

EST. 2002

# CAVA

*day & night*



## OUR COFFEE

100% Arabica Bourbon  
created by Tom Altoft

Our coffee 'Blend of Pleasure' is a truly unique composition of the rarest Arabica beans – Bourbon which had been exclusively created for CAVA by world-renowned cup-taster, Tom Altoft.

### Black

ESPRESSO..... ☕ 8 / ☕ 14	ORGANIC DRIP COFFEE
ESPRESSO RISTRETTO..... 8	/ CHEMEX..... 12 / 20
shortened brewing time	
ESPRESSO ROMANO..... 9	<i>Exclusive</i>
with lemon juice	JAMAICA BLUE MOUNTAIN..... ☕ 25 / ☕ 40
TONIC ESPRESSO..... 12	GEISHA..... ☕ 25 / ☕ 40
AMERICANO..... ☕ 10 / ☕ 12	KOPI LUWAK..... ☕ 60 / ☕ 90
WHEAT CLASSIC..... 12	

### White

ESPRESSO MACCHIATO..... 9	CAFFE LATTE..... ☕ 14 / ☕ 16
with milk foam	with lots of foamed milk
ESPRESSO CON PANNA..... 10	FLAT WHITE..... 16
with whipped cream	double espresso with large amount of slightly frothed milk
ESPRESSO AFFOGATO..... 12	LATTE MACCHIATO..... 14
with vanilla ice cream	three layers, espresso, milk and milk foam
CAFFE CORTADO..... 12	CAFFE MOCHA..... 15
double espresso with milk foam	with chocolate and milk
WHEAT LATTE..... 12	CAFFE MOCHA CON PANNA..... 16
CAPPUCCINO..... ☕ 12 / ☕ 14	with chocolate, milk and whipped cream
with milk foam	
CAPPUCCINO CON PANNA..... 16	
with whipped cream	

### Strong

ITALIAN COFFEE..... 20	MEXICAN COFFEE..... 20
with amaretto liqueur and whipped cream	with Kahlua liqueur, rum and whipped cream
FRENCH COFFEE..... 20	IRISH COFFEE..... 20
with Cointreau liqueur and whipped cream	with whiskey, brown sugar and whipped cream

### Cold

WHEAT FRAPPE..... 14	LATTE FRAPPE..... 15
COLD BREW WITH ICE..... 13	with cane sugar syrup and milk
cold brewed coffee	VANILLA FRAPPE..... 17
ICED LATTE..... 15	with milk, vanilla ice cream and whipped cream
with cane sugar and milk foam	ICE MOCHA..... 17
	with milk, chocolate and vanilla ice cream

### Latte art

ROSE LATTE..... 17	GOLD LATTE..... 18
with frothed milk and dried rose petals	with edible gold
MATCHA LATTE..... 17	
with Japanese green tea	

### TAKE YOUR FAVOURITE COFFEE BEANS TO HOME WITH YOU

BLEND OF PLEASURE (250g) / 29pln

## HOT CHOCOLATE

MILK/WHITE..... 13
DARK..... 15
Cacao Fino de Aroma, Colombia
FLAVOURS..... 15
forest fruits / rum / coconut / amaretto / walnut / nougat / peperoncino / aztec / orange-cinnamon

## FRESHLY SQUIZED JUICES

250 / 500 ml

ORANGE / GRAPEFRUIT / LEMON..... 14 / 23
KIWI / PINEAPPLE..... 18 / 29
CARROT / APPLE / BEETROOT..... 12 / 19
CRAZY FRUIT..... 13 / 22
cucumber, melon, pineapple
SLIM BODY..... 13 / 22
spinach, apple, parsley
TUTTI FRUTTI..... 14 / 23
pineapple, orange, carrot, basil

## MILK AND YOGHURT COCKTAILS

FLAVOURS..... 19
coffee / strawberry / raspberry / banana / coconut / blueberry / vanilla / chocolate

## SUPER SMOOTHIES

FRESH POWER..... 20
VITALIZES AND STIMULATES
melon, apple, linseed, spinach, mint
GREEN DETOX..... 20
PURIFIES
celery, spirulina, cucumber, spinach, strawberry, pineapple, lime
COCO CHIA..... 20
SLIMMING AND PROTECTS AGAINST INFECTIONS
orange, banana, spinach, coconut oil, chia seeds
GREEN POWER..... 20
NOURISHES
avocado, spinach, peanut butter, apple
BODY LIFTING..... 20
STRENGTHENS
avocado, parsley, banana, lime, honey, olive oil

