

AiOLI

Inspired by Katsuwice

MENU

aioli classic aioli chipotle aioli dijon aioli teriyaki aioli remulada

Breakfast Time (9:00 - 12:00)

#aiolifriend, if you prefer vege option, ask the waiter for a non-meat meal

CLASSIC BREKKIE PIZZA	19,90
mozzarella, San Marzano tomatoes sauce, bacon, fried egg, fresh spinach, aioli classic	
AUTUMN PORTOBELLO SHAKSHUKA	16,90
San Marzano tomatoes sauce, red onion, feta cheese, portobello, garlic, parsley, egg, chilli, black beans, pumpkin seeds, baguette	
COCO - BANANA PUDDING	16,90
millet pudding, banana, pomegranate, mint, coconut milk, orange zest, coconut flakes, raspberry jam, bacon chips, challah	
SALMON&EGGS CHALLAH	20,90
challah, smoked salmon with dill, fried eggs, cherry tomatoes, rucola, black seed, chives, aioli remulada, lemon	
SAUSAGE&EGGS	19,90
sausages, fried eggs, fresh spinach, mushrooms, onion, cherry tomatoes, grilled polenta, bacon, aioli classic	
BACON&EGGS SANDWICH	18,90
baguette, bacon, fried eggs, cheddar, aioli classic, fresh spinach, marinated beetroot	

Entradas

MEDITERRANEAN ANTIPASTO	34,90
parma ham, salami picante, halloumi cheese, gorgonzola, millet groats, carrots, ginger and sweet potato falafel, marinated pickles, baguette, hummus, aioli chipotle, aioli dijon, aioli remulada	
GRAVLAX BEEF CARPACCIO	28,90
gravlax beef, dried tomatoes pesto with basil and sunflower seeds, portobello, halloumi cheese, rucola, baguette	
BUTTER WINE SHRIMPS	29,90
shrimps, white wine, butter, onion, parsley, garlic, lemon, chili, baguette	
POMODORO CHORIZO SHRIMPS	29,90
shrimps, chorizo, San Marzano tomatoes sauce, cherry tomatoes, onion, garlic, chili, butter, lemon, baguette	
RED CURRY LIME SHRIMPS	29,90
shrimps, red curry, onion, lime, coriander, baguette	

Bao Buns

HOISIN BEEF BAO BUNS	29,90
roasted beef brisket in hoisin sauce, bao, cucumber pickled in chili and curry, red onion marinated in balsamico, peanuts	
SPICY PORK BELLY BAO BUNS	29,90
roasted bacon in a balsamic sauce with anise, cinnamon and cloves, kim chi, coriander	
MANGO SHRIMPS BAO BUNS	29,90
shrimps in mango sauce, chili, ginger, black cumin, coriander, mun mushroom, cucumber marinated in sesame seeds and rice vinegar	

Pinchos

#aiolifriend, choose your favourite flavour!

PANCO COCO SQUIDS	24,90
marinated squid, coconut coating, San Marzano tomatoes sauce with basil and oregano, sweet potato chips, aioli chipotle	
THAI STYLE CHICKEN	24,90
chicken in coconut milk, tomato sauce with basil and oregano, aioli teriyaki, sweet potato chips	
KAFFIR LIME SHRIMPS	29,90
shrimps marinated in kaffir leaves, lemon grass, garlic, chili, coriander, tomato sauce with basil and oregano, aioli remulada, sweet potato chips	
HONEY HALLOUMI CHEESE	29,90
halloumi grilled with rosemary honey and peanuts, San Marzano tomatoes sauce with basil and oregano, aioli chipotle, sweet potato chips	
SWEET VEGE FALAFEL	24,90
millet groats, sweet potato, carrot and ginger falafel, hummus, San Marzano tomatoes sauce with basil and oregano, sweet potato chips	
GRILLED CHISTORRA	24,90
grilled chistorra, tomato sauce with basil and oregano, aioli dijon sauce, sweet potato chips	

Insalate

#aiolifriend, make your own salad!

