SANDWICHES / BAGELS EITHER BREAD OR BAGEL - ASK FOR RECOMMENDATION

grilled sandwich with SAM-ic kimchi, cheddar and chives-sesame omelette on sourdough bread, served with asian cucumber salad		38
bacon supreme with fried egg and bacon, tomato, red onion, cream cheese and rocket		36
with egg pâté	\bigotimes	25
with camembert, avocado, mayonnaise and coriander		28
with cottage cheese with radish, cucumber and chives	₩	25
with smoked wild salmon, cream cheese, cucumber and dill		35
cream cheese, fried egg and chives		39
with plant-based dry sausage by Vege Taste, Dijon mustard, SAM-ic soy mayonnaise and pickled cucumber	⁷ 🗟	28
with roast beef, SAM-ic onion marmalade and rocket	\bigotimes	35

FRENCH TOASTS / CRÊPES / PANCAKES

SAM-ic brioche french toast with fresh fruits, salted caramel and coconut yoghurt	\boxtimes	35
french toast with ham, cheese and Dijon mustard served on SAM-ic toasting bread PLUS fried egg	\boxtimes	34 38
ricotta and buttermilk pancakes with raspberry sauce		33
crêpe with cottage cheese, blueberries and vanilla sauce		29
PLUS second crêpe		36

SOURDOUGH BREAD / ADDITIONS

bread portion	4
long-aged sourdough bread baked everyday	
in SAM-ic artisan bakery	
PLUS butter	6
seasonal greens	12
with olive oil, lemon and roasted sesame	

GROATS / PORRIDGES / COTTAGE CHEESE

savoury millet with poached egg, tomatoes, garam masala, roasted cashew, dukkah and SAM-ic chili oil		炎	35
porridge with organic house rolled oats with blueberry coulis, seasonal fruits and granola		₩	35
açaí superbowl with banana, raspberries and chia, with roasted seeds, black sesame, tahini, granola and fresh fruits	<i>D</i> ⊗	X	39
cottage cheese with radish, cucumber and chives, served with sourdough bread and butter	X	₩	28

HOMEMADE ARTISAN BREAD

For all bread and pastries, we use only pure flour from a small mill in Augustów. Our bread does not contain preservatives, anticaking agents or any other additives. The long fermentation process and the higher acidity helps digestion and better absorption of the microelements (iron, magnesium, zinc) from the bread and gives a unique taste and texture as well. The high fiber-content benefits the gut microbiota improving well-being and boosting the immune system. Our sourdough bread has low Glycemic Index.

EGGS

viennese eggs served with sourdough bread and butter			25
egg pâté served with sourdough bread and butter		\bigotimes	28
spicy mexican eggs with tomatoes, jalapeño, garlic, coriander and parmesan		X	38
moroccan eggs fried eggs on sourdough toast with avocado, served with hummus, coriander and dukkah with chili		\otimes	39
turkish eggs in tahini-garlic yoghurt, chili beurre noisette, dukkah and naan breads			34
english breakfast on sourdough toast with fried eggs, bacon, white sausages, cherry tomatoes and mushrooms			44
singapore omelette in sweet potato bun with cheddar cheese, garam masala and chili			40
omelette with chorizo, feta cheese, spinach and coriander or with plant-based chorizo by Vege Taste	\bigotimes	☆	44
fitness omelette with smoked wild salmon, spring onion, cherry tomatoes, avocado, pumpkin and sunflower seeds		X	46
shakshuka eggs in tomatoes and colorful peppers with cumin, thyme and coriander or with almond feta and avocado instead of eggs		**************************************	38
classic breakfast viennese eggs R egg pâté, cottage cheese, country ham and horseradish sauce, pickled cucumber, tomato, served with sourdough bread and butter			45
middle eastern breakfast eggs menemen with feta cheese, hummus, vegetable salad with quinoa, labneh, avocado, chutney and pickles, served with sourdough bread and butter			47

THE DESCRIPTIONS OF THE DISHES <u>DO NOT CONTAIN</u> ALL THE INGREDIENTS, IN CASE OF ALLERGIES INFORM THE WAITER

CLASSICS

traditional chilled beetroot and kefir soup with boiled egg	癸	29
PLUS new potatoes with butter and dill	炎	33
grilled halloumi with new potatoes, fennel, cherry tomatoes and leeks, with truffle oil, pine nuts and rocket	*	57
exotic salad with watermelon, mango, avocado, edamame and passionfruit, with black sesame and lime sauce (contains fish sauce) PLUS SAM-ic almond feta PLUS grilled halloumi PLUS fried prawns		50 52 56
caesar salad with free-range chicken, matured italian ham, avocado, poached egg and pita chips		57
summer lunch with new potatoes and polish style cucumber salad PLUS breaded lion's mane mushroom (or oyster mushroom, depending on availability) PLUS grilled free-range chicken breast	Q W	46 57
BBQ beef burger with mimolette, crispy bacon, curry mayo and pickled vegetables in a SAM-ic bun, served with potatoes		62
BBQ halloumi burger with pickled vegetables, curry mayo, dukkah and coriander in a SAM-ic bun, served with potatoes		55

SNACKS

hummus with crunchy vegetables and sourdough bread	$ ot\!\!/\!\!\!/ $	29
bruschetta with avocado,		29
feta cheese, pink pepper and coriander		
or with SAM-ic almond feta	otag	

DESSERTS

eton mess hazelnut-chocolate meringue with seasonal fruits and whipped cream	ጅ	32
sticky toffee pudding with whipped cream	\bigotimes	32

HEALTHY AND HONEST

We don't use any semi-finished products in the dishes we serve. All our soups, sauces, dips, broths, kimchi, lemonade syrups and many more novelties we constantly introduce, we make ourselves from scratch.