## FRESH SMOOTHIES

SOUR FRESH..... 20
lemon sorbet, lime, milk, ice
BLUE STRAWBERRY..... 20
blueberry, strawberry, banana, lime, milk, ice
SPICY MANGO..... 20
kiwi, apple, mango, chilli, ice
ALMOND DELIGHT..... 20
strawberry, almonds, plant-based milk, honey, ice

## TEAS

### Ice teas

RASPBERRY NECTAR 400 ml..... 20	ICED TEA..... 12
raspberry tea with hibiscus and blackberries	lemon / peach / raspberry / mango
GINGER SENSATION 400 ml..... 20	MANGO PEACH 400 ml..... 20
white tea with ginger and Japanese pear	green tea with mint, ginger, mango and peach

### Classic

400 ml

ENGLISH BREAKFAST..... 13	PERFECT DETOX..... 13
black tea from India	ginger, liquorice, mint, lemon grass
GREEN TEA CLASSIC..... 13	ROOIBOS STRAWBERRY..... 13
pure unfermented green tea	rooibos tea with strawberry
EARL GREY..... 13	PEPPERMINT..... 13
black tea with bergamot	mint leaves
GREEN TEA JASMINE..... 13	CRAZY FRUIT LOVE..... 13
green tea with jasmine	papaya, blackcurrant
WHITE SPRING MELODY..... 13	GENMAICHA..... 20
white tea with peach	sencha green tea paired with grains of genmai rice
GREEN TEA BLUE SKY..... 13	
green tea with rose and lilly	

### Special

MILKY OOLONG 400 ml..... 14	CHAI 300 ml..... 15
fermented Japanese tea infused with a milk steam	HOT OR COLD
ORIENTAL SWEET CHAI 300 ml 15	black tea with spices and skimmed milk
with cinnamon, orange peel, lemon, cloves, raspberries and honey	FLAVOURS: Spiced / Vanilla / Chocolate / Mango
+ with mead honey..... 17	
+ with dark rum..... 20	

## SOFT DRINKS

LEMONADE	LEMON..... 13
	BASIL & CUCUMBER..... 14
	SPICY STRAWBERRY..... 15
	GRAPEFRUIT WITH ROSEMARY..... 15
	MOJITO..... 16
	WATERMELON-CUCUMBER..... 17
	HIBISCUS..... 17
PASSIONFRUIT..... 17	
CHIA AQUA FRESCA PINEAPPLE / MELON..... 18	
CHIA AQUA FRESCA CUCUMBER..... 18	

## BOTTLED & CANNED DRINKS

<i>juices</i> 250 ml	<i>energy</i> 250 ml
CAPPY JUICE..... 8	BURN / RED BULL..... 12
orange, apple, pineapple, blackcurrant, tomato	
<i>sparkling</i> 250 ml	<i>water</i> 330 ml / 750ml
COCA-COLA / COCA-COLA ZERO / FANTA / SPRITE / TONIC KINLEY..... 8	KROPLA BESKIDU..... 9 / 18
	KROPLA DÉLICE..... 9 / 18
	EVIAN..... 12 / 22
	BADOIT..... 12 / 22

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## Alcohols

### APERITIF

LILLET BLANC 80 ml	19
LILLET ROSE 80 ml	19
MARTINI RESERVA AMBRUTTO 80 ml	20
MARTINI RESERVA RUBINO 80 ml	20
CAMPARI BITTER 40 ml	15
APEROL 40 ml	15
RICARD 40 ml	15

### GIN 40 ml

BEEFEATER GIN	14
BEEFEATER GIN PINK	14
BEEFEATER GIN 24	23
MONKEY 47 SLOE GIN	45
MONKEY 47 DRY GIN	45

### RUM 40 ml

HAVANA CLUB 3YO	14
HAVANA CLUB ESPECIAL	15
HAVANA CLUB 7YO	16
HAVANA CLUB SELECCTION DE MAESTROS	30

### WÓDKA 40 ml

OSTOYA VODKA	12
WYBOROWA EXQUISITE	20
MŁODY ZIEMNIAK	20
CHOPIN	20
ABSOLUT LIME	12
ABSOLUT PEARS	12
ABSOLUT EXTRACT	12
ABSOLUT KURANT	12
ŻUBRÓWKA	10
WIŚNIÓWKA	10
KRUPNIK	10
GORZKA ŻOŁĄDKOWA	10
GRAPPA	15
BELUGA SILVER	20

