

Fanaberia

MENU

BREAKFAST AT ANY TIME

WE SERVE HEALTHY BREAKFASTS ALL DAY LONG

WHEAT BAGEL 32 ZŁ

GLUTEN-FREE VEGE BAGEL 40 ZŁ  

AVOCARDIO BAGEL  **32 ZŁ | 40 ZŁ**

avocado, fried egg, arugula, tomato, red onion, lime dip, **home-made crispy bagel!**

PULLED PORK BAGEL 32 ZŁ | 40 ZŁ

pulled pork, roman salad, red onion chutney, pickle, barbecue sauce, sriracha mayo, **home-made crispy bagel!**

KOKO BAGEL 32 ZŁ | 40 ZŁ

crispy chicken, roman salad, tomato, parmesan, caesar dip, **home-made crispy bagel!**

CZESIEK BAGEL 32 ZŁ | 40 ZŁ

warm camembert, red onion, chutney, rocket, cranberries, green pesto, walnuts, **home-made crispy bagel!**

BAGEL BURGER NEW! 42 ZŁ | 50 ZŁ

100% beef, lettuce, tomato, cheddar, homemade French dressing, red onion slices, **home-made crispy bagel!**

BEEF PASTRAMI NEW! 40 ZŁ

crafts spelt bread produced by Fanaberia! beef pastrami, pickled cucumber, arugula, homemade French dressing

BRUSCHETTA three pieces  **34 ZŁ**

tomato-basil-garlic salsa, capers, arugula, parmesan, balsamic

VITAMIN BOMBS

SUMER SMOOTHIE 500 ml 25 ZŁ

mango, strawberry, orange

GREEN SMOOTHIE 500 ml 25 ZŁ

apple, spinach, parsley, mint

SMOOTHIE CZERWONE 500 ml 25 ZŁ

strawberry, currant, banana, lime, mint

FRESHLY SQUEEZED JUICE 300 ml 22 ZŁ

orange, grapefruit or mixed

OVOCADO COCTAIL 400 ml 25 ZŁ

milk, avocado, banana, mango

COFFEE

SPECIALITY 100% ARABICA GUATEMALA

ESPRESSO 50 ml 10 ZŁ

ESPRESSO MACCHIATO 70 ml 11 ZŁ

ESPRESSO DOPPIO 100 ml 15 ZŁ

DOPPIO MACCHIATO 120 ml 16 ZŁ

BLACK COFFEE 200 ml 12 ZŁ

WHITE COFFEE 200 ml 14 ZŁ

FLAT WHITE 200 ml 17 ZŁ

CAPPUCINO 300 ml 16 ZŁ

LATTE MACCHIATO 350 ml 18 ZŁ

CARAMEL LATTE 250 ml 25 ZŁ

ICE COFFEE LATTE 400 ml 20 ZŁ

TONIC ESPRESSO 400 ml 20 ZŁ

ORANGE FRESHPRESSO 300 ml 22 ZŁ

FANABERIAS ICED COFFEE 400 ml 25 ZŁ

with a scoop of ice cream and whipped cream

Dad's espresso 7 ZŁ

plant-based milk | lactose-free 4 ZŁ

TEA

ICED TEA 400 ml 25 ZŁ

green jasmine or hibiscus with mint. Prepared according to our recipe, ask the waiter about the type of tea

RICHMONT ORGANIC TEA 450 ml 22 ZŁ

(jug)
fruity | green | black | white | rooibos

SIR WILLIAM'S TEA 350 ml 12 ZŁ

black with lemon

MATCHA LATTE 250 ml 25 ZŁ

MATCHA LATTE WITH MANGO 250 ml 27 ZŁ

ICE MATCHA LATTE 250 ml 25 ZŁ

ICE MATCHA LATTE WITH MANGO 250 ml 27 ZŁ



SWEET FANABERIA'S

ALL OUR DESSERTS AND ICE CREAM
ARE MADE ON-SIDE

FANABERIA'S TART OF THE DAY 25 ZŁ

a different flavour every day, always fresh, ask the staff about today's flavor

HOT APPLE PIE 32 ZŁ

our apple pie, served with homemade cinnamon ice cream and whipped cream

DACQUOISE 25 ZŁ

crunchy meringue with dates and walnuts with espresso cream

WARM CHEESECAKE SUGAR-FREE 25 ZŁ

the same, yet completely different when warm

VIENNA CHEESECAKE 25 ZŁ

with chocolate topping, of course ours!

