

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
goose breast tartare, black garlic, gherkin, pickled onion, marjoram, proper rye bread	31 zł
herring, beet horseradish puree, capers, gherkin, lemon yoghurt sauce	21 zł
terrines of beet and smoked cheese, horseradish kogel mogel, pickled onion, dill oil	19 zł
three Polish cheeses, roasted walnuts, seasonal fruits, our marmalade	29 zł

small warm

vegetable or meat soup of the day	12 zł
root vegetables confit, sour cream, camelina oil with ginger and turmeric, crispy onion	21 zł
pumpkin croquetas with cheddar, anchois aioli, white radish	21 zł
grilled smoky home made sausage, red cabbage, leek, white beans, marinated mustard seeds	21 zł
7 chicken wings, crunchy veggies, served with bbq, jalapeño or seasonal habaño sauce	17 zł

mains

goose breast, white wine green tea sauce, smashed carrots with burnt butter and sage, smoked pear	42 zł
pearl barley, glazed beets, ash aged goat cheese, apple onion sauce, marjoram, celery, honey walnuts	32 zł
tripe stew with tomato, pepper, lime and roasted onion, red cabbage, cilantro, peanuts, jalapeño slaw	35 zł
white beet forgotten on the field marinated and roasted in herbs, pumpkin and lemon puree, thyme rosemary buckwheat honey sauce, spring onion	32 zł
sandwich of the day on a challah roll, vegetable side (vegetarian or meat)	25 zł add egg + 2 zł

sides

roasted potato puree, green olive oil, spring onion, red onion	10 zł
leek in white wine, thyme crumble, thyme oil	10 zł
roasted beets, tahini sauce, parsley	10 zł

sweet

dessert of the day	15 zł
ovovit flan, sour cranberry sauce, cranberries, nuts	15 zł
dark chocolate stout cake, bourbon caramel	16 zł

FEST
BAKERY

rye sourdough bread.....8zł
1/4 of our focaccia.....7zł


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


WINTER SOUR 
strong, herbal
wódka, cinnamon syrup,
Underberg Bitters
21 zł


MEXPRESSO 
aromatic, wake-up
coffee infused tequila
vermouth rosato,
Luxardo Maraschino
25 zł

MAGLET 
fruity, dry
gin, Campari,
tangerine syrup,
vanilla
21 zł

LITTLE ITALY 
aperitiv, strong
bourbon, Cynar,
Luxardo Bitter
23 zł

ENGLISH ROSE 
refreshing, romantic
gin, Cointreau,
Luxardo Bitters,
lime, rose water
24 zł

MUSKET 
bubbly, sweet-bitter
rum, Cynar,
sweet vermouth,
fruits
21 zł

PIRATE 
herbal, sweet
rum, Cointreau,
rooibos syrup, lime
27 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 KAWEPALE. 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
ICED COFFEE 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
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... mięszana 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