



# 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.

For tables of 6 people and more, an additional service fee is charged  
in the amount of 10% of the final invoice value.

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](mailto:biuro.blossom@gmail.com)

Card No. 1/2025, valid from: 11.03.2025

 BlossomCoffeeFood

 blossom\_coffe\_food

## First breakfast

Monday-Friday: 7:30 a.m. - 4:00 p.m.  
Saturday-Sunday: 8:00 a.m. - 4:00 p.m.

<b>Royal Breakfast</b> 480 g	51
3 eggs (choice of scrambled or fried) / 2 frankfurters from Barczyk butcher / grilled bacon / cottage cheese with chives and radish / homemade BBQ sauce / salad / bread from Binkowski bakery with butter	
<b>Scrambled Eggs with Burrata</b> 360 g	29
3 eggs / burrata / tomato with onion / chilli oil with truffle from Dai To Se / bread from Binkowski bakery with butter	
<b>Toast with Ham</b> 330 g	36
brioche from Binkowski bakery / poached egg / ham from Barczyk butcher / lettuce / hollandaise sauce / chives	
<b>Turkish Eggs</b> 390 g	38
2 poached eggs / labneh / roasted chickpeas / cherry tomatoes with thyme / herbs / classic chilli oil from Dai To Se / bread from Binkowski bakery	
<b>Banana Pancakes</b> 390 g	39
banana pancakes / natural yogurt / maple syrup / banana / hazelnut praline / mint	
<b>Granola</b> 270 g	32
skyr / homemade granola with freeze - dried raspberries / seasonal fruits / maple syrup / mango puree	

## Secret stuff from under the counter? Ask the staff!

- **Bagles** - served warm. Crispy and golden on the outside, fluffy on the inside. Always fresh, curly and baked in Blossom according to our own recipe!
- **Barczyk** - butcher from Wolbrom near Cracow with tradition from 1977.
- **Binkowski** - a family-owned cult bakery on Długa Street - since 1948.
- **Dai To Se** - created by Michał and Kuba. One is passionate about cooking: he runs his own podcast, finds brilliant combinations of ingredients in pubs and at home. The other believes in simplicity, directness of solutions – and as a member of the team, he co-created a restaurant with TWO MICHELIN STARS.
- **Granola** - grains baked in honey and maple syrup such as: oat flakes, walnuts and hazelnuts, sesame, pumpkin seeds, coconut flakes, cranberries and freeze-dried raspberries.
- **Eggs from the green leg hens** - They have a much lower cholesterol content and are an excellent source of omega-3 and omega-6, vitamins A, E and B12.
- **Markowa Zagroda** - agritourism farm on Lake Czorsztyńskie. A good acquaintance of the place.
- **Herbs** - parsley, fresh dill, mint.



spicy



vegan



vegetarian



gluten free



lactose free

Wszystkie ceny w PLN



## Second breakfast

Monday-Friday: 7:30 a.m. - 7:00 p.m.  
Saturday-Sunday: 8:00 a.m. - 4:00 p.m.

### Eggplant Chop 370 g

breaded eggplant / tomato sauce / herbs / salsa con miso from Dai To Se

44

### Baked Carrots 310 g

whipped feta with yogurt / baked carrots with chickpeas / honey / harissa / herbs / chilli oil with honey from Dai To Se

42

### Toast with Black Pudding 380 g

brioche from Binkowski bakery / kaszanka from Barczyk / homemade red onion jam / pickled cucumber with onion / balsamic dressing / honey - mustard sauce

39

### Chicken Croissant 370 g

croissant / fried chicken / burrata / basil pesto with grapes / olive oil / herbs

39

### Melon Salad 280 g

melon / fennel / green apple / walnuts / honey / corn salad / sprinkle panko from Dai To Se

41

#### • Salty Extras:

smoked salmon 80 g / fried chicken 100 g

14

½ avocado 75 g / bacon 50 g / frankfurters 110 g / cheddar 50 g

10

homemade egg paste with chives 60 g / homemade bread 70 g

8

cottage cheese with dill and radish 70 g

8

egg 50 g / tomato 50 g / mixed salad 40 g / cucumber 30 g

6

#### • Sweet Extras:

brioche from Binkowski bakery 80 g

10

homemade jam 50 g / chocolate 50 g / honey 40 g

7

## Desery

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.



spicy



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Wszystkie ceny w PLN



# Bagels

Monday-Friday: 7:30 a.m. - 7:00 p.m.

Saturday-Sunday: 8:00 a.m. - 4:00 p.m.

