

MENU

ELEGANS
CAFE&COCKTAIL
BAR

Monday-Sunday
7.00-22.00
wschodnia 34, 90-271, łódź

STARTERS

BURRATA 32.00

burrata served on arugula with cherry tomatoes and balsamic glaze, served with ciabatta

CAPRESE SALAD 35.00

Buffalo mozzarella, juicy tomatoes, fresh basil, extra virgin olive oil

BREAKFAST

7.00-13.00

TURKISH EGGS 26.00

two eggs served on aromatic yogurt with feta and mint, topped with chili browned butter, served with two sourdough toasts 🌶️

SCRAMBLED EGGS 29.00

scrambled eggs (2 eggs), two frankfurter sausages, sautéed mushrooms, fresh vegetable salad, served with sourdough toast

FRENCH OMELETTE 36.00

delicate 3-egg omelette with tomato concassé, creamy Grana Padano & Gorgonzola sauce, kale salad and bread, topped with pistachios 🌿

+ Italian speck ham 6.00

SCRAMBLED EGGS WITH CHORIZO & PECORINO 35.00

3-egg scrambled eggs with Spanish chorizo and Pecorino Romano, breakfast salad, chipotle mayo, sourdough toast

ELEGANS TOAST 32.00

crispy toast with mozzarella, scrambled eggs, crispy bacon, maple syrup and fresh fruit

ENGLISH MUFFIN 32.00

two poached eggs on a muffin with lamb's lettuce, tomato, caramelized bacon and hollandaise sauce

SWEET

CRÊPES SUZETTE 28.00

three pancakes in butter sauce with sugar, orange juice
and Cointreau, served with whipped cream

SERNICZKI 26.00

four pancakes with blueberries, cherry jam, sour cream
and pistachios

FRENCH TOAST 29.00

Golden toast with mascarpone, whipped cream, fresh
fruit and homemade caramel sauce

** breakfast set 5 zł*

-espresso

- small americano

-small cappuccino

or tea

-black

-green

-fruit

-mint

ITALIAN SANDWICHES

VEGE 17.00

Schiacciata with lemon-zucchini pesto, buffalo mozzarella, arugula, tomato, balsamic 🌱

SPECK 23.00

Schiacciata with pesto, buffalo mozzarella, arugula, tomato, speck ham, balsamic

SPIANATA PICCANTE 18.00

Schiacciata with mascarpone & gorgonzola, spicy salami, arugula 🌶️

COTTO 19.00

Schiacciata with pesto, mozzarella, arugula, tomato, cooked ham, balsamic

MORTADELLA 19.00

Schiacciata with pesto, Italian mortadella, stracciatella, arugula

COLLABORATION ELEGANS CAFE X POMODORO

Italian cuisine 13.00-22.00

SALADS

*1. Grilled Chicken Salad – 49.00
with sun-dried tomatoes, grilled zucchini and baked
baguette*

*2. Tiger Shrimp Salad – 50.00
with oranges, almond flakes and baked baguette*

PASTA

*3. Pappardelle – 50.00
with mushrooms and speck / chicken in cream sauce*

*4. Tonnarelli – 59.00
with squid ink, mussels, shrimp, zucchini, cherry tomatoes*

5. Rigatoni Bolognese – 50.00

*6. Spaghetti Carbonara – 51.00
with pork jowl, eggs and Pecorino Romano*

*7. Linguine allo Scoglio – 59.00
seafood pasta*

*8. Penne alla Vodka – 50.00
with Parma ham and bacon in tomato-cream sauce*

9. Traditional Lasagna Bolognese – 50.00 (homemade)

PIZZA WITH TOMATO SAUCE

10. Margherita 39.00

Tomato sauce, mozzarella, basil

11. Deliziosa 55.00

Tomato sauce, fior di latte mozzarella, mild salami, green olives

12. Parma 52.00

Tomato sauce, mozzarella, Parma ham

13. Quattro formaggi 55.00

Tomato sauce, mozzarella, gorgonzola, Grana Padano, provolone

14. Diavola 50.00

Tomato sauce, mozzarella, spicy salami 

15. Funghi cotto 51.00

Tomato sauce, mozzarella, cooked ham, marinated mushrooms

16. Valtellina 61.00

Tomato sauce, bufala mozzarella, bresaola Punta D'anca, rocket

PIZZA WITHOUT SAUCE

17. *Alessandro* 50.00

mozzarella, mascarpone, cooked ham, corn

18. *Leonardo* 52.00

mozzarella, gorgonzola, walnuts, arugula

19. *Boscaiola* 55.00

mozzarella, taleggio, porcini mushrooms, sausage

CALZONE

20. *Calzone farcito* 52.00

tomato sauce, mozzarella, mushrooms, artichokes, cooked ham

21. *Calzone piccante* 52.00

mozzarella, ricotta, gorgonzola, spicy salami, Ventricina

ADDITIONS

22. *Mild/spicy olive oil* 3.00

DESERTS

CLASSIC TIRAMISU 20.00

Italian dessert with mascarpone and coffee

PISTACHIO TIRAMISU 22.00

Italian dessert with matcha and pistachios

PANNA COTTA 16.00

Vanilla cream served with raspberry mousse

CRUMBLE COOKIES

Peanut butter 13.00

Pretzel and chocolate 12.00

Brownie-Oreo 14.00

Matcha, white chocolate, and raspberry 17.00

CAKES

LOTUS BASQUE CHEESECAKE 24.00

Creamy cheesecake with a Lotus biscuit base and caramel sauce

FRUIT TART 19.00

Homemade shortcrust pastry with fruit

KINDER COUNTRY TART 21.00

Chocolate base with mascarpone cheese filling, white chocolate, and puffed rice

MONOPORTIONS (SEE IN THE WINDOW)

