

MENU RESTAURACJI

NO TU OLIDELI

Gen. W. Andersa 30, 00-210 Warszawa, Polska

POZYCJI W MENU
19

KATEGORII
5

STAN NA DZIEŃ
15.10.2026

Dania i ceny

Ceny i dostępność mogą ulec zmianie. Dokument nie zawiera ocen użytkowników.

ŚNIADANIA

5

NOmelette

34,-

Herbal no'melette, glazed mushrooms, arugula, olives, crunchy chia with sesame seeds

NOcrepes

34,-

Crepe, potatoes, tofu, pickled cucumber, sour cream, chive olive oil

NOslice

36,-

Slice of bread, green pea spread, colorful beetroot, non-goat non-cheese, crunchy chia with sesame seeds, lemon zest

TUmelette

34,-

Cocoa no'mlette, banana cream, chocolate

TUcrepes

36,-

Crepes with nuts, pistachios and agave; part of the description is obscured in the source photo

PRZYSTAWKI

4

Wontons in paradise

33,-

Steamed dumplings with potato filling, rayu oil

"No"goat

33,-

Chickory, non-goat non-cheese, grapefruit, cold-pressed rapeseed oil

Rice cracker with nori

27,-

Rice cracker with nori, cashew cottage cheese, kimchi powder

LAX BURAX

29,-

Beetroot, sour cream, lax mustard, gherkin, herbs

ZUPY

3

Kimchi cream soup

36,-

Kimchi cream soup, furikake, coriander

Lemon and ginger broth

33,-

Lemon and ginger broth, leek ribbons, green peas

Creamy soup

33,-

Creamy soup, mushrooms, dill

DANIA GŁÓWNE

4

Root vegetable ragout

45,-

Root vegetable ragout, GURU tempeh, buckwheat groats, crispy red cabbage

Lentil cutlets

45,-

Lentil cutlets, roast sauce, horseradish mashed potatoes, beetroot salad

Silesian gnocchi

44,-

Silesian gnocchi, beetroot sauce, GURU tempeh, lemon zest

Cauliflower

44,-

Cauliflower, butter and caper sauce, colourful beetroot, corn grits

DESERY

3

Rikitik

33,-

Walnut, cashew cheesecake, almond crumble

Lemondie

33,-

Lemon blondie, lemon cream

Kremoleonka

36,-

Puff pastry, cream