

small cold

hummus, fresh salad, our bread	15 zł add egg + 2 zł
duck liver pâté, fresh greens, nuts our marmalade, served with challah toast	17 zł
beef tartare marinated in white wine wódka and soy sauce, horseradish, egg yolk, pickles, pickled mushroom, onion, marjoram	31 zł
heirloom tomatoes in thyme lemon zest olive oil, garlic confit, dill pesto, aged goat cheese from Zagroda Amaltei	25 zł
three Polish cheeses, roasted walnuts, seasonal fruits, our marmalade	29 zł

small warm

vegetable or meat soup of the day	12 zł
crispy butternut squash fritters, house pickled veg, pepper aioli	21 zł
grilled smoky home made sausage, carrots, onion, kale, chipotle seasonal fruit sauce, crispy lentils, parsley	21 zł
7 chicken wings, crunchy veggies, served with bbq, jalapeño or seasonal habañoero sauce	17 zł

WEEKEND
SPECIAL

Ask your server
what is it today.

mains

burnt eggplant, house ajvar, marinated tomato, cumin chickpeas, cucumber, cilantro	31 zł
wild mushroom, roasted pumpkin and onion, mustard garlic chive honey dressing, horseradish	35 zł
chilli cheddar chicken kiev, lemon rocket pesto, garlic fried tomatoes, fresh leaves	39 zł
roasted cauliflower, caramelised peach, feta, roasted onion balsamic vinegar sauce, toasted pumpkin seeds and hazelnuts	29 zł
pan fried porkneck, red cabbage plum coleslaw, peanuts, sunchoke tahini pumpkin seed paste, marjoram	38 zł
sandwich of the day on a challah roll, vegetable side (vegetarian or meat)	25 zł add egg + 2 zł

sides

crispy potatoes, dukkah, harissa lemon yoghurt, mint	10 zł
brussels sprout, onion, panko, pomegranate	10 zł
corn, harissa, cilantro, lime	10 zł

sweet

dessert of the day	15 zł
corn bread, pumpkin citrus caramel sauce, blueberries, earl grey sugar	16 zł
pear and plum in lavender syrup, buckwheat honey muscovado sauce, spelt lavender crumble, whipped cream	15 zł


Ask our staff what can we prepare specially for children.




Bibenda Bar


Our cocktails are based on fresh seasonal fruit and produce. Trust our bartenders, they will happily prepare something special for you. Don't be shy, stay at the bar, we are open late.

cocktails

PALERMO 
light, refreshing
Cynar, plum syrup, grapefruit juice
19 zł


ROTTERDAM 
dry, herbal
gin, wermouth, orange juice, beet, rosemary
21 zł

COPENHAGEN 
fruity, fizz
wódka, Campari, cherry liqueur, egg white, raspberry
21 zł

TALLINN 
fresh, tiki
brandy, Aperol, smoky pineapple, lime
25 zł

ACAPULCO 
smoky, spicy
mezcal, Fernet Branca, chipotle, lime
23 zł

PORTREE 
aromatic, hot
whisky, porto, root citrus syrup
22 zł

SALEM 
chocolate, strong
bourbon, chocolate chilli syrup, Angostura
23 zł

YOUR FAVOURITE CLASSIC COCKTAIL
ask the bartender

Beer

Ask what's on tap right now.

Choice of 4 beers from local Polish and Czech breweries.

beverages

LEMONADE
ask our staff what flavor
9 zł

FRESH JUICE
orange, grapefruit
10 zł

COLD PRESSED JUICE
apple, black currant 6 zł

GINGER BEER 12 zł

COCA-COLA
Cola Zero, Kinley tonic
5 zł

CIECHOCINKA
sparkling water
5 zł

TEA
earl grey, english breakfast, rooibos, japanese sencha, jasmin pearl
10 zł

0% ABV

BIBENDA ICED TEA
freshly brewed tea, lemon, citrus cordial, soda water
12 zł

WINTER AGUA DE JAMAICA
freshly brewed hibiscus, citrus, ginger, honey
12 zł

warm %

BIBENDA MULLED WINE
warming, fruity
cherry wine, citrus, cloves
15 zł

COFFEE

We serve coffee that is roasted locally in Warsaw by KAWEPALÉ. For our drip (V60) we use different beans from a variety of European independent roasteries. Let us make you your perfect cup!