FRENCH PUFF 25 ZŁ

whipped pistachio ganache, passion fruit and mango cream, cream with white chocolate diplomat

PAVLOVA MERINGUE 25 ZŁ

passion fruit curd cream, light chantilly cream, fresh fruit

VEGE CHIA WITH MANGO 25 ZŁ

coconut milk with chia, mango puree

CRAFTS ICE CREAM

PRODUCED ON-SITE, CLEAN COMPOSITION

FRUIT PARANOIA 29 ZŁ

2 scoops of ice cream served with Fanaberia's strawberry jam

ICED CUP BUENO 29 ZŁ

2 scoops of Kinder Bueno ice cream with whipped cream, nuts and pieces of dark chocolate

AFFOGATO 18 ZŁ

lody śmietankowe, espresso

ICED COFFEE 400 ml 25 ZŁ

with a scoop of ice cream and whipped cream

ICED CUP WITH FRUIT 29 ZŁ

2 scoops of ice cream with whipped cream and seasonal fruit

ICE SHAKE 400 ml 25 ZŁ

from ice cream produced on site

COLD DRINKS

FANABERIAS LEMONADE 500 ml 25 ZŁ

ask the waiter about today's flavor

1 liter 39 ZŁ

CARAFE OF WATER 1 liter 19 ZŁ

still with mint and lemon

CARAFE OF JUICE 1 liter 22 ZŁ

orange or apple

  250 ml 10 ZŁ

  250 ml 10 ZŁ

 250 ml 10 ZŁ

  330 ml 10 ZŁ

 250 ml 10 ZŁ

 250 ml 10 ZŁ

From 12:00 the 17:00 ask about lunch at a promotional price

The waiting time for dishes depends on the number of orders

On Sunday and holidays it may be significantly longer

**ARE YOU READY
TO PLACE YOU ORDER?**

Inform the waiter about this,
by clicking on the button placed
on the gray napkin holder



We accept the last order half hour before closing.

Allergens are no secret, ask the staff.



Fanaberia

MENU

APPETIZERS

- BEEF PASTRAMI** **NEW!** 40 ZŁ
crafts spelt bread produced by Fanaberia! beef pastrami, pickled cucumber, arugula, homemade French dressing
- BEEF TENDERLOIN TARTARE** 49 ZŁ
Polish beef tenderloin (chopped) French mustard, pickled chanterelle, onion, gherkin, capers, egg yolk, lovage mayonnaise
- BRUSCHETTA** (three pieces)  34 ZŁ
tomato-basil-garlic salsa, racket, parmesan, balsamico

SOUPS

- JERUSALEM CREAM** **NEW!** 300 ml 26 ZŁ
chorizo crumble, micro herbs, parsley oil
- TRADITIONAL BROTH** small 250 ml 16 ZŁ
with pasta large 450 ml 22 ZŁ
- SILESIA SOUR RYE SOUP** small 250 ml 18 ZŁ
with sausage, egg and potatoes large 450 ml 26 ZŁ
- TOM YUM | TOM KHA** 450 ml chicken 40 ZŁ
shrimp or chicken, pak choi, chilli, spring onion, shrimps 45 ZŁ
coriander, soy noodles, mun mushrooms, sprouts

SALADS



- SHRIMP SALAD** **IS BACK!** 48 ZŁ
selection of green salads, shrimps in butter and wine sauce, tomato, cucumber, black olives, feta cheese, onion, vinaigrette, crispy baguette
- DUCK SALAD** 45 ZŁ
selection of green salad, duck breast, pear marinated in red wine, fruit, roasted grains, fruit dressing, crispy baguette
- CEZAR SALAD** 45 ZŁ
Romaine lettuce, grilled chicken, Parmesan cheese, cherry tomatoes, Parma ham chips, anchovy sauce, crispy baguette
- CHEF'S SALAD** 45 ZŁ
selection of green salads, crispy chicken, green cucumber, corn, broccoli, cherry tomatoes, herb sauce, crispy baguette

