

Poke Bowl

1

STEP 1. CHOOSE YOUR MAIN INGREDIENT



Medium



Big

SALMON ⁽⁴⁾	50 PLN	54 PLN
TUNA ⁽⁴⁾	54 PLN	58 PLN
HALIBUT ⁽⁴⁾	50 PLN	54 PLN
TOFU ^(5, 6)	44 PLN	48 PLN
SHRIMPS	62 PLN	68 PLN

ask for availability

DUCK	59 PLN
OCTOPUS	78 PLN

MARINATE

MARINATE ^(1, 5, 6)

NO MARINATE

2

STEP 2. CHOOSE BASE



1. **SALAD MIX**
2. **RICE**
3. **50/50**

3

STEP 3. CHOOSE ONE OF OUR HOUSE BOWLS OR MAKE YOUR OWN BOWL (UP TO 5 INGREDIENTS)

1. ALOHA POKE 🍍

Pickled red onion / Cucumber / Watermelon /
Wakame ^(1, 5, 6) / Caramelized cashews nuts ⁽⁷⁾ 🌶️ /
Ponzu mayo / (Sesame seeds ⁽⁶⁾ / Chilli / Spring onion)

2. WAIKIKI POKE 🍍

Pickled red onion / Cucumber / Edamame beans ⁽⁵⁾ /
Pickled carrot 🌶️ / Pineapple / Chipotle may ^(2, 9) 🌶️ /
(Sesame seeds ⁽⁶⁾ / Chilli / Spring onion)

3. VOLCANO POKE 🍍

Pink marinated ginger ⁽⁸⁾ / Cucumber / Pineapple / Pomegrenate /
Wakame ^(1, 5, 6) / Ponzu mayo ^(1, 2, 5) / (Sesame seeds ⁽⁶⁾ / Chilli / Spring onion)

4. MOLOKAI POKE 🍍

Pineapple "Kimchi" ⁽⁸⁾ 🌶️ Curry-marinated cauliflower /
Edamame beans ⁽⁵⁾ / Cucumber / Carmelized cashew nuts ⁽⁷⁾ 🌶️ /
Passion fruit sauce / (Sesame seeds ⁽⁶⁾ / Chilli / Spring onion)

5. MAUI POKE 🍍 🌶️

Mango / Edamame beans ⁽⁵⁾ / Kimchi ⁽⁸⁾ 🌶️ Cucumber /
Pineapple / Mango sauce 🌶️ / (Sesame seeds ⁽⁶⁾ / Chilli / Spring onion)

6. OAHU POKE 🍍

Watermelon / Confit shimeji mushrooms / Oshinko /
Edamame beans ⁽⁵⁾ / Pickled carrot 🌶️ / Coconut cream / Lime sauce /
(Sesame seeds ⁽⁶⁾ / Chilli / Spring onion)

7. HONOLULU POKE 🍍

Mango / Oshinko / Cucumber / Watermelon / Edamame beans ⁽⁵⁾ /
Wasabi mayo ^(2, 9) / (Sesame seeds ⁽⁶⁾ / Chilli / Spring onion)

ADDITIONAL MAIN INGREDIENT ^{80g}

Salmon **22 PLN** / Tuna **28 PLN** / Tofu **16 PLN**
Halibut **22 PLN** / Shrimps 5 pieces **35 PLN**

ADDITIONAL INGREDIENT **5 PLN**

ADDITIONAL SAUCE **4 PLN**

TAKE-OUT PACKAGING **2 PLN**



FOOD & COCKTAILS

ALOHA POKÉ

🌶️ spicy dish • 🍍 vegetarian dish • 🌱 vegan dish

Fish in our menu is served raw.
We add waiter service in the amount of 10% of the invoice value
for reservations from 6 people.



