

bar



MENU

NOBO

LUDZIE • MIEJSCE • JEDZENIE

WIFI

NETWORK ID: noboludzie

PASSWORD: nobowifi

NOBO info:

- We encourage making reservations by phone or online through EMENAGO.PL
- Checks for parties of 15 and above will include a 10% service fee
- Checks for parties of 8 or above will not be split
- The list of allergens is available on request

OPENING HOURS:

SUN-WED	Breakfast menu	10-11:30
	Main menu	12-22:00
	Pizza	12-22:00
	Bar	10-22:00

THU-SAT	Breakfast menu	10-11:30
	Main menu	12-22:00
	Pizza	12-23:00
	Bar	10-23:00

Contact us

e-mail – biuro@restauracjanobo.pl or

phone – 787-733-077

DRINKS:

COFFEE

Espresso 20ml	8,-
Espresso doppio 40ml	10,-
Americano 300ml	12,-
Cappuccino 200ml	14,-
Flat White 200ml	15,-
Latte 300ml	15,-

ICED COFFEE

NEW!

Iced latte 300ml	16,-
Iced americano 300ml	18,-
Espresso tonic 300ml	19,-
Orange espresso 300ml	22,-

Pistacjówka 300ml	22,-
pistachio cream, pistachio whipped cream, roasted pistachios	

NEW! MATCHA

Matcha shot 80ml	16,-
Matcha latte 300ml	18,-
Flat Matcha 200ml	18,-

Raspberry matcha 300ml	22,-
raspberry puree, raspberry whipped cream	

Pineapple matcha 300ml	22,-
pineapple puree, pineapple whipped cream	

choice of milk:

cow's	0,-
lactose free	+2,-
oat	+2,-
coconut	+2,-

coffee syrups +3,-

caramel, coconut, macadamia, vanilla

TEA

Brodie's classic or leaf	
300ml	12,-

NEW! ICED TEA

Majowa 350ml	17,-
black tea, peach, lemon	

Czerwcowca 350ml	17,-
white tea, rhubarb, lemon	

LEMONADE

na trzeźwo	350ml 17,-
orange, lemon, mint	1L 35,-

NEW! Barbara	
grapefruit, rhubarb, lemon	

SOFT DRINKS

Pepsi		
Pepsi Max		
Mirinda	}	250ml 10,-
7-up		1L 36,-
Schweppes		
Redbull	250ml	19,-

Kombucha 330ml	18,-
classic or rose-cranberry	

Water krystaliczne źródło	
still, sparkling 300ml	10,- 1L 22,-

Toma juice 200ml	10,- 1L 26,-
orange, apple	

Blackcurrant nectar	200ml 10,-
	1L 26,-

Fresh juice 250ml	20,-
orange, grapefruit, mix	

our ITALIAN WINES

Volpi cellars are located in Viguzzolo, right next to Tortona. This is where the harvested grapes are processed with the greatest care and diligence. Chief Winemaker Volpi - Giuliano Noe, has been working in the vineyard since the early 1980s., and in 2005 he was selected by the prestigious publishing house Gambero Rosso, as the best Italian Winemaker.



WINE

MOET Brut 750ml 500,-

Prosecco 750ml 90,-

Sparkling wine 150ml 18,- 750ml 80,-

WHITE WINE

Do bialego rana wina, Poland, Semi-sweet **150ml 25,- 750ml 140,-**
strain: Solaris

A well-structured wine with balanced and pleasant acidity, accompanied by fruity aromas.

Cortese Piemonte, Italy, Semi-Dry **150ml 18,- 750ml 80,-**
strain: Cortese

Refreshing and mineral with a fresh and fruity taste.

Timorasso Derthona, Italy, Dry **750ml 90,-**
strain: Timorasso

Intense aroma with notes of white flowers, apricot and peach. Spicy with a honey note.

PINK WINE

Rose d'Anjou, France, Semi-dry **750ml 80,-**
strains: Cabernet France, Gamay

A dark salmon colour wine with aromas of cherries, strawberries, red fruits, and peaches.

RED WINE

Piemonte Barbera, Italy, Semi-dry **150ml 18,- 750ml 80,-**
strain: Barbera

Aromas of small red fruits, with a delicate and fresh taste.