Thanks to this approach, we have full control over the content and taste during the preparation process. We can guarantee, that you will not find any chemical preservatives, additives, taste enhancers or coloring agents in our products.

OUR PRODUCTS AVAILABLE IN SAM DELI

sourdough bread • baguettes • bagels • toast bread • brioche • burger buns • egg pâté • cottage cheese • kimchi • shakshuka • hummus • soy mayonnaise • onion marmalade • ricotta pancakes • crepes with cottage cheese • granola • oatmeal • dukkah • plant-based almond feta • pita chips • cakes



COLD SUMMER DRINKS

classic lemonade			20
cleansing lemonade w	vith cucumbe	er and mint	22
grapefruit lemonade w	vith rosemar	У	24
exotic lemonade with	mango, chia	and thai basil	24
vietnamese coffee with condensed milk a	nd crushed i	ce	23
iced americano			18
tonic espresso			23
orange espresso			23
cold brew			22
Meduzyna darjeeling k	combucha	bottle 0 . 33 I	29
mineral water		bottle 0.31/0.71 1 4	1/18
coca-cola		bottle 0 . 25 l	 15
000a 001a		bottle 0.231	
INFUSIONS			
digestive rosehip fruit, mint, fen	nel, camomi	le	16
immunizing linden blossom, black l	ilac flower, e	chinacea, hibiscus	16
fresh ginger with oranges, lemons,	cloves and h	noney	24
COFFEE		TEAS	
espresso	11	Suki Tea finest blends mostly from	
espresso doppio	15	organic and Fairtrade farms	
black	0.21 14	rooibos	15
americano	0.31 18	green	15
cappuccino	18	earl grey	15
flat white	20	english breakfast	15
latte	20	mango	15
filter coffee	16	jasmine green	15
		Moya matcha latte	25

FRESH JUICES AND FRUIT COCKTAILS	0.32
polish carrot, apple, beetroot	22
standard orange AND/OR grapefruit	25
mango lassi mango, yoghurt, rose water, kardamom	28
superberry goji berry, blueberry, blackberry, raspberry, apple (antioxidant high in vitamin C)	29
exotic papaya, orange, passionfruit	31
antioxidant spirulina, mint, melon, orange (great source of proteins, improves your hair, skin, nails and memory)	29
smoothie orange, banana, strawberry	29
immune booster carrot, pineapple, ginger, turmeric, linseed oil, banana, orange (has anti-inflammatory properties, improves immune system)	31
aphrodisiac raspberry, mango, lychee, passionfruit, lime, orange	31
cold preventing ginger, lime, grapefruit, orange, echinacea	30
plant-based chocolate shake banana, cocoa, flax protein, cinnamon, cardamom, peanut butter, oat milk	31
green apple, kiwi, cucumber, lime, mint, spirulina, spinach	29
high protein – after training pineapple, banana, orange, coconut milk, whey protein concentrate WPC 80 (improves cardiovascular system, lowers blood pressure)	30

SPARKLING WINE

Cava Família Oliveda Brut	0.125 I	22
Catalonia, Spain	0.751	90
refreshingly sparkling coupage with fruity		
and floral aromas, traditional method		

ALCOHOL-FREE WINE

Eins Zwei Zero mineral riesling	0.125 I	26
Rheingau, Germany	0.51	94
authentic wine aromas, juicy and fresh	0.751	109
with subtle sweetness		

WHITE WINE

Lagosta light vinho verde Minho, Portugal light off-dry wine perfect in the heat of summer	0.125 0.5 0.75	17 62 74
Rey Santo aromatic verdejo Rueda, Spain aromas of pineapple and lime with mineral nuance and herbal notes in the mouth	0.125 0.5 0.75	21 74 80
Joan Sardà classic chardonnay Catalonia, Spain organic, universal and subtle, light aromas of pears and apples with floral notes	0.125 0.5 0.75	22 81 90

RED WINE

Cuvée Dissenay juicy pinot noir	0.125	22
Languedoc, France	0.51	81
light, with low acidity and forest fruit aromas	0.751	87

COCKTAILS

Mimosa cava with fresh orange juice	0.18	28
Aperol Spritz cava with aperol, oranges, sparkling water and ice	0.241	36

MOCKTAIL

Diva Spritz	0.221	29
diva social elixir by Shroom with tonic, oranges,		
sparkling water and ice		

BEERS

Kampinoskie Jasne 5% alc.	0.51	20
Kampinoskie alcohol-free <0.5% alc.	0.51	20