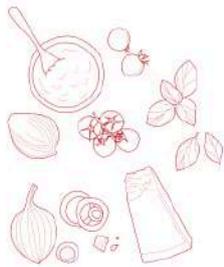


# PRIMITIVO

KUCHNIA I WINO

Welcome to PRIMITIVO - a restaurant offering our unique interpretation of Mediterranean cuisine alongside the largest selection of Primitivo wine in Poland.



## CUISINE

Mediterranean cuisine and diet are considered the healthiest in the world.

Our dishes are crafted from ingredients and recipes originating from Mediterranean countries such as Italy, Spain, France and Greece. We enhance them with the finest local products from Poland.

We believe in simplicity, focusing on the essence of flavours. Our goal is to create plates with minimal amount of ingredients that simply stand out for their quality and taste.



## WINE

Primitivo, Zinfandel, Crljenak Kaštelanski – red grape varieties that date back to the early middle ages, originating from Croatia and popularised in Italy, USA and Australia. Thanks to their exceptional flavour profile, these grapes have been favoured by Poles for years.

Primitivo has become a true phenomenon in the wine world. Our collaboration with numerous winemakers and suppliers have allowed us to assemble what is likely the largest collection of Primitivo wines you might find anywhere, complemented by selection of the most intriguing wines from southern European countries, handpicked by our sommelier.



## SPIRITS AND COCKTAILS

Our selection of spirits and cocktails, curated by our expert bartenders, transport guests to a carefree world of endless summer and Mediterranean siestas. Our cocktail menu features both classic and original creations inspired by sunshine and the joy of life.

10 % service charge will be added to tables of 5 and more.

## COCKTAILS

### FOR A GOOD START



**French 75** 41,-

Tanqueray London Dry, Martini  
Prosecco, lemon, sugar

**French 75 0%** 39,-

Tanqueray 0%, sparkling wine 0%,  
lemon, sugar



**St. Germain Hugo Spritz** 41,-

St. Germain, Martini Prosecco,  
lime, mint, soda

**St. Germain Hugo Spritz 0%** 39,-

Elderflower cordial, sparkling wine 0%,  
lime, mint, soda

**Negroni Sbagliato** 41,-

Martini Bitter, Martini Rubino, Martini Prosecco

**Aperitivo Spritz** 41,-

Italian Aperitivo, Martini Prosecco, soda

**Rose Spritz** 41,-

Martini Fiero, Martini Prosecco, grapefruit,  
vanilla, rose, soda

**Limoncello Spritz** 41,-

Limoncello, Martini Prosecco, lemon, soda,  
bergamot foam, lemon thyme

**Limoncello Spritz 0%** 39,-

Limoncello 0%, sparkling wine 0%,  
citrus, soda, bergamot foam,  
lemon thyme

**Martini Vibrante Spritz 0%** 39,-

Martini Vibrante 0%, sparkling wine 0%,  
soda

## BY THE GLASS

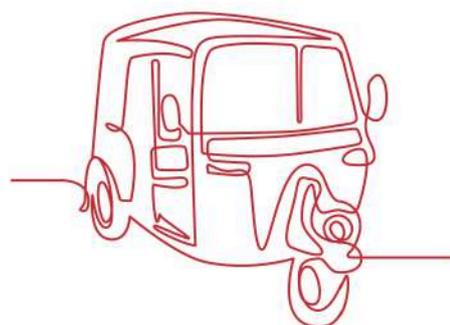
**Belstar Prosecco DOC** 31,-  
glass 125 ml (11% ABV)

