



 /DOMOLOrestauracja

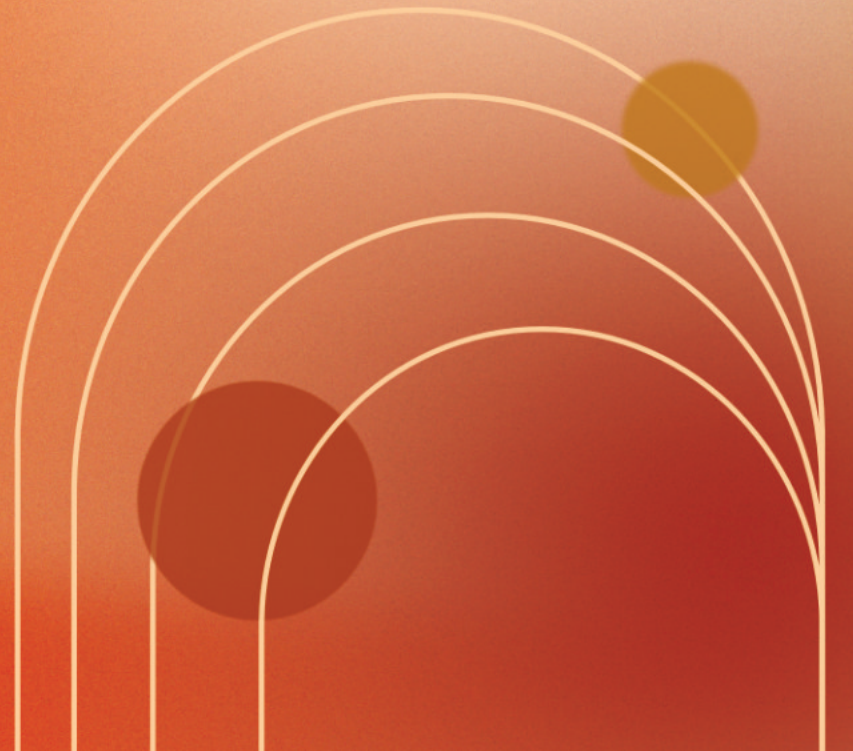
 /DOMOLOrestauracja

WIFI PASSWORD: lubimymdomolo



# DOMOLO menu

DOMOLO *likes*  REVIEWS.





## DEAR GUEST,

I welcome you to Domolo, which has been created out of passion for delicious food and love for people. I assure you that everything you will find in this menu was made with heart and great commitment of a wonderful Team led by the world's best Chef, Paweł Ferenc.

Keep in mind that the dishes we serve are created „live” in our home kitchen from carefully selected, and above all, fresh products.

Such real cooking requires sufficiently long time, so we ask you to be patient and understanding of our work.

I encourage you not only to taste the delicious dishes and drinks described in this menu, but also to take a look at our dessert display cabinet.

Enjoy your meal!

Sara

If you would like to get to know us better, I invite you here:



# STARTERS

 **BAKED POTATO** 34 zł  
*raclette cheese*

**SHRIMP IN MANGO** 52 zł  
*chilli, coriander, mango, toasted butter bun, coconut milk*


**BEEF SIRLOIN TARTARE** 59 zł  
*truffle mayonnaise, shallot, dijon mustard, marinated boletus, grana padano, flavoured olive oil, foccacia*

# SOUPS

**CHICKEN SOUP WITH EGG NOODLES** 20 zł

**WHITE BORSCHT SOUP WITH POTATOES  
AND MUTTERMILK AND MUSHROOMS** 29 zł

**SOUP OF THE DAY** 29 zł  
*\* Ask your waiter about our exceptional soup of the day.*



**VEGETARIAN DISH**   
If you are vegan, please inform your waiter.  
We will figure something out :)


Ask your waiter about allergenic ingredients.



