

## POLISH DELICACIES AND SPECIALITIES

Traditional fried potato pancakes		
• with sour cream	250g	15 zł
• with spinach with onion and parmesan	300g	19 zł
• with beef stew of the most splendid quality	400g	25 zł
Home-made pancakes with apples and preserve	350g	18 zł

## STARTERS

Polish regional bruschetta - with olives pasta, with tomatoes and mozzarella, with mushroom pasta and ham	300g	24 zł
Steak tartar made from sirloin enriched with farmer's yolk	150g	35 zł

## SALADS

Salad with chicken in panko crumbs with regional cheese and cashews	350g	29 zł
Salad with pork tenderloin with zucchini, tomatoes and herbal vinaigrette	350g	29 zł
Mixture of lettuce with grilled goat cheese on a toast with fig preserve, raspberries and pear	350g	31 zł

## SOUPS

Golden chicken soup with pasta	300ml	14 zł
Mushroom soup	300ml	19 zł
Cold soup made from young beetroot with an egg	300ml	16 zł

### Beyond Meat

it's modern „meat”.  
100% plant-based, it perfectly  
reflects the taste of beef.  
It doesn't contain soy.



## MAIN COURSES

Pork chop in polish style served with boiled potatoes and fried cabbage	400g	35 zł
Butter spouting De Volaille chop served with fried potatoes	400g	29 zł
Chicken liver with cherries served with apples	400g	26 zł
Beef burger in traditional polish bread with pickles served with fries and salad	450g	34 zł
Chicken burger with sheep cheese and cranberry preserve served with fries and salad	450g	33 zł
<b>Beyond Meat</b> burger in traditional polish bread with pickles, vegetables and fries	450g	39 zł
Pork tenderloin with celery puree, blanched spinach, mushroom and demi-glace sauce	300g	38 zł
Duck breast with red cabbage puree and cherry sauce served with gnocchi	300g	46 zł
Papardelle with chicken and bear's garlic pesto	350g	32 zł
Papardelle with dried tomatoes pesto with regional cheese	350g	29 zł
Papardelle with salmon, tomatoes, capers and red onion	350g	33 zł
Grilled beef steak in colored pepper with fries and salad	400g	65 zł
Salmon baked with mozzarella, served with gnocchi and grilled courgette	400g	45 zł

## HOMEMADE DUMPLINGS

Russian style dumplings stuffed with potatoes, cottage cheese and fried onion	400g	17 zł
Dumplings stuffed with meat	400g	17 zł
Dumplings stuffed with spinach and dried tomatoes served with cheese sauce	400g	19 zł
Dumplings stuffed with seasonal fruits served with sweet cream	400g	18 zł

## DESSERTS

Black soul fondant with raspberries	180g	20 zł
Hot apple pie with vanilla ice-cream	250g	15 zł
Vanilla ice-cream served with raspberry mousse and cream	200g	15 zł
Tart with white chocolate and seasonal fruits	200g	15 zł

## SIDE DISHES

Boiled potatoes with butter and dill	250g	6 zł	Salad	100g	6 zł
Fried potatoes	200g	7 zł	Cucumber salad with sour cream	200g	8 zł
French fries	200g	8 zł			
White rice	150g	5 zł			
Mix of salads	200g	9 zł			

All dishes are made according to our special recipes

Menu with allergens and components of each meal is accessible to you at the service.

Waiting time for hot meals is about 30 minutes

Prices include tax

The service is not included to your bill

In our restaurants you can buy a special-event coupons



ilovekonfitura



Restauracja Konfitura



konfitura.rzeszow



Konfitura

- Vegetarian dish



## COLD DRINKS

Fruit juices	250ml	8 zł	Freshly squeezed juices	250ml	15 zł
Mineral water			• Orange, Grapefruit, Apple		
• Kropla Beskidu	330ml	7 zł	Homemade lemonades	350ml	13 zł
Coca Cola	250ml	10 zł	• Lemon with mint, Rhubarb, Basil and mint		
Sprite, Fanta, Tonic	250ml	10 zł			

## COCKTAILS AND SMOOTHIES

Coctails / natural yoghurt, fruits, honey	300ml	16 zł
• Blueberries, Raspberries		
Smoothies / fruits, juices, honey	300ml	16 zł
• Spinach with orange and ginger, Kiwi and melon		

## COFFEE

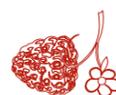
Espresso	7 zł	Café latte with liquor	
Espresso doppio	9 zł	amaretto, adwokat, baileys	14 zł
Espresso macchiato	8 zł	Iced coffee	
Espresso Tonic	12 zł	• classic	11 zł
Black coffee	8 zł	• with ice-cream and whipped cream	13 zł
White coffee	9 zł	• with whisky and coffee liquor	15 zł
Cappuccino	9 zł	Irish Coffee	13 zł
Cafe latte	11 zł		
Cafe latte with syrup	12 zł		
wild stawberry, apple pie, chocolate cookie, vanilla, toffi			