**Homemade Limoncello** 16,-  
shot 40 ml (26% ABV)

**Limoncello Lazzaroni Goccia Oro** 18,-  
shot 40 ml (25% ABV)

**Limoncello D'Asiago** 22,-  
shot 40 ml (32% ABV)

**Limoncello 0%** 17,-  
shot 40 ml (0% ABV)



### FRIZZANTE Z PIAGGIO

Try our unique and refreshing Frizzante

carafe 500 ml 79,-

## SIGNATURE COCKTAILS

**Coffee Old-Fashioned** 4l,-  
Bulleit Bourbon, espresso reduction, tonka bean, almond, bitters

**Pistaccio Sour** 4l,-  
Leblon, Crema Di Pistaccio, lime, sugar, egg white, white chocolate

**Summer Garden** 4l,-  
Tanqueray London Dry, rose water, elderflower, cucumber, tonic

**Summer Garden 0%** 4l,-  
Tanqueray 0%, rose water, elderflower, cucumber, tonic

**Tiramisu Martini** 4l,-  
Bacardi Anejo Cuatro, Lucano Caffè, Creme de Cacao, egg yolk, milk, mascarpone foam

**Coffee Negroni** 4l,-  
Bacardi Anejo Cuatro, Martini Bitter, Martini Rubino infused with coffee and coconut

PRIMITIVO

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PRIMITIVO SOUR

Johnnie Walker Black Ruby,  
Grappa, lemon, olive oil syrup,  
egg white, Primitivo

4l,-



## NEGRONI PRIMITIVO SET

Negroni is one of the most iconic cocktails rooted in Italian aperitivo culture. We've created a tasting set of 3 variations on this bittersweet classic just for you. Together with the Martini brand we invite you to join the fun - "Bitter is better".

3 x 50 ml 75,-



**Coffee with a hint of coconut**  
Bacardi Anejo Cuatro, Martini Rubino, Martini Bitter



**Classic but with vodka**  
Grey Goose, Martini Rubino, Martini Bitter



**Truffle**  
Martini Rubino, Martini Bitter, truffle gin

## CLASSIC COCKTAILS



**Negroni** 41,-  
Tanqueray London Dry,  
Martini Rubino, Martini Biter



**Negroni 0%** 39,-  
Martini Vibrante 0%, Ambroeous 0%,  
Tanqueray 0%

Hisotry of the Negroni cocktail is full of elegance and Italian style.

The Negroni cocktail was first created at the Caffè Casoni (now Caffè Giacosa) in Florence.

According to the legend, Count Camillo Negroni upon returning from his travls, asked the bartender, Fosco Scarelli, to make his favourite cocktail, the Americano a bit stronger.

In response, the bartender replaced the soda water with gin and to distinguish the new cocktail, garnished it with an orange slice instead of the traditional lemon.

**Bee's Knees** 41,-  
Tanqueray London Dry, honey, lemon

**Blood & Sand** 41,-  
Johnnie Walker Black Label, Martini Rubino, Cherry Heering, orange

**Right hand** 41,-  
Bacardi Anejo Cuatro, Martini Rubino, Martini Bitter, chocolate bitter

**PRIMITIVO Espresso Martini** 41,-  
Grey Goose, coffee liqueur, espresso, sugar syrup, Cherry Heering, orange liqueur

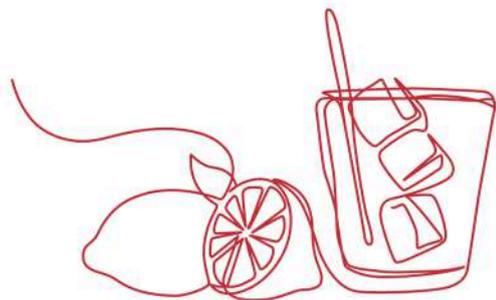
**Basil smash** 41,-  
Tanqueray London Dry, lemon, sugar, fresh basil

**Basil smash 0%** 39,-  
Tanqueray 0%, lemon, sugar, fresh basil

**Rob Roy** 41,-  
Johnnie Walker Black Ruby  
Martini Rubino, bitter

**Amaretto Sour** 41,-  
Johnnie Walker Black Label, Amaretto, lemon, sugar, egg white

### Birth of Amaretto Sour



Amaretto Sour, as we know it today, gained popularity in the 1970s in the United States, thanks to Italian immigrants who brought them with them the love for the classic Italian liqueur made from roasted almonds.

At that time, sour cocktails were already well-known, but the combination of amaretto with the tangy flavour of lemon and the sweetness of syrup turned out to be a true sensation.