# MAIN DISHES

**KORMA CHICKEN** 59 zł  
*coriander, cashew nut, natural yogurt, naan*  
**WINE** Domaine Gayda Chardonnay

 24 zł |  119 zł



 **CEPELINAI WITH LENTILS AND MUSHROOMS** 59 zł  
*oyster mushroom tripe, king oyster mushroom, parsley*

**WINE** Bodega Lagarde Teia Cabernet Sauvignon

 24 zł |  119 zł

**FLOUNDER** 69 zł  
*grilled potatoes, red cabbage salad, caper butter*

**WINE** MAN Family Wines Chenin Blanc

 21 zł |  99 zł

**RABBIT LEG** 76 zł  
*mashed potatoes with peanuts, beetroot, cream-mustard sauce*

**WINE** Sheep Dreams/Sauvignon New Zeland

 29 zł |  139 zł



**IRISH GOULASH WITH DARK BEER** 86 zł  
*beef cheeks, gnocchi, peas, cucumber in French mustard*

**WINE** Conte di Campiano Primitivo di Manduria

 29 zł |  139 zł

**BEEF TENDERLOIN STEAK** 129 zł  
*mashed potatoes with peanuts, grilled vegetables, mushroom butter*

**WINE** MAN Family Wines Pinotage

 21 zł |  99 zł

# PASTA/RISOTTO


 **SPAGHETTI AGLIO OLIO E PEPERONCINO** 42 zł  
*peperoncino, garlic, grana padano, olive oil, parsley*

**WINE** Messer del Fauno Pinot Grigio

 16 zł |  69 zł

**SPAGHETTI AMATRICIANA** 46 zł  
*guanciale, pelati tomatoes, pecorino romano*

**WINE** Messer del Fauno Nero d'Avola

 16 zł |  69 zł

**STROZZAPRETI** 49 zł  
*nduja, chorizo, wine, butter, garlic, grana padano, parsley*

**WINE** Winnica Gala Solaris

 21 zł |  99 zł

**SAFFRON RISOTTO WITH SEAFOOD** 62 zł  
*saffron, shrimp, vongole, squid, wine, onion, garlic, butter, grana padano, parsley*



**WINE** Peter&Peter Riesling Feinherb

 24 zł |  119 zł

# SALADS

**CHICKEN SALAD** 46 zł  
*chicken fillet, yuzu jam, black beans, nachos, avocado, coriander, onion, tomato, rocket, radicchio, romaine lettuce, honey mustard sauce, bread*


**WINE** Winnica Gala Hibernial, Muscaris, Solaris

 21 zł |  99 zł

**SALADE NIÇOISE** 52 zł  
*tuna, egg, potato, olives, red onion, capers, romaine lettuce, rocket, radicchio, semi-dry tomato, honey mustard sauce, bread*

**WINE** MAN Family Wines Chenin Blanc

 21 zł |  99 zł

 **BEETROOT SALAD** 54 zł  
*beetroot, creamy cheese, peach, romaine lettuce, rocket, radicchio, fennel, walnut, honey mustard sauce, bread*

**WINE** Winnica Gala Hibernial


 21 zł |  99 zł



# BURGERS

*\*on homemade bun*

**ROYAL BURGER** 49 zł  
*beef, cheddar, onion, pickle, mustard, ketchup, fries*

 **CAMEMBERT BURGER** 52 zł  
*breaded camembert cheese, mushrooms, iceberg lettuce, cumberland sauce, fries*

**CHICKEN BURGER** 56 zł  
*chicken fillet, breaded cheddar, iceberg lettuce, red onion, mayonnaise, BBQ sauce, fries*

**BEEF BURGER** 56 zł  
*beef, pickled cucumber, tomato, red onion, bacon, cheddar, rocket, curry sauce, fries*

**ROYAL DOUBLE BURGER** 64 zł  
*2 x beef, cheddar, onion, pickle, mustard, ketchup, fries*


## VEGETARIAN DISH

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Ask your waiter about allergenic ingredients.