## HOT DRINKS

Tea	8 zł	Tea with alcohol with cherry vodka, raspberry vodka or rum	14 zł
Tea with honey and lemon	12 zł		
Tea with raspberry preserve	12 zł	Hot chocolate	
Tea with ginger, orange and cinnamon	14 zł	• with whipped cream	12 zł
Green tea with orange preserve	14 zł	• with vanilla ice cream	13 zł
		• with raspberry preserve and raspberry liquor	15 zł

## PROSECCO

Glass	100 ml	10 zł
Carafe	0,5l	40 zł
Carafe	1l	70 zł
Carafe with fresh fruit		+5 zł



## BEER

<b>DRAFT BEER</b>			<b>BOTTLED BEER</b>		
Tyskie Gronie z becзки	0,5l	10 zł	Kozel Leżák	0,5l	10 zł
Tyskie Gronie z becзки	0,3l	8 zł	Lech Premium	0,5l	10 zł
			Lech Free	0,5l	10 zł
			Lech Free Lime and Mint	0,5l	10 zł

## REGIONAL BEER

<b>MALINOWA KONFITURA</b> - specialty beer	0,5l	13 zł
Light unfiltered beer with natural raspberry juice, a rich fruity flavor and a fine bitter-sweet balance. Containing Marynka and Lubelski hop varieties, it tastes best at Konfitura.		
<b>BUH</b> from Tenczynek Brewery	0,5l	15 zł
Top-fermented ALE style beer. An extremely aromatic combination of carefully selected English hops and dried hemp (as much as 0,5 g per bottle!). It guarantees an unforgettable experience. What? Sit back and free BUH!		
<b>Marakuja</b> from Tenczynek Brewery	0,33l	10 zł
The taste of the exotic. You say fruit beer is not for you? Nonsense! Free your thoughts, get out of the box. Classic Lager-style beer, enriched with the taste of tropical passion fruit, pleasantly light, very drinkable.		
<b>BOJAN TOPOREK</b> from Bojanowo Brewery	0,5l	11 zł
Bojan Toporek is an unfiltered lager-type beer dedicated to Polish Firefighters. The refreshing aroma with hints of citrus fruit, resin and malt produces an energizing effect.		
<b>PIWO NA MIODZIE GRYZCZANYM</b> from Jabłonowo Brewery	0,5l	11 zł
Refined by the addition of natural buckwheat honey and properly aged, the beer has a distinctive honey aroma and dark amber color. The intense honey flavor carries notes of caramel and malt.		
<b>RACIBORSKIE CIEMNE</b> from Racibórz Brewery	0,5l	11 zł
Produced from barley, caramel and black malts, its full-bodied flavor resembles that of the classic German dunkel bock.		
<b>Pan IPAni</b> from Trzech Kumpli Brewery	0,5l	14 zł
Mr. IPAni is the perfect beer to start your adventure with India Pale Ale style. The aroma is dominated by accents citrus, pear and mango interspersed with delicate floral notes. Light golden, slightly hazy.		
<b>PSZENICZNAK</b> from Amber Brewery	0,5l	11 zł
As befits a fine wheat beer, this beer has a large and very stable head of froth as well as an intensive aroma of bananas and cloves. The golden colored, highly saturated beer is naturally cloudy with a taste that combines perceptible sweet and sour notes.		

## COCKTAILS

Aperol Spritz (aperol, sparkling wine, sparkling water)	300ml	19 zł
Hugo (elderberry syrup, sparkling wine, lemon juice)	300ml	18 zł
Mojito (rum, lime, mint, brown sugar, sprite)	300ml	18 zł
Rzeszow's raspberries (raspberry preserve, rum, cranberry juice, lemon juice)	250ml	19 zł
Bora Bora (rum, pineapple juice, orange juice, grenadine, cane sugar, angostura)	250ml	18 zł
Whisky in the jar (whisky, rosemary syrup, archers, lemon juice, tonic)	150ml	19 zł
Mechanical orange (vanilla ice-cream, Finlandia Mango, passion fruit syrup, orange juice)	300ml	17 zł

## NONALCOHOLIC COCKTAILS

Aperol Light (aperol syrup, lemon juice, sparkling water)	300ml	15 zł
Sunday Driver (vanilla ice-cream, passion fruit syrup, orange juice)	300ml	14 zł
Bubble Gum (bubble gum syrup, cranberry juice, lemon juice)	300ml	14 zł