

# M A G A R I

WARSAW

## CICCHETTI

Focaccia della casa Domowa focaccia, grissini, aioli szafranowe, oliwa bazyliowa <sup>140g (1,3,12)</sup>	14
Olive Oliwki marynowane <sup>100g</sup>	21
Mortadella con pistacchi Mortadela z pistacjami, stracciatella, pistacja, podsuszany pomidor <sup>130g (7,8,12)</sup>	33
Caponata Ciepła sałatka warzywna, sos pomidorowy, oliwa z oliwek, focaccia <sup>130g (1,7,12)</sup>	31
Bruschetta con prosciutto e stracciatella Focaccia, pesto z suszonych pomidorów, prosciutto crudo, karczochy, stracciatella <sup>140g (1,7,12)</sup>	39
Acciughe fritte Smażone sardele, szalwia, aioli cytrusowe <sup>120g (1,3,4,10,12)</sup>	38

## ANTIPASTI

Carne cruda al Albese Tatar wołowy, szczypiorek, trufla, Parmigiano Reggiano <sup>160g (1,3,6,7,10,12)</sup>	59
Vitello tonnato Cielęcina, sos tuńczykowy, kapary <sup>120g (3,4,10)</sup>	56
Tonno con avocado Tatar z tuńczyka, awokado, pomarańcza, kapary, koper włoski <sup>150g (1,4,6,12)</sup>	66
Calamaro e fagioli Grillowana kałamarnica, pieczona papryka, fasola all'uccelletto, spianata, aioli szafranowe <sup>180g (3,12,14)</sup>	47
Gamberi al burro Krewetki w maśle, 'nduja, szalotka, białe wino, focaccia <sup>200g (1,2,7,12)</sup>	59
Carpaccio di barbabietola Burak pieczony w czerwonym winie, awokado, grejfrut, kozi ser, pistacje <sup>160g (7,8,12)</sup>	38

## INSALATE

Burrata Świeże i suszone pomidory <sup>205g (7,8,12)</sup>	54
Insalata Romana Sałata rzymska, anchois, kapary, Parmigiano Reggiano <sup>210g (1,3,4,7,10)</sup> + pieczona pierś kurczaka <sup>400g (1,3,4,7,10)</sup>	44/67

## PASTA

Tagliolini con gamberi Tagliolini z krewetkami, własny bisque, szczypiorek <sup>300g (1,2,3,4,7,12)</sup>	64
Spaghetti Carbonara Spaghetti alla chitarra, guanciale, Pecorino Romano, żółtko, czarny pieprz <sup>290g (1,3,7)</sup>	54
Pappardelle con sugo d'anatra Pappardelle, ragù z kaczki, kapary di Pantelleria, Grana Padano <sup>290g (1,3,7,9,12)</sup>	49
Garganelli al pesto di pistacchio Garganelli, pesto pistacjowe, burrata, Datterini, Parmigiano Reggiano <sup>360g (1,3,4,7,8)</sup>	54
Troffie di Liguria con salsiccia Troffie di Liguria, salsiccia, suszone pomidory, marynowane brokuły <sup>270g (1,3,7,12)</sup>	47
Ravioli di mais Ravioli z kukurydzą i truflą, Grana Padano, oliwa chili <sup>210g (1,3,6,7)</sup>	48
Tortellaci di manzo Tortellaci z policzkiem wołowym, chrupiąca cebula, boczniak, Grana Padano <sup>240g (1,3,7,9,10,12)</sup>	49
Gnocchi Calabresi Gnocchi, 'nduja, pomidory, stracciatella, szpinak <sup>300g (1,3,7)</sup>	42

## ZUPPA

Crema di pomodoro Krem z pieczonych pomidorów i papryki, mascarpone, Grana Padano <sup>260g (7,9)</sup>	29
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# M A G A R I

WARSAW

## SECONDI

Cotoletta Milanese Kotlet cielęcy alla Milanese, kapary, anchois <sup>210g (1,3,4,7,12)</sup>	89
Pollo al rosmarino Pieczona pierś kurczaka, gnocchetti, pomidory, cebulki borretane <sup>350g (1,3,7,12)</sup>	69
Branzino al forno Filet z okonia morskiego, orzo, szpinak, brokuły, sos maślany <sup>250g (1,4,7,12)</sup>	87
Mais & Carote Pieczona marchew, słodka kukurydza, stracciatella, chili, orzechy włoskie <sup>210g (7,8)</sup>	V / V 39