Choice of accompaniments **10,00**

- Panco Coco Squids
- Thai Tomato Chicken
- Kaffir Lime Shrimps
- Honey Halloumi Cheese
- Sweet Vege Falafel
- Grilled Chistorra

AIOLI CEZAR	26,90
romaine lettuce, bacon, croutons, cherry tomatoes, parmesan, aioli anchovies, nachos aioli	
AVOCADO THAI	26,90
avocado, egg poche, green bean, caramelized carrot, cucumber marinated in rice vinegar, sesame and ginger, mixed lettuce, mung bean sprouts, roasted peanuts, wakame seaweed, Thai basil, aioli nachos, coriander vinaigrette	
GREEK FETA	26,90
feta cheese, cherry tomatoes, chiongia beetroot, marinated yellow beetroot, mixed lettuce, kalamata olives, green peas, cipollini onion, zucchini chips, marinated black carrot, marinated roasted pepper, roasted sunflower seeds, aioli nachos, lemon-mint vinaigrette	
TEL AVIV PUMPKIN SPICE	26,90
bulgur, chickpeas, marinated pepper, marinated pumpkin, parsley, mint, corn, green peas, fresh spinach, marinated red cabbage with the addition of anise, jalapeño, aioli nachos, aioli vinaigrette	

 - vegetarian

 - spicy

 - extra spicy

Burgers

*all burgers are served with tabbouleh, french fries and aioli classic sauce

CLASSIC AIOLI BURGER	29,90
beef, bacon, cheddar, tomato, pickled cucumber, caramelised onion, mixed lettuce, aioli classic	
*CLASSIC AIOLI DOUBLE BURGER	39,90
double beef 400g	
CHICKEN CAPRESE BURGER	29,90
chicken breast marinade in basil, zucchini chips, rucola, mozzarella cheese, tomato, red onion marinated in balsamico, aioli	
CHORIZO&EGG BURGER	34,90
beef with chorizo, mixed lettuce, pickled cucumber, jalapeño chutney, fried egg, coriander, aioli chipotle	
SWEET FALAFEL BURGER	28,90
carrot, sweet potato and millet falafel with marinated ginger, tomato, fresh spinach, red onion, jalapeño, aioli remulada	
PORK BELLY APPLE BURGER	34,90
roasted pork belly in balsamic sauce, mustard sauce, rucola, onion with apple, jalapeño	

Steaks

*each steak is served with french fries and aioli classic sauce

CLASSIC AIOLI STEAK	46,90
roast beef with herb and parsley butter, thyme and chilli, tabbouleh	
HACHE BEEF&CHORIZO STEAK	38,90
chopped beef with chorizo and smoked cheese, mushroom sauce with champignon mushroom and portobello, onion, mint, garlic, chili, tabbouleh with parsley, hazelnuts, roasted onions and olive oil, egg, bacon chips, black seeds	
SURF&TURF CURRY STEAK	59,90
roasted beef, shrimps, pak choi cabbage, turnip, red curry with shellfish broth, kaffir, garlic, ginger, coriander	

Frutti di mare

BLACK RISSOTTO ZANDER	42,90
baked zander fillet, black rice risotto prepared on a shellfish broth with chili and kaffir, green peas, rice noodles, roasted goji berries, lemon	
SALMON SESAME TERIYAKI	44,90
salmon marinated in teriyaki and sesame, zucchini, chili, garlic, parsley, butter, white wine, black lentils, fennel, orange, red onion, roasted pepper, spring onion, lime #aiolifriend, fresh mules on Thursday and Friday	
CLASSIC WINE BUTTER MULES (500g)	29,90
mules, white wine, butter, onion, parsley, garlic, lemon, chilli baguette	
POMODORO CHORIZO MULES (500g)	29,90
mules, chorizo, San Marzano tomatoes sauce, cherry tomatoes, garlic, chilli, onion, butter, lemon, baguette	
RED CURRY MULES (500g)	29,90
mules, coconut milk, red curry, kaffir with ginger and garlic, coriander, lime, onion, baguette	

