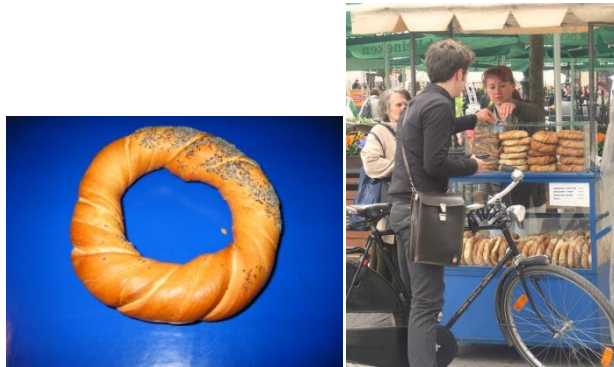


Street food

Precel, obwarzanek - is a traditional Krakovian bread roll very similar to bagels; however it is somewhat bigger, has a wider hole and a much denser and 'chewier' texture. You can get it everywhere in the center. They can be with salt, poppy seed and sesame seed.



Zapiekanka – halved baguette topped mainly with mushrooms and cheese, also ham or other types of meat, and vegetables. Beside some basic version there are several recipes like Zapiekanka "Hawaiian" with pineapple, "Greek" with olives and feta cheese etc. It is served scalloped and most of the time topped with dressings like ketchup, garlic sauce and chives. It is a very popular low-cost fast food in Poland. Sidewalk sale prices range between 3 and 7 PLN for an approx. 25–50 cm long Zapiekanka.

Typical Krakow zapiekanka is with Green onion.



Oscypek (Polish; plural: *oscypki*) is a smoked cheese made of salted sheep milk exclusively in the Tatra Mountains region of Poland (as well as anywhere the Gorals - natives of the Tatra mountains - emigrate, e.g. Lithuania, Ukraine and Hungary). Oscypek is a protected trade name under the EU's Protected Designation of Origin geographical indication.



Starters

Smalec - Lard is pig fat. Lard is commonly used in as a spread similar to butter. Its use in contemporary cuisine has diminished because of health concerns posed by its saturated-fat. But it is delicious as it goes with fried onion and spices so it is smooth and crispy at the same time. It sounds gross but is really tasty.

Tatar - Steak tartare is a meat dish made from finely chopped or minced raw beef. It is often served with onions, capers, garlic, pickled mushrooms and other seasonings fresh ground pepper and, with a raw egg, and often on rye bread. Popular tatar is also made of raw salmon. Delicious!

Sledź– Herring served in oil vinegar or in sour cream.



Grilled oscypek - with cranberry and sometimes with bacon



Soups

Żurek – **Polish sour rye soup** is a made of soured rye flour and meat (usually boiled pork sausage or pieces of smoked sausage, bacon or ham).

Barszcz - **Borscht** (also **borsht**, **barszcz**, **borshch** or **borsch**) is a soup of Ukrainian origins that is, it is made with beetroot as the main ingredient, giving it a deep reddish-purple color.

There is a hot version, and a summer version of cold barszcz named **chłodnik** with cucumbers, eggs and some meat.

Main courses

Pork cutlet with potatoes and fried sauerkraut – The King of Polish food. Usually the cutlet is massive, the whole dish contains about 1 mln calories but the set of tastes is unforgettable☺

Pierogi (Polish dumplings ora Polish ravioli) are boiled or baked dumplings of unleavened dough stuffed with varying ingredients. Pierogi are half circular dumplings of unleavened dough, stuffed (singularly or in various combinations) with mashed potatoes, cheese, cabbage, sauerkraut, meat, mushrooms, or other ingredients depending on the cook's personal preferences^[3] Dessert versions of the dumpling can be stuffed with a fresh fruit filling, such as cherry, strawberry, raspberry, blueberry, peach, plum, or apple; stoned prunes are sometimes used. Mashed potatoes mixed with farmer's cheese and fried onions is a popular filling in Poland and Ukraine. In Poland this variety is called **Ruskie pierogi**.



Bigos is a traditional stew typical of Polish, Lithuanian, and Belarusian cuisines that many consider to be the Polish national dish. Typical ingredients include fresh and fermented white cabbage (sauerkraut, *kapusta kiszona* in Polish), various cuts of meat and sausages, often whole or puréed tomatoes, honey and mushrooms. The meats may include pork (often smoked), ham, bacon, beef, veal, sausage, and, as bigos is considered a hunters' stew, venison or other game; leftover cuts find their way into the pot as well. It may be seasoned with pepper, caraway, juniper berries, bay leaf, marjoram, pimento, dried or smoked plums and other ingredients.



