menu

gaia

timeless mediterranean cuisine

antipasti
STARTERS

Crema di Zucca Arrosto e Castagne ⓋⒼⓃ 29
Roasted pumpkin soup, chestnuts, sage, crostini

Zuppa Minestrone ⓋⒼⒹ 29
Minestrone, kale, white beans, brussels sprouts, Parmesan crostini

Burrata, Prosciutto di Parma e Frutta Marinata ⒼⒹⓅⓃ 48
Burrata, Parma ham, pickled apples & grapes, pesto

Bruschetta al Pomodoro e Burrata ⓋⒼⒹ 48
Grilled sourdough bread, creamy burrata, heirloom tomatoes, Sicilia Taggiasca olives, fresh basil, extra virgin olive oil

Panzanella con Ricotta Appesa ⓋⒼⒹ 36
Tuscan-style bread salad, sweet tomatoes, cucumbers, red onion, peppers, capers, and creamy ricotta

Insalata di Salmone Fresco Ⓓ 44
House-cured salmon, green beans, avocado, ricotta, cherry tomatoes, citrus dressing

Tonno, Avocado e Valerianella Ⓖ 62
Seared tuna, avocado, lamb's lettuce, lemon, olive oil

pasta e risotto
PASTA & RISOTTO

Pasta Amatriciana ⒼⒹⓅ 55
Fresh rigatoni, guanciale, tomatoes, pecorino romano cheese, grana padano, chili

Linguine ai Frutti di Mare ⒼⓈ 68
Linguine with prawns, mussels and clams

Conchiglie al Pesto ⒼⒹⓃ 58
Conchiglie pasta, basil pesto, crispy chicken breast, roasted cherry tomatoes
/ Replace chicken with garlic shrimps + 20

Gnocchi Croccanti e Carciofi ⓋⒼⒹ 58
Crispy gnocchi, artichokes, garlic, parmesan, herbs

Risotto ai Funghi Porcini ⓋⒼⒹ 56
Risotto, porcini mushrooms, Grana Padano, truffle oil

secondi piatti
MAINS

Cotolette Di Pollo ⒼⒹ 75
Crispy Milanese-style chicken, baby gem lettuce, Parmesan dressing, lemon

Salmone alla Puttanesca Ⓓ 82
Marinated salmon, potato purée, puttanesca sauce, gremolata

Beef Tagliata Ⓓ 185
Tender sliced beef rib eye, rucola, Parmesan, balsamic dressing

Gamberi alla 'Nduja ⒼⒹⓈ 95
Jumbo prawns, nduja, balsamic vinegar, roasted kale, ciabatta

dalla griglia
FROM THE GRILL
Served with one side and a choice of sauce

Bistecca Ribeye 250g 160
Ribeye, Poland, Dry Aged 21 days

Filetto di Manzo 200g 145
Tenderloin, Poland, Pasture-raised

Bistecca di Salmone 160g 70
Grilled Salmon Steak

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

preferiti
FAVOURITES

GRILLED CHICKEN CIABATTA ⒼⒹ 58
Grilled chicken, pesto rosso, mozzarella fior di latte, rocket

CAPRESE BURGER ⒼⒹⓃ 74
Beef patty topped with buffalo mozzarella, homemade pesto, tomato and basil

PIZZA MARGHERITA ⓋⒼⒹ 56
Fior di latte, tomato sauce, fresh basil, Parmesan, extra virgin olive oil

PIZZA DIAVOLA ⒼⒹⓅ 62
Tomato sauce, mozzarella, spicy salami, rocket and chili jam

PIZZA PROSCIUTTO E RUCOLA ⒼⒹⓅ 68
Tomato sauce, mozzarella, prosciutto ham, rocket, Parmesan

TRUFFLE & MOZZARELLA FOCACCIA ⓋⒼⒹ 69
Black truffle, mozzarella, mushrooms, rocket, sea salt, extra virgin olive oil

contorni Ⓥ
SIDES

Insalata Mista / *Mix Salad, Tomatoes, Cucumber, Peppers* 24

Spinaci Saltati / *Sautéed Spinach with Lemon & Garlic* 24

Purè di Patate / *Creamy Mashed Potatoes* Ⓓ 25

Patatine Fritte / *Fries with Chili Aioli* Ⓖ 25

Rucola e Parmigiano / *Rocket, Parmesan & Balsamic* Ⓓ 22

dolci Ⓥ
DESSERTS

Tiramisù Classico ⒶⒼⒹⓃ 36
Classic tiramisu, mascarpone cream, espresso, savoiardi, cocoa

Crostata Calda alla Frutta ⒼⒹⓃ 38
Warm plums, pears, apples, buttery crumble tart, amaretto

Panna Cotta al Limoncello ⒼⒹ 35
Vanilla panna cotta, limoncello syrup, biscotti

Biscotto al Tè Matcha e Pistacchio ⒼⒹⓃ 32
Homemade matcha and pistachio cookie, vanilla ice cream, E.V. olive oil, Parmesan

Gelato & Sorbetto ⒹⓃ *per scoop /* 12
Handcrafted gelato and sorbet inspired by the season

Affogato al Caffè Ⓓ 29
Vanilla gelato, hot espresso shot

Ⓐ Alcohol Ⓖ Gluten Ⓓ Dairy Ⓝ Nuts Ⓟ Pork Ⓥ Vegetarian Ⓢ Shellfish

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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

gaia

mediterranean cuisine · timeless

tap beer

Książęce Lager *0,3l / 0,5l*	**18 / 28**
Peroni *0,3l / 0,5l*	**18 / 28**

bottled beer

Książęce Wheat *0,5l*	**24**
Książęce Porter *0,5l*	**28**
Pilsner Urquell *0,5l*	**29**
Asahi *0,33l*	**22**

nonalcoholic

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 *0,3l / 0,7l*	**14 / 20**
San Pellegrino *0,3l / 0,7l*	**22 / 28**
Aqua Panna *0,3l / 0,7l*	**22 / 28**
Kombucha	**28**
Homemade Lemonade	**22**

Granini Juice **16**
Orange / Apple / Tomato / Pineapple

Freshly Squeezed Juice **28**

coffee & tea

ESPRESSO	15
ESPRESSO DOPPIO	19
ESPRESSO MACCHIATO	16
BLACK AMERICANO	18
WHITE AMERICANO	18
CAPPUCCINO	19
FLAT WHITE	21
LATTE	21

NEWBY TEA 16
English Breakfast / Darjeeling / Earl Grey / Masala Chai / Green Sencha / Jasmine Blossom / Chamomile / Peppermint / Summer Berries

winter warmers

HOT SPECIALITY INFUSIONS

GINGERBREAD MOCHA AU LAIT **28**
Rich espresso blended, steamed almond milk, milk chocolate, gingerbread syrup, whipped cream

WINTER SPICED CHAI LATTE **24**
Spiced chai, fresh ginger, steamed oat milk, cinnamon dust

MAPLE VANILLA LATTE **28**
Espresso, steamed milk, vanilla, maple syrup

WINTER TEA **25**
A warming pot of black tea infused with cinnamon, ginger, cranberry, cloves, honey and fresh orange

CLASSIC HOT CHOCOLATE **25**
57% milk chocolate and lactose free milk

CHOCOMATCHA **29**
Ceremonial grade matcha cloud on top of hot 57% milk chocolate

BISCOFF CHOCOLATE **28**
Biscoff cream & crumbs, 57% milk chocolate, organic sprout milk

CARAMEL CHOCO MOCHA **28**
Espresso shot, steamed milk, hot chocolate, caramel syrup, whipped cream

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