# GIN&TONIC PRIMITIVO SET



## COMPOSE YOUR PERFECT GIN & TONIC

PRIMITIVO is not just about the wine, it's cocktails too. We want to take you on a mediterranean journey, so we encourage you to try our ritual - Tanqueray & Tonic.

You can create your own perfect Gin & Tonic using mediterranean herbs, spices and citrus. Join us on this amazing journey.



### Choose

Tanqueray 0%	40ml (0,0% ABV)	19,-
Tanqueray London Dry Gin	40ml (41,3% ABV)	24,-
Tanqueray Sevilla Orange	40ml (43,1% ABV)	29,-
Tanqueray No. 10	40ml (47,3% ABV)	31,-



### Match

Fentimans Premium Indian Tonic Water	200ml	15,-
Fentimans Tonic Naturally Light	200ml	15,-
Fentimans Elderflower Tonic Water	200ml	15,-



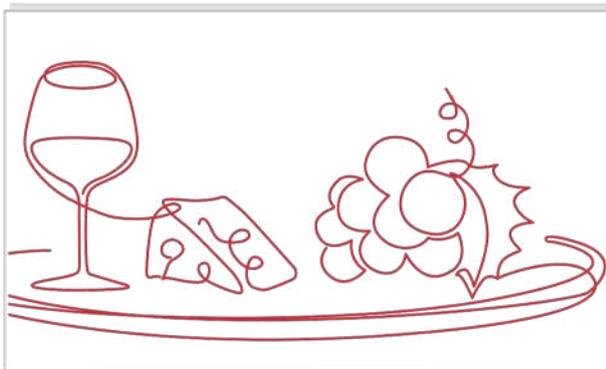
### Add

5,-

- Citrus
- Herbs
- Spices
- Aromatics

## COLD APPETIZERS

<b>Marinated olives</b> 🌿	15,-	<b>Andalusian style beef tartare</b>	59,-
kalamata, gordal and nocellara olives		olives, dried tomatoes, confit egg yolk, Jerusalem artichoke, pinsa	
<b>Rosemary pinsa</b> 🌿	19,-		
olive oil		<b>Mediterranean charcuterie platter</b>	63,-
<b>Appetizer for a glass of wine</b>	27,-	Chorizo, Serrano ham, Capocollo, Piquilo peppers, capers	
Pastrami, Manchego cheese, Piquilo, olives			
<b>Beef pastrami spiced with paprika</b>	42,-	<b>Tuna carpaccio</b>	63,-
capers, Grana Padano		truffle mayo with black garlic, chilli oil, jalapeno, toasted corriander seeds, chives	
<b>Burrata in tomatoes</b> 🌿	45,-	<b>Octopus carpaccio</b>	65,-
cherry tomatoes, dried tomatoes, roasted almonds, pesto		salsa verde, aioli peperoncino	



### MEDITERRANEAN CHEESE PLATTER 🌿 67,-

Monte Enebro (goats cheese, Avila, Spain), Manchego aged 24 months (sheep milk cheese, La Mancha, Spain), Gorgonzola Dolce (cow milk cheese, Novara, Italy), Comté (cow milk cheese, Franche-Comté, France), fig jam, walnuts

## HOT APPETIZERS

<b>Crispy cauliflower</b> 🌿	39,-	<b>Pan-fried turkey liver</b>	41,-
spicy pepper sauce, chive aioli		pepper sauce, brandy, pinsa	
<b>Padron Peppers</b> 🌿	31,-	<b>Patatas Bravas with Chorizo</b>	49,-
sea salt, bread crumbs, yoghurt		chorizo, pimentón sauce, aioli	
<b>Spanish meatballs with chorizo</b>	37,-	<b>Fritto Misto</b>	56,-
veal, chorizo, tomato sauce		calamari, prawns, mussels, aioli	
		<b>Pan-fried prawns ( 6 pcs )</b>	61,-
		white wine, chilli, garlic, butter emulsion, pinsa	

