

gaia

timely's mediterranean cuisine

antipasti

STARTERS

Zuppa di Lenticchie e Salsiccia P	29
<i>Tuscan-style lentil soup with Italian sausage</i>	
Crema di Funghi Porcini e Tartufo V	29
<i>Porcini mushroom and truffle cream, Parmesan crostini</i>	
Polenta ai Funghi V	39
<i>Creamy polenta, forest mushroom ragu, artichoke, Parmesan</i>	
Calamari al Sale e Pepe con Salsa Verde	48
<i>Salt & pepper squid with salsa verde</i>	
Bruschetta al Pomodoro e Burrata V	34
<i>Grilled sourdough bread, creamy burrata, heirloom tomatoes, Sicilia Taggiasca olives, fresh basil, extra virgin olive oil</i>	
Panzanella con Ricotta Appesa V	42
<i>Tuscan-style bread salad, sweet tomatoes, cucumbers, red onion, peppers, capers, and creamy ricotta</i>	
Tartare di Salmone e Avocado	58
<i>Wieliczka salt house cured salmon, avocado chunks, corn salad, lemon ricotta</i>	
Tonno Marinato con Avocado e Valerianella	68
<i>Cured tuna with avocado and lamb's lettuce</i>	

pasta e risotto

PASTA & RISOTTO

Pasta alla Norma V	52
<i>Rigatoni with sautéed aubergines, sweet tomatoes, garlic, salted ricotta, basil</i>	
Spaghetti alla Carbonara P	52
<i>Classic Roman carbonara, guanciale, egg, pecorino & black pepper</i>	
Conchiglie al Pesto di Pollo	58
<i>Conchiglie pasta, basil pesto, grilled chicken, roasted cherry tomatoes</i>	
	+ 25
<i>/ add grilled prawns</i>	
Ravioli di Ricotta e Spinaci Con Ragù di Manzo	62
<i>Spinach & ricotta ravioli, beef ragù, aged Parmesan</i>	
Risotto ai Funghi e Tartufo V	59
<i>Wild mushroom & truffle risotto</i>	

secondi piatti

MAINS

Cotolette Di Pollo	68
<i>Crispy Milanese-style chicken, dressed rocket, Parmesan, lemon</i>	
Salmone alla Puttanesca	78
<i>Marinated salmon, potato purée, puttanesca sauce, gremolata</i>	
Guance di Maiale Brasate P	75
<i>Braised pork cheeks with celeriac, pickled carrot</i>	

dalla griglia

FROM THE GRILL

(Served with one side and a choice of sauce)

Bistecca Ribeye 250g	160
<i>Ribeye, Poland, Dry Aged 21 days</i>	
Filetto di Manzo 200g	145
<i>Tenderloin, Poland, Pasture-raised</i>	
Bistecca di Salmone 160g	70
<i>Grilled Salmon Steak</i>	

Available Sauces: green peppercorn, red wine jus, lemon cream, gremolata

preferiti

FAVOURITES

Stradom Club Toastie V	58
<i>Roasted chicken, crispy pancetta, sun-dried tomatoes, organic eggs, served with fries and pesto mayonnaise</i>	
Italian Burger	68
<i>Double beef patty, melted provolone cheese, caramelized onion, crispy eggplant, spicy mayonnaise, brioche bun, fries</i>	
Pizza Margherita V	52
<i>Fior di latte, tomato sauce, fresh basil, Parmesan, extra virgin olive oil</i>	
Pizza Diavola P	58
<i>Tomato sauce, mozzarella, spicy salami, rocket and chili jam</i>	
Truffle & Mozzarella Focaccia V	62
<i>Black truffle, mozzarella, mushrooms, rocket, sea salt, extra virgin olive oil</i>	

contorni

SIDES V

Insalata Mista / Mix Salad, Tomatoes, Cucumber, Peppers	22
Spinaci Saltati / Sautéed Spinach with Lemon & Garlic	22
Purè di Patate / Creamy Mashed Potatoes	22
Patatine Fritte / Fries with Chili Aioli	24
Rucola e Parmigiano / Rocket, Parmesan & Aged Balsamic	22

dolci

DESSERTS V

Tiramisù Classico	34
<i>Classic tiramisù, mascarpone cream, espresso, savoiardi, cocoa</i>	
Crumble di Frutta	29
<i>Fruit Crumble with spiced apples, pears & figs, vanilla mascarpone</i>	
Torta di Arance e Mandorle	35
<i>Orange and almond cake, vanilla ice cream</i>	
Biscotto al Tè Matcha e Pistacchio	32
<i>Homemade pistachio cookie, vanilla ice cream, E.V. olive oil, Parmesan</i>	
Gelato & Sorbetto	12
<i>Handcrafted gelato and sorbet inspired by the season / per scoop</i>	
Affogato al Caffè	29
<i>Vanilla gelato, hot espresso shot</i>	

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tap beer

Książęce Lager 0,3l / 0,5l **18 / 24**

Peroni 0,3l / 0,4l **18 / 28**

bottled beer

Książęce Wheat 0,5l **24**

Książęce Porter 0,5l **28**

Pilsner Urquell 0,5l **29**

Asahi 0,33l **22**

non alcoholic

Peroni 0% 0,33l **18**

Książęce IPA 0% 0,5l **22**

Książęce Wheat 0% 0,5l **22**

beverages

Franklin & Sons 20

Mandarin Mixer with Ginger / Pineapple Mixer with Almond /
Indian Tonic Water / Ginger Beer

Coca Cola 16

Original / Zero

Cisowianka 14 / 20

San Pellegrino 22 / 28

Aqua Panna 22 / 28

Kombucha 28

Homemade Lemonade 22

Granini Juice 16

Orange / Apple / Tomato / Pineapple

Freshly Squeezed Juic 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 14

Espresso Doppio 19

Espresso Macchiato 15

Black Americano 17

White Americano 18

Cappuccino 18

Flat White 21

Latte 21

winter warmers

HOT SPECIALITY INFUSIONS

Hazelnut Mocha au Lait 28

Rich espresso blended, steamed almond milk,
milk chocolate, toasted hazelnut syrup, whipped cream

Spiced Chai Latte 22

Spiced chai, fresh ginger, steamed oat milk,
cinnamon dust

Pumpkin Spice Latte 24

Espresso, steamed milk, pumpkin spice, nutmeg,
whipped cream

Golden Milk 22

Comforting turmeric latte, steamed coconut milk,
vanilla

Gingerbread Latte 25

Espresso, steamed milk, gingerbread spice,
whipped cream, nutmeg

Winter Tea 24

A warming pot of black tea infused with cinnamon,
ginger, cranberry, cloves, honey, fresh orange

A service charge of 12,5% will be added to the bill.
The price includes VAT at the currently applicable rate.

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Italian vacation?
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