



MENU

Starters

- W** **Meze selection with sesame bagel** **48**
Labneh, tahini, zhug, charred aubergine, hummus
- W** **Charred beetroot salad** **48**
Labneh, radicchio, roasted hazelnuts
- W** **Burrata with pear and truffle honey** **55**
Pickled pear, seeded cracker
- Soup of the day** **30**
Served with sesame bagel
- W** **Hummus Masabaha** **34**
Warm hummus served with roasted carrots and parsnips
- Ceasar salad** **30**
Additions
+ Grilled chicken breast 25
+ Grilled prawns 30

Sandwiches & Pizzas

- Reuben sandwich** **55**
Pastrami, pickled red cabbage, Rubin cheese, sourdough, French mustard mayonnaise
- Lamb kebab laffa** **68**
Mixed peppers and onion salad, mint yoghurt, served on flat bread
- The Stradom Burger** **65**
Rubin cheese, sumac onion, brioche bun, fries, tabun ketchup
- Spicy salami pizza** **50**
Mozzarella, wild rocket, spicy tomato sauce
- W** **Truffle pizza** **65**
Truffle sauce, mozzarella

Desserts

- W** **Classic Tiramisu** **35**
- W** **Earl grey crème brûlée** **35**
Served with pistachio shortbread
- W** **Chocolate and raspberry mousse** **35**
Almonds, chocolate crumbs, raspberry gel
- W** **Ice cream selection** **25**

Mains

- Prawn tagliatelle** **70**
Squid ink tagliatelle, prawn bisque, chilli, preserved lemon, parsley
- W** **Cacio E Pepe** **55**
Spaghetti, pecorino sauce, black cracked pepper
- Ossobuco alla Milanese** **105**
400g beef ossobuco, saffron risotto, gremolata
- Chicken Supreme** **70**
Pan fried chicken supreme, harissa mash potato, rainbow carrots
- W** **Grilled asparagus** **45**
Feta cheese, harissa vinaigrette, radish, toasted hazelnuts, pomegranate seeds
- Pan seared cod, beurre blanc sauce** **95**
Cod, pea purée, seasonal vegetables and wine-butter sauce
- Hraime** **95**
Romano pepper stuffed with fish kebab, baked in spicy tomato sauce
- Grilled beef filet** **125**
Fillet steak, potato gratin, peppercorn sauce

Sides

- W** **Mashed potatoes** **20**
- W** **Buttered Kale and spinach, toasted pine nuts** **20**
- W** **Mixed seasonal vegetables** **20**
- W** **French Fries** **20**
- W** **Truffle and parmesan fries** **30**

W Vegetarian

A service charge of 10% will be added to the bill.
The price includes VAT at the currently applicable rate.
An allergen card is available from the 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 <i>Mandarin Mixer with Ginger, Pineapple Mixer with Almond, Indian Tonic Water, Ginger Beer</i>	20
Coca Cola <i>Original, Zero</i>	16
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 <i>Orange, Apple, Tomato, Pineapple</i>	16
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



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experience at Gaia?
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with us on Google.*

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