## SALADS

**CAESAR** romaine lettuce, croutons, anchovie dressing, capers, Grana Padano



classic  
35,-



chicken, guanciale  
49,-



prawns  
53,-

**Mediterranean**   
greek Feta, Kalamata olives, tomato,  
cucumber, oregano

46,-

**Jardin des Chèvres**   
french goats cheese, avocado,  
pecan nuts, dried tomato, fruits,  
honey-mustard dressing

49,-

## SOUPS

**Chef's soup**  
ask the staff

42,-

**French soup Bouillabaisse**  
prawns, mussels, halibut, tomatoes

49,-



## PASTA

**Ravioli with ceps**   
ceps, ricotta, butter emulsion,  
sage, pine nuts

49,-

**Paccheri with truffle**  
ceps, cream, black truffle cream, arugula,  
Pecorino Romano

54,-

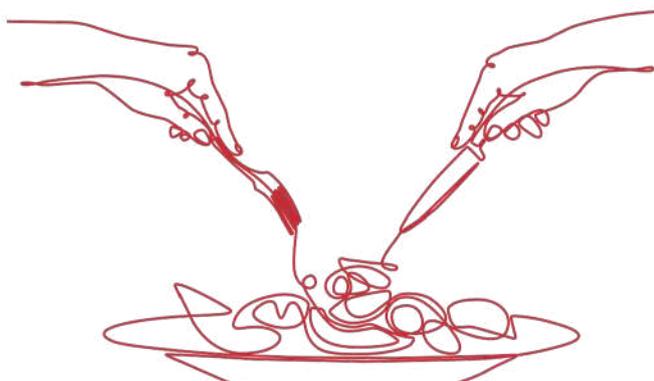
**Tagliatelle with beef ragu and burrata**  
basil pesto

57,-

**Tagliolini Frutti di Mare**  
calamari, prawns, mussels, lobster bisque

59,-

## MAIN COURSES



**Duck breast** 75,-  
roast vegetables, cranberry demi-glace sauce

**Beef cheek braised in red wine** 79,-  
sweet potato puree, oyster mushroom, roast vegetables

**Aubergine al Forno**  65,-  
roast aubergine, sheep milk cheese, pomegranate, cauliflower puree, beurre noisette, fresh mint

**Primitivo beef tenderloin** 139,-  
beef tenderloin in puff pastry, mushrooms, pepper sauce, roast vegetables

**Rib-eye steak (300g)** 149,-  
dry aged beef entrecote, padron peppers, herb and peperoncino salsa

**Galician style octopus** 119,-  
n'duja, spicy tomato sauce, sugar snap peas, salmon caviar, roast potatoes

**Gaudi's Prawns** 109,-  
tiger prawns, mussels, roast potatoes, grilled peppers, butter emulsion, Pimientón paprika

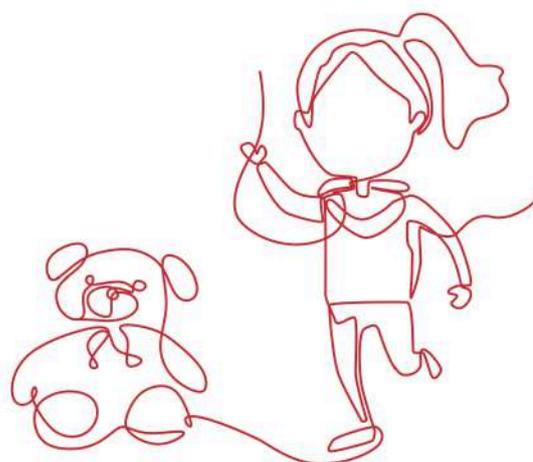
**PRIMITIVO truffle risotto**  69,-  
ceps, truffle, Pecorino Romano, bread crumbs, arugula