Barbera Superiore, Italy, Dry **750ml 90,-**
strain: Barbera

Intense, woody, ethereal and spicy aftertaste of spicy red fruits with sweet notes of vanilla.

Non-alcoholic beverages' zone

WINE:

Sparkling white 0% 150ml 18,- 750ml 80,-

BEER:

SHANDY 350ml 20,-

Żywiec biały 0%, mango puree, passion fruit, lemon

ON TAP

Żywiec biały 0% 500ml 19,-

BOTTLED

Heineken free 500ml 18,-

MOCKTAILS:

Aperol free 250ml 25,-

orange spritz, Prosecco 0%, sparkling water

Bergamotka free 250ml 25,-

bergamot, Prosecco 0%, lemon

Pornstar Martini free 300ml 30,-

passion fruit puree, Prosecco 0%, vanilla, lime



ALKOHOLE

PIWO

lane

	300ml	500ml
Brackie	13,-	16,-
Zywiec	13,-	17,-
Zywiec Biały	15,-	19,-
Zywiec Biały 0%	15,-	19,-

butelkowe

Heineken free	18,-
Heineken	18,-
Tabaka na kuchni	25,-
NOBO lager	

SHANDY

dostępny w wersji alkoholowej lub bezalkoholowej
Zywiec biały, puree mango, marakuja, cytryna
350ml 20,-

Syrop do piwa 3,-
malina, imbir

ALKOHOLE MOCNE

WÓDKA

	40ml	500ml
Stock	14,-	85,-
Wyborowa	14,-	85,-
Finlandia	14,-	100,-
Baczewski	14,-	125,-

WHISKY

	40ml	700ml
Jameson	16,-	190,-
Tullamore	16,-	190,-
Chivas 12	18,-	250,-
Jack Daniel's		
Tennessee	18,-	240,-
Honey	18,-	
Fine	18,-	
Gentleman	23,-	41,-
Single Barrel		
Woodford Reserve	30,-	

BRANDY

Metaxa 5*	15,-
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GIN

Beefeater	16,-
Bombay Sapphire	18,-

RUM

Bacardi	16,-
Carta Blanco	
Carta Negra	
Spiced	
Razz	

KOKTAJLE

HAPPY HOURS 12:00-17:00

CUBA LIBRE Bacardi, pepsi, limonka 300ml 20,-

promocyjna cena: **35,- za dwa koktajle!**

KLASYKI

Mojito 0,4l 28,-

Bacardi, limonka, cukier trzcinowy, mięta, woda gazowana

Whisky Sour 0,3l 29,-

Jack Daniel's, cytryna, syrop cukrowy, białko

Aperol Spritz 0,3l 33,-

Aperol, Prosecco, woda gazowana

Pornstar Martini 0,3l 35,-

wódka waniliowa, Passoa, Prosecco, cytryna, marakuja

Old Fashioned 0,2l 36,-

Woodford, Angostura, syrop cukrowy

AUTORSKIE

Sarti Spritz 0,3l 32,-

Sarti (aperitif mango, marakuja, pomarańcza), Prosecco

Ogórken morgen 0,3l 28,-

Beefeater, Bison grass, kiwi, ogórek, cytryna

Malinianka 0,3l 31,-

Aperol, Beefeater, puree malina, cytryna

Palosanto sour 0,3l 34,-

kondiat Palosanto, Gentelman Jack, karmel, cytryna, białko

Szałwiogroni 0,3l 38,-

likier szalwia, wermut, Beefeater, cytryna

SZOTY

Jager Bomby 5szt x 0,25ml 47,-

Jagermeister, Redbull



VEGETARIAN & GLUTEN FREE MENU

A compilation of all vegetarian and gluten-free dishes in one place.

GLUTEN FREE

Beef tenderloin steak 600g 140,-

chorizo and cheddar baked hasselback potatoes, grilled vegetables, garlic butter, gremolata

VEGETARIAN

Heirloom tomato carpaccio 250g 38,-

Burrata, zioła, żel balsamiczny, maliny, foccacia

Honey glazed halloumi salad 300g 49,-

baby spinach, strawberries, asparagus, radicchio, yellow cherry tomatoes, provolone, caramelized walnuts, fig-mustard dressing

Burrata Gnocchi 400g 48,-

roasted cherry tomato emulsion, asparagus, basil, Grana Padano, burrata

Veggie burger 500g 50,-

panko fried eggplant, baba ganoush, arugula, tomato, red onion, caper mayo



main menu

STARTERS

new!