<b>Bagel Blossom</b> 390 g	39
wheat bagel / poached egg / cheddar / bacon / avocado / lettuce / honey - mustard sauce	
<b>Bagel with Salmon</b> 430 g	42
wheat bagel / smoked salmon / cottage cheese with dill / cucumber / capers / red onion / lettuce	
<b>Chicken Bagel</b> 440 g	39
wheat bagel / roasted chicken / bacon / cheddar / tomato / lettuce / honey - mustard sauce	
<b>Bagel with Trout</b> 350 g	42
wheat bagel / smoked trout from Markowa Zagroda / balsamico sauce / homemade egg paste with chives / lettuce	
<b>Cracov Bagel</b> 390 g	42
wheat bagel / with pulled pork from Barczyk - baked slowly for 9 hours / pickled cucumber / fried onion / mustard sauce	
<b>Halloumi Bagel</b> 430 g 🌱	37
wheat bagel / grilled halloumi / fried egg / guacamole / tomato / lettuce	
<b>Bagel</b> 120 g 🌱🌱	10
wheat bagel / butter * we recommend salty extras	

## • Salty Extras:

smoked salmon 80 g / fried chicken 100 g	14
½ avocado 75 g / bacon 50 g / frankfurters 110 g / cheddar 50 g	10
homemade egg paste with chives 60 g / homemade bread 70 g	8
cottage cheese with dill and radish 70 g	8
egg 50 g / tomato 50 g / mixed salad 40 g / cucumber 30 g	6

## • Sweet Extras:

brioche from Binkowski bakery 80 g	10
homemade jam 50 g / chocolate 50 g / honey 40 g	7



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# Coffee

## White coffees

Flat White 150 ml	15
Cappuccino 200 ml	16
Latte 300 ml / Ice Latte 400ml	19
Decaffeinated coffee	+2

## **Ice Ice Baby 400 ml** **23**

espresso / milk / chocolate syrup / ice

To choose from:

milk 3.2% / lactose free / oat drink

## Black and alternative coffees

Espresso 40 ml	12
Americano 150 ml / 300 ml	14
Przelew / on ice 300 ml	16
Drip / on ice 300 ml	24
Espresso Tonic 400 ml	25
espresso / tonic / lime / elderberry syrup	
Decaffeinated coffee	+2

## **Back in Black 310 ml** **18**

batch brew / cherry syrup

All coffees from the espresso machine are prepared based on a double espresso to ensure full flavor and aroma.

Coffee machine - coffee beans available from Roastains roastery:



### Brazylia Milky Cloud

You will smell: chocolate, hazelnuts and caramel

Species: Coffea Arabica

Variety: Yellow Bourbon

Processing method: dry (natural)



### Brazylia Aunt's Lover

You will smell: roasted almonds, chocolate, caramel

Species: Coffea Arabica

Variety: Yellow Bourbon

Processing method: dry (natural) + drum fermentation



### Brazylia Decaf

You will smell: cocoa, molasses and dark grapes

Species: Coffea Arabica

Variety: Mundo Novo

Processing method: carbonic natural – decaffeinated



### Burundi Hero Shrew

You will smell: cranberry, blackcurrant and jasmine

Species: Coffea Arabica

Variety: Red Bourbon

Processing method: fully washed

- **Roastery Roastains** - specialty coffee roastery from Krakow. Combines passion for excellent taste with the highest quality beans. Good friend of the place.



## Drinks & Others

### Cold drinks

Ice Matcha Latte 400 ml	24
Homemade lemonade 200ml	14
Fresh squeezed juice 200 ml orange / grapefruit / mixed	18
Roy Berlin Kombucha Brewery 330 ml	18
On Lemon ToNic 200 ml	14
On Lemon kola / kola zero 330ml	15
Pressed Apple Juice 250ml	12
Cisowianka Classic / Perlage 300 ml	8
Filtered water - if you want, ask the staff	

### Smoothie Bailando 400 ml 22

apple / spinach / ginger / lime / water

### Strawberry Swing 200 ml 24

matcha / oat drink / strawberry mousse / ice

### Hot drinks

Matcha Latte 300 ml	24
Cocoa 300 ml	15

### Teas and infusions:

Ceylon Ruhuna Golden Garden 400 ml classic / stimulating	15
Earl Grey 400 ml intense / with bergamot	15
Zielona Sencha Sakura 400 ml cherry / floral	15
Zielona Sencha Myiazaki 400 ml classic / nautical	20
Dried Cherry - Kiwi - Coconut 400 ml	15
Rooibos Orange - Eucalyptus 400 ml	15

### Take It Easy 250 ml 16

"anti-stress" infusion / grape / lime / red pepper

### Cocktails:

Hugo Spritz 150 ml frizzante / sparkling water / mint / lime / elderberry syrup / ice	20
Aperitivo Spritz 150 ml / 800 ml	20/80
Frizzante 150 ml / 800 ml	16/60
Mimoza 200 ml frizzante / orange juice	20

### Mocktails 0% :

Hugo 200 ml	16
Aperitivo 200 ml	16
Amaro Tonic 200 ml Amaro Lucano / tonic elderberry / lemon / mint	18

### Twist and Shout 0% 200 ml 16

Gordon's 0% / lime cordial / mint / lemon juice /  
sparkling water / ice

### Browar Kazimierz Brewery 500 ml:

Pilsiwko German Pilsner 4,4%	18
Dobre to wyszło 2 Pastry Sour 7%	20
Zerro Piwo Bezalkoholowe 0%	20

### Wine:

House red wine 150 ml / 750 ml	21 / 95
House white wine 150 ml / 750 ml	21 / 95
Prosecco Follador 750 ml	110

- **Browar Kazimierz Brewery** - local craft brewery. All beers are completely natural and hand brewed.