

AUTUMN

MENU



naboku

BAR & BISTRO



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NA MAŁY GŁÓD / FOR A LITTLE HUNGER
/ LIDT SULTEN:

- Danish, large, classic sandwiches smørrebrød:
- with Bornholm herring, curry salad and egg 24,-
- with lentil and pumpkin pate s/w pink beetroot and cucumber salad 22,-
- with roast beef, remoulade sauce and fried onion 28,-
Apple fritters s/w smoked trout, sour cream and caviar 28,-
Fiskefrikadeller – fishcakes s/w remoulade sauce and fries 27,- ☺
Autumn salad s/w baked pumpkin, beetroot, potatoes, Brussel sprout, gravlax salmon and honey & mustard dressing 29,-
Unbeatable goat's cheese salad s/w beetroot, pear, hazelnuts and raspberry sauce 33,-
Biksemad - „Danish sailors stew” s/w potatoes, root vegetables, sausages, fried egg and marinated beetroots 31,- ☺
Soup of the day ☺
ask what we have cooked today

NA DUŻY GŁÓD / FOR A BIG HUNGER
/ MEGET SULTEN:

- Pearl barley with mushrooms and rosemary s/w baked beetroot, carrots, pumpkin seeds and marinated cherry tomatoes 29,-
Spicy prawns stewed in butter s/w green pepper, garlic and chili 56,-
Nourishing fish stew s/w salmon, cod and prawns in tomato sauce with garlic, chili and chive 54,-
Baked salmon fillet s/w fried potatoes, Brussel sprout and garlic, with shrimp sauce with miso 47,-
Baked zander fillet s/w pearl barley with mushrooms and rosemary, baked carrots and fried butter sauce 49,-
Free-range chicken breast s/w pumpkin puree, fried mange tout, marinated beetroot, topped with fried leek and demi glace sauce 37,-
Burger NABO (beef, cheese, salad, tomato, aioli sauce and spicy bbq sauce) s/w fries 35,- or salad 38,- (ask for vegetarian option)
Rib-eye steak s/w garlic butter and seasonal fried vegetables 59,-
Chorizo and prawns pasta (inspired by a long-lasting Danish and Spanish romance) s/w spinach 41,-

SŁODKIE ZACHCIANKI
/ NEED FOR SWEET / TIL DEN SØDE TAND:

- Traditional appleslices æbleskiver s/w ice cream and marmalade 13,-
- Cake selection - ask for availability. 13,-

DLA SPRAGNIONYCH / FOR THE THIRSTY
/ TIL DEN TØRSTIGE:

KAWY:

- espresso 8,- / 11,-
- espresso con panna with whipped cream 11,- / 14,-
- americano 11,-
- filter coffee ask for beans available 13,-
- flat white 13,-
- cappuccino 11,-
- latte 12,-
- mocha milk coffee with chocolate and whipped cream, raspberry or mint flavour 15,-
- cinnamon daredevil coffee with milk, Amaretto, vanilla ice-cream and cinnamon 20,-
- warming up coffee coffee drink based on Irish whiskey and orange liqueur Contreau with whipped cream 20,-
- irish coffee strong coffee with Bushmills, Muscovado sugar and cream 23,-
Each coffee may be served with ecological plant milk, choice depends on availability: soya, oat or almond. We add additional 3,-

TEAS AND BEVERAGES:

- breakfast tea, Earl Grey, green Sencha tea, black tea with mango 10,-
- fruit tea, chamomile, rooibos, mint tea, Apple loves mint 10,-
- lemongrass ginger twist combination of lemongrass, ginger, black pepper and liquorice 10,-
- jasmine tea and white tea with pear 12,-
- warming beverage with lemon, honey, ginger, cloves and rosemary 13,-
- autumn tea s/w ginger, honey, raspberry syrup, cloves, slices of orange and lemon 16,-
- rum tea s/w honey, lemon, cloves, cinnamon and vanilla 23,-

HOT CHOCOLATES:

- with whipped cream and sprinkles 14,-
- spicy hot chocolate s/w cayenne pepper and cinnamon 14,-

FRUIT JUICES:

- fresh juices: orange, grapefruit or mix medium 12,- large 17,-

ECOLOGICAL BOTTLED PRESSED JUICES:

- Maurer: apple, pear, black currant no sugar added, naturally sweetened with apple juice concentrate 10,-

SOFT DRINKS:

- elderflower and pine shoots lemonade glass 8,- carafe 16,-
- Cisowianka water 0,33l still / sparkling 7,-
- Cisowianka water 0,7l still / sparkling 12,-
- Coca-Cola, Cola Zero, Kinley Tonic, Sprite, Fanta 7,-
- Imbeer sparkling ginger beer 11,-

BEERS:

- Zwierzyniec 0,33l regional lager 8,-

Nonalcoholic and low alcohol beers:

- Miłostaw non-alcoholic IPA with Earl Grey 13,-
- Bavaria 0,0% non-alcoholic 9,-

Danish:

- Carlsberg 0,5l pale eurolager 11,-
- Amager Bryghus, Mikkeller i To Øl.
Detailed information at the bar. Prices vary depending on the volume.

Beers from Gościszewo Brewery, first family-run, craft brewery in Poland:

- Rycerz pale lager 13,-
- Drwal light lager, citrus flavour, Australian hops GALAXY 14,-
- Szeryf india pale ale 14,-
- Surfer wheat beer 13,-
- Darz Bór strong, beechwood smoked lager 13,-
- Bock 55 Hallertau Cascade bock beer, rich, strong aroma 14,-
- Komtur dark, roasted malts 13,-
- Porter Bałtycki smoked beer 16,-

Because of the high quality and limited supplies of these products, there may be some gaps in availability.

ALCOHOLIC DRINKS COCTAILS:

Classic:

- Moscow Mule Russian Standard vodka, lime juice, ginger ale 22,-
- Lynchburg Lemoniade Jack Daniels, Triple Sec, sour, Sprite 24,-
- Frozen Strawberry Margarita Tequila, Triple Sec, sweet&sour, strawberries 24,-
- Long Island Iced Tea wódka Russian Standard, Tequila, rum, gin, Triple sec, Coca-Cola 29,-
- Porn Star Martini vodka, marakuja puree, sweet&sour, Prosecco shot 32,-

Original NABOKU coctails:

- Nabo Manhattan Jim Beam with vanilla, Martini Rosso, Angnostura 21,-
- Nabo Punisher with vanilla, marakuja puree, sweet&sour, Angnostura 21,-
- Nabo Aperol Spritz Aperol, Prosecco, strawberries, sparkling water 20,-
- Nabo Negroni gin with honey, Campari, Martini Rosso 21,-
- Nabo Orgasm Baileys, Kahlua, Jack Daniels, milk 25,-

© Dania polecane dla dzieci. W miarę możliwości możemy zmodyfikować inne dania tak aby spełniały potrzeby Twojego dziecka.

Przy rezerwacji od 10 osób doliczany jest serwis w wysokości 10%

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