### FOR THE LITTLE ONES

**Tagliatelle pomodoro**  29,-  
with parmesan

**Veal and pork meatballs** 29,-  
tomato sauce

**Chicken tenders** 29,-  
coleslaw, fries, ketchup



## SIDES

**Puree Primitivo**  19,-  
bread crumbs, chives, laurel oil

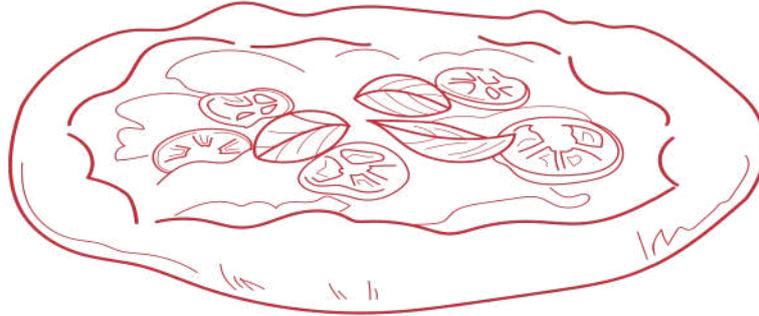
**Gnocchi**  19,-  
parmesan, butter

**Pearl cous-cous**  19,-  
butter, dried tomato, sugar snap peas

**Fries**  19,-  
truffle aioli

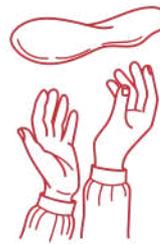
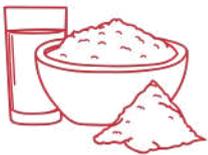
**Crunchy salads**  19,-  
vinaigrette

# PINSA



## PINSA - the Roman cousin of pizza, focaccia and piadina

Pinsa is much lighter, crispier and easier to digest, thanks to its slow fermentation with sourdough starter and a blend of wheat, rice and soy flours.



### Margherita

Mozzarella Fior di Latte, basil, tomato sauce

37,-

### Diavola

spianata picante, jalapeno, oregano, Mozzarella Fior di Latte, tomato sauce

45,-

### Capriciosa

cotto ham, mushrooms, oregano, Mozzarella Fior di Latte, tomato sauce

43,-

### Bufala

Mozzarella di Bufala D.O.P., pesto, basil, sunflower seeds, tomato sauce

47,-

### Pepperoni Picante

Pepperoni, Biquinho peppers, Mozzarella Fior di Latte, tomato sauce

45,-

### Primitivo

Seasoned beef pastrami, garlic, rosemary, Mozzarella Fior di Latte, cream and herb sauce

49,-

### Pera

Gorgonzola Dolce, pear, chilli oil, walnuts, cream and herb sauce, Mozzarella Fior di Latte

45,-

### Gamba Bianca with prawns

prawns, chilli, garlic, rosemary, parsley, Mozzarella Fior di Latte, cream and herb sauce

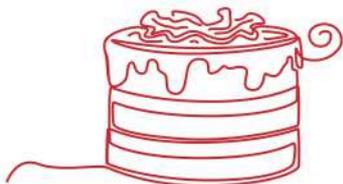
49,-

## DESSERTS

### CIPRIANI CAKE

sponge cake, vanilla and lemon cream,  
italian meringue

35,-



Affogato 19,-

scoop of vanilla ice cream with Illy espresso

Chocolate mousse with Primitivo fig 33,-

figs, Primitivo wine sauce, pistachios

Basque cheesecake with white chocolate 33,-

seasonal fruits

Tiramisu PRIMITIVO 35,-

mascarpone, coffee, pistachios

## COFFEE „ILLY”

Espresso 12,-

Espresso macchiato 13,-

Espresso doppio 15,-

Espresso doppio macchiato 16,-

Americano 15,-

Cappuccino 17,-

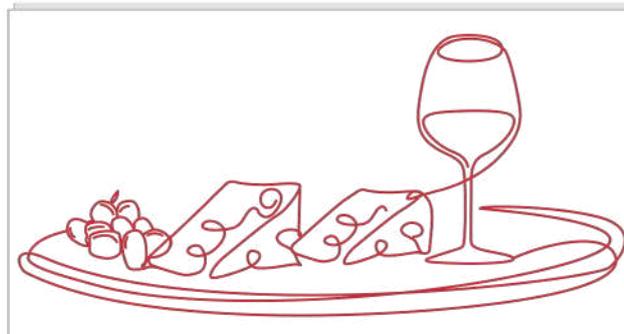
Flat white 17,-

Caffe latte 17,-

## TEA „RICHMONT”

Porcelain pot of tea 19,-

- Earl Grey Blue
- Pure Camomile
- Assam Himalaya
- Gun Powder Green
- Peppermint Green
- Rooibos Sunrise
- Forest Fruits



