplement, banana, raspberries, oatmeal

WATER

- Aqua Carpatica** 0,33 / 0,75L 11.99,- / 24.99,-
sparkling / still
- Krystaliczne Źródło** 0,33 / 0,75L 11.99,- / 24.99,-
sparkling / still

COCKTAILS AIOLI



- AIOLI LONG ISLAND** 39.99,-
Żubrówka Black 20 ml, Salitos Silver 20 ml, Cointreau 20 ml, Tenjaku Gin 20 ml, Sailor Jerry 20 ml, sour, Pepsi, lemon sorbet
- AIOLI PORNSTAR MARTINI** 36.99,-
Żubrówka Black 40 ml, Passoa 20 ml, sour, vanilla syrup, Prosecco Lamia 40 ml, passion fruit purée, burning passion fruit
- JÄGERMEISTER GINGER ALE** 32.99,-
Jägermeister, Schweppes Tonic Ginger Ale, lime
- FLOWER POWER** 38.99,-
Tenjaku Gin 40 ml, Sour, rose syrup, glitter, LORD hibiscus tonic, dried rose petals
- RASPBERRY SMASH** 34.99,-
Tullamore DEW 40 ml, sour, sweet, raspberry purée, raspberries, mint
- JÄGERITA** 29.99,-
Jägermeister 40 ml, Cointreau 20 ml, sour, sweet, lime, salt crust
- AIOLI HUGO** 32.99,-
Prosecco Lamia 100 ml, BOLS Elderflower 20 ml, elderflower syrup, mint, lime
- PINEAPPLE ORANGE** 29.99,-
Tullamore DEW 40 ml, orange juice, pineapple juice, sour, tanned orange, cinnamon
- SIDECAR** 26.99,-
Metaxa 7* 40 ml, Cointreau 20 ml, sour, sweet, sugar crust, orange zest
- AIOLI KAMIKAZE PINK** 29.99,-
Żubrówka Black 40 ml, BOLS Lychee 20 ml, Lychee syrup, Grenadine syrup, sour, glitter, dried ice
- MANIFEST YOUR MOJITO** 34.99,-
Jägermeister Manifest 40 ml, lime, mint, strawberry syrup, sparkling water
- STRAWBERRY LOVE** 28.99,-
Żubrówka Black 40 ml, BOLS Brown Cream 20 ml, strawberry syrup, mleko skondensowane, vanilla ice cream, grated chocolate
- TULLY PAPER PLANE** 29.99,-
Tullamore 12YO 20 ml, Aperol 20 ml, Averna 20 ml, sour, orange zest
- GLENFIDDICH WHISKY SOUR** 44.99,-
Glenfiddich 12YO 40 ml, sour, sweet, egg white, angostura, orange zest
- HOT APEROL** 32.99,-
Aperol, white wine, orange juice, apple juice, orange
- AIOLI DRINK OF THE DAY** 26.99,-
Ask what the bartender has prepared for you today!

SPRITZ

- Aperol Spritz** 31.99,-
Aperol 60 ml, Prosecco Lamia 120 ml, sparkling water, orange slice
- Campari Spritz** 31.99,-
Campari 60 ml, Prosecco Lamia 120 ml, sparkling water, orange slice
- Cynar Spritz** 34.99,-
Cynar 60 ml, Prosecco Lamia 120 ml, sparkling water, orange slice
- Sarti Spritz** 31.99,-
Sarti 60 ml, Prosecco Lamia 120 ml, sparkling water, grapefruit slice

COCKTAILS CLASSIC

- NEGRONI** 34.99,-
Tenjaku Gin 30 ml, Campari 30 ml, wermouth Casals 30 ml, orange peel
- NEGRONI SBAGLIATO** 34.99,-
Campari 30 ml, wermut Casals 30 ml, Prosecco Lamia 40 ml, orange peel
- CYNAR SODA** 29.99,-
Cynar 60 ml, sparkling water, orange slice
- ŻU SOUR** 24.99,-
Żubrówka Bison Grass 40 ml, sugar syrup, lime juice, egg white, lemon peel
- METAXA TONIC** 25.99,-
Metaxa 5* 40 ml, tonic, orange slice
- METAXA SOUR** 31.99,-
Metaxa 12* 40 ml, lemon juice, sugar syrup, egg white
- COINTREAU MARGARITA** 29.99,-
Tequila Sierra Silver 40 ml, Cointreau 20 ml, lime juice, sugar syrup
- STRAWBERRY COINTREAU MARGARITA** 31.99,-
Tequila Sierra Silver 40 ml, Cointreau 20 ml, lime juice, strawberry syrup
- HENDRICK'S GIN&TONIC** 34.99,-
Hendrick's Gin 40 ml, tonic, cucumber slice
- MEDITERRANEAN OLD FASHIONED** 29.99,-
Metaxa 12* 40 ml, angostura, crane sugar, orange zest, glass smoked with orange smoke

