



OPASŁY TOM

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restaurant | catering | events



Our name - **Opasly 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 Boleslaw 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 Pawel Buck, named the intimate room overlooking the Opera House in honor of Oaza. In 2020, Opasly 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 Kreglicka and Marcin Kreglicki



Konrad Kowalski's fascination with cooking begins with Gordon Ramsay's TV shows, which he watches as a kid, and twenty years later he apprentices at Ramsay's London-based restaurant, Petrus, awarded with a Michelin star. Chef Konrad Kowalski gained his entire culinary experience in Great Britain, starting from the position of a helper, and rising to run the kitchen in prestigious fine dining restaurants.

Creating sophisticated dishes from local, seasonal products turned out to be what resonates most in his heart. While simple home cooking is a favourite for the personal use of professional chefs, he chooses complex, time-consuming compositions when cooking dinner for his wife and daughter. Enthusiasm, passion and curiosity drive his daily activities. He always states that if he wasn't working at a restaurant, he would still be doing the same thing.

Chef Konrad Kowalski, comes from Chelm, he is 36 years old; fish and desserts are his favourite areas to explore and expand.



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

Beetroot trio, orange, roasted onion (V) / 47

Potato "risotto", pork knuckle, pickled cucumber, mustard / 48

Charred mackerel, cucumber, green apple, horseradish, dill / 51

Potato dumplings with white truffle mill, kites, Bursztyn cheese foam / 56

Beef tartare, charcoal infused oil, beech mushrooms, Jerusalem artichoke, breaded quail egg / 49

SOUPS

White beans, smoked bacon, sour cream / 33

Cream of wild mushroom soup, fried cep (V) / 39



MAIN DISH

Caramelised leeks, kale, potato crisps, lemon emulsion, beurre blanc, Brussels sprouts (V) / 67

Fried cod loin, cauliflower, passion fruit, curry sauce / 94

Halibut fillet, pearl barley, grapefruit, bisque sauce / 98

Baby rooster, hen of the woods, mushroom purée, caramelised onion / 72

Deer loin, red cabbage, buckwheat, salsify, dark chocolate sauce / 132

PREDESSERTS

Italian meringue, sea buckthorn, pistachios, quince (V) / 39

A selection of Polish cheeses / 48

DESSERTS

Marinated pears, coffee, salty caramel, nut cake (V) / 35

Dark chocolate, caramelised banana, popcorn two ways / 35

Carrot sorbet, red wine, yogurt, liquorice, mint / 36

Earl grey panna cotta, biscuits, vanilla ice cream / 37

Halva mousse, raspberries / 36



TASTING MENU / 335

Beef tartare, smoked yolk, truffles, Jerusalem artichoke

Cream of wild mushroom soup, fried cep

Beetroot trio, orange, roasted onion

Fried cod, herb roasted potatoes, chorizo, lemongrass

Deer loin, red cabbage, buckwheat, salsify, dark chocolate sauce

Italian meringue, sea buckthorn, pistachios, quince

White chocolate mousse, citrus, grapefruit sorbet

WINE PAIRING | *tasting portions* | 6 glasses / 220



TASTING MENU ⑤ / 335

Potato “risotto”, charcoal oil, Jerusalem artichoke

Cream of wild mushroom soup, fried cep

Beetroot trio, orange, roasted onion

Roasted broccoli, caramelized onion, herb roasted potatoes, wasabi sauce

Celery baked in salt, buckwheat, red cabbage, dark chocolate

Italian meringue, sea buckthorn, pistachios, quince

Marinated pears, coffee, salty caramel, nut cake

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 | cappuccino 13 | latte 15

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

Herbal infusions / 16

Homemade hot ginger drink / 19

BEER

BeerLab | rubio | estilo | preto / 21

The selection of strong alcohol is available in the dessert menu.



LOCAL PRODUCERS

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

Piotr i Maryla Rutkowscy / vegetables and herbs / Pan Ziólko

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 Kreglicka i Piotr Petryka / śliwka węgierka/ Dwie Rzeki

Wojciech Wozniak / tea / TheTea

Tomasz Strubiński / goat dairy / Kaszubska Koza

Sery Łomnickie z Koziej Łąki / cheese