### MEDITERRANEAN CHEESE PLATTER 🌿 67,-

Monte Enebro (goats cheese, Avila, Spain),  
Manchego aged 24 months  
(sheep milk cheese, La Mancha, Spain),  
Gorgonzola Dolce (cow milk cheese, Novara, Italy),  
Comté (cow milk cheese, Franche-Comté, France),  
fig jam, walnuts

## DIGESTIVO

### THE IDEAL ENDING

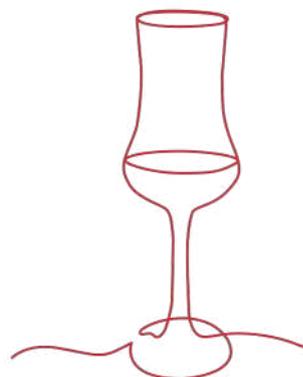
Amaro Ramazzotti (40 ml, 40% ABV) 27,-

Amaro Lucano 0% (40 ml, 0% ABV) 33,-

Fernet Branca (40 ml, 40% ABV) 35,-

Branca Mentha (40 ml, 40% ABV) 35,-

Giacondo Caffè (40 ml, 41% ABV) 39,-



## DRINKS

### JUICES AND LEMONADES

Ice Tea PRIMITIVO 0,3l	19,-
Iced coffee 0,3l	21,-
Tomato juice 0,3l	18,-
Freshly pressed orange juice 0,3l	22,-
Citrus lemonade 0,3l	19,-
Seasonal lemonade 0,3l	19,-
Jug of lemonade 1L	45,-

### WATER

Acqua Panna 0,25l	13,-
Acqua Panna 0,75l	25,-
San Pellegrino 0,25l	13,-
San Pellegrino 0,75l	25,-

## BEER

### DRAUGHT BEER

Książęce Złote Pszeniczne 0,3l (4,9% ABV)	15,-
Książęce Złote Pszeniczne 0,5l (4,9% ABV)	19,-

### BOTTLED BEER

Książęce IPA 0,5l (5,4% ABV)	19,-
Książęce Cherry Ale 0,5l (4,7% ABV)	19,-
Peroni Nastro Azzurro 0,33l (5% ABV)	19,-
Książęce Ciemne Łagodne 0,5l (4,7% ABV)	19,-
Capitan Jack Citrus Tonic 0,4l (6% ABV)	18,-

### CARBONATED SOFT DRINKS

Coca Cola 0,2l	12,-
Coca Cola Zero 0,2l	12,-
Fentimans Premium Indian Tonic 0,2l	15,-
Fentimans Tonic Naturally Light 0,2l	15,-
Fentimas Elderflower Tonic 0,2l	15,-

### NON-ALCOHOLIC BOTTLED BEER

Peroni Nastro Azzurro 0,33l (0% ABV)	19,-
Lech free lime and mint 0,33l (0% ABV)	19,-
Książęce Złote Pszeniczne 0,5l (0% ABV)	19,-
Książęce IPA 0,5l (0% ABV)	19,-
Kozel 0,5l (0% ABV)	19,-



## LIQUEURS / GRAPPA / COGNAC

### LIQUEURS 40ml

Lazzaroni Amaretto Goccia Bronzo (28% ABV)	14,-
Lazzaroni Maraschino (25% ABV)	18,-
Lazzaroni Triple Sec (38% ABV)	21,-
Lazzaroni Absinthe (60% ABV)	28,-
Lucano Cafe (26% ABV)	19,-
Cherry Heering (24% ABV)	23,-
Mozart Dark Chocolate (17% ABV)	24,-
Crema di Pistacio (17% ABV)	26,-
Ajerkoniak Elixir (20% ABV)	19,-
Wiśniówka Wiśniewski (16% ABV)	24,-
Limoncello D'Asiago (32% ABV)	22,-

