

TO EAT

**BREAKFAST** (served Monday to Friday till 12:00 PM, Saturday and Sunday till 1:30 PM)  
includes a glass of juice

|   |  |       |
|---|--|-------|
|  | <b>Aztec</b> chia seeds with granola, yoghurt and raspberry sauce                    | 14,90 |
|  | <b>Daily</b> perfectly set scrambled eggs fried with butter                          | 16,90 |
|   | <b>Canadian</b> french toast with bacon and melted cheese served with maple syrup    | 24,90 |
|  | <b>New York</b> two eggs benedict served on toast with spinach and Hollandaise sauce | 24,90 |
|  | <b>Zorza's</b> poached egg served on brioche with guacamole and tomato salsa         | 24,90 |
|  | <b>Israeli</b> fried egg with hummus, our guacamole and tomatoes                     | 25,90 |
|  | <b>California</b> homemade oatmeal served with yoghurt and seasonal fruit            | 16,90 |

**TAPAS**  
perfect to start a meal or enjoy with beer, wine or cocktail

|  |  |       |
|--|--|-------|
|   | <b>Homemade Hummus</b> with spiced with paprika and olive oil, served with flatbread   | 13,90 |
|   | <b>Nachos</b> with jalapeño and tomato salsa, broiled with melted cheese               | 17,90 |
|  | <b>Chicken Wings</b> roasted chicken wings with our Chef's BBQ sauce                   | 23,50 |
|  | <b>Shrimp</b> fried with mango sauce and jalapeño, served with toast                   | 29,90 |
|  | <b>Steak Tartare</b> minced raw Polish beef with a gherkin, onion and pickled mushroom | 28,50 |
|  | <b>Guacamole</b> made of Israeli avocado, served with nachos                           | 24,90 |

**HOT SANDWICHES**  
on browned bread

|   |  |       |
|---|--|-------|
|   | <b>Northern</b> flatbread with smoked salmon, cucumber, radish and house sriracha-mayo | 24,90 |
|   | <b>Southern</b> toast with pork sirloin, tuna paste, cucumber and fried capers         | 23,90 |
|  | <b>Local</b> with breaded oyster mushroom, baby spinach and pickled beets              | 23,90 |

**SALADS**  
made with crunchy leaves

|   |   |                         |
|---|---|-------------------------|
|  | <b>Zorza Caesar</b> with poached egg, Parmesan and croutons<br>+ add roasted chicken breast<br>+ add grilled shrimp | 23,90<br>11,00<br>14,60 |
|  | <b>Emerald</b> with fried zucchini served on arugula with sundried tomatoes and goat cheese                         | 26,90                   |
|  | <b>Mediterranean</b> with olives, Feta cheese, tomato, cucumber and red onion                                       | 24,90                   |

**SOUPS**  
to warm the body and the soul

|  |  |       |
|--|--|-------|
|  | <b>Soup of the day</b> (Mon-Fri) - ask what our chef made today  | 11,90 |
|  | <b>Cream of tomato</b> made of baked italian tomatoes with thyme | 15,90 |
|  | <b>Cream of carrot with orange</b> served with house apple chips | 14,90 |

**BURGERS**  
on a homemade brioche,  
served with potato fries and a Coleslaw

with Polish beef:

|  |   |       |
|--|---|-------|
|  | <b>Classic</b> fried to perfection, served with tomato, gherkin, onion and ketchup          | 22,90 |
|  | <b>Narcos</b> with melted cheese, jalapeño peppers, nachos, Mexican sauce, tomato and onion | 31,90 |
|  | <b>Farmer's BBQ</b> with fried egg, bacon, our Chef's BBQ sauce, tomato, gherkin and onion  | 32,90 |

vegetarian:

|   |  |       |
|---|--|-------|
|  | <b>Turbo Vege</b> with breaded Feta cheese, cucumber, sun-dried tomatoes and house sriracha-mayo | 26,90 |
|---|--|-------|

**PASTA**  
tagliatelle made as the Italians do it

|  |   |       |
|--|---|-------|
|  | <b>Carbonara</b> traditional recipe with bacon, egg and sour cream                              | 32,50 |
|  | <b>Verdure con Burro</b> with butter-fried zucchini, red pepper and onion, topped with Parmesan | 27,90 |

