



Welcome to our restaurant!

"Eatalia" is a combination of the words 'eat' and 'Italy'. This is not a random name, because we do not only serve typical Italian dishes, but other original dishes as well.

In our restaurant, we do not use any artificial ingredients, such as monosodium glutamate, food preservatives, stock cubes or powders (several hundreds and thousands) etc.

Everything is fresh, healthy and made by us; and, we certainly hope, delicious to our customers. Some of our dishes are cooked using the modern Sous Vide technology, called vacuum cooking.

This method of cooking ensures that the original look and texture of the product in the cooking process are preserved. As a result, we prepare dishes of the highest quality without losing vitamins, natural juices and enzymes.

All the dishes prepared by this method guarantees that they are succulent, mild and easily digestible.

We invite you for a taste.




Remember the Italian saying: "When you eat, you don't grow old".

Welcome!!!

Dear guest

The wait time for some dishes may be longer than in other restaurants. If we make a mistake let us know so we correct it.



Starters served with homemade bread

Shrimps in beurre blanc / chorizo / chives / tomato / chilli / garlic / wine / butter	42 zł	
Beef tatar / pickled mushrooms / chives mayonnaise / cucumber / onions / egg yolk	39 zł	
Beef carpaccio / parmesan / rucola / capers	39 zł	
Bruschetta with colorful tomatoes on our bread	32 zł	




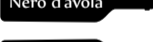

Soups

Seasonal soup	ask our crew
Tomato cream soup / mozzarella	19 zł
Sicilian soup / shrimps / fresh cod / mussels	33 zł

Salads served with homemade bread

Goat cheese / mix salad / baked goat cheese / dried cranberry / cashew nuts / pickled pepper / pickled beetroot pear crisp /vinaigrette sauce	36 zł	
Caesar salad / romaine lettuce /fried chicken / caesar sauce / croutons / parmesan / pickled onion / bacon chips with chicken	36 zł	
with shrimps	43 zł	
Greek salad / colorful tomatoes / cucumber / red onion / black olives / oregano / feta cheese / olive oil	36 zł	

Main Courses

Pork loin with bone breaded in panko / mashed potatoes / young cabbage with tomatoes and dill	49 zł	
Duck - confited thigh / parsley dumplings / red cabbage and dried fruits / mousse of apple and horseradish / demi glace sauce with marjoram	64 zł	
Sirloin steak / young potatoes stuffed with ricotta cheese and chanterelles / caramelized seasonal vegetables / demi glace sauce with rosemary	115 zł	
Beef burger / Sriracha mayonnaise / mozzarella / lettuce / pickled cucumber	39 zł	
Pork rib / seasonal vegetables / mashed potatoes with the addition of mustard seeds / demi glace sauce	52 zł	

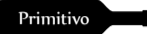

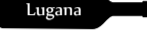

Vegetarian maincourses / Fish

Ravioli with green mascarpone asparagus / fried seasonal vegetables / basil pest with sun-dried tomatoes / parmesan / balsamic cream	42 zł
Eco fried trout fillet / blanched seasonal vegetables / mashed sweet potatoes / chili / ginger	54 zł
<i>Trout comes from regional eco farm.</i>	
Mussels stewed in white wine and cream / tomatoes / onion / chives	49 zł



Dishes for children

Breaded chicken fillet / mashed potatoes / glazed carrot	28 zł
Spaghetti bolognese	18 zł

Pasta

Pappardelle / mushrooms / duck / spinach / garlic / onion / cream sauce	52 zł	
 Tagliatelle nero / shrimps / mussels / dried tomatoes / onion / garlic / tomato sauce/ pepperoncino	49 zł	
Spaghetti bolognese / parmesan	36 zł	

