

Drinks to Warm Up

Winter Teas

Leaf black teas

- with raspberry preserve and cranberries 22 zł
- with orange, ginger and cinnamon 22 zł
- with ginger, honey and lemon 22 zł

Leaf green tea

- with orange preserve and mint 22 zł
- with rose preserve and rose syrup 22 zł

Winter Coffees

- Pumpkin Spice Latte 24 zł
- Gingerbread Latte 24 zł

Mulled Drinks

- Mulled beer with ginger, orange and cinnamon 0,3l 19 zł 0,5l 21 zł
- Non alcoholic mulled beer with ginger, orange and cinnamon 0,5l 21 zł
- Red mulled wine with ginger, orange and cinnamon 150 ml 24 zł
- White mulled wine with elderberry syrup and apple juice 150 ml 24 zł

In our restaurants you can buy a special - event coupons
for your family or friends.

All dishes are made according to
our special recipes

Waiting time for dishes depends on the number
of guests in the restaurant.

The service is not included to your bill

 - vegetarian dishes



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

Prices include tax

We do not split bills of more than 6 people



ilovekonfitura



Restauracja Konfitura



konfitura.rzeszow



Konfitura



COLD DRINKS

Spring water	330ml	9 zł	Homemade lemonades	350ml	18 zł
sparkling/still	750ml	15 zł	• lemon	1L	45 zł
Coca Cola, Coca Cola Zero	250ml	12 zł	• mango		
Sprite, Fanta, Tonic	250ml	12 zł	• strawberry		
Cappy fruit juices	250ml	10 zł	• elderberry		
/apple, orange/			Kombucha	350ml	16 zł
Freshly squeezed juices	350ml	19 zł	• classic		
• orange, grapefruit, apple, mix			• cranberry with rose and mint		
			• linden blossom		
			• lavender		

JAPANESE MATCHA

Cappucino Matcha lavaender	250ml	20 zł	Iced Tonic Matcha	350ml	21 zł
Cappucino Matcha	250ml	18 zł	Iced Orange Matcha	350ml	25 zł
			Iced Strawberry Matcha	350ml	23 zł
			Iced Mango Matcha	350ml	23 zł

COFFEE

Espresso	10 zł	Dessert Coffees	19 zł
Espresso doppio	12 zł	• vanilla	
Espresso macchiato	12 zł	• caramel	
Americano	14 zł	• pistachio	
Flat White	16 zł	• coconut	
Cappuccino	15 zł	• rose	
Caffe Latte	16 zł	• chocolate cookie	
		• salted caramel	

Whipped cream + 3 zł

Plant milk: oat, almond + 3 zł

Lactose free milk + 3 zł

HOT DRINKS

Dilmah Tea	11 zł	• with whipped cream	22 zł
• Black, Earl Grey, Green		• with raspberry preserve	24 zł
		• with vanilla ice-cream	24 zł

HOT CHOCOLATE

STARTERS

Slice of home-made bread with black pudding, red onion and baked apple	300g	26 zł
Steak tartar made from sirloin enriched with farmer's yolk	150g	49 zł
Six prawns in butter and white wine with chilli, garlic and parsley served with parmesan toast	200g	52 zł

SOUPS

Golden chicken soup with pasta	300ml	27 zł
🍃 Red beetroot soup with ravioli stuffed with meat	300ml	27 zł
🍃 Mushroom soup	300ml	32 zł
Sour rye soup with potatoe puree	300ml	31 zł

POLISH DELICACIES AND SPECIALITIES

also perfect as hot appetizers

Traditional fried potato pancakes

We serve potato pancakes from Monday to Saturday

🍃 • with sour cream	250g	29 zł
🍃 • with spinach with onion and Grana Padano cheese	300g	36 zł
• with smoked salmon and sour cream	300g	38 zł
• with pork stew and pickled cucu	400g	49 zł
🍃 Home-made pancakes with apples and preserve	400g	29 zł

Homemade dumplings

🍃 Russian style dumplings stuffed with potatoes, cottage cheese and fried onion	400g	29 zł
Dumplings stuffed with meat	400g	29 zł
🍃 Dumplings stuffed with spinach and dried tomatoes served with cheese sauce	400g	32 zł

SALADS

Chicken salad on mix of salad with cherry tomatoe, bacon, parmesan and garlic sauce	400g	46 zł
🍃 Salad with fagottini dumplings stuffed with pear and cheese on fresh vegetables and strawberries	400g	46 zł
Shrimp salad on mix of salad with cherry tomatoe, bacon, parmesan and garlic sauce	400g	52 zł