**ZORZA SPECIALS**  
our hearty main dishes

|  |  |                |
|--|--|----------------|
|  | <b>Pork Ribs</b> slow roasted with our Chef's BBQ sauce, served with house fries   | 29,90          |
|  | <b>Wiener Schnitzel</b> breaded giant pork cutlet with fried egg and traditional cabbage                                 | 35,90          |
|  | <b>Aged Entrecôte</b> with demi-glace sauce, served with puree of baked potatoes<br>+ add Surf 'n' Turf (grilled shrimp) | 65,90<br>14,60 |
|  | <b>Fish'n'Chips</b> local cod in tempura, with house fries and buttery carrot and peas                                   | 31,90          |

**SIDES**  
to brighten up the day

|  |  |       |
|--|--|-------|
|  | <b>Potato Purée</b> of baked potatoes                                      | 8,90  |
|  | <b>House Pickles</b> our Chef's choice of pickled vegetables               | 9,90  |
|  | <b>House Fries</b> made from Polish potatoes                               | 9,90  |
|  | <b>Vege Grill</b> grilled vegetables with oyster mushrooms and garlic salt | 12,90 |
|  | <b>Thyme Fries</b> z with truffle mayo                                     | 13,80 |

**DESSERTS**  
because life is sweet

|  |   |       |
|--|---|-------|
|  | <b>Mango Manna</b> silky mango semolina covered with delicate strawberry mousse | 13,40 |
|  | <b>Cheesecake</b> American cheesecake topped with caramel sauce and popcorn     | 16,70 |
|  | <b>Ms Krysia's Cake</b> ask what she's baked today or just order blindly!       | 14,90 |

 vegetarian

TO DRINK

**COCKTAILS**  
our fruity compositions

|  |   |       |
|--|---|-------|
|  | <b>Last Mango in Paris</b> herbal gin paired with mango and a touch of ginger. Elegantly topped off with a splash of dry Cava | 19,40 |
|  | <b>Kiwi Wonder</b> sweet and sour combination of gin, kiwi and tarragon. Egg white and soda give it extra creaminess          | 21,60 |
|  | <b>Early Raspberry</b> spicy homemade raspberry syrup paired with herbal gin and refreshing lemon juice                       | 20,50 |
|  | <b>Long Island Cold Brew</b> strong and citrusy cocktail with a hint of tea flavor derived from our cold brewed cascara       | 25,80 |
|  | <b>Coco Polo</b> coconut with beetroot juice juxtaposed with refreshing lime and spicy rum                                    | 24,20 |
|  | <b>Las Ananas</b> fantastic tequila with pineapple and lime. Accented with fresh mint and a splash of mezcal                  | 23,60 |
|  | <b>Blueberry</b> caribbean rum is perfect with Polish blueberries and cinnamon  | 22,20 |

**SPRITZES**  
with refreshing bubbles

|  |  |       |
|--|--|-------|
|  | <b>Sweet, Light, Bitter</b> spicy raspberry syrup meets bitter Aperol and some sparkling Rose  | 21,90 |
|  | <b>Letter in a bottle</b> tropical pineapple spritz with a touch of bitter french liqueurs and refreshing mint topped with tarragon Cava | 21,70 |
|  | <b>Summer Breeze</b> refreshing notes of tarragon and mint liqueur paired with sweet and sour kiwi, tonic and dry Cava                   | 22,50 |
|  | <b>Scent of Rain</b> ight, semi-dry pairing of Aperol, elderflower liqueur and Rose  | 23,90 |

**SANGRIA (one liter caraffe)**  
based on our cold press juices - no sugar!

|  |   |       |
|--|---|-------|
|  | <b>Miami Vice</b> spicy rum with Tropical Chill (Natura Cold Press): pineapple, apple, lemon, mint. All the good stuff with a bit of sin          | 69,60 |
|  | <b>Peruvian Nights</b> perfect Peruvian brandy accompanied by Energy (Natura Cold Press): apple, lemon, cayenne peper. Refreshing, sour and spicy | 69,60 |

**FROM THE CARBOY**  
our signature compositions

|  |  |       |
|--|--|-------|
|  | <b>Eastern Sunrise</b> vermouth and gin with lemongrass, kaffir leaf and lime    | 19,50 |
|  | <b>House Vermouth</b> perfect aperitif with Polish wine base served warm or cold | 12,60 |

**FROM THE BARREL**  
cider and beer

|  |   |       |
|--|---|-------|
|  | <b>Cydr Słowiański (Slavic)</b> 0,4l      | 13,30 |
|  | <b>Piwo Złote Lwy (Golden Lions)</b> 0,4l | 12,60 |

**OTHER ALCOHOLIC DRINKS**  
ask what else our bartenders have in store

**WHITE WINES**

|  |                                      |               |
|--|--------------------------------------|---------------|
|  | Arte Noble Chardonnay, Chile         | 13,30 / 79,80 |
|  | Sauvignon Blanc Père & Fils, France  | 13,30 / 79,80 |
|  | Principe Pallavicini Frascati, Italy | 13,30 / 79,80 |

