



Blossom

COFFEE & FOOD

Monday-Friday: 7:30-19:00
Saturday-Sunday: 8:00-16:00

Let yourself be hosted!

Tell us what you need and we will take care of the rest.
We will prepare a company meeting, a family event,
and we will even offer Blossom exclusively.

We bake bagels ourselves, according to our own recipe.
Green-legged Hens lay eggs for Blossom.
The bread is baked by the Binkowski bakery.

For tables of 6 people and more, an additional service fee is charged
in the amount of 10% of the final invoice value.
It is not possible to split the bill.

If you have any food allergies, please inform our staff.
The list of allergens and weights is available from the staff.

Contact and table reservation
tel. +48 720 877 027
email: biuro.blossom@gmail.com

Card No. 2/2024, 18.12.2024

 BlossomCoffeeFood

 blossom_coffe_food



Seasonal dishes

- Bagel with Saffron Milk Caps** 290 g  **44**
wheat bagel / marinated saffron milk caps fried in butter / cream cheese with gorgonzola / red onion jam / mixed salad / fresh dill
- Bagel with Camembert** 400 g  **42**
wheat bagel / warm camembert / red onion jam / honey mustard sauce / tomato / mixed salad with parsley vinaigrette
- Italian Croissants** 420 g **39**
2 croissants / Parma ham / mozzarella / 2 poached eggs / basil pesto / baked cherry tomatoes / mixed salad with parsley vinaigrette
- Golden Bowl** 580 g  **39**
sweet potato and pumpkin baked in herbs / oyster mushrooms fried in butter / kale leaves / green pea paste / pomegranate
- Salad with Goat Cheese** 410 g  **42**
goat cheese baked in honey / butter-fried pear / raspberry sauce / fig / beetroot / pomegranate / walnuts / balsamic sauce / mixed salad with parsley vinaigrette / bread
- Holiday Bagel** 420 g **42**
wheat bagel / warm camembert / cranberries / honey-mustard sauce / tomato / salad mix
- Holiday Trout** 510 g **42**
homemade challah / trout fillet / 2 poached eggs / horseradish-dill cheese



vegan



vegetarian



gluten free



lactose free

All prices in PLN

Seasonal drinks

Mulled wine 200 ml Red wine 200 ml 14%, honey, orange, cloves, cinnamon	19
Hot Aperol 0% 200 ml Aperitivo 200ml0%, orange, cranberry, cinnamon	18
Coco Berry 300 ml cocoa / milk / raspberry mousse	19
Mint Caramel Latte 300 ml double espresso / milk / mint caramel	24
Forest Cup 300 ml dried forest fruits and peppermint infusion/ raspberry juice / cinnamon / orange slice	22
Spice Green 300 ml apple / ginger / basil / lime juice / sugar syrup * add a fruit tincture 30 ml	22 8
Smoothie Carrot Twist 400 ml carrot / apple / apple juice / cinnamon / honey / lemon juice	21
Smoothie Peanut Pear 400 ml pear / banana / peanut butter / freeze-dried raspberry / lemon juice	21

Desserts

Our desserts are made from natural products, butter, eggs, fresh fruit and real chocolate without artificial additives and fillers. Thanks to this, they retain their unique taste and are prepared with the highest quality in mind. We invite you to try them. Ask the staff what delicious things we have prepared today.



All prices in PLN

Breakfast

Royal Breakfast 600 g

3 eggs (scrambled or fried to choose from) / 2 frankfurters / grilled bacon / baked vegetables / cottage cheese with chives and radishes / portuguese sauce / salad mix with vinaigrette / home-made bread / butter

51

Oatmeal 430 g

oatmeal / dates / banana / pecans / walnuts / seasonal fruits
*milk to choose from: 3.2% / lactose-free / oat drink

34

Buckwheat Porridge 600 g

white buckwheat / dates / peanut butter / dark chocolate / fresh seasonal fruit / homemade jam
*milk to choose from: 3.2% / lactose-free / oat drink

34

French Toast 360 g

homemade challah / roasted apples with cinnamon / cottage cheese with orange with a hint of spice / pecans / almonds / caramel sauce

39

Sweet Basket 260 g

croissant / challah / homemade seasonal jam / honey /
*we recommend sweet extras

25

Scrambled or Fried Eggs 210 g

3 eggs / home-made bread / butter / * we recommend salty extras


26

Turkish Eggs 530 g

2 poached eggs / labneh / baked cherry tomatoes / kale / parsley / dill / spicy olive oil / homemade bread

38

Salad with Chicken or Tofu xxx g

lettuce mix / oyster mushroom / cherry tomatoes / red onion / cucumber / pumpkin seeds / sprouts / homemade bread
*choice of: marinated chicken or marinated tofu
honey-mustard sauce  or herbal vinaigrette

42



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Bagels

Blossom Bagel 380 g

wheat bagel / fried egg / homemade honey-mustard sauce / cheddar / avocado / bacon / salad mix

39

Bagel with Shrimp 370 g

wheat bagel / shrimp in mango sauce with chilli and coriander / avocado / snap peas / baked cherry tomatoes / Portuguese sauce / baby spinach / balsamico sauce

44

Bagel with Salmon 380 g

wheat bagel / smoked salmon / cream cheese with dill / cucumber / radish / salad mix