Golonka – pork knuckle – eisbein literally *ice leg/bone*, is the German name for a culinary dish involving the lower part of a pickled ham hock,^[1] usually boiled. The meat is tender and aromatic. A Real meal for a Real Man.



Potatoe pancakes - are shallow-fried pancakes of grated potato, flour and egg, often flavored with grated onion or garlic and seasoning. Potato pancakes may be topped with a variety of condiments

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mushroom sauce, gulasz and ranging from the savory (such as sour cream) to the sweet (such as applesauce or sugar), or they may be served unadorned.



Kaszanka (similar to black pudding) (or **kiszka**) or **Grütwurst** (German) is a traditional blood sausage in Polish cuisine. It is made of a mixture of pig's blood, pig offal (commonly liver, lungs, skin, and fat), and buckwheat (sometimes barley) kasza stuffed in a pig intestine. Usually flavored with onion, black pepper, and marjoram.



Desserts

Makowiec - Poppy seed cake



Sernik - **Cheesecake** is a dessert consisting of a topping made of soft, fresh cheese on a base made from biscuit, pastry or sponge.^[1] The topping is frequently sweetened with sugar and flavored or topped with fruit, nuts, fruit flavored drizzle and/or chocolate.



Szarlotka – Apple Pie

Drinks

Soft drinks

Kompot - It is a light, refreshing drink most often made of dried or fresh fruit (apples, rhubarb, cherries, plums, raisins, prunes, apricots, etc.) boiled in water with sugar and left to cool and infuse. Perfect drink for Polish main courses.

Beer

Beer in Poland is served in 2 sizes small 0,33 litre and large 0,5 litre. It is more fizzy than traditional lager beers.

Żywiec – most popular beer in our region. Brewed in the mountains on the crystal clear water



Tyskie - What connoisseurs of Tyskie brand value most is the hoppy flavor, golden color and thick, white head. Most popular in northern part of Poland.



Ciechan and Karajan

Polish beer brands brewing absolutely fabulous non commercial beers.

Their wheat beer, strong beer, porter and stout are fantastic

Ladies try the honey beer as it is so, so tasty.

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It is difficult to buy them in the shops and bars we recommend trying them in a pub called **Omerta** in the Jewish quarter.



Vodka

Polish vodka – the clear traditional vodka is the best when served chilled. It is also good when you ask for a little bit of fresh lemon juice into it

Sizes of shots

20 ml – small shot

40 ml – large shot

Other vodka tastes and vodka drinks



1. Cherry vodka- sweet/sour and tasty. It is also good when you ask for a little bit of lemon juice into it. Cherry vodka can also be served with pineapple and grapefruit juice.

2. Krupnik – honey vodka, is a traditional sweet alcohol similar to a liqueur, based on grain spirit and honey. It is also good when you ask for a little bit of lemon juice into it.

3. Wódka Żołądkowa Gorzka - (Polish pronunciation: [vutka ʒɔ'wɔntkɔva gɔʂka]) amber-coloured vodka with a unique spiced aroma and herbal flavor. Żołądkowa Gorzka is produced in five flavour variations:

- Traditional (Wódka Żołądkowa Gorzka Tradycyjna). A classic, special herb, bitter vodka.
- with Mint (Wódka Żołądkowa Gorzka z Miętą). Traditional with added peppermint. Introduced to the market in 2005
- with Honey (Żołądkowa Gorzka z Miodem). Traditional with added Polish honey. Possesses strong, warming properties.^[citation needed] Introduced to the market in 2006
- clear/white (Wódka Żołądkowa Gorzka Czysta de Luxe). Introduced to the market in 2007

4. Żubrówka - Żubrówka pronounced: /ʒub'rufka/ also known in English as **Buffalo Grass Vodka** or **Bison Grass Vodka**, is a brand of dry, herb-flavoured vodka that is distilled from rye and bottled at 40% alcohol by volume (80 proof). Its flavour is unique and is described as having woodruff, vanilla, coconut, and almond notes.

Tatanka ora apple pie or frisky bison or Polish kiss - Żubrówka is usually served chilled and mixed with apple juice^[1]



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Black Bison - Żubrówka mixed with black currant juice

Pauza - bar/club/garden on Floriańska street serves homemade

Raspberry vodka – it is so tasty you cannot even taste alcohol in it. But it is 40% so watch out☺!

Cinnamon vodka - it is so tasty you cannot even taste alcohol in it. But it is 40% so be careful ☺!

Lemon vodka - it is so tasty you cannot even taste alcohol in it. But it is 40% so watch out☺

This venue also offers **Hot Krupnik** which is perfect for cold winter days.

Should you have any questions or you need more suggestions or you would like to know where to go to eat the perfect version of listed dishes please ask.

Bon appétit!

Crystal Suites Staff