MAIN COURSES

Pork cheeks with horseradish sauce served with potatoe puree and fried beetroots	400g	59 zł
Papardelle with pulled beef stewed with dark beer	400g	59 zł
Beef tenderloin steak with green pepper sauce with baked potatoes and red cabbage salad	450g	109 zł
Gnocchi with beef tenderloin in mushroom sauce with truffle oil and parmesan	400g	59 zł
Tagliatelle with prawns served with tomatoe sauce in pizza plate	400g	54 zł
Creamy pumpkin risotto with parmesan and nuts	350g	44 zł
Pork chop in polish style served with potatoes with butter and dill and fried beetroots	400g	49 zł
Butter spouting De Vollaile chop served with potatoe puree and red cabbage salad	400g	54 zł
Chicken liver with cherries served with apples	350g	39 zł
Beef burger with red onion preserve, dill pickle, tomatoe, lettuce and sauce served with fries	400g	56 zł
Burger with prawns in panko with bacon, marinated turnip and spicy mango sauce served with sweet potatoe fries	400g	62 zł
Chicken Burger with dried tomatoes, bacon, parmesan, agurula and sauce served with fries	400g	52 zł
 Vegetarian burger with breaded goat cheese, red onion preserve and sauce served with fries	350g	49 zł

SIDE DISHES

Boiled potatoes with butter and dill	250g	10 zł	Mixture of lettuce with tomatoes and green vinaigrette	200g	12 zł
Fried potatoes	200g	11 zł	Red cabbage salad	200g	10 zł
French fries	200g	12 zł	Fried beetroot with apple and onion	200g	10 zł
Sweet potatoes french fries	200g	19 zł	Cucumber salad with sour cream	200g	10 zł

DESSERTS

Fondant with white chocolate sauce and ice cream	180g	31 zł
Apple pie with vanilla sauce	200g	26 zł

Before you decide on dessert, check out our sweet shop or ask our staff.
We prepare our sweets on-site using the finest ingredients.

PIZZA ROSSO

(Based on tomatoe sauce)

1. Margherita Classica (mozzarella fior di latte, Grana Padano, basil, olive oil)	32 zł
2. Salame (mozzarella fior di latte, mild salami)	41 zł
3. Diavola (mozzarella fior di latte, spicy salami, onion, garlic, honey with chilli)	41 zł
4. Capriciosa (mozzarella fior di latte, prosciutto cotto, portobello mushrooms, artichokes)	46 zł
5. Italiana (mozzarella fior di latte, prosciutto di parma, Grana Padano, agurula, cherry tomatoes)	46 zł
6. Tonno (mozzarella fior di latte, tuna, red onion, Kalamata olives)	44 zł

PIZZA BIANCA

(Based on mozzarella fior di latte and olive oil)

7. Patata Dolce (baked sweet potatoe, pancetta, ricotta, Pecorino Romano, rosemary)	46 zł
8. Basilico Premium (basil pesto, dry tomatoes, pine nuts, basil)	44 zł
9. Coppa (raspberry ricotta, coppa (italian pork neck sausage), figs, pistachios, raspberry balsamico)	49 zł
10. Bacon Supremo (bacon, marinated onion, straciatella, basil pesto, pepper)	46 zł
11. Beef Delicato (bbq sauce, pulled beef, red onion, jalapeno, corn)	48 zł
12. Parma (prosciutto di parma, figs, agurula, balsamico sauce)	46 zł
13. Mortadela (mortadella with pistachios, burrata, pistachios, chilli, mint)	49 zł

USEFUL INFORMATION:

- Our pizza is approximately 32 cm in diameter.
- Don't ask for a half-and-half pizza - order two.
- We don't change the ingredients on the pizza except for subtracting them.
- We serve the pizza whole; if you'd like us to cut it, let us know.
- We provide pizza scissors for cutting.
- The cost per package is 2 PLN.
- Additional sauces - 4 PLN.



WINES BY GLASSES

Wino Domu

Red

Variety: Spain
Spain / red / Dry

15 CL 21,-
50 CL 70,-

White

Variety: Malvasia Spain
Spain / White / Dry

15 CL 21,-
50 CL 70,-

Tornischer Riesling

Variety: Riesling
German / white / dry / mineral / citrus

15 CL 24,-
75 CL 119,-

Primitivo Maserria Le Vignate

Variety: Primitivo
Italy / red / dry / subtle

15 CL 24,-
75 CL 119,-

Pa Road Sauvignon Blanc

Variety: Sauvignon Blanc
New Zealand / white / dry / fruity

15 CL 24,-
75 CL 119,-

Destino Malbec

Variety: Malbec
Argentina / red / dry / subtle

15 CL 24,-
75 CL 119,-

REGIONAL WINES

Póttorak Vineyard Cuvee Blanc

Variety: Blend
Subcarpathia / Poland / Regional Vineyard / white / dry

15 CL 34,-
75 cl 169,-

Póttorak Vineyard Cuvee Rouge

Variety: Blend
Subcarpathia / Poland / Regional Vineyard / red / dry

15 CL 34,-
75 cl 169,-

Póttorak Vineyard Solaris

Variety: Solaris
Subcarpathia / Poland / Regional Vineyard / white / medium sweet