### TEQUILA 40 ml

OLMECA BLANCO	14
OLMECA GOLD	16
OLMECA ALTOS PLATA	20
OLMECA ALTOS	
REPOSADO	22

### WHISKY 40 ml

CHIVAS REGAL 12YO	22
CHIVAS REGAL EXTRA	24
CHIVAS REGAL 18YO	40

CHIVAS REGAL ULTIS	60
CHIVAS REGAL 25YO	100
BALLANTINE'S 12YO	20
BALLANTINE'S 17YO	30
JACK DANIEL'S	18
JAMESON	15
JAMESON CASKMATES	18
JAMESON BLACK BARREL	20
THE GLENLIVET 12YO	30
THE GLENLIVET 15YO	35
THE GLENLIVET 18YO	40
ABERLOUR 12YO	28
ABERLOUR 16YO	45
ABERLOUR CASG ANNAMH	48
LAPHROIG 10YO	22

### COGNAC 40 ml

MARTELL V.S.	25
MARTELL V.S.O.P.	30
MARTELL X.O.	50

### ARMAGNAC 40 ml

CASTAREDE X.O.	32
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### BRANDY 40 ml

CALVADOS V.S.O.P.	30
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### LIQUEURS 40 ml

SHERRY FINO PALE DRY	12
RICH GOLDEN	12
RUBY PORT	12
NALEWKA Z CZARNEGO BZU / CZARNEJ PORZECZKI / MALIN	14
MALIBU CARRIBEAN	14
JAGERMEISTER	14
BECHEROVKA	14
KAHLUA	15
FERNET BRANCA	15
BAILEY'S	16
SAMBUCA	16
AMARETTO	17
COINTREAU	17
GRAND MARNIER	20
UNDERBERG 20 ml	20

### BEERS & CIDER

LAGER 500 ml	15
WHEAT 500 ml	15
DARK 500 ml	15
NON-ALCOHOLIC 330 ml	13
CIDER 275 ml	13

## Wine

### Sparkling wines

	125 ml	500 ml	750 ml
<b>CAVA RAICES BRUT / SEMI SECO / ROSATO, SPAIN</b> Dry / Semi dry / Aroma: fruity with flowery notes	15		80

<b>PROSECCO (GLERA) GIACONDI DOC</b> TREVISO, ITALY Light dry. Aroma: fresh pineapples, lime, blackcurrant, lilac flower			80
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### White wines

<b>CHARDONNAY MANCURA</b> CENTRAL VALLEY, CHILE Full bodied. Aroma: peach, orange, dried apricots, almonds	12	46	60
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<b>VINHO VERDE D'ARIZ</b> VINHO VERDE, PORTUGAL Light-bodied. Aroma: citrus, green apple, gooseberry	13	50	66
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<b>PINOT GRIGIO MONTALTO</b> I.G.T. SICILIA, ITALY Light-bodied. Aroma: green apple, gooseberry, yellow plum	15	56	80
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<b>RIESLING RAUEN RIESLING</b> MOSEL, GERMANY Light-bodied. Aroma: green apple, lime, acacia honey			90
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<b>SAUVIGNON BLANC RONGOPAI</b> MALBOROUGH, NEW ZELAND Light-bodied. Aroma: fresh pineapples, lime, blackcurrant, lilac			90
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<b>SOLARIS WINNICA KINDLER</b> MASOVIA, POLAND Light-bodied. Aroma: lime, gooseberry, acacia, green apple			120
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<b>CHABLIS / CHARDONNAY</b> DOMAINE DAMPT, AOC CHABLIS, FRANCE Full-bodied. Aroma: citrus, ripe apple, orange, apricots, gooseberry			170
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### Rose