# PIZZA ROSSA

 **MARGHERITA** 29 zł  
*tomato sauce, mozzarella fior di latte*

 **VEGETARIANA** 36 zł  
*tomato sauce, mozzarella fior di latte, marinated mushroom, pepper, zucchini, onion, eggplant*

**COTTO** 39 zł  
*tomato sauce, mozzarella fior di latte, cotto ham*

**CAPRICCIOSA** 48 zł  
*tomato sauce, mozzarella fior di latte, marinated mushrooms, cotto ham, artichokes*

**SALAMI NAPOLI** 48 zł  
*tomato sauce, mozzarella fior di latte, salami napoli, grana padano, basil*

**BUFALA** 49 zł  
*tomato sauce, bufala mozzarella, grana padano, basil, extra virgin olive oil*

**SALAMI PICANTE** 52 zł  
*tomato sauce, fior mozzarella di latte, ventricina salami, nduja, garlic, grana padano*


**GUANCIALE** 52 zł  
*tomato sauce, guanciale, mozzarella fior di latte, scamorza affumiciata, grana padano, freshly ground pepper*

**PARMA** 56 zł  
*tomato sauce, mozzarella fior di latte, parma ham, grana padano, rocket, cherry tomato*

# PIZZA BIANCA

**PATATE AL ROSMARINO** 36 zł  
*cheese sauce, mozzarella fior di latte, potato, rosemary, grana padano*

**COTTO E FUNGHI** 46 zł  
*cheese sauce, mozzarella fior di latte, cotto ham, mushrooms*

 **PESCA** 46 zł  
*cheese sauce, mozzarella fior di latte, peach, peach puree, rocket*

**QUATTRO FORMAGGI** 46 zł  
*cheese sauce, mozzarella fior di latte, scamorza, gorgonzola, grana padano*

In any pizza you can replace delicious mozzarella dior di latte with even more delicious bufala + 11 zł



# DESSERTS

**WHITE CHOCOLATE CHEESECAKE** 28 zł

**PISTACHIO FONDANT** 34 zł  
*strawberry compote*

**DOMOLO SPECIAL DESSERT**

# KIDS MENU

**CHICKEN NOODLE SOUP/  
TOMATO NOODLE SOUP** 13 zł

**SPAGHETTI BOLOGNESE** 25 zł

**PANCAKES WITH BANANA AND NUTELLA** 25 zł

**CHICKEN CUTLET** 27 zł  
*fries, carrot and apple salad*

## VEGETARIAN DISH

If you are vegan, please inform your waiter. We will figure something out :)

Ask your waiter about allergenic ingredients.

