



M E N U

Starters

- W** **Soup of the day** **35**
Served with a toasted sourdough bread
- W** **Nocellara olives** **35**
Toasted sourdough bread, extra virgin olive oil, balsamic vinegar
- Figs and prosciutto salad** **60**
Arugula, prosciutto, caramelised figs, walnuts, pear, honey vinaigrette
- W** **Burrata** **60**
Pickled pear, seeded cracker, truffle honey
- Beef carpaccio** **65**
Sun-dried tomatoes, parmesan, capers, pickled lemon, truffle vinaigrette
- W** **Aubergine parmigiana** **50**
Aubergine, tomato sauce, mozzarella, basil, sourdough bread
- Caesar Salad** **30**
+ Grilled chicken breast + 25
+ Grilled shrimps + 30

Sandwiches & Pizza

- Stradom House Club Sandwich** **60**
Grilled chicken breast, egg, bacon, tomato, arugula, french fries
- Stradom Burger** **70**
Brioche bun, beef, tomato, coleslaw, tomato relish, french fries
- Spicy salami pizza** **55**
Mozzarella, arugula, spicy tomato sauce
- W** **Truffle pizza** **70**
Truffle sauce, mushrooms, mozzarella, arugula

Sides

- W** **Buttered kale and spinach, toasted pine nuts** **20**
- W** **Mixed seasonal vegetables** **20**
- W** **French fries** **20**
- W** **Truffle and parmesan fries** **30**

Mains

- Tagliatelle nero with seafood** **75**
Shrimps, mussels, tomatoes, chilli, parsley, white wine
- Pulled beef rigatoni** **75**
Slow cooked beef, baby spinach, parmesan
- Wild mushrooms risotto** **70** **W**
Carnaroli rice, wild mushrooms, truffle olive oil
- Chicken supreme** **75**
Baked carrot purée, caramelised celery, demi glace sauce, pickled cauliflower
- Beef fillet 200gr** **145**
Saffron and mushroom cream, French potatoes, pickled cauliflower
- Rib eye steak 30 days Dry aged 250gr** **160**
Fries, mixed leaf salad, peppercorn sauce
- Cacciucco** **95**
Italian fish soup, scallops, monkfish, mussels, shrimps, sourdough bread toast

Desserts

- Tiramisu** **35** **W**
Puff pie, mascarpone mousse, coffee
- Chocolate mousse** **35** **W**
Raspberry sauce with basil
- Plum crumble** **35** **W**
Baked purple plum, crumble, crème anglaise
- Ice cream selection** **25** **W**

W Vegetarian

A service charge of 12,5% will be added to the bill.
The price includes VAT at the currently applicable rate.
For the allergen card ask our restaurant staff.



BEVERAGES

BOTTLED BEER

Książęce Wheat 0,5l	22
Książęce Porter 0,5l	28
Pilsner Urquell 0,5l	25
Asahi 0,33l	22
Hardmade Yuzu 0,4l	18
Piwojad 0,5l	32
Peroni 0% 0,33l	18
Książęce IPA 0% 0,5l	22

SOFT DRINKS

Franklin & Sons	20
<i>Mandarin Mixer with Ginger, Pineapple Mixer with Almond, Indian Tonic Water, Ginger Beer</i>	
Coca Cola	16
<i>Original, Zero</i>	
Cisowianka 0,3l / 0,7l	12 / 18
San Pellegrino 0,3l / 0,7l	22 / 28
Aqua Panna 0,3l / 0,7l	22 / 28
Kombucha	25
Homemade lemonade	22
Granini juice	16
<i>Orange, Apple, Tomato, Pineapple</i>	
Freshly squeezed juice	23

TEA

NEWBY Tea 16

*English Breakfast, Darjeeling,
Earl Grey, Masala Chai, Green Sencha,
Jasmine Blossom, Chamomile,
Peppermint, Summer Berries*

PIAG Tea 18

*Power Supplier, C'bon C'bon,
Dark Muscat, Super Girl,
Cranberry Dream, Japanese Sakura,
Japan GenMaiCha, Pink Earl Grey,
XOXO Hugs & Kisses*

COFFEE

Espresso	12
Espresso Doppio	16
Espresso Macchiato	15
Black Americano	15
White Americano	16
Cappuccino	16
Flat White	18
Latte	18



*Did you enjoy your
experience at Gaia?
Please share your feedback
with us on Google.*

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