Beef tartare 150g 59,-

beef tenderloin, marinated chanterelles, shallot, pickles, confit egg yolk, chives, pickled onions, potato crisps, lovage oil

Prawns in white wine-butter sauce 200g 56,-

cherry tomatoes, chilli, garlic, parsley, focaccia

Buffalo chicken wings 250g 35,-

blue cheese dip, celery stalks

new!

Tacos 250g 32,- 2szt

pulled beef, chilli, red beans, guacamole, cilantro, sour cream

new!

Heirloom tomato carpaccio 250g 38,-

burrata, herbs, balsamic gel, raspberries, focaccia

SOUPS

Sour rye soup (Żurek) 400g 29,-

regional sausage, smoked bacon, egg, forest mushrooms, rustic bread served with butter

Asian broth 400g 29,-

vegetables, roast chicken, rice noodles, green onions, chilli, cilantro

A woman with blonde hair in a bun, wearing a dark jacket, holds two round, golden-brown pistachio rolls. The roll on the left is topped with pink icing and sprinkles, while the one on the right is topped with green pistachio icing and sprinkles. In the background, a large blue sign with the word 'NOBO' in white capital letters is visible.

PISTACHIO ROLLS

every Thursday and Saturday,
available from 10:30

main menu

SALADS & PASTA

new!

SALADS

Caesar salad 350g 49,-

grilled chicken, bacon, romaine lettuce, cherry tomatoes, croutons, Grana Padano, Caesar dressing

Honey glazed Salmon salad 350g 49,-

selection of salads, cherry tomatoes, mango, avocados, carrots, roasted sesame seeds, citrus-ginger dressing

Spring Salad 350g 49,-

choice of honey glazed halloumi or marinated beef sirloin

baby spinach, strawberries, asparagus, radicchio, yellow cherry tomatoes, provolone, caramelized walnuts, fig-mustard dressing

new!

PASTA

Chicken penne 400g 52,-

cream sauce of sun dried tomatoes, asparagus, arugula, Grana Padano

Shrimp linguine 400g 56,-

chorizo, oven roasted garlic, spinach, cherry tomatoes, mascarpone

Udon with pork tenderloin 400g 56,-

carrots, peas, pak choi, bulgogi sauce, peanuts, green onions

Stir fry 350g 58,-

rice noodles, carrots, bell peppers, sugar snap peas, pak choi, Korean sauce, chili, toasted sesame seeds, chives **choice of beef or chicken**

Tagliatelle with beef tenderloin 450g 59,-

brown champignons, oven roasted onions, truffle paste, garlic, parsley

Paccheri with broad bean 430g 49,-

crispy pancetta, gorgonzola, Pecorino Romano, wild garlic

Burrata gnocchi 430g 48,-

roasted cherry tomato emulsion, asparagus, basil, Grana Padano

breakfast menu

Serving every day
from 10 to 11:30



main menu

MAINS & BURGERS

MAINS

Chicken fillet 420g 54,-

pancetta wrapped, side of potatoes, young vegetables in a butter and dill emulsion, veloute sauce with truffle and herb crumble

Bone-in pork chop 500g 59,-

pork of Pufawian breed, fried in bread crumbs and parmesan, served with a side of potato and chives puree, young fried cabbage with tomatoes and sour cream

Duck fillet 450g 68,-

confit, with steamed yeast dumplings, raspberry sauce with red fruit, marinated onions and nuts, salad of fennel, orange and arugula

Zander pan fried in butter 400g 65,-

cream of peas, green vegetables, ricotta dumplings, lemon emulsion, and caviar

Jack Daniel's ribs 800g 70,-

fried potato slices, coleslaw

Beef tenderloin steak 800g 140,-

chorizo and cheddar baked hasselback potatoes, grilled vegetables, garlic butter, gremolata and rosemary demi-glace

BURGERS with fries and house made garlic sauce

Bacon Burger 500g 59,-

beef, cheddar, bacon, tomato, pickled cucumber, red onion, romaine lettuce, chipotle mayo

Cheese Burger 500g 59,-

beef, mimolette, iceberg lettuce, pickled cucumber, grilled mushrooms, mustard may

new!