# COLD BEVERAGES

**DOMOLO LEMONADE** 0,5/ 1l 19/ 33 zł

*lemon, orange, raspberry*

**WATER** 1l 16 zł

*sparkling/ still*

**FRESHLY SQUEEZED CITRUS JUICE** 300 ml 24 zł

**COCA COLA Zero sugar, COCA COLA Original taste, FANTA, SPRITE**

250 ml 10 zł

**KINLEY** 250 ml 10 zł

*tonic water, pink aromatic berry, elderflower no sugar*

**CAPPY** 250 ml 10 zł

*orange, apple, multivitamin, grapefruit*

**FUZETEA** 250 ml 10 zł

*lemon with lemongrass, peach with hibiscus*

**KROPLA BESKIDU** 330/ 750 ml 9/ 16 zł

*still water*

**KROPLA DELICE** 330/ 750 ml 9/ 16 zł

*sparkling water*

**BURN** 250 ml 12 zł

*energy drink*

**ON LEMON** 330 ml 16 zł



# HOT BEVERAGES

**ESPRESSO** 9 zł

**ESPRESSO DOPPIO** 11 zł

**ESPRESSO MACCHIATO** 13 zł

**ESPRESSO TONIC** 15 zł

**ESPRESSO AFFOGATO** 16 zł

**BLACK COFFEE** 11 zł

**WHITE COFFEE** 13 zł

**CAPPUCCINO** 15 zł

**LATTE MACCHIATO** 15 zł

**FLAT WHITE** 16 zł

**LATTE ADVOCAT** 18 zł

**TEA** 15 zł

*\*ask your waiter about available flavors*

**YUZU** 4 zł

*tea jam*

# WINTER IN DOMOLO

**WINTER TEA** 20 zł  
*raspberry, cinnamon, honey*

**NEW WINTER TEA** 20 zł  
*cherry, caramel, orange*

**PUMPKIN LATTE** 20 zł

**HOT CHOCOLATE** 29 zł

**MULLED BEER 0,5l** 20 zł

**HONEY MULLED WINE 0,3l** 22 zł

**MULLED WINE FREE 0,3l** 22 zł

**MULLED WINE 0,3l** 22 zł

## COCKTAILS NON-ALCOHOLIC

**MOJITO VIRGIN** 18 zł  
*lime, Kropla Delice sparkling water, mint, sugar cane*

**TROPICAL PUNCH** 22 zł  
*pineapple juice, Cappy orange juice, lime, passion fruit syrup*

**YUZU SPRITZ** 24 zł  
*yuzu, pineapple juice, mint*

**APEROL ROSSO FREE** 32 zł  
*Martini Vibrante, Kinley tonic, orange*

**APEROL BIANCO FREE** 32 zł  
*Martini Floreale, Kinley tonic, lemon*



# ALCOHOL

## COCKTAILS ALCOHOLIC

### **HOT TODDY** 23 zł

*J.A. Baczewski whisky, lemon, honey, clove*

### **MARTINI FIERO** 24 zł

*Martini Fiero, Kinley tonic, orange*

### **HUGO** 28 zł

*frizzante, elderberry syrup, Kropla Delice sparkling water, lime, mint*

### **ORANGE TWIST** 28 zł

*Finlandia vodka, Malibu, Martini Rosso, Cappy orange juice, passion fruit syrup*

### **CHERRY** 28 zł

*J.A. Baczewski vodka, cherries, lime, cane sugar*

### **MOJITO** 29 zł

*rum, lime, Kropla Delice sparkling water, mint, cane sugar*

### **APPLE WHISKY SOUR** 30 zł

*J.A. Baczewski whisky, Martini extra dry, egg white, lemon, apple puree*

### **PRINCESS DAJANA** 30 zł

*J.A. Baczewski gin, Aperol, mango puree, lime*

### **PORNSTAR MARTINI** 32 zł

*homemade vanilla infused vodka, frizzante, passion fruit puree, lime, passion fruit*