## SECONDI GRILL

Grillowany stek z tuńczyka, koper włoski, relish paprykowy <sup>220g (4,7,12)</sup>	128
Stek z polędwicy wołowej <sup>200g (7,12)</sup>	139
Stek z antrykotu wołowego <sup>280g (7,12)</sup>	145
Stek z rostbefu wołowego <sup>280g (7,12)</sup>	129
Sos do wyboru <sup>30g</sup> redukcja czerwonego wina z truflą <sup>(12)</sup> / jus z zielonym pieprzem i brandy <sup>(12)</sup> / salsa verde / berneński <sup>(3,7,10,12)</sup>	

## CONTORNI

Insalata di giardino Zielona sałata, warzywa, dressing bazyliowy <sup>80g (10,12)</sup>	V 18
Zucchine Smażona cukinia, złote rodzyunki, orzeszki pini, stracciatella <sup>120g (7,8)</sup>	V 18
Patate fritte alla parmigiana Frytki ziemniaczane, oliwa truflowa, Parmigiano Reggiano <sup>120g (3,7)</sup>	V 18
Patatine fritte a taglio spesso Frytki steak cut - grubo krojone frytki ziemniaczane <sup>120g</sup>	V 18

## DOLCI

Tiramisu Domowe tiramisu, gorzka czekolada <sup>160g (1,3,6,7)</sup>	V 34
Bignè alla crema di caramello Bignè z kremem karmelowym, gorzka czekolada <sup>160g (1,3,6,7,8)</sup>	V 36
Budino di pistacchi Budino pistacjowe, kruszonka karmelowa <sup>120g (1,3,7,8)</sup>	V 32
Fondente di cioccolato Fondant czekoladowy, wiśnie, lody waniliowe <sup>160g (1,3,6,7,12)</sup>	V 29

danie wegetariańskie | V

danie wegańskie | V

LISTA ALERGENÓW: 1. Gluten 2. Skorupiaki 3. Jajka 4. Ryby 5. Orzeszki ziemne 6. Soja 7. Mleko 8. Orzechy 9. Seler  
10. Nasiona gorczycy 11. Nasiona sezamu 12. Dwutlenek siarki 13. Łubin 14. Mięczaki

Do rachunku doliczona zostanie opłata serwisowa w wysokości 10%. Wszystkie ceny podane są w polskich złotych i zawierają podatek VAT.  
Jeśli mają Państwo jakiegokolwiek alergię pokarmową, prosimy poinformować o tym obsługę podczas składania zamówienia.

# M A G A R I

WARSAW

## CICCHETTI

Focaccia della casa Homemade focaccia, grissini, saffron aioli, basil-infused olive oil <sup>140g (1,3,12)</sup>	14
Olive Marinated olives <sup>100g</sup>	21
Mortadella con pistacchi Mortadella with pistachios, stracciatella, pistachio, sun-dried tomato <sup>130g (7,8,12)</sup>	33
Caponata Warm vegetable salad, tomato sauce, olive oil, focaccia <sup>130g (1,9,12)g</sup>	31
Bruschetta con prosciutto e stracciatella Focaccia, dried tomato pesto, prosciutto crudo, artichokes, stracciatella <sup>140g (1,7,12)</sup>	39
Acciughe fritte Fried sardines, sage, citrus aioli <sup>120g (1,3,4,10,12)</sup>	38

## ANTIPASTI

Carne cruda al Albese Beef tartare, chives, truffle, Parmigiano Reggiano <sup>160g (1,3,6,7,10,12)</sup>	59
Vitello tonnato Veal, tuna cream, capers <sup>120g (3,4,10)</sup>	56
Tonno con avocado Tuna tartare, avocado, orange, capers, fennel <sup>150g (1,4,6,12)</sup>	66
Calamaro e fagioli Grilled squid, roasted bell pepper, beans all'uccelletto, spianata, saffron aioli <sup>180g (3,12,14)</sup>	47
Gamberi al burro Shrimps in butter, 'nduja, shallots, white wine, focaccia <sup>200g (1,2,7,12)</sup>	59
Carpaccio di barbabietola Baked beetroot in red wine, avocado, grapefruit, goat's cheese, pistachios <sup>160g (7,8,12)</sup>	38