Veggie Burger 500g 50,-

panko fried eggplant, baba ganoush, arugula, tomato, red onion, caper mayo

burger info:

- all burger buns are house-made
- beef burgers are only served medium-well
- we will prepare your burger with fried chicken on request

HOT SAUCE

If you like your burger extra hot, let us know when ordering

CAKE MENU

INFO:

- CAKES ARE MADE IN OUR BAKERY, SO PLEASE PLACE ORDERS AT LEAST 3 DAYS BEFORE THE PLANNED PICKUP

DIAMETER / PORTIONS	GRAMMAGE	PRICE	
		112	314
16 / 12	1,6 kg	215,-	235,-
18 / 16	2 kg	260,-	275,-
20 / 20	2,5 kg	330,-	330,-
22 / 25	2,8 kg	370,-	385,-
23 / 28	3 kg	415,-	435,-
24 / 30	3,3 kg	435,-	465,-

1. Apetyczny

vanilla sponge cake,
strawberry mousse,
forest fruits,
crunchy praline
with chocolate

2. Kuszący

chocolate sponge cake,
chocolate mousse,
crunchy praline with
hazelnuts cherries

4. Rozkoszny

vanilla sponge cake,
coconut cream,
mango jelly

3. Subtelny

vanilla sponge cake,
pistachio mousse,
raspberries



main menu

DESSERTS

DESSERTS

NEW!

Chocolate fondant 250g 31,-

lemon curd, forest fruits, chocolate crumble, vanilla ice cream

Cheesecake with white chocolate 23,-

Tiramisu 21,-

Other desserts can be found in the showcase.
Ask staff for more information or have a look yourself.

***Add burrata to any
of our pizzas***



pizza

NAPOLETANA

Neapolitan pizza bakes for 90 seconds, so there's a chance it will appear on the table before the kitchen dishes.

CLASSICS



Marinara 470g 31,-

San Marzano tomato sauce, garlic, basil, oregano
oregano



Margherita 530g 36,-

San Marzano tomato sauce, Fior di latte Mozzarella, Grana Padano, basil

Prosciutto 580g 45,-

San Marzano tomato sauce, Fior di latte Mozzarella, Prosciutto Cotto (cooked ham), mushrooms, basil

Diavola 590g 46,-

San Marzano tomato sauce, Fior di latte Mozzarella, Spianata Piccante (spicy salami), basil

Milano 630g 48,-

San Marzano tomato sauce, Fior di latte Mozzarella, salami, garlic, basil



Quattro Formaggi 590g 47,-

Fior di latte Mozzarella, Gorgonzola, Grana Padano, Taleggio, basil

Parma 620g 50,-

San Marzano tomato sauce, Fior di latte Mozzarella, Prosciutto Crudo (cured ham), Grana Padano, arugula

NEW

Pecora 530g 47,-

Mozzarella Fior di latte, Ricotta Salata (owcza ricotta), Spianata Piccante, spinach, garlic oil

Giallo 530g 50,-

Saffron sauce, Mozzarella Fior di latte, mussels and shrimp in white butter sauce, deratti tomatoes, parsley dressing, basil

Deratti 650g 54,-

Artichoke cream, Mozzarella Fior di latte, straciatella, Salsiccia Fresca, deratti tomatoes, basil pesto, freshly ground pepper, garlic, basil

Intenso 610g 55,-

truffle sauce, Mozzarella Fior di latte, pistacchio mortadella, champignons, straciatella, crushed pistachios, basil

Leccino 650g 55,-

San Marzano tomato sauce, Mozzarella Fior di latte, burrata, Venticina, olives, rosemary and chilli oil, basil



Pomodoro 650g 55,-

yellow pelati tomato sauce, burrata, deratti tomatoes, basil pesto, basil

BURRATA any of our pizza
Add a huge 200g ball of cheese
to make your pizza even more
EXCITING
+20,-

Our pizza is served whole! If you want us to cut it for you, please let us know when ordering



vegetarian

INFO:

takeaway box 2,-
olive oil for takeaway:
25ml - 2,-
250ml - 25,-