### **DAIQUIRI RASPBERRY** 32 zł

*rum, raspberry, lime, cane sugar, mint*

### **STRAWBERRY MARGARITA** 34 zł

*tequila, cointreau, strawberry puree, lime, brown sugar*

### **APEROL SPRITZ** 34 zł

*Aperol, prosecco, Kropla Delice sparkling water, orange*

## VODKA

### **DOMOLOWA INFUSED VODKA** 38%

40 ml 16 zł

### **FINLANDIA VODKA** 40%

40 ml 11 zł

### **NEMIROFF VODKA HONEY WITH PEPPER** 40%

40 ml 11 zł

### **VODKA J.A. BACZEWSKI** 40%

40 ml 11 zł

### **FLAVOURED VODKA J.A. BACZEWSKI/MANUFAKTURA** 38%

*\* ask your waiter about available flavours*

40 ml 14 zł

### **VODKA J.A. BACZEWSKI SUWEREN** 40%

40 ml 19 zł

### **TASTING SET OF FLAVORED VODKAS**

#### **J.A. BACZEWSKI/MANUFAKTURA** 38%

*\* ask your waiter about available flavours*

5 x 40 ml 56 zł

### **PODOLE WIELKIE SPIRIT** 42%

*\* ask your waiter about available flavours*

40 ml 20 zł

## BEER

### **LITOVEL PREMIUM BEER – DRAFT**

0,3/0,5 l 13/ 16 zł

### **CORONA/ CORONA FREE**

330 ml 17 zł

### **BOTTLED BEER**

0,3/0,5 l 12/ 17 zł





# ALCOHOL

## RUM/TEQUILA/GIN

**RUM HAVANA CLUB 3 YO** 37,5% / 7 YO 40%  
40 ml 15/ 19 zł

**RUM BUSH** 37,5% 40 ml 20 zł  
*\* ask your waiter about available flavours*

**TEQUILA OLMECA SILVER** 35% 40 ml 15 zł

**TEQUILA OLMECA GOLD** 35% 40 ml 18 zł

**GIN J.A. BACZEWSKI** 43,5% 40 ml 15 zł

## WHISKY/COGNAC/BRANDY

**J.A. BACZEWSKI WHISKY** 43% 40 ml 18 zł

**J.A. BACZEWSKI SINGLE MALT WHISKY** 45% 40 ml 29 zł

**JACK DANIEL'S** 40% 40 ml 18 zł

**JACK DANIEL'S SINGLE BARREL** 45% 40 ml 29 zł

**GLENDALOUGH DOUBLE BARREL** 42% 40 ml 26 zł

**BEARFACE** 42,5% 40 ml 26 zł

**MARTEL** 40% 40 ml 24 zł

**METAXA 5\*** 38% 40 ml 16 zł

## APERITIF/DIGESTIF

**LIMONCELLO** 32% 40 ml 14 zł

**JAGERMEISTER** 35% 40 ml 14 zł

**PIOŁUNÓWKA J.A. BACZEWSKI** 35% 40 ml 14 zł

**CAMPARI** 25% 40 ml 16 zł

**MARTINI** 14,1% 100 ml 16 zł

## WHITE WINE

**DOMOLO HOUSE WINE** 0,5 l 32 zł

**MESSER DEL FAUNO PINOT GRIGIO**

*IGT Terre Siciliane, dry, Italy*

🍷 16 zł | 🍷 69 zł

**VENTISQUERO CLASICO SAUVIGNON BLANC**

*DO Central Valley, dry, Chile*

🍷 17 zł | 🍷 74 zł

**CONTE DI CAMPIANO LAGUNA DEL CONTE**

*IGT Sicilia, medium-dry, Italy*

🍷 19 zł | 🍷 89 zł

**DOMAINE GAYDA CHARDONNAY**

*IGP Pays d'Oc, dry, France*

🍷 24 zł | 🍷 119 zł

**PETER&PETER RIESLING FEINHERB**

*Qualitätswein Mosel, medium-dry, Germany*

🍷 24 zł | 🍷 119 zł

**SHEEP DREAMS SAUVIGNON NEW ZELAND**

*Marlborough, dry, New Zealand*

🍷 29 zł | 🍷 139 zł

**OUDE KAAP MOSCATO**

*Western Cape, semi-sweet, South Africa*

🍷 19 zł | 🍷 89 zł

**MAN FAMILY WINES CHENIN BLANC**

*Coastal Region, dry, South Africa*

🍷 21 zł | 🍷 99 zł

**WINNICA GALA SOLARIS**

*medium-dry, Poland*

🍷 21 zł | 🍷 99 zł

**WINNICA GALA HIBERNAL**

*dry, Poland*

🍷 21 zł | 🍷 99 zł

**WINNICA GALA HIBERNAL, MUSCARIS, SOLARIS**

*semi-sweet, Poland*

🍷 21 zł | 🍷 99 zł



## RED WINE

**DOMOLO HOUSE WINE** 0,5 l 32 zł

**MESSER DEL FAUNO NERO D'AVOLA**

*DOC Sicilia, medium-dry, Italy*

16 zł | 69 zł

**VALLE D'ORO MONTEPULCIANO D'ABRUZZO**

*DOP Montepulciano d'Abruzzo, dry, Italy*

19 zł | 89 zł

**VENTISQUERO RESERVA SYRAH**

*DO Maipo Valley, dry, Chile*

21 zł | 99 zł

**CONTE DI CAMPIANO PRIMITIVO DI MANDURIA**

*DOC Puglia, medium-dry, Italy*

29 zł | 139 zł

**MALBICHO MALBEC**

*Mendoza, dry, Argentina*

24 zł | 119 zł

**STEFFEN DORNFELDER LIEBLICH QBA**

*Mosel, semi-sweet, Germany*

24 zł | 109 zł

**MAN FAMILY WINES PINOTAGE**

*Coastal Region, dry, South Africa*

21 zł | 99 zł

**BODEGA LAGARDE TEIA CABERNET SAUVIGNON**

*Mendoza-Lujan de Cuyo, dry, Argentina*

24 zł | 119 zł

## ROSE WINE

**SANTA CAROLINA ESTRELLAS CABERNET ROSE**

*DO Rapel Valley, dry, Chile*

19 zł | 89 zł

## SPARKLING WINE

**FRIZZANTE** draft 0,15/0,5 l 14/ 40 zł

**HERETAT SABARTES CAVA BRUT DO**

*Sparkling, dry, Spain*

119 zł

**PROSECCO SCUDO ORO TREVISO BRUT**

*Sparkling, dry, Italy*

109 zł