	125 ml	500 ml	750 ml
<b>CABERNET / MALBEC DOMAINE</b> CASSAGNAU, I.G.T. VENETO, ITALY Light-bodied. Aroma: blackcurrant, blackberries, blueberries	15	55	80
<b>PINOT NOIR (PINOT NERO)</b> MASCA DEL TACCO, PUGLIA, ITALY Light-bodied. Aroma: wild strawberry, rose flower, licorice			110

### Sweet

<b>MOSCATO BOLTER</b> I.G.T. VENETO, WŁOCHY Light sweet. Aroma: linden honey, rose flower, dried fruit, acacia, lychee	15	55	80
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### Red

<b>CABERNET SAUVIGNON</b> MANCURA, CENTRAL VALLEY, CHILE Light-bodied. Aroma: blackcurrant, blackberries, blueberries	12	46	60
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<b>PRIMITIVO TERRE DEL SOLE</b> D.O.C.G SALENTO, ITALY Lekkie wytrawne. Aromat: czarna Light-bodied. Aroma: blackcurrant, cherries, vanilla, root spices	14	53	75
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<b>NERO D'AVOLA MONTALTO</b> D.O.P. SYCYLIA, ITALY Light bodied. Aroma: cherry, spices, blackberries, plum			80
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<b>ZINFANDEL PUGLIA</b> DOC PUGLIA, WŁOCHY Full-bodied. Aroma: dried plums, blackberries, raspberry jam, vanilla			90
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### Champagne

<b>G.H. MUMM BRUT CORDON ROUGE</b>	240
<b>G.H. MUMM DEMI SEC</b>	250
<b>G.H. MUMM ROSE</b>	320
<b>PERRIER JOUET GRAND BRUT</b>	290
<b>PERRIER JOUET BELLE EPOQUE</b>	990



Signature cocktails & Aperitivo



*Gold Panu Star Martini*  
25

Ostoya Vodka, Passoa, Cava sparkling wine, passion fruit, vanilla

dry ★☆☆☆☆  
sour ★★☆☆☆  
sweet ★★☆☆☆



*Green Smash*  
25

Beefeater Gin, Lillet Blanc, Absynth, lemon, basil

dry ★★★★★  
sour ★★☆☆☆  
sweet ★☆☆☆☆



*Pina Colada De Cava*  
26

Havana Especial, Creme De Cacao, Angostura, cinnamon syrup, pineapple juice, coconut

dry ★☆☆☆☆  
sour ★★☆☆☆  
sweet ★★☆☆☆



*Exotic Bliss*  
27

Aperol, Beefeater Gin, melon juice, lime juice, watermelon, protein

dry ★★★★★  
sour ★★☆☆☆  
sweet ★★☆☆☆



*Hibiscus & Thyme*  
26

Havana Especial, lemon juice, honey, pineapple juice, Kinley tonic, hibiscus

dry ★★☆☆☆  
sour ★★☆☆☆  
sweet ★★☆☆☆



*Rhubarb Blush*  
26

Beefeater Gin Pink, Lillet Blanc, rhubarb, sugar syrup, protein, lemon juice

dry ★★☆☆☆  
sour ★☆☆☆☆  
sweet ★★☆☆☆

Alcohol cocktails & Cigars

**LILLET SPRITZ** ..... 26  
Lillet Blanc, CAVA Rosato sparkling wine, grape juice, fresh grapes

**APEROL SPRITZ** ..... 26  
Aperol, CAVA sparkling wine, soda water

**SUMMER WARSAW** ..... 26  
Beefeater Gin, Kinley tonic, passion fruit, lime, mint

**GIN TONIC PINK** ..... 25  
Beefeater Gin Pink, tonic, orange, lemon

**LONG ISLAND ICED TEA** ..... 32  
Tequila Olmeca Blanco, Ostoya Vodka, triple sec, rum Havana, gin Beefeater, Coca-Cola

