

M A G A R I

WARSAW

CICCHETTI

Focaccia della casa Homemade focaccia, grissini, saffron aioli, basil oil ^{40g (1,3,12)}	14
Olive Marinated olives ^{100g}	18
Mortadella con pistacchi Mortadella with pistachios, stracciatella, pistachio, sun-dried tomato ^{130g (7,8)}	29
Salame e olive Salame Finochiona, Leccine olives, gnocco fritto ^{100g (1)}	25
Caponata Warm vegetable salad, tomato sauce, olive oil, focaccia ^{130g (1,9,12)}	24

ANTIPASTI

Carne cruda al Albese Beef tartare, chives, truffle, Parmigiano Reggiano ^{160g (1,3,6,7,10)}	56
Vitello tonnato Veal, tuna sauce, capers ^{120g (3,4,10)}	54
Tonno con avocado Tuna tartare, avocado, orange, capers, fennel ^{150g (1,4,6)}	59
Calamaro e fagioli Grilled squid, roasted bell pepper, beans all'uccelletto, spianata, saffron aioli ^{180g (3,12,14)}	39
Gamberi al burro Shrimp in butter, n'duja, shallots, white wine, focaccia ^{200g (2,7,12)}	57
Broccoli fritti Fried broccoli, almonds, confit tomatoes, vegan citrus aioli ^{200g (1,8,10,12)}	36

INSALATE

Burrata Natural, DOP di Bari olive oil ^{130g (7)} + fresh and sun-dried tomatoes ^{205g (7,8)}	39/49
Insalata Romana Roman lettuce, anchovies, capers, Parmigiano Reggiano ^{210g (1,3,4,7,10)} + roasted chicken breast ^{400g (1,3,4,7,10)}	42/67

PASTA

Tagliolini con gamberi Tagliolini with shrimp ^{300g (1,2,3,4,7,12)}	64
Spaghetti Carbonara Spaghetti alla chitarra, guanciale, Pecorino Romano, egg yolk, black pepper ^{290g (1,3,7)}	48
Pappardelle con sugo di agnello Pappardelle, lamb ragù, Pantelleria capers, Pecorino Romano ^{290g (1,3,7,9)}	49
Garganelli al pesto di pistacchio Garganelli, pistachio pesto, burrata, Datterini tomatoes, Parmigiano Reggiano ^{360g (1,3,4,7,8)}	49
Orecchiette con salsiccia Orecchiette, Abruzzese sausage, cime di rapa, potatoes, basil pesto ^{270g (1,3,7,12)}	47
Caramelle Cacio e Pepe Homemade caramelle "cacio e pepe", truffle, butter ^{240g (1,3,7)}	48
Mezzelune di melanzane Mezzelune with eggplant, buffalo ricotta, bell pepper ^{240g (1,3,6,7)}	42
Gnocchi Calabresi Gnocchi, n'duja, caramelized pear, stracciatella, spinach ^{300g (1,3,7)}	39
Risotto con frutti di mare Saffron risotto with mussels, shrimp, and squid ^{260g (2,3,7,12,14)}	64

ZUPPA

Minestra di pesce Fish soup with fennel, saffron aioli ^{260g (4,9)}	38
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MAGARI

WARSAW

SECONDI

Cotoletta Milanese Veal cutlet alla Milanese with capers and anchovies ^{250g (1,3,4,7)}	87
Pollo al rosmarino Roast chicken breast, rosemary butter, gnocchetti, tomatoes, borretane onions ^{350g (1,7)}	67
Merluzzo al forno Cod loin, orzo, spinach, broccoli, butter sauce ^{250g (1,4,7,12)}	84
Arrostato di verza Roast cabbage, pesto rosso, crispy bread, Grana Padano, parsley ^{100g (1)}	V / W 39

SECONDI GRILL

Grilled seabass, fennel, olives ^{240g (4)}	112
Beef fillet steak ^{200g (7,2)}	129
Beef entrecôte on the bone ^{(for 2 people) 600g (7,12)}	249
New York steak ^{280g (7,12)}	119
Choose sauce ^{30g} red wine reduction with truffle / green peppercorn and brandy jus / salsa verde	

CONTORINI

Patate fritte alla parmigiana Frytki ziemniaczane, oliwa truflowa, Parmigiano Reggiano ^{120g (3,7)}	V 17
Verdura alla griglia Grillowane warzywa z czosnkiem i Grana Padano ^{120g (3,7)}	V 17
Insalata di giardino Zielona sałata, warzywa, dressing bazyliowy ^{70g (10,12)}	W 17

DOLCI

Tiramisu Homemade tiramisu, dark chocolate ^{160g (1,3,6,7)}	V 34
Torta di ricotta Ricotta cheesecake, orange curd, passionfruit ^{145g (1,3,7)}	V 34
Budino di pistacchi Pistachio budino, caramel crumble ^{120g (1,3,7,8)}	V 29
Crostata al limone Lemon tart with meringue and raspberries ^{150g (1,3,7)}	V 31

vegetarian dish | V

vegan dish | W

ALLERGEN LIST: 1. Gluten 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soybeans 7. Milk 8. Tree nuts 9. Celery
10. Mustard seeds 11. Sesame seeds 12. Sulphur dioxide 13. Lupin 14. Mollusc

A 10% service charge will be added to the bill. All prices are in Polish Zloty and include VAT.
If you have any food allergies, please inform our waiting staff while ordering.