KAWY

espresso 9.00

espresso macchiato 11.00

doppio 13.00

americano 11.00/13.00

iced americano 12.00

espresso tonic 18.00

orange espresso 18.00

cappuccino 12.00/15.00

latte macchiato 15.00

flat white 15.00

iced caffè latte 16.00

frappuccino 18.00

MATCHA

matcha latte 16.00

iced matcha latte 18.00

iced matcha latte mango 22.00

iced matcha latte strawberry 23.00

iced matcha latte raspberry 23.00

iced matcha latte blueberry 23.00

iced matcha latte yuzu 23.00

iced matcha cloud 25.00

BEVARAGES AND TEA

Lemonade 16.00

Freshly squeezed orange juice 250 ml 16.00

Freshly squeezed grapefruit juice 250 ml 19.00

Freshly squeezed mixed juice 300 ml 21.00

Sparkling/still water 10.00

Coca-Cola 12.00

Classic/cherry tonic 12.00

Sanpellegrino orange/lemon/blood orange flavor 12.00

Perrier water (750 ml) 18.00

PRESSED JUICES 9.00

Apple-mango

Apple-cherry

Apple-rhubarb

TEA 12.00

Black

Green

Fruity

Mint

SIGNATURE DRINKS

Orange Whiskey Sour 39.00

Whiskey/Angostura/Freshly Squeezed Orange Juice/Lemon Juice/Grenadine/Sugar Syrup/Egg White

Raspberry Jager 37.00

Jägermeister/Lime Juice/Raspberry Puree/Sparkling Water

Mango Punch 34.00

Rum/Mango Pulp/Sugar Syrup/Lime Juice/Dash of Chili

Rose Limoncello Spritz 29.00

Limoncello/Prosecco/Sparkling Water/Rose Syrup

Lavender Lemon Spritz 29.00

Prosecco/Gin/Sparkling Water/Lavender Syrup

DRINKS

Mimosa 16.00

Freshly squeezed orange juice/Prosecco

Espresso Martini 25.00

Espresso/Vanilla vodka/Coffee liqueur/Vanilla syrup

Porn Star Martini 35.00

*Vanilla vodka/Passoa liqueur/Passoa passion fruit
puree/Lime juice/Vanilla syrup/Prosecco*

Gin and Tonic 25.00

Gin/Tonic/Lemon slice

Aperol Spritz 29.00

Aperol/Prosecco/Sparkling water/Orange slice

Mojito 27.00

White rum/Lime/Brown sugar/Mint/Sparkling water

Hugo Spritz 29.00

Elderflower syrup/Prosecco/Sparkling water

Whisky Sour 35.00

Whisky/Sparkling water Limes / Simple Syrup / Egg White

Tom Collins 25.00

Gin / Lemon Juice / Simple Syrup / Sparkling Water

Cuba Libre 27.00

White Rum / Coca-Cola / Lime Wedge

Negroni 32.00

Gin / Campari / Rosso Vermouth / Angostura

WINE MENU



dry white wines

Principato Pinot Grigio Provincia di Pavia IGT	17.99	89.99
Mastri Vernacoli Pinot Grigio Trentino DOC	19.99	99.99
Il Pumo Sauvignon Malvasia Salento IGP	19.99	99.99
Lius Filipe Edwards Chardonnay	19.99	89.99

semi-dry white wines

Mastri Vernacoli Moscato Gialo Vigneti Delle Dolomiti IGT	19.99	99.99
Domodo Amabile Vino Bianco d'Italia (Wino domowe białe)	17.99	89.99

white sweet

Stemmari Moscato Terre Siciliane IGT	19.99	99.99
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green wine

Galodoro Branco Vinho Verde DOC	19.99	99.99
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orange wine

Fio Glou Glou Orange Wine	22.00	120.00
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dry red wines

Luis Filipe Edwards Merlot	17.99	89.99
Il Pumo Primitivo Salento IGP	19.99	99.99

semi-dry red wines

Domodo Amabile Vino Rosso d'Italia (Windo domowe czerwone)	17.99	89.99
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sparkling wines

Proseco	17.99	79.99
Proseco 200 ml		29.99
Spumante Extra Dry Prosecco Treviso DOC 375 ml		59.99

non-alcoholic wines

Carl Jung Selection Rose	16.00	69.99
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