**ORGASM** ..... 24  
Baileys, Kahlua Liqueur, cream

**VODKA SOUR** ..... 24  
Ostoya vodka, Angostura Bitters, lemon, egg white

**WHISKY SOUR** ..... 26  
Whisky, Angostura Bitters, lemon, egg white

**MARGARITA** ..... 28  
Tequila Olmeca Blanco, Cointreau, lime

**STRAWBERRY / RASPBERRY / PINEAPPLE MARGARITA** 30  
Tequila Olmeca Blanco, Cointreau, lime

**MOJITO** ..... 25  
Havana Rum Club 3YO, cane sugar, mint, lime, soda water

**STRAWBERRY MOJITO** ..... 26  
Havana Rum Club 3YO, fresh fruits, mint, lime, soda water

**OLD FASHIONED** ..... 26  
Bourbon, Angostura, soda water, brown sugar, orange peel

**NEGRONI** ..... 25  
Beefeater Gin, Martini Rosso, Campari Bitter

**MOSCOW MULE** ..... 20  
Ostoya Vodka, ginger beer, angostura, lime juice

**CUBA LIBRE** ..... 23  
Havana Rum Club 3YO, lime, Coca Cola

**OLD FASHIONED** ..... 26  
Bourbon, Angostura, soda water, brown sugar, orange peel

*Cigars*

only at Nowy Swiat

Habanos Premium - Original, hand-made and following a traditional, centuries-old method

**COHIBA ROBUSTOS** ..... 120    **MONTECRISTO NO. 4** ..... 60    **ROMEO & JULIETTA CEDROS** ..... 70  
**COHIBA SIGLO I** ..... 60    **MONTECRISTO NO. 5** ..... 50    **ROMEO & JULIETTA CORONITAS** ..... 40

## DESSERTS

*Don't hesitate to ask us about the dessert of the day!*

<b>MANZANAS CON QUESO</b> .....	18
with sea buckthorn, mascarpone cream and crumble	
<b>HOMEMADE CHEESECAKE</b> .....	16
glazed in hot chocolate or raspberry mousse	
<b>CLASSIC TIRAMISU</b> .....	20
<b>ROSE TIRAMISU</b> .....	22
with rose and raspberry	
<b>PISTACHIO TIRAMISU</b> .....	23
with passionfruit and crushed pistachios	
<b>MERINGUE ORANGE &amp; ALMONDS CAKE</b> .....	23
mascarpone, Cointreau liqueur	
<b>MERINGUE RASPBERRY CAVA CAKE</b> .....	23
mascarpone and chocolate flakes	
<b>MERINGUE COFFEE &amp; DATES CAKE</b> .....	23
mascarpone, mokka mousse, dates and rum	
<b>MERINGUE DULCE DE LECHE</b> .....	23
mascarpone, black currant mousse and dulce de leche	
Ⓥ <b>VEGAN MERINGUE</b> .....	21
aquafaba meringue, passionfruit cream with coconut and cashew nuts, cherry, mint	

## PANCAKES

<b>STRACIATELLA PANCAKES</b> .....	22
mascarpone, two types of chocolates, strawberry mousse, blueberries, mint	
<b>PANCAKES WITH JAM SELECTION</b> .....	22
home-made pancakes with variety of sugar-free jams, blueberries	

## ICE CREAM

<b>ICE CREAM WITH HOT RASPBERRIES AND WHIPPED CREAM</b> .....	21
choice of flavours: vanilla / coffee / strawberry / chocolate	
<b>FRUIT ICE CREAM</b> .....	21
with blueberries, strawberries, blueberries, whipped cream and oat cookie	
<b>PEANUT ICE CREAM</b> .....	20
vanilla and salted caramel ice cream, peanut butter based sauce, salted peanuts, banana chips, fruits, chocolate cookie	

## BREAKFAST

*Only the best free range eggs are used to prepare our meals.  
Brioche and ciabatta bread are baked daily, using our own recipe*

⓪/Ⓥ <b>CLASSIC HOMEMADE SCRAMBLED EGGS</b> .....	18
with chives, served on a brioche	
extras: chorizo / shrimps / grilled avocado .....	5
⓪/Ⓥ <b>OMLET TORTILLA ESPAÑOLA</b> .....	19
3 eggs omelette baked with sour cream, served with brioche and butter	
extras: various selection of jams / potatoes with cherry tomatoes / jamon serrano / shrimps .....	5
⓪ <b>ANDALUSIAN FLAMENCO EGGS</b> .....	23
with garden potatoes and jamon serrano	
FARM-TO-TABLE ⓪ <b>OVEN-BAKED EGG WITH AVOCADO</b> .....	27
with rhubarb – hibiscus ketchup, gravlax salmon, goji berries and Garlic pangratatto	
<b>BRIOCHE WITH SALMON</b> .....	27
gravlax salmon with avocado, rhubarb and hibiscus ketchup, radish, fresh cucumber and pea sprouts	
Ⓥ <b>BRIOCHE</b> .....	20
with a mix of blueberry, peach and strawberry jams, chocolate and butter	35
⓪/Ⓥ <b>BREAKFAST HUMMUS</b> .....	21
hummus, avocado, ciabatta bread, pomegranate, broccoli, extra vergin olive oil	29