LOMI LOMI WITH TUNA 44 PLN

Traditional Hawaiian tartare with the addition of tomato and shallots served on a salad mix with fresh herbs (spring onion, thai basil), sesame seeds (6), chilli and wasabi mayonnaise (2, 9)

LOMI LOMI WITH SALMON 42 PLN

Traditional Hawaiian tartare with the addition of tomato and shallots served on a salad mix with fresh herbs (spring onion, thai basil), sesame seeds (6), chilli and wasabi mayonnaise (2, 9)

TUNA TATAKI (4) 48 PLN

Lightly grilled sirloin of tuna. Served on a salad mix with mango, Teiyaki sous (1, 5, 8), fresh herbs (koriander, thai basil) chilli and sesame seeds (6)

SHRIMPS (5 PIECES) 52 PLN

Marinated with ginger, lemongrass, coriander and garlic. Served with mango, celery (10), pomegranate and mango / chilli / mint sauce

OCTOPUS 68 PLN

Grilled octopus, salad mix, edamame beans (5), caramelized cashews (7), mango, coriander, chilli, mango / chilli / mint sauce

ASK THE STAFF ABOUT
A SPECIAL DISH



LIST OF ALLERGENS

1. Gluten / 2. Eggs / 3. Lactose / 4. Fish / 5. Soy /
6. Sesame / 7. Nuts / 8. Sulphur dioxide / 9. Mustard seeds /
10. Celery / 11. Peanuts



TRADITIONAL (4) 48 PLN

Beef broth wit addition of root vegetables, cinnamon and star anise. Served with rice noodles, pickled red onion, fresh herbs (koriander, thai basil, spring onion), chilli, mung beans sprouts. Served with sriracha (8) and hoisin (1, 5, 8) dip

VEGAN (10) 44 PLN

Root vegetables broth wit addition of cinnamon and star anise. Served with rice noodles, pickled red onion, fresh herbs (koriander, thai basil, spring onion), chilli, mung beans sprout, marinated tofu (5, 6) and shimeji mushrooms. Served with sriracha (8) and hoisin (1, 5, 8) dip



FONDANT (1, 2, 3, 7) 24 PLN

Chocolate fondant / ice cream / mango cream / caramelized white chocolate / fresh fruits

CAKE (1, 2, 3, 7) 26 PLN

Mango cake / ice cream / caramelized white chocolate / pineapple and mint sauce / fresh fruits

SNACKS

KIMCHI BEANS WAKAME (5, 8) (150g) 14 PLN

(5) (150g)

(1, 5, 6) (150g)

10 PLN

12 PLN



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ALCOHOL FREE DRINKS



COLD DRINKS

Watermelon lemonade (0,5l)	16 PLN
Pineapple lemonade (0,5l)	16 PLN
Lemon lemonade (0,5l)	16 PLN
Tangerine lemonade (0,5l)	16 PLN
Coca Cola / Fanta / Sprite / Cappy / Kinley Tonic (0,25l)	9 PLN
Kropla Beskidu / Kropla Delice (0,3l)	7,50 PLN

HOT DRINKS

Espresso	10 PLN
Double espresso	12 PLN
Black coffee	10 PLN
White coffee	14 PLN
Tea	8,50 PLN

Beer

BEER ON TAP

Miłosław Pilsner (0,5l)	14 PLN
Grodziskie White IPA (0,5l)	15 PLN

BOTTLED BEER

Fortuna Wild Sour Pigwa (0,5l)	16 PLN
Fortuna Czarne Whisky Wood (0,5l)	16 PLN
Miłosław Sosnowe APA (0,5l)	16 PLN
Seasonal beer (0,5l)	17 - 20 PLN

ALCOHOL FREE BEER

Miłosław bezalkoholowe IPA (0,5l)	10 PLN
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CLASSIC DRINKS

CUBA LIBRE

White rum / Coca Cola / lime	28 PLN
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APEROL SPRITZ

Aperol / Prosecco / sparkling water / orange	28 PLN
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GIN WITH TONIC

Gin / Kinley Tonic / lemon	30 PLN
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WHISKEY SOUR

Whiskey / lime juice / egg white / sugar syrup	34 PLN
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HUGO SPRITZ

Prosecco / lilac syrup / lime juice / sparkling water / mint	30 PLN
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SHOTS