42

Bagel with Trout 380 g

wheat bagel / smoked trout from Markowa Zagroda / balsamico sauce / homemade egg paste with chives / salad mix

40

Bagel with Chicken 420 g

wheat bagel / chicken tenderloin / homemade honey-mustard sauce / cheddar / bacon / tomato / salad mix

39

Bagel with Pulled Pork 480 g

wheat bagel / pulled pork / chilli salsa - mango / cheddar / wasabi mayonnaise / jalapeno / honey-mustard sauce / salad mix

40

Bagel with Hummus 370 g

wheat bagel / seasonal hummus / tomato / red onion / avocado / black cumin / salad mix

36

Bagel 120 g

wheat bagel / butter * we recommend salty extras

10

*Check out the best
bagels in Krakow!*



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Extras

*Salty Extras:

smoked salmon 100 g / smoked trout from Markowa Zagroda 100 g	13
½ avocado 75 g / chicken tenderloin 100 g / pulled pork 100 g	10
bacon 50 g / frankfurters 100 g / cheddar 50 g	8
hummus 60 g / labneh 60 g / homemade egg paste with chives 60 g	7
egg 50 g / homemade bread 70 g / jalapeno 30 g / cream cheese with dill 60 g	6
tomato 50 g / chives 50 g / mixed salad 40 g / cucumber 30 g / radish 30 g	5

*Sauces:

honey-mustard 50 g / chili-mango salsa 50 g / Portuguese 50 g / wasabi mayonnaise 50 g / balsamic 30 g	5
	5

*Sweet Additions:

homemade challah 80 g	10
homemade jam 50 g / peanut butter 50 g / chocolate 50 g / seasonal fruits 50 g	7

Coffee, Teas and Infusions

Coffee classics

Espresso / Espresso Macchiato	12 / 13
Americano 150 ml / 300 ml	13
Cappuccino 200 ml	16
Flat White 150 ml	15
Latte 300 ml	19
Ice Latte 400 ml	19
Espresso Tonic 400 ml	25
espresso / lime / ToNic tonic water / white elderberry syrup	

Optional:

milk 3.2% / lactose free / vanilla - pea / oat / almond drink

Alternative coffees

Our coffee changes very often,
so ask the staff about available beans.

Batch Brew 300 ml	16
Batch Brew on ice 300 ml	16
Drip 300 ml	24
Drip on ice 300 ml	24
Aeropress 200 ml	20

All teas are served in 400 ml jugs*

Black tea

Ceylon - classic / stimulating	15
Earl Grey - intense / with bergamot	15

Green tea

Sencha Sakura - cherry / floral	15
Jasmin Chulan - jasmine / aromatic	21
Sencha Miyazaki - classic / nautical	21

Other

Bai Mu Dan Strawberry - white / sweet	15
Bai Mu Dan - white delicate / sweetish	26

Infusions

Yerba Mate IQ - fruity / floral / holly 300 ml*	19
Rooibos eukaliptus and orange - decaffeinated / organic / refreshing	21
Dried fruit - forest fruits / floral / sweet	15
Mint - herbal	15

*Extras: maple syrup / honey / raspberry juice 40 ml 5

Drinks and Alcohol

Drinks

Homemade lemonade 200 ml	14
Freshly squeezed juice 200 ml - orange / grapefruit / mix	18
Kombucha Majestea 250 ml - ask about available flavors	18
Filtered water: carbonated / still - free of charge	
Matcha Latte 300 ml	24
Ice Matcha 400 ml	24
Optional: milk 3.2% / lactose free / vanilla - pea/oat/almond drink	

Bottled drinks

Mineral water 300 ml / 700 ml - carbonated / still	8 / 14
ToNic 200 ml - classic / rosemary / elderberry	14
ON Lemon 330 ml - kola / kola zero	15
Pressed apple juice 250 ml - from Rembrowskich	12

Classic cocktails

Frizzante 150 ml / 800 ml 10.5%	16 / 60
Aperitivo Spritz 150 ml / 800 ml 6.8%	20 / 80
Mimosa - frizzante / orange juice 200 ml	20
Gin&Tonic - Gin Beefeater 40 ml 40% or Gin Gordons 40 ml 0% / ToNic / lime 240 ml	34
Mojito - Havana Club Anejo 3YO 40 ml 37.5% / lime / mint / sparkling water / cane sugar 240 ml	24

Polish liqueurs and vodkas 40 ml

Youra Raspberry 32%	21
Youra Black currant 32%	21
Youra Lemon 32%	21
Youra Pine shoots 35%	21
Triple Head Okowita Pear 43%	23
Triple Head Okowita Rye 46%	23
Triple Head Okowita Apple - Aged 43%	26

Piwo 500 ml

Kazimierz Brewery:	
Pilsiwko German Pilsner 4,4%	18
Spichlerz Europy Wheat Ale 5%	18
Aledźwiedź Black IPA 6,8%	20
Dobre to wyszło 2 Pastry Sour 4,8%	20
Zerro Beer Alcohol Free 0%	20

Whisky / Burbon 40 ml

Singleton Of Dufftown 12YO 40%	24
J.Walker Red 40%	19

Gin 40 ml

Beefeater 40%	20
Gordons 0%	18

Rum 40 ml

Havana Club Anejo 3YO 37,5%	20
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Tequila 40 ml

Don Julio Blanco 38%	28
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