MOCKTAILS

- CRODINO** 31.99,-
Crodino 175 ml, orange slice
- HUGO SPRITZ VIRGIN** 24.99,-
Schweppes tonic, lime juice, elderflower syrup, sparkling water, lime, mint
- MOJITO ORANGE SPRITZ VIRGIN** 24.99,-
Orange, lemon juice, orange syrup, lime, mint
- MARGARITA STRAWBERRY VIRGIN** 24.99,-
Strawberry, lime juice, sugar syrup

SOFT DRINKS

- Pepsi / Pepsi Zero / 7 up / Mirinda Orange / Schweppes Tonic** Citrus Mix / Bitter Lemon 0,2L 11.99,-
- Red Bull Energy Drink / Sugarfree / Tropical Edition** 0,25L 18.99,-
- Sok Toma** 0,2L 11.99,-
orange, apple, blackcurrant
- Freshly squeezed juice** 0,2/0,4L 14.99,- / 24.99,-
orange, grapefruit, mix

BEER

- Peroni Nastro Azzurro** 5% 0,2/0,4L 15.99,- / 18.99,-
- Książęce** 4.9% 0,5L 18.99,-
Golden Wheat / Red Lager
- Książęce** 0,5L 19.99,-
IPA 5.4% / Cherry ALE 4.1% / Porter 8% / Dark Mild 4.1%
- Hardmade** 4.5% 0,4L 19.99,-
Blackberry Vanilla / Yuzu Lemon

DRAFT

- Captain Jack** 6% 0,4L 18.99,-
Original / Mango Daiquiri
- Peroni Nastro Azzurro 0%** 0,33L 14.99,-
- Lech Free** 0,33L 14.99,-
Lager / Lime with Mint
- Hardmade 0%** 0,4L 19.99,-
Strawberry Very
- Książęce 0%** 0,5L 19.99,-
Golden Wheat / IPA

VODKA

- Żubrówka Czarna 40% 13.99,-
- Żubrówka Bison Grass 37.5% 13.99,-
- Bols Marine** 17.99,-
pure 40% / vanilla 37.5%
- Reyka** 40% 29.99,-
- Soplica smakowa** 28% 13.99,-
wiśniowa / malinowa / cytrynowa
- Soplica Staropolska** 38% 24.99,-

BOURBON

- Wild Turkey 81 40.5% 19.99,-
- Wild Turkey 101 50.5% 25.99,-
- Wild Turkey American Honey 35.5% 19.99,-
- Wild Turkey Longbranch 43% 32.99,-
- **SCOTCH BLENDED** 40 ml
- Grant's 12 40% 26.99,-
- Monkey Shoulder 40% 28.99,-
- Monkey Shoulder Smokey 40% 35.99,-

GIN

- Hendrick's** 41.4% 33.99,-
- Hendrick's Orbium** 43.4% 33.99,-
- Hendrick's Neptunia** 43.4% 35.99,-
- Hendrick's Flora Adora** 43.4% 34.99,-
- Hendrick's Grand Cabaret** 43.4% 35.99,-
- Botanist** 46% 30.99,-
- Tenjaku** 37.5% 25.99,-

RUM

- Sailor Jerry** 40% 18.99,-
- Mount Gay Eclipse** 40% 19.99,-
- Mount Gay Black Barrel** 43% 38.99,-
- Appleton Signature** 40% 19.99,-
- Appleton Reserve** 43% 28.99,-

TEQUILA

- Salitos Silver** 38% 19.99,- 40 ml
- Salitos Gold** 38% 21.99,-

COGNAC / BRANDY

- Torres 10** 38% 21.99,-
- Torres 15** 40% 28.99,-
- Remy Martin VSOP** 40% 45.99,-
- Remy Martin Accord Royale** 40% 60.99,-
- Metaxa 5*** 38% 19.99,-
- Metaxa 7*** 40% 20.99,-
- Metaxa 12*** 40% 29.99,-

WHISKY

- Tullamore D.E.W.** 40% 18.99,-
- Tullamore D.E.W. 12yo** 40% 29.99,-
- Tullamore D.E.W. 14yo** 41.3% 41.99,-
- Tullamore D.E.W. Rum Cask** 43% 22.99,-
- Tullamore D.E.W. Rum Honey** 35% 22.99,-
- Cointreau** 40% 19.99,-
- Passoa** 15% 19.99,-
- Bols Blue** 21% 19.99,-
- Bols 17%** 19.99,-
Peach / Strawberry / Eldelflower / Melon / Lychee / Brown Cream
- Bols Triple Sec** 38% 19.99,-
- Jägermeister** 35% 18.99,-
- Jägermeister Manifest** 38% 26.99,-

LIKIERY



APERITIVO

- Aperol** 11% 25.99,-
- Sarti Rosa** 14% 25.99,-
- Campari** 25% 19.99,-
- Cynar** 16.5% 18.99,-
- Averna** 29% 19.99,-