**RED WINES**

|  |  |               |
|--|--|---------------|
|  | Altarius Crianza, Spain                  | 13,30 / 79,80 |
|  | Doña Dominga Cabernet - Carménère, Chile | 13,30 / 79,80 |

**BUBBLES**

|  |                               |               |
|--|-------------------------------|---------------|
|  | Cava Lar de Plata Brut, Spain | 13,30 / 79,80 |
|  | Arrogant Frog Rosé, France    | 14,20 / 85,20 |
|  | Prosecco Gancia Brut, Italy   | 14,80 / 88,90 |

**CHAMPAGNE**

|  |                                      |                 |
|--|--------------------------------------|-----------------|
|  | Moët & Chandon Brut Imperial, France | 265,60 (bottle) |
|--|--------------------------------------|-----------------|

**LEMONADES**  
all our lemonades are based on house syrups made with our cold pressed juices

|                           |       |                       |       |
|---------------------------|-------|-----------------------|-------|
| <b>Blueberry-cinnamon</b> | 13,20 | <b>Pineapple-mint</b> | 13,20 |
| <b>Kiwi-tarragon</b>      | 13,20 | <b>Classic</b>        | 11,50 |

**JUICES**  
cold pressed

|                       |   |       |
|-----------------------|---|-------|
| <b>Good Beet</b>      | beet with pineapple, carrot and apple         | 14,80 |
| <b>Energy</b>         | apple with lemon, ginger and cayenne pepper   | 16,90 |
| <b>Mr. Green</b>      | kale with apple, celery and cucumber          | 19,90 |
| <b>Tropical Chill</b> | pineapple with apple, lemon and mint          | 21,50 |
| <b>Sweet Chia</b>     | carrot with orange, lemon and chia seeds      | 22,60 |
| <b>Spring</b>         | pineapple with kale, apple, cucumber and mint | 23,40 |
| <b>Green Detox</b>    | pear with parsley, cucumber and lemon         | 18,20 |

**JUICES**  
freshly squeezed:

|                   |       |
|-------------------|-------|
| <b>Orange</b>     | 13,40 |
| <b>Grapefruit</b> | 13,40 |
| <b>Mixed</b>      | 13,40 |

**COFFEE**  
brewed with locally roasted beans

|                    |   |       |
|--------------------|---|-------|
| <b>Espresso</b>    | 8,60  |       |
| <b>Doppio</b>      | 10,70   |       |
| <b>Flat white</b>  | 12,50   |       |
| <b>Americano</b>   | 11,70   |       |
| <b>Cappuccino</b>  | 12,70   |       |
| <b>Latte</b>       | 13,20   |       |
| <b>Large White</b> | 14,20   |       |
| <b>Drip</b>        | slowly brewed black coffee made with selected beans | 13,90 |

**COLD BREW**  
a method of brewing in cold water resulting  
in a richer and less bitter tea or coffee extraction

|                |  |       |
|----------------|--|-------|
| <b>Coffee</b>  | seasonal single origin - ask what we serve today                         | 15,20 |
| <b>Cascara</b> | dried Coffea shells - tea flavor and citrusy aroma with lots of caffeine | 14,50 |
| <b>Tea</b>     | green tea with almonds   | 16,00 |

**ICED**  
coffee and tea

|                           |                                     |       |
|---------------------------|-------------------------------------|-------|
| <b>Iced latte</b>         | 15,00                               |       |
| <b>Drip coffee on ice</b> | 15,20                               |       |
| <b>Shakerato</b>          | espresso doppio, mint, lemon, sugar | 12,00 |
| <b>Iced Tea</b>           | pineapple-mint                      | 18,00 |

**TEAS**  
brewed with selected leaves

|                             |   |       |
|-----------------------------|---|-------|
| <b>Darjeeling</b>           | 11,90   |       |
| <b>Earl Grey</b>            | 11,90   |       |
| <b>Roiboos</b>              | 11,90   |       |
| <b>Jasmine Green</b>        | 11,90   |       |
| <b>Pink Summer</b>          | green tea, guava, grapefruit peel, cayenne pepper, bluebottle | 11,90 |
| <b>Bio Chill Out</b>        | apple, hibiscus, orange peel, mixed herbs                     | 11,90 |
| <b>Mint Leaves Infusion</b> | 8,50  |       |

Only some of the ingredients are listed above – if you have a food allergy, let your waiter know about it.

We add a 10% service charge to parties of over 5 people