



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	39 zł	
Beef tatar / pickled mushrooms / chives mayonnaise / cucumber / onions / egg yolk	34 zł	
Beef carpaccio / parmesan / rucola / capers	36 zł	






Soups

Seasonal soup	ask our crew
Tomato cream soup / mozzarella	15 zł
Sicilian soup / shrimps / fresh cod / mussels	31 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	35 zł	
with shrimps	42 zł	

Main Courses

Pork chops in panko / mashed potatoes / fried cabbage	38 zł	
Duck - confited thigh / parsley dumplings / red cabbage and dried fruits / mousse of apple and horseradish / demi glace sauce with marjoram / buckwheat popcorn	52 zł	
Beef sirloin steak / hasselback potato / baked topinambur / hasse seasonal vegetables / oyster mushroom / demi glace sauce with rosemary	89 zł	
Beef burger / Sriracha mayonnaise / mozzarella / lettuce / pickled cucumber	30 zł	
Guinea fowl breast fried on thyme butter / pumpkin dumplings / blanched kale / confited pumpkin / kale chips / demi glace sauce with thyme	52 zł	

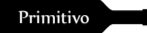

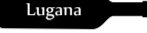

Vegetarian maincourses / Fish

Pumpkin dumplings / seasonal vegetables / onion / garlic / cream sauce	33 zł
Eco fried trout fillet / blanched seasonal vegetables / mashed sweet potatoes /chili /ginger	42 zł



Dishes for children

Breaded chicken fillet / mashed potatoes / glazed carrot	25 zł
Spaghetti bolognese	16 zł

Pasta

Pappardelle / mushrooms / duck / spinach / garlic / onion / cream sauce	45 zł	
 Tagliatelle nero / shrimps / mussels / dried tomatoes / onion / garlic / tomato sauce/ pepperoncino	46 zł	
Spaghetti bolognese / parmesan	28 zł	

Pizza

NEW!!! SEASONAL PIZZA	ask our crew
FOCACCIA	17 zł
MARGHERITA / mozzarella / tomato sauce	25 zł
PROSCIUTTO / mozzarella / tomato sauce / ham	29 zł
SALAME / mozzarella / tomato sauce / salame napoli dolce	29 zł
SPINACI / mozzarella / tomato sauce / spinach / garlic / Grana Padano	31 zł
HAWAIIAN / mozzarella / tomato sauce / ham / pineapple / mascarpone	32 zł
CAPRICCIOSA / mozzarella / tomato sauce / ham / mushrooms / basil pesto	32 zł
 PICANTE SORRENTINO / mozzarella / tomato sauce / salame Sorrentino / black olives / pepperoncino peppers	33 zł
NEW!!!  NDUJA / mozzarella / tomato sauce / Nduja sausage / mascarpone / red onion / parsley	34 zł
PROSCIUTTO E RUCOLA / mozzarella / tomato sauce / cherry tomatoes / Prosciutto Crudo / rucola / Grana Padano	36 zł
QUATTRO FORMAGGI / mozzarella / tomato sauce / Grana Padano / goat cheese / gorgonzola	36 zł

Additives

basil / mushrooms / basil pesto / red pepper / black olives / garlic / cherry tomatoes / red onion	4 zł
salame napoli dolce / ham / spinach / dried tomatoes / capers / salame Sorrentino / Prosciutto Crudo	5 zł
mozzarella, Grana Padano, rucola, goat cheese, gorgonzola	6 zł

Chips

Steak chips / with sriracha mayonnaise or ketchup	10 zł
Sweet potato chips / with sriracha mayonnaise or ketchup	10 zł

Desserts

Traditional ice cream with whipped cream and fruits	19 zł
Chocolate cake / english sauce	21 zł
Creme brulee	21 zł
Poppy seed cake / butter and gingerbread crumble / raisin gel	21 zł

Non-alcoholic beverages

Still water 0,35 l / 0,7 l	6 zł / 12 zł
Sparkling water 0,35 l / 0,7 l	6 zł / 12 zł
Coca cola / fanta / sprite 0,2 l	6 zł
Fruits Juice 0,25 l	6 zł
Freshly squeezed orange juice 0,3 l	15 zł
Homemade lemonade or mango 0,5 l / 1 l	15 / 25 zł

Ronnefeldt tea

English Breakfast, Earl Grey, Green Dragon, Jasmine Gold, Sweet Berries, Refreshing Mint, Rooibos Cream Orange	10 zł
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Coffee

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

Espresso / Espresso Doppio	10 / 13 zł
Americana / Crema	12 zł
Cappuccino	14 zł
Latte macchiato	16 zł
Ice coffe	18 zł
Tonic espresso	17 zł

Coffee additives

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

Alcoholic beverages

Aperol Spritz	24 zł
Pear Spritz	19 zł
Mojito	22 zł
Vodka Sour	22 zł
Draft Beer 0,3 / 0,5 l	11 zł / 14 zł
Regional Kraft Beer Gzub	16 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.