## BRASSERIE PLATEAU

**Tiered plate for two people:**

*granola with yoghurt & fruits, strawberries, selection of mountain cheeses, jamon serrano, olives, gravlax salmon, tomato, cucumber, radish, brava eggs, avocado, butter, two flavours of jam and brioche*

61

*+glass od Spanish CAVA only 8pln*

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## TAPAS BOARDS

*Our tapas are prepared only from the best local ingredients*

	<b>JAMON SERRANO</b> .....	31
	with original italian sausages – dolce & piccante, ciabatta bread, rhubarb and hibiscus ketchup	
(V)	<b>MOUNTAIN CHEESE SELECTION</b> .....	28
	with plum sauce	
(O)/(V)	<b>PATATAS BRAVAS</b> .....	16
	crispy potatoes with a spicy brava sauce	
(O)/(V)	<b>PATATAS BRAVAS CON QUESO</b> .....	21
	crispy potatoes, cheese sauce, natural croutons and spicy brava sauce	
(O)/(V)	<b>CLASSIC OLIVES BOWL WITH NUTS</b> .....	22
	various kind of nuts, marinated artichokes and fennel	
(V)	<b>TAPAS HUMMUS</b> .....	21 29
	hummus, sun-dried tomatoes, olives, bread, cherry tomatoes, extra virgin olive oil	
FARM -TO- TABLE	(O) <b>BURRATTA</b> .....	32
	original italian burrata, kale pesto, cherry tomatoes, grated potato chips	

## SOUPS

	<b>CREMA DI POMODORO</b> .....	14
	Italian classic tomato cream	

### BREAKFAST

*Everyday*  
9.00 - 12.00

### LUNCH

*Monday - Friday*  
12.00 - 16.00  
*Soup + Main course*  
25

(V) vegetarian (O) organic

## PLATES

(V)	<b>PINK CAESAR SALAD</b> .....	29
	caesar dressing with beetroot, Roman lettuce, bread crumbs, cherry tomatoes, parmesan, pomegranate, pea sprouts, cucumber	
(O)	with farm chicken.....	31
	with shrimps.....	31
(V)	<b>TATRA OSCYPEK CHEESE (TRADITIONAL POLISH SHEEP CHEESE)</b> .....	28
	with plum sauce, young carrots, broccoli and baked radish	
(O)	<b>SHRIMPS WITH GRILLED AVOCADO</b> .....	35
	rice balls with miso, apple sauce and a pepper infused olive oil	
(O)	<b>WILD BOAR LASAGNE</b> .....	34
	classic lasagne with boar ragu, italian mozzarella, cherry tomatoes	
FARM -TO- TABLE	(O) <b>CHICKEN PAPARDELLE IN TRUFFLE SAUCE</b> .....	33
	chicken breast, truffle cream, pea sprouts	

## BURGERITOS SLIDERS

*Served with coleslaw, plum sauce and patatas bravas*

	<b>BEEF BURGER</b> .....	35 64
	barbecue sauce, mozzarella, tomatoes, rocket salad	
	<b>SPICY BEEF BURGER</b> .....	35 64
	bbq sauce, mozzarella, tomatoes, rocket salad, jalapeno, riracha sauce	
(O)/(V)	<b>VEGE MOVING MOUNTAINS BURGER</b> .....	38 68
	soy burger, avocado, mozzarella, tomatoes, rocket salad	

## PIZZAS AL FORNO

*Our pizza dough is made from an original italian flour*

(V)	<b>MARGHERITA</b> .....	23
	tomato sauce, mozzarella, basil	
	<b>PARMA</b> .....	31
	tomato sauce, mozzarella, jamon serrano, rocket salad, parmesan, cherry tomatoes	
	<b>SICILIANA</b> .....	29
	tomato sauce, mozzarella, chorizo sausage, nduja, jalapeno	

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Reservations:  
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