Pizza

NEW!!! SEASONAL PIZZA	ask our crew
FOCACCIA	17 zł
MARGHERITA / mozzarella / tomato sauce	30 zł
PROSCIUTTO / mozzarella / tomato sauce / ham	35 zł
SALAME / mozzarella / tomato sauce / salame napoli dolce	36 zł
SPINACI / mozzarella / tomato sauce / spinach / garlic / Grana Padano	38 zł
BIANCA <i>is the perfect dish served with wine</i> / mozzarella / pear / gorgonzola / Prosciutto Crudo / balsamic vinegar / honey / walnuts / oregano	38 zł
HAWAIIAN / mozzarella / tomato sauce / ham / pineapple / mascarpone	38 zł
CAPRICCIOSA / mozzarella / tomato sauce / ham / mushrooms / basil pesto	38 zł
 PICANTE SORRENTINO / mozzarella / tomato sauce / salame Sorrentino / black olives / pepperoncino peppers	39 zł
NEW!!!  NDUJA / mozzarella / tomato sauce / Nduja sausage / mascarpone / red onion / parsley	41 zł
PROSCIUTTO E RUCOLA / mozzarella / tomato sauce / cherry tomatoes / Prosciutto Crudo / rucola / Grana Padano	44 zł
QUATTRO FORMAGGI / mozzarella / tomato sauce / Grana Padano / goat cheese / gorgonzola	44 zł

Additives

basil / mushrooms / basil pesto / red pepper / black olives / garlic / cherry tomatoes / red onion	6 zł
salame napoli dolce / ham / spinach / dried tomatoes / capers / salame Sorrentino / Prosciutto Crudo	7 zł
mozzarella, Grana Padano, rucola, goat cheese, gorgonzola	8 zł

Chips

Steak chips / with sriracha mayonnaise or ketchup	12 zł
Sweet potato chips / with sriracha mayonnaise or ketchup	15 zł

Desserts

Traditional ice cream with whipped cream and fruits	20 zł
Chocolate cake / english sauce	23 zł
Creme brulee	22 zł

Non-alcoholic beverages

Still water 0,35 l / 0,7 l	7 zł / 13 zł
Sparkling water 0,35 l / 0,7 l	7 zł / 13 zł
Pepsi / 7up / Mirinda	7 zł
Fruits Juice 0,3 l	7 zł
Freshly squeezed orange juice 0,3 l	17 zł
Homemade lemonade or mango 0,5 l / 1 l	17 / 27 zł

Ronnefeldt tea

English Breakfast, Earl Grey, Green Dragon, Jasmine Gold, Sweet Berries, Refreshing Mint, Rooibos Cream Orange	12 zł
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Coffee

Finest italian coffee, roasted in family-run roastery based near Padua

Espresso / Espresso Doppio	11 / 14 zł
Americana / Crema	13 zł
Cappucino	15 zł
Latte macchiato	17 zł
Ice coffe	18 zł
Tonic espresso	18 zł

Coffee additives

Plant milk, lactoze-free milk, flavored syrup, whipped cream	2 zł
Ajerkoniak	4 zł

Alcoholic beverages

Prosecco 0,2 l	20 zł
Prosecco 0,5 l	75 zł
Aperol Spritz	26 zł
Pear Spritz	26 zł
Mojito	28 zł
Vodka Sour	23 zł
Vodka Belveder 40 ml	20 zł
Vodka Absolut 40 ml	15 zł
Draft Beer 0,3 / 0,5 l	12 zł / 15 zł
Regional Kraft Beer Gzub	17 zł
Gin Bombay Sapphire 40 ml	18 zł
Tequila Olmeca Blanco 40 ml	16 zł
Chivas Regal 12 YO 40 ml	24 zł
Glenfiddich 40 ml	28 zł
J. Daniels 40 ml	14 zł
Bacardi Carta Blanca 40 ml	16 zł
Jegermeister 40 ml	16 zł
Champagne	ask our crew

Non-alcoholic drinks:

Non-alcoholic wine	14 zł
Non-alcoholic Aperol	20 zł
Non-alcoholic Beer	ask our crew

RESERVATIONS OVER 10 PERSONS ARE CHARGES WITH 10% SERVICE FEE.