Pasta

*every dish is prepared with fresh egg based pasta

**every dish, except ravioli, can be prepared with a wholemeal pasta

AGLIO E OLIO ZUCCHINI SPAGHETTI	23,90
zucchini, garlic, chili, parsley, oil, panko, dried tomatoes	
SPAGHETTI POMODORO CHORIZO	24,90
chorizo, San Marzano tomatoes sauce, cherry tomatoes, garlic, green chili, butter, parmesan, mint	
TAGLIATELLE AL NERO DI SEPIA	36,90
squid, shrimp, mules meat, chili, garlic, onion, olive oil, butter, white wine, parsley, cherry tomatoes, wakame seaweed, lemon	
CHICKEN UDON THAI BASIL	28,90
udon noodles, chicken, vegetables, garlic, ginger, Thai basil, chili, teriyaki sauce, lime	
PORCINI & PUMPKIN GNOCCHI	32,90
gnocchi stuffed with porcini mushrooms, olive oil, rosemary, parmesan, onion, garlic, marinated pumpkin, orange peel, roasted pumpkin seeds, balsamico	
GOAT CHEESE TRUFFLES GNOCCHI	34,90
gnocchi stuffed with goat cheese and truffles, butter, onion, sage, garlic, fresh spinach, truffle oil, walnut, lemon balsamic	

Pizza

*served with aioli classic sauce

AIOLI MARGHERITA	14,90/19,90
mozzarella Galbani, San Marzano tomatoes sauce with basil and oregano	
MARGHERITA DOUBLE CHEESE	16,90/26,90
mozzarella Galbani, mimolette, San Marzano tomato sauce with basil and oregano	
SALAME PICCANTE	24,90/36,90
mozzarella Galbani, San Marzano tomatoes sauce with basil and oregano, salami picante, fresh spinach, green olives, cipolla onion	
SPICY CHORIZO	24,90/34,90
mozzarella Galbani, San Marzano tomatoes sauce with basil and oregano, Chorizo Barbacoa Picante, bell pepper, red onion, rucola	
PROSCIUTTO E RUCOLA	24,90/36,90
mozzarella Galbani, San Marzano tomatoes sauce with basil and oregano, prosciutto San Michelle, rucola, cherry tomatoes	
BACON TALEGGIO&PEAR	24,90/34,90
mozzarella Galbani, San Marzano tomatoes sauce with basil and oregano, taleggio, marinated pear, caramelized red onion	
SWEET ONION TUNA	24,90 / 34,90
mozzarella Galbani, San Marzano tomatoes sauce with basil and oregano, Katsuwonus pelamis tuna, black olives, red onion, cherry tomatoes, fresh spinach	

Desserts

Ask the waiter for a selection of desserts of the day - portion **14,90**

In our kitchen we use the highest quality ingredients that can contain cereals, eggs, milk, fish, nuts, sesame, soy, celery, mustard, sulphates, molluscs, crustaceans, shells and their derivatives. If you are #aiolifriends allergic to something, ask the waiter for a list of allergens that is in our canteen.

Aioli

inspired by Katowice

DRINKS

Classic Coffees

#aiolifriend our bartender will prepare Your coffee on a milk of your choice: skimmed, full-fat, lactose free or soya

Grain Coffee	7,00
Espresso	7,00
Espresso macchiato	9,00
Caffé americano	9,00
Cappuccino	11,00
Caffé latte	11,00

Aioli Coffees

Irish Coffee (Connemara whisky, americano, cane sugar, whipped cream)	21,00
Caffé Romano (espresso, fresh mint, sweet, sour)	11,00
Matcha Latte (matcha, butter, coconut milk, soya milk, ginger, cardamom)	15,00
Pumpkin Latte (espresso, pumpkin jam with cardamom, milk, ginger, gingerbread cake)	15,00
Chili Latte (espresso, ginger, chili, milk, white chocolate)	15,00

Teas

Classic Ronnefeldt tea	9,50
#aiolifriend, ask the waiter about the flavours	
Aioli Winter Tea (chamomile, turmeric, red pepper, honey, rosemary)	15,00
Raspberry Hot Tea (earl gray, raspberry jam, cinnamon, slice of orange, ginger, cardamom)	15,00
Buka Masala Tea (earl gray, Sambuca, cardamom, anise, cinnamon, milk, honey)	18,00