15 CL 34,-
75 cl 169,-

BY BOTTLES

Naturae Pinot Grigio Veneto

Variety: Pinot Grigio
Italy / white / dry / fruity & floral

75 CL 99,-

Destino Chardonnay

Variety: Chardonnay
Argentina / white / dry / smooth / aromas of baked apples

75 CL 119,-

La Farra Prosecco Superiore Extra Dry

Variety: Clera
Italy / special / sparkling / white dry

75 CL 129,-



PROSECCO

Glass 150 ml 18 zł
Carafe 0.5l 59 zł

Carafe 1l 98 zł
Carafe with fresh fruit + 5 zł

BEER

DRAFT BEER

Tyskie Gronie draft beer 0.5l 16 zł
Tyskie Gronie draft beer 0.3l 13 zł

BOTTLED BEER

Kozel Lezak 0.5l 16 zł
Lech Premium 0.5l 16 zł

NON-ALCOHOLIC BOTTLED BEERS

Kozel Lezak 0% 0.5l 16 zł
Wheat beer 0% 0.5l 16 zł
Lech Free 0.5l 16 zł
Lech Free Lime and Mint 0.5l 16 zł
Lech Free Melon and Lemon 0.5l 16 zł
Lech Free Pomelo and Lemon 16 zł

REGIONAL BEER

MALINOWA KONFITURA - specialty beer

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.

0.5l 19 zł

Mitostaw & Maktowicz ARCYIPA from Fortuna Brewery

The first beer brewed by brewers from Mitostaw in cooperation with Robert Maktowicz! This is an extremely refreshing Session Hazy IPA beer. A combination of lightness, subdued but noticeable bitterness and a pleasant cloudiness. It was created thanks to the harmonious combination of five varieties of hops and mandarin juice grown in the Neretva valley in Croatia.

0.5l 19 zł

BOJAN TOPOREK from Bojanowo Brewery

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.

0.5l 18 zł

PIWO NA MIODZIE GRYCZANYM from Jablonowo Brewery

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.

0.5l 18 zł

RACIBORSKIE CIEMNE from Racibórz Brewery

Produced from barley, caramel and black malts, its full-bodied flavor resembles that of the classic German dunkel bock.

0.5l 18 zł

Pan IPAni from Trzech Kumpli Brewery

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.

0.5l 21 zł

PSZENICZNIAK from Amber Brewery

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.

0.5l 18 zł

COCKTAILS

Pornstar Martini (vodka, passoa, passion fruit syrup, lime juice, vanilla syrup) 250ml 32 zł
Rzeszow's raspberries (raspberry preserve, rum, cranberry juice, lemon juice) 300ml 32 zł
Limoncello Spritz (limoncello, sparkling wine, sparkling water) 350ml 29 zł
Aperol Spritz (aperol, sparkling wine, sparkling water) 350ml 29 zł
Hugo (elderberry syrup, sparkling wine, lemon juice) 350ml 29 zł
Mimosa (orange juice, sparkling wine, Cointreau) 250ml 28 zł
Pink Rose (gin, prosecco, rose tonic, strawberry syrup) 350ml 29 zł
Mojito (rum, lime, mint, brown sugar, sprite) 300ml 29 zł

NONALCOHOLIC COCKTAILS

Virgin Mojito (mojito syrup, sparkling water, lime) 350ml 26 zł
Aperol Light (aperol 0%, lemon juice, sparkling water) 350ml 24 zł
Hugo Light (elderberry syrup, sparkling water, lemon juice, lime) 350ml 24 zł
Sunday Driver (vanilla ice cream, passion fruit syrup, orange juice) 350ml 24 zł

WHISKY

Ballantines	700ml	190 zł	50ml	14 zł
Jameson	700ml	200 zł	50ml	15 zł
Johnnie Walker Black Lab.	700ml	250 zł	50ml	18 zł
Jack Daniel's	700ml	220 zł	50ml	16 zł
Glenfiddich 12 YO			50ml	21 zł
Aberlour 12 YO			50ml	24 zł
Ardbeg AN OA			50ml	28 zł

VERMOUTH

Martini Bianco	100ml	16 zł
Martini Extra Dry	100ml	16 zł

LIQUEURS

Jagermeister	50ml	12 zł
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COGNAC AND BRANDY

Hennessy Fine de Cognac	50ml	18 zł
Martell VSOP	50ml	25 zł

RUM

Bacardi White	50ml	12 zł
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VODKA

Baczewski	500ml	100 zł	50ml	10 zł
Finlandia	500ml	90 zł	50ml	9 zł
Wyborowa	500ml	70 zł	50ml	8 zł
Chopin Żytni			50ml	11 zł
Chopin Ziemniaczany			50ml	16 zł
Wiśniówka			50ml	8 zł
Żołądkowa gorzka			50ml	8 zł

GIN

Gordons	50ml	11 zł
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