



Welcome to our restaurant!

“Eatalia” is a combination of the words ‘eat’ and ‘Italy’. This is not a random name, because we do not only serve typical Italian dishes, but other original dishes as well.

In our restaurant, we do not use any artificial ingredients, such as monosodium glutamate, food preservatives, stock cubes or powders (several hundreds and thousands) etc.

Everything is fresh, healthy and made by us; and, we certainly hope, delicious to our customers.

Some of our dishes are cooked using the modern Sous Vide technology, called vacuum cooking.

This method of cooking ensures that the original look and texture of the product in the cooking process are preserved. As a result, we prepare dishes of the highest quality without losing vitamins, natural juices and enzymes.

All the dishes prepared by this method guarantees that they are succulent, mild and easily digestible. The creator of EATALIA restaurant’s menu is the chef, Mr. Krystian Frankowski.

We invite you for a taste.

Remember the Italian saying: “When you eat, you don’t grow old”.

Welcome!!!

Dear guest

The wait time for some dishes may be longer than in other restaurants. If we make a mistake let us to correct it

Starters served with homemade bread

Prawns / garlic / butter / parsley	30 zł
Beef carpaccio / Grana Padano / rucola / cream balsamico	32 zł
Smoked tartar / pickled bolete / ramson emulsion / yolk sous vide	34 zł
Black pudding / apple / cabbage / french mustard	19 zł

Seasonal Soups

Seasonal soup	ask about the soup of the day
Chicken broth / meat croquette / nuddels/ lovage	16 zł
Tomato cream soup / mozzarella / basil olive oil / balsamic cream	15 zł
Fish soup / prawns / cod / mussels / crawfish	25 zł

Salads served with homemade bread

Marinated beef tenderloin / cherry tomato confit / yellow betroot / radish / croutons	34 zł
Goat cheese / dried tomatoes / pear crisp / sunflower seeds / cranberry / cashew	32 zł
Grilled chicken / mango / pomegranate / fennel / cherry tomatoes / gorgonzola sauce	34 zł

Steaks

Tenderloin steak sous vide / potatoes / seasonal vegetables / baked tomatoe	79 zł
Seasoned rib eye steak sous vide / potatoes / seasonal vegetables / baked tomatoe	59 zł

Choose sauce for your steak: bernaise sauce or demi glace pepper sauce

Meat dishes

Beef rib / potatoe puree / carmelized onion / seasonal vegetables	38zł
Lamb / sweet potatoe puree / green vegetables rattatouille / goat cheese powder / tomato sauce	52 zł
Veal sous vide / parsley root puree / sundred butter / snow pea / spinach / carrot / estragon demi glace sauce	52 zł
Pulled duck / red cabbage / strawberry / dumplings made of mashed potatoes / apple mousse / cherry sauce	48 zł

Fish dishes

Halibut / milanese risotto / saffran / spinach / vichy sauce	52 zł
--------------------------------------------------------------------	-------

Pasta

Papardelle / mushrooms / duck / spinach / garlic / cream sauce	36 zł
Tagliatelle nero / prawns / mussels / dried tomatoes / pepperoncino peppers / garlic / onion	39 zł
Spaghetti / bolognese sauce / Grana Padano	26 zł

Pizza

MARGHERITA / mozzarella / tomato sauce	21 zł
PROSCIUTTO / mozzarella / tomato sauce / ham	26 zł
SALAME / mozzarella / tomato sauce / salame napoli dolce	26 zł
SPINACI / mozzarella / tomato sauce / spinach / garlic / Grana Padano	28 zł
NAPOLITANA / mozzarella / tomatoe sauce / cherry tomatoes / basil	29 zł
FUNGHI / mozzarella / tomato sauce / mushrooms / basil pesto	29 zł
CAPRICCIOSA / mozzarella / tomato sauce / ham / mushrooms / basil pesto	31 zł
PICANTE SORRENTINO / mozzarella / tomato sauce / salame Sorrentino / black olives / pepperoncino peppers	31 zł
PROSCIUTTO E RUCOLA / mozzarella / tomato sauce / cherry tomatoes / Prosciutto Crudo / rucola / Grana Padano	34 zł
TUNA / mozzarella / cream sauce / tuna / artichokes / red onion	34 zł
QUATTRO FORMAGGI / mozzarella / tomato sauce / Grana Padano / goat cheese / gorgonzola	36 zł

basil / mushrooms / basil pesto/ red pepper / black olives / garlic / cherry tomatoes / red onion 4 zł

salame napoli dolce / ham / spinach / dried tomatoes / capers 5 zł

mozzarella, salame Sorrentino, Tuna, Prosciutto Crudo, Grana Padano, rucola, goat cheese, gorgonzola, artichoke 6 zł

Desserts

Lava cake / english cream / fruit mousse	16 zł
Creme brulee / bison grass / apple sorbet	16 zł
Meringue cake / mascarpone cream / fruits / fruit sauce	18 zł
Traditional ice cream	12 zł

Non-alcoholic beverages

Aqua Panna 0,25 l / 0,7 l	7 zł / 14 zł
S. Pellegrino 0,25 l / 0,7 l	7 zł / 14 zł
Cisowianka Classic 0,35 l / 0,7 l	5 zł / 10 zł
Cisowianka Perlage 0,35 l / 0,7 l	5 zł / 10 zł
Pepsi, 7-up, Mirinda, Schweppes 0,2 l	5 zł
Lipton Ice Tea - Lemon, Peach, Green	5 zł
Fruit juices Toma 0,2 l	6 zł
Freshly squeezed juice 0,3 l	15 zł
Lemonade	12 zł
Homemade ice tea	12 zł

Ronnefeldt tea

English Breakfast, Earl Grey, Green Dragon, Jasmine Gold, Sweet Berries, Refreshing Mint, Rooibos Cream Orange	9 zł
-------------------------------------------------------------------------------------------------------------------------	------

Pavin coffee

Finest italian coffee, roasted in family-run roastery based near Padua

Espresso / Americana	7 zł
Doppio / Cappuccino	9 zł
Latte macchiato	10 zł

We also serve vegetable milk

Alcoholic beverages

Carlsberg 0,5 l	9 zł
Okocim Jasne Okocimskie 0,5 l	9 zł
Okocim Klasyczna Pszenica	12 zł
Grimbergen Blonde, Blanche, Double 0,33 l	12 zł
Aperol Spritz	16 zł
Presecco	14 zł