

M A G A R I

WARSAW

CICCHETTI

Focaccia della casa	14
Homemade focaccia, saffron aioli, basil oil 40g (1,3,12)	
Olive	
Marinated olives 100g	18
Mortadella con pistacchi	
Mortadella with pistachios, stracciatella, pistachio, sun-dried tomato 130g (7,8)	29
Salame e olive	
Salame Finochiona, Leccine olives, gnocco fritto 100g (1)	25
Caponata	
Warm vegetable salad, tomato sauce, olive oil, focaccia 130g (1,9,12)	24

ANTIPASTI

Carne cruda al Albese	56
Beef tartare, chives, truffle, Parmigiano Reggiano 160g (1,3,6,7,10)	
Vitello tonnato	54
Veal, tuna sauce, capers 120g (3,4,10)	
Tonno con avocado	59
Tuna tartare, avocado, orange, capers, fennel 150g (1,4,6)	
Calamaro e fagioli	39
Grilled squid, roasted bell pepper, beans all'uccelletto, spianata, saffron aioli 180g (3,12,14)	
Gamberi al burro	57
Shrimps in butter, 'nduja, shallots, white wine, focaccia 200g (1,2,7,12)	
Broccoli fritti	36
Fried broccoli, almonds, confit tomatoes, vegan citrus aioli 200g (1,8,10,12)	

INSALATE

Burrata	39/49
Natural, DOP di Bari olive oil 130g (7)	
+ fresh and sun-dried tomatoes 205g (7,8)	
Insalata Romana	42/67
Roman lettuce, anchovies, capers, Parmigiano Reggiano 210g (1,3,4,7,10)	
+ roasted chicken breast 400g (1,3,4,7,10)	

PASTA

Tagliolini con gamberi	64
Tagliolini with shrimp 300g (1,2,3,4,7,12)	
Spaghetti Carbonara	48
Spaghetti alla chitarra, guanciale, Pecorino Romano, egg yolk, black pepper 290g (1,3,7)	
Pappardelle con sugo di agnello	49
Pappardelle, lamb ragù, Pantelleria capers, Pecorino Romano 290g (1,3,7,9)	
Garganelli al pesto di pistacchio	49
Garganelli, pistachio pesto, burrata, Datterini tomatoes, Parmigiano Reggiano 360g (1,3,4,7,8)	
Orecchiette con salsiccia	47
Orecchiette, Abruzzese sausage, cime di rapa, potatoes, basil pesto 270g (1,3,7,12)	
Caramelle Cacio e Pepe	48
Homemade caramelle "cacio e pepe", truffle, butter 240g (1,3,7)	
Mezzelune di melanzane	42
Mezzelune with eggplant, buffalo ricotta, bell pepper 240g (1,3,6,7)	
Gnocchi Calabresi	39
Gnocchi, 'nduja, caramelized pear, stracciatella, spinach 300g (1,3,7)	
Risotto con frutti di mare	64
Saffron risotto with mussels, shrimp, and squid 260g (2,3,7,12,14)	

ZUPPA

Minestra di pesce	38
Fish soup with fennel, saffron aioli, focaccia 260g (1,4,9)	

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SECONDI

Cotoletta Milanese	87
Veal cutlet alla Milanese with capers and anchovies 250g (1,3,4,7)	
Pollo al rosmarino	67
Roast chicken breast, rosemary butter, gnocchetti, tomatoes, borretane onions 350g (1,7,12)	
Merluzzo al forno	84
Cod loin, orzo, spinach, broccoli, butter sauce 250g (1,4,7,12)	
Arrosto di verza	V / V 39
Roast cabbage, pesto rosso, crispy bread, Grana Padano, parsley 100g (1,3,6,7,8)	

SECONDI GRILL

Grilled seabass, fennel, olives 240g (4)	112
Beef fillet steak 200g (7,2)	129
Beef entrecôte on the bone (for 2 people) 600g (7,12)	249
New York steak 280g (7,12)	119
Choose sauce 30g	
red wine reduction with truffle (12) /	
green peppercorn and brandy jus (12) /	
salsa verde	

CONTORINI

Patate fritte alla parmigiana	V 17
Potato fries, truffle oil, Parmigiano Reggiano 120g (3,7)	
Verdura alla griglia	V 17
Grilled vegetables with garlic and Grana Padano 120g (3,7)	
Insalata di giardino	V 17
Green salad, vegetables, basil dressing 70g (10,12)	

DOLCI

Tiramisu	V 34
Homemade tiramisu, dark chocolate 160g (1,3,6,7)	
Torta di ricotta	V 34
Ricotta cheesecake, orange curd, passionfruit 145g (1,3,7)	
Budino di pistacchi	V 29
Pistachio budino, caramel crumble 120g (1,3,7,8)	
Crostata al limone	V 31
Lemon tart with meringue and raspberries 150g (1,3,7)	

vegetarian dish | V

vegan dish | V

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.