



OPASŁY TOM

Wierzbowa 9, Warsaw | 691 990 061 | opasly@kregliccy.pl
restaurant | catering | events



Our name - **Opasły Tom** - refers to the former bookshop where we started our venture. Today, in our new location, we invite you for drinks and books at our library by the bar.

We offer Polish cuisine in an original, innovative form. We invite guest chefs who, drawing on their experience and talent, present it in a unique form. Their cooking is honest and personal. Our menu is always based on local, seasonal products that come from our own Farmer's Market at Forteca. Summer 2021 will be chef Tomasz Janiczek's show. We were delighted with his creations in 2017 and we were curious to see how he developed his artistry over the years. We hope that you will experience special emotions when you taste his cuisine, just like we do.

In the mid-nineteenth century, the precursor at our current site, Wierzbowa 9, was the delicatessen importer Antoni Stepkowski. His shop, Handelek u Stepka, having succeeded, turned into a bustling restaurant, which was affectionately remembered by Bolesław Prus. During the interwar period, this building housed the famous Oaza food factory, with a restaurant, an American bar and cafe, dance parties, and even a cabaret.

The designers of our interiors, Dominika Buck and Paweł Buck, named the intimate room overlooking the Opera House in honor of Oaza. In 2020, Opasły Tom was chosen by Wallpaper Magazine as one of the five most beautiful restaurants in the world.

We are very pleased to welcome you,
Agnieszka Kręglicka and Marcin Kręglicki



COCKTAILS FROM OAZA

Punch | white wine, rum, citrus fruits / 28

Gin Rosé | gin, vermouth, rose lemonade, rose petals / 30

Martinez | gin, vermouth, luxardo / 30

STARTERS

Dumplings with suede bolete mushroom, almonds, brown butter with coffee beans, crispy potato chips / 44

Kohlrabi Saint-Jacques, tomato jam, glasswort, buckwheat / 43

Veal sous vide, truffle sauce, Brussels sprouts, cauliflower two ways / 49

Beetroot-cured matjes, pickled celery, apple, smoked herring caviar, "suska sechłońska" prune / 52

Beef tartare, marinated honey mushroom, horseradish mayonnaise, fried yolk, pepper vodka / 49

SOUPS

Onion consommé, smoked potato dumplings, shallots (V) / 33

Baked beetroot cream, raspberry sorbet, hibiscus, Emilgrana cheese / 32



MAIN DISH

Potato pancake, vegan cabbage stew, porcini mushroom cream,
Brussels sprouts (V) / 58

Dumplings: pumpkin, horseradish, mustard seeds, roasted white chocolate,
autumn truffle, beurre blanc / (V) version available / 67

Sea trout, Jerusalem artichoke purée, fennel, fish sauce, baby broccoli / 92

Baby rooster, sheep cheese and potato pancakes,
penny bun mushroom in broth / 72

Butcher's steak, potato purée, béarnaise sauce, caramelized chicory / 78

PREDESSERTS

Sweet potato and beetroot waffle, quince jam, fried nuts (V) / 29

Beetroot and cheese waffle, quince jam, goat cheese / 29

A selection of Polish cheeses, crackers, homemade preserves / 48

DESSERTS

Kogel mogel, white chocolate, pear jam, wafer / 35

Halva mousse, coffee jelly, whiskey, coffee cake / 38

Chocolate, caramel, yoghurt, sheep milk cheese / 39

TASTING MENU / 309

Beet-cured matjes, pickled celery root, apple, smoked herring caviar,
“suska sechłońska” prune

Onion consommé, smoked potato dumplings, shallots

Pierogi: pumpkin, horseradish, mustard seeds, roasted white chocolate,
autumn truffle, beurre blanc

Sea trout, Jerusalem artichoke purée, fennel, baby broccoli, fish sauce

Veal, sunflower seeds, broiled Italian cabbage

Beetroot and cheese waffle, quince jam, goat cheese

Kogel mogel, white chocolate, pear jam, wafer

WINE PAIRING | *tasting portions* | 6 glasses / 198



TASTING MENU ⑤ / 309

Kohlrabi Saint-Jacques, tomato jam, glasswort, buckwheat

Onion consommé, smoked potato dumplings, shallots

Pierogi: pumpkin, horseradish, mustard seeds, dark chocolate, autumn truffle

Potato pancake, vegan cabbage stew, porcini mushroom cream,
Brussels sprouts

Sunflower seeds, broiled Italian cabbage, apple

Sweet potato and beetroot waffle, quince jam, fried nuts

Almond cream, wafer, pear jam

We add a 12,5% service charge to groups of six or more.

Dear Guests, tasting menu can be enjoyed by the whole table only.

Time of serving the tasting menu takes from 2 to 3 hours.

Nutritional information, as well as a list of allergens and their derivatives will be provided upon request.



NON-ALCOHOLIC BEVERAGES

COLD

Mineral water Ostromecko 0,33l 7 | 0,7 15

Seasoned Tomato Juice Big Tom / 16

Fresh citrus juice / 19

Fentimans lemonade | rose | elderflower / 18

Fentimans cola / 18

Fentimans tonic water / 16

HOT

Coffee Vergnano Cristal | espresso 10 | cappucino 13 | latte 15

Tea from TheTea / bancha, assam, earl grey / 16

Napary ziolowe / 16

Homemade hot ginger drink / 19

BEER

BeerLab | rubio | estilo | preto / 21

Wybór alkoholi mocnych dostępny jest w karcie deserowej.

LOCAL PRODUCERS

They supply our products and most can be found at the Forteca farmers' market.

Piotr i Maryla Rutkowsy / vegetables and herbs / Pan Ziółko

Tomasz Grela / mushrooms / Ekologiczne Pieczarki z Dąbrówki

Anna Skowrońska / trout / Zielenica Gospodarstwo Rybackie

Kazimierz Madej / asparagus / Wólka Polanowska

Anna Łuczywek i Rafał Duszyński / cheeses / Mleczna Droga

Jacek Mazurek / eggs / BioNatura

Grażyna Wiatr / pressed juices / Wiatrowy Sad

Karol Majewski / tinctures / Staropolskie Nalewki

Żaneta Rutkowska / rapeseed oil from Saint Lawrence mountain

Urszula Gacek / live vinegar / Octovnia

Agnieszka Kęglicka i Piotr Petryka / śliwka węgierka/ Dwie Rzeki

Wojciech Wozniak / tea / TheTea

Tomasz Strubiński / goat dairy / Kaszubska Koza

Sery Łomnickie z Koziej Łąki / cheese