Wyborowa vodka	12 PLN
Gorzka żołądkowa vodka	12 PLN
Żubrówka biała vodka	12 PLN
Bacardi Carta Blanca	14 PLN
Sierra Tequila Silver	16 PLN
Capitain Morgan Spiced Gold	16 PLN
Bacardi Carta Negra	16 PLN
Jack Daniels	16 PLN
Bombay Sapphire London Dry Gin	17 PLN

Wine

	120 ml	500 ml
White wine	14 PLN	48 PLN
Red wine	14 PLN	48 PLN
		750 ml
Prosecco	12 PLN	68 PLN
Gavarez Vinho Verde (white, semi-dry)		68 PLN
Me Resling (white, semi-dry)		70 PLN
Bouchard Aine & Fils Heritage Pinot Noir (red, dry)		75 PLN

FOOD & COCKTAILS



ALOHA POKÉ

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Hawaiian Cocktails

HAWAIIAN FIZZ 36 PLN

Orange vodka / tonic / pineapple juice / lemon juice

LI HING MUS MARGARITA 32 PLN

Vanilla vodka / Kahlua / lemon juice

HAWAIIAN MIMOSA 32 PLN

Prosecco / Malibu / pineapple juice

PINA COLADA 38 PLN

White rum / pineapple juice / coconut creme

PAD THAI 38 PLN

Light rum / lime juice / thai basil /
lemongrass-cardamom syrup / crème de coconut /
club soda

HONOLULU COCKTAIL 36 PLN

Gin / pineapple juice / orange juice /
lemon juice / angostura bitters

PEARL HARBOR 36 PLN

Vodka / melon liqueur / pineapple juice

HO'OPONO POTION 34 PLN

Tequila / aperol / lime juice / cucumber

TEQUILA SUNRISE 38 PLN

Tequila / orange juice / grenadine

BLUE HAWAIIAN 38 PLN

Light rum / blue curacao / pineapple juice /
coconut creme / malibu

KEY LIME PIE 38 PLN

Tequila / Malibu / melon liqueur / lime juice /
condensed milk

ANTIGUAN SMILE 40 PLN

Light rum / Malibu / Crème De Bananes /
pineapple juice / lemon juice

BLUE MARGARITA 36 PLN

Tequila / blue curacao / lemon juice / sugar syrup / Triple Sec

YUZU MARGARITA 38 PLN

Tequila / Triple Sec / yuzu juice / sugar syrup

GALANTY JEDNOROŻEC 42 PLN

Gin / blue curacao / lemonade / sprite / cotton candy

GUNGA DIN 38 PLN

Gin / pineapple juice / lime juice / cardamom / tonic

PASSION PUNCH 38 PLN

Light rum / prosecco / passion fruit syrup / lime juice

MAI TAI 42 PLN

Light rum / dark rum / Malibu / pineapple juice / lime juice

BAHAMA MAMA 38 PLN

Light rum / dark rum / Malibu / pineapple juice /
orange juice / grenadine

LAVA PIT 40 PLN

Spiced rum / pure mango / strawberry puree /
lemon juice

QUARANTINE ORDER 38 PLN

Gin / amaretto / aperol / passion fruit syrup / lemon juice

AMAILA 38 PLN

Light rum / basil / passion fruit syrup /
lime juice / egg white

PISCO COOLER 38 PLN

Pisco / prosecco / elderflower syrup / lime juice

JAGODZIANKA 38 PLN

Blueberry gin / choya sake / choya yuzu / lemonade

LAVA FLOW 42 PLN

Light rum / Malibu / strawberry puree / banana /
pineapple juice / coconut cream

DRUNK PIRATE 44 PLN

Light rum / dark rum / Grand Marnier /
Crème de Bananes / pineapple juice /
orange juice / lemon juice / grenadine

LA LA VENDA 44 PLN

Gin / Triple Sec / Creme de Violette / Lavender syrup /
lime juice / egg white

ZOMBIE 42 PLN

Light rum / spiced rum / Grand Marnier / orange juice /
pineapple juice / lemon juice / grenadine

AKALA 38 PLN

Gin / Aperol / lime juice / raspberry juice /
angostura / egg white

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