DRIP/ON ICE 9 zł
ESPRESSO/DOPPIO 5/8 zł
CAPPUCCINO/LATTE 9/10 zł

vodka

J. A. Baczewski 5 / 10 zł
J. A. Baczewski smak 6 / 12 zł
Wyborowa 5 / 10 zł
Dzięgielówka 5 / 10 zł
Chopin Rye 7 / 14 zł
Vestal Pomorze 9 / 18 zł

aperitiv / digestiv

Aperol 6 / 12 zł
Cynar 7 / 14 zł
Luxardo Bitter 7 / 14 zł
Jagermeister 7 / 14 zł
Campari 8 / 16 zł
Fernet Branca 8 / 16 zł
Amaro Averna 8 / 16 zł
Porto Ruby 16 zł
Benini Rosso 15 zł
Benini Extra Dry 15 zł

gin

Beefeater 7 / 14 zł
Tanqueray No.10 13 / 26 zł

rum

Havana 3yo 7 / 14 zł
Sailor Jerry 9 / 18 zł
Havana 7yo 10 / 20 zł
Zacapa 23yo 17 / 34 zł
Wray & Nephew
Overproof 11 / 22 zł

whisky / bourbon

Johnnie Walker
Blenders Batch 8 / 16 zł
Jameson Irish Whiskey 8 / 16 zł
Monkey Shoulder 12 / 24 zł
Laphroaig 10yo 13 / 26 zł
Singelton 12yo 14 / 28 zł
Wild Turkey 81 8 / 16 zł
Bulleit Bourbon 9 / 18 zł
Bulleit Rye Whiskey 10 / 20 zł
Blanton's Reserve 12 / 24 zł
Nikka Coffey Grain 16 / 32 zł

other

Lauriston Calvados 12 / 24 zł
Espolon Blanco 9 / 18 zł
Espolon Reposado 10 / 20 zł
Monte Alban mezcal 9 / 18 zł
Ypioca Prata Cachaca 9 / 18 zł
Pisco Capel Moai 10 / 20 zł
Asbach 3yo brandy 10 / 20 zł
Amaretto 9 / 18 zł
Kahlua 8 / 16 zł
Chartreuse Jaune 14 / 28 zł
Luxardo Maraschino 9 / 18 zł
Pernod Absinthe 9 / 18 zł

Bibenda is a celebration of food, drink, and togetherness. Mealtimes that ease cravings, tempt tastes, and encourage sharing, family-style. Bibenda cooks true food, using the freshest, seasonal ingredients and home-style techniques to create meals that satisfy. We bring passion to the kitchen and bar, offering a variety of signature dishes, carefully paired with local beers, good wine, cocktails, or spirits. We want you to feel comfortable, feel taken care of, feel like coming back for more, so stay a while and let's eat and drink together – the kitchen's open till midnight and the bar stays open late.

Bibenda:

„dwojakiego bywała rodzaju. Jedna... mieszana w trunkach, szumna, en compotte i dlatego licząca się do nadzwyczajnych, boć się to nie co dzień zdarzało...
Tutaj figurowały i wódka, i szampańskie. I kielbasy, i bordeaux. I lura, i portery, i poncz. Była to jednym słowem babilońska wieża z napojów i jadła... Druga bibenda — zdrowa, krzepiąca lud Boży, poważna, spokojna, bibenda codzienna, zwyczajna, bibenda ex oicio, kolejką przez członków palestry wyprawiana”

Stanisław Morawski, „Szlachta-bracia”, za „Polskim Słownikiem Pijackim”
Juliana Tuwima

WiFi password: Texas2014