Hot chocolate

#aiolifriend, if you prefer non-alcoholic, ask the waiter

Aioli Choco&Cherry (dark chocolate, Bacardi Carta Negra, milk, cherry jam)	21,00
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Soft drinks

Kropla Beskidu still water 0,33l	7,00
Kropla Delice sparkling water 0,33l	7,00
Kropla Beskidu still water 0,75l	16,00
Kropla Delice sparkling water 0,75l	16,00
Perrier sparkling water 0,75l	19,00
San Pellegrino sparkling water 0,75l	19,00
Acqua Panna still water 0,75l	19,00
Coca Cola / Coca Cola Zero 0,25l	7,00
Fanta / Sprite / Kinley 0,25l	7,00
Cappy fruit juice 0,2l	7,00
(orange, grapefruit, apple, blackcurrant, tomato)	
Freshly squeezed juices 0,2L	10,00
(orange, grapefruit, mix)	
Redbull	12,00

Lemonades

Classic	15,00
Pumpkin	15,00
Cucumber&dill	15,00
Basil	15,00
Berry-rosemary	15,00

Non-alcoholic cocktails

Aioli Fit (fresh grapefruit and orange juice, honey, lemon, ginger, slice of orange)	15,00
Aioli Lassi (Greek yogurt, blueberries, mango, soy milk)	15,00
Banana Bomb (millet flakes, banana, cinnamon, milk, raisins, vanilla syrup)	15,00
Power Avocado (avocado, spinach, apple juice, cucumber, slice of orange)	15,00
Fruity Matcha (orange juice, banana, kiwi, matcha, kiwi slice)	15,00
Good Mary (tomato puree, oregano, olive oil, sriracha, parsley, paprika, sour)	15,00

Mulled wine

Aioli Hot Red Wine (red wine, white pepper, cinnamon, raspberry syrup, gingerbread)	15,00
Aioli Hot White Wine (white wine, cloves, apples, lime, vanilla syrup, dried plum)	15,00

Beers

Pilsner Urquell 0,3l	9,00
Pilsner Urquell 0,5l	12,00
Książęce Dark Milled bottled 0,5l	12,00
Książęce Wheat beer draught 0,5 l	12,00
Grolsch bottled 0,45l	12,00
Tyskie Gronie bottled 0,3l	12,00
Redd's bottled 0,4l (apple, cranberry)	12,00

Non-alcoholic beer

Lech Free bottled 0,3l	12,00
Lech Free lime with mint 0,3l	12,00

Cocktails

Ginger Spritz (Aperol, ginger beer, luxardo, Triple Sec, sour)	23,00
Scottish Matcha (Dewar's, cynar, watermelon syrup, sour, creola bitters, matcha foam)	22,00
Banana Paradise (Bombay, prosecco, white chocolate, banana mousse, chocolate bitter, sour)	28,00
Bombay Berry (Bombay Sapphire, balsamic, angustura, chokeberry, sour, tonic)	25,00
Peach Cooler (Stock London Dry Gin, sparkling wine, sparkling water, peach mousse, mint, lime, sour)	28,00
Flower Martini (Martini Bianco, lilac syrup, basil, sour)	23,00
Aioli Sidecar (Baron Otard, Cointrau, chokeberry juice, grapes, apple juice)	29,00
Carrottini (Amundsen, carrot juice, passion fruit mousse, sour)	21,00
Watermelon Martini (Martini Bianco, watermelon syrup, sour)	23,00
Parsley Stock (Stock London Dry Gin, pear juice, rosemary syrup, parsley, sour)	23,00
Wheat Beam (Jim Beam white, pressed apples juice, caramel syrup, wheat beer foam, sour)	25,00
Coco Bitter (Martini Bitter, Malibu, coconut milk, orange juice, coconut syrup, coconut flakes)	19,00
Cucumber Mojito (Stock Gin Stock London Dry Gin, sparkling water, melon syrup, cucumber, lime, mint)	23,00
Auchentoshan&Ale (Auchentoshan American Oak, honey, sour, wheat beer foam)	29,00
Maker's Mark Mint Julep (Maker's Mark, sweet, lime)	19,00

aioli classics:

MARTINI BIANCO & TONIC (Martini Bianco/Rosso, limes, tonic)	19,00
STRAWBERRY MARGARITA (Sauza Silver tequila, Triple Sec, strawberries, sweet, sour)	23,00
JÄGER MOHITO (Jägermeister, strawberry mousse, cane sugar, lime, mint)	25,00
LAWENDA PROSECCO chillizet (sparkling wine, berries, lavender, sweet, sour)	19,00
APEROL SPRTIZ (Aperol, prosecco, sparkling water)	23,00
BACARDI MOJITO (rum Bacardi Carta Blanca, lime, sugar, mint, sparkling water)	23,00
BACARDI CUBA LIBRE (rum Bacardi Carta Oro, coca cola, lime)	23,00
MARGARITA CLASSIC (tequila Sauza Gold, Cointreau, lime juice)	25,00
NEGRONI (gin Bombay Sapphire, Martini Rubino, martini bitter)	25,00
BOMBAY&TONIC (gin Bombay Sapphire, lime juice, lime, tonic)	24,00
hot:	
HOT PLUM (Dewar's, Saska Śliwka Węgierka vodka, plum butter, apple juice)	19,00
SPICE ORO (Bacardi Oro, orange juice, cinnamon, cloves, honey)	18,00
CRANBERRY MOSCOW MULE (Amundsen, gingerbread syrup, ginger beer, dried cranberries)	19,00

Aperitif

Martini bianco	15,00
Martini extra dry	15,00
Martini rosso	15,00
Martini rosato	15,00
	40ml
Martini bitter	15,00
Martini riserva ambrato	15,00
Martini riserva rubino	15,00
Aperol	15,00
Campari	15,00
Jägermeister	15,00

Vodka

Amundsen vodka	10,00
Beluga Noble	21,00
Beluga Transatlantic	35,00
Beluga Allure	45,00
Beluga Gold Line	50,00
Grey Goose	22,00
Stock Prestige citron	10,00
Stock Prestige cranberry	10,00
Stock Prestige grapefruit	10,00
Zołądkowa Gorzka tradycyjna	10,00
Saska pigwa	10,00
Saska czarny bez	10,00
Saska śliwka węgierka	10,00
Cachaça	15,00

Gin

Bombay Sapphire	18,00
Stock London Dry Gin	10,00

Whisky/Whiskey

Dewar's	15,00
Dewar's 12	21,00
William Lawson's	15,00
Connemara	21,00
Kilbeggan 8yo	25,00
Hibiki japanese harmony	50,00

Bourbon

Jim Beam white	15,00
Jim Beam apple	18,00
Jim Beam honey	18,00
Jim Beam red stag	18,00
Jim Beam double oak	21,00
Jim Beam black	21,00
Jim Beam rye	18,00
Jim Beam devil's cut	23,00
Jim Beam signature craft	30,00
Jim Beam rye	18,00
Marker's Mark	23,00
Basil Hayden's	28,00

Single Malt Whisky

Ardmore legacy	20,00
Auchentoshan 12 YO	25,00
Auchentoshan American Oak	25,00
Auchentoshan 3 wood	30,00
Laphroaig 10 yo	25,00
Aberfeldy 12 yo	30,00
Aultmor 12 yo	35,00
Craigellachle 13 yo	35,00
Hakushu distillers reserve	45,00

Rum

Bacardi carta blanca	15,00
Bacardi carta negra	17,00
Bacardi carta oro	17,00
Bacardi oakhart original	17,00
Bacardi oakhart cinnamon	17,00
Zacapa 23 yo	35,00
Dictator 12	25,00

Tequila

Sauza tequila silver	17,00
Sauza tequila gold	21,00
Camino blanco	17,00
Camino gold	18,00

Cognac/Brandy

Baron Otard	30,00
Courvoisier vs	30,00
Stock XO	25,00

Liqueurs

Archers	15,00
Baileys	15,00
Cointreau	15,00
Amaretto Disaronno	15,00
Kahlúa	15,00
St. Germain	21,00
Malibu	15,00