MAIN COURSES

- RUSSIAN DUMPLINGS** homemade (8 pieces) 46 ZŁ
with shallot-leek sauce
- DUMPLINGS WITH DUCK** homemade (8 pieces) 48 ZŁ
with cranberry and red wine sauce, pistachios
- DUCK LEG** *sous vide* 56 ZŁ
silesian dumplings, gravy, grated beetroot with onion
- PORK CHEEKS** **NEW!** 64 ZŁ
marinated in cider, potato and horseradish puree, caramelized carrots
- BBQ RIBS** **NEW!** 62 ZŁ
roasted potatoes with herbs, pickled cucumber salad and peppers, garlic, French mustard
- CLASSIC PORK NEK OR CHICKEN** 54 ZŁ
mashed potatoes or dumplings with sauce, cucumber salad
- BEEF ROULADE** 70 ZŁ
Silesian dumplings, gravy, red cabbage
- BEEF TENDERLOIN STEAK** 120 ZŁ
Polish beef tenderloin, grilled vegetables (mushrooms, zucchini, peppers, onions), roasted potatoes with rosemary and garlic, pickled green pepper sauce
- FANABERIA'S BURGER** own production 56 ZŁ
100 % beef, lettuce, tomato, cheddar, original French dressing, red onion slices, steak fries, home-made bun
- CRISPY CHICKEN** 45 ZŁ | 54 ZŁ
steak fries or dumplings with sauce, mixed garden salad small | large
- FISH & CHIPS** 45 ZŁ | 54 ZŁ
fish in batter, steak fries, white salad cabbage, mayo-sriracha dip small | large
- OVEN-BACKED SALMON** **IS BACK!** 65 ZŁ
selection of green salads, caramelized pineapple, pecans, pickled pumpkin, compressed green cucumber, avocado
- UDON PASTA**  (VEGE OPTION!) 48 ZŁ
in Korean sauce, crispy chicken or **TOFU**, green asparagus, carrots, chilli, onion, garlic, coriander, sesame

ROMAN PIZZA

A less caloric and easily digestible version of italian classic

- MARGHERITA**  38 ZŁ
tomatoes sauce, Italian mozzarella, oregano
- BEETROOT GOAT CHEESE**  45 ZŁ
basil-persley pesto, Italian mozzarella, beetroot, red onion chutney, goat cheese, marinated pumpkin, spinach, sunflower seeds
- CEZZAR'A** 46 ZŁ
garlic sauce, Italian mozzarella, grilled chicken, broccoli, corn red onion, oregano
- BIANCA SAN GIORGIO** **NEW!** 49 ZŁ
garlic sauce, Italian mozzarella, chilli shrimps, green asparagus, rocket, cherry tomatoes



DRAUGHT BEER

ŻYWIEC 5,5%	0,3 l	14 ZŁ
ŻYWIEC 5,5%	0,5 l	16 ZŁ

BOTTLED BEER

HEINEKEN 5%	0,5 l	16 ZŁ
-------------	-------	--------------




ALCOHOL-FREE BEERS

WARKA RADLER 0% 	0,5 l	16 ZŁ
ŻYWIEC 0% 	0,5 l	16 ZŁ

DRINKS

APEROL SPRITZ	250 ml	30 ZŁ
prosecco, Aperol, a drop of delice, ice, orange		

ALCOHOL-FREE

APEROL SPRITZ 0% 	250 ml	25 ZŁ
slightly bitter, refreshing with a hint of orange		
HUGO 0% 	250 ml	25 ZŁ
a refreshing, sparkling cocktail with elderflower flavor		
LIMONCELLO 0% 	250 ml	25 ZŁ
refreshing, fresh citrus character		

SPARKLING WINE

PROSECCO VIA VAI 11%	200 ml	30 ZŁ
dry Italy	750 ml	90 ZŁ
varietals: Chardonnay, Pinot Bianco, Pinot Grigio, Glera		



WHITE WINE

ORO 12%	 125 ml	18 ZŁ
semi-dry Chile		
varietals: Sauvignon Blanc, Pedro Jimenez	750 ml	75 ZŁ
OCCHI DI GUFO 12,5%	 125 ml	20 ZŁ
dry Italy		
varietals: Chardonnay, Sauvignon	750 ml	85 ZŁ
KAHIPARI MARANI	750 ml	85 ZŁ
ALAZANI VALLE 11,5%		
semi-sweet Gergia		
varietals: Rkatsiteli		


HOUSE WINE

PONTE PORTUGAL 12%	 125 ml	17 ZŁ
semi-dry Portugal		
varietals: Famão Pires, Arinto	carafe 250 ml	30 ZŁ
	carafe 500 ml	56 ZŁ

RED WINE

ORO 12%	 125 ml	17 ZŁ
semi-dry Chile		
varietals: Cabernet Sauvignon, Pais, Tintorera	750 ml	75 ZŁ
OCCHI DI GUFO 13%	 125 ml	20 ZŁ
dry Italy		
varietals: Cabernet Sauvignon, Merlot, Syrah	750 ml	85 ZŁ

HOUSE WINE

PONTE PORTUGAL 13%	 125 ml	17 ZŁ
semi-dry Portugal		
varietals: Castelão, Trincadeira, Tinta Roriz, Syrah	carafe 250 ml	30 ZŁ
	carafe 500 ml	56 ZŁ