## INSALATE

Burrata Fresh and sun-dried tomatoes <sup>205g (7,8,12)</sup>	54
Insalata Romana Romaine lettuce, anchovies, capers, Parmigiano Reggiano <sup>210g (1,3,4,7,10)</sup> + roasted chicken breast <sup>400g (1,3,4,7,10)</sup>	44/67

## PASTA

Tagliolini con gamberi Tagliolini with shrimp, own bisque, chive <sup>300g (1,2,3,7,12)</sup>	64
Spaghetti Carbonara Spaghetti alla chitarra, guanciale, Pecorino Romano, egg yolk, black pepper <sup>290g (1,3,7)</sup>	54
Pappardelle con sugo d'anatra Pappardelle, duck ragù, Pantelleria capers, Grana Padano <sup>290g (1,3,7,9,12)</sup>	49
Garganelli al pesto di pistacchio Garganelli, pistachio pesto, burrata, Datterini tomatoes, Parmigiano Reggiano <sup>360g (1,3,4,7,8)</sup>	54
Troffie di Liguria con salsiccia Troffie di Liguria, salsiccia, semi-dry tomato, marinated broccoli <sup>270g (1,3,7,12)</sup>	47
Ravioli di mais Corn and truffle ravioli, Grana Padano, chili oil <sup>210g (1,3,6,7)</sup>	48
Tortellaci di manzo Tortellaci with beef cheeks, crunchy onion, oyster mushroom, Grana Padano <sup>240g (1,3,7,9,10,12)</sup>	49
Gnocchi Calabresi Gnocchi, 'nduja, tomatoes, stracciatella, spinach <sup>300g (1,3,7)</sup>	42

## ZUPPA

Crema di pomodoro Roasted tomato and bell pepper cream soup, mascarpone, Grana Padano <sup>260g (7,9)</sup>	29
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# M A G A R I

WARSAW

## SECONDI

Cotoletta Milanese	89
Veal cutlet alla Milanese, capers and anchovies <sup>250g (1,3,4,7,12)</sup>	
Pollo al rosmarino	69
Roasted chicken breast, gnocchetti, tomatoes, borretane onions <sup>350g (1,3,7,12)</sup>	
Branzino al forno	87
Sea bass fillet, orzo, spinach, broccoli, butter sauce <sup>250g (1,4,7,12)</sup>	
Mais & Carote	V / W 39
Roast carrots, sweet corn, stracciatella, chili <sup>210g (7,8)</sup>	

## SECONDI GRILL

Grilled tuna steak, fennel salad, bell pepper relish <sup>220g (4,7,12)</sup>	128
Beef fillet steak <sup>200g (7,12)</sup>	139
Beef entrecôte steak <sup>280g (7,12)</sup>	145
New York steak <sup>280g (7,12)</sup>	129
Choose sauce <sup>30g</sup>	
red wine reduction with truffle <sup>(12)</sup> /	
green peppercorn & brandy jus <sup>(12)</sup> /	
salsa verde / béarnaise <sup>(3,7,10,12)</sup>	

## CONTORNI

Insalata di giardino	W 18
Mixed greens, seasonal vegetables, vegetables, basil dressing <sup>80g (10,12)</sup>	
Zucchine	V 18
Fried zucchini, golden rasins, pine nuts, stracciatella <sup>120g (7,8)</sup>	
Patate fritte alla parmigiana	V 18
Potato fries, truffle oil, Parmigiano Reggiano <sup>120g (3,7)</sup>	
Patatine fritte a taglio spesso	W 18
Steak cut fries - thick cut potato <sup>120g</sup>	

## DOLCI

Tiramisu	V 34
Homemade tiramisu, dark chocolate <sup>160g (1,3,6,7)</sup>	
Bignè alla crema di caramello	V 36
Choux pastry cake with caramel cream, bitter chocolate <sup>160g (1,3,6,7,8)</sup>	
Budino di pistacchi	V 32
Pistachio budino, caramel crumble <sup>120g (1,3,7,8)</sup>	
Fondente di cioccolato	V 29
Chocolate fondant, cherries, vanilla ice cream <sup>160g (1,3,6,7,12)</sup>	

vegetarian dish | V

vegan dish | W

ALLERGEN LIST: 1. Gluten 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soybeans 7. Milk 8. Tree nuts 9. Celery 10. Mustard seeds 11. Sesame seeds 12. Sulphur dioxide 13. Lupin 14. Mollusc

A 10% service charge will be added to the bill. All prices are in Polish Zloty and include VAT. If you have any food allergies, please inform our waiting staff while ordering.