### GRAPPA / COGNAC 40ml

Sandeman Brandy Capa Negra (40% ABV)	27,-
La Trentina Morbita (41% ABV)	33,-
Chateau de Montifaud VS (40% ABV)	35,-
Hennessy VS (40% ABV)	35,-
Le Dicotto Lune (41% ABV)	39,-
Giare Amarone (41% ABV)	47,-

## SPIRITS

### VODKA 40ml

Ketel One (40% ABV)	22,-
Stumbras Young Potato (40% ABV)	19,-
Stumbras Winter Wheat (40% ABV)	19,-
Stumbras Organic (40% ABV)	22,-
Ciroc (40% ABV)	27,-
Ciroc Mango (35% ABV)	27,-
Ciroc Coconut (35% ABV)	27,-
Ciroc Pineapple (35% ABV)	27,-
Ciroc Red Berry (35% ABV)	27,-
Grey Goose (40% ABV)	38,-

### POLISH VODKA 40ml

Elixir z dzikiego chrzanu (40% ABV)	21,-
Młody ziemniak 2018 (40% ABV)	65,-
Młody ziemniak 2017 (40% ABV)	67,-
Młody ziemniak 2016 (40% ABV)	69,-

### RUM / CACHACA 40ml

Angostura 1919 (40% ABV)	33,-
Angostura 1824 (40% ABV)	49,-
Angostura 1787 (40% ABV)	75,-
Bacardi Carta Blanca (37,5% ABV)	19,-
Bacardi Carta Oro (40% ABV)	19,-
Bacardi Spiced (37,5% ABV)	19,-
Bacardi Anejo Quatro (40% ABV)	22,-
Bacardi Reserva Ocho (40% ABV)	28,-
Bacardi Grand Reserva Diez (40% ABV)	37,-
Cpt. Morgan White (37,5% ABV)	19,-
Cpt. Morgan Spiced Gold (35% ABV)	19,-
Cpt. Morgan Spiced Gold 0%	19,-
Leblon Cachaca (40% ABV)	29,-
Santa Teresa (40% ABV)	41,-
Zacapa 23 YO (40% ABV)	49,-
Zacapa XO (40% ABV)	130,-

### GIN 40ml

Tanqueray 0%	19,-
Tanqueray London Dry (40% ABV)	24,-
Tanqueray Sevilla Orange (40% ABV)	29,-
Tanqueray No. 10 (37,5% ABV)	31,-
Bombay Sapphire (40% ABV)	22,-
Portofino Dry (37,5% ABV)	41,-
Langley's Old Tom (40% ABV)	27,-

### WHISKY / WHISKEY 40ml

Bulleit Bourbon (45% ABV)	21,-
Bulleit Rye (45% ABV)	25,-
Angel's Envy (43,3% ABV)	49,-
Johnnie Walker Red (40% ABV)	18,-
Johnnie Walker Blonde (40% ABV)	19,-
Johnnie Walker Black Label (40% ABV)	22,-
Johnnie Walker Black Ruby (40% ABV)	24,-
Johnnie Walker Gold Label (40% ABV)	39,-
Johnnie Walker Blue Label (40% ABV)	149,-
Talisker 10 YO (45,8% ABV)	39,-
Singleton 12 YO (40% ABV)	37,-
Singleton 15 YO (40% ABV)	45,-
Singleton 18 YO (40% ABV)	59,-
Lagavulin 16 YO (43% ABV)	61,-
Mortlach 12 YO (43,4% ABV)	44,-
Mortlach 16 YO (43,4% ABV)	79,-
Dewar's 8 YO Portuguese Smooth (40% ABV)	19,-
Dewar's 12 YO (40% ABV)	26,-
Aberfeldy 12 YO (40% ABV)	39,-
Aberfeldy 16 YO (40% ABV)	79,-
Jura 18 YO (44% ABV)	59,-
Tamnavulin Sherry Cask (40% ABV)	27,-

### VERMOUTHS/ BITTERS / APERITIVO 40ml

St. Germain (20% ABV)	29,-
Martini Vibrante 0%	16,-
Martini Floreale 0%	16,-
Martini Rubino (18% ABV)	16,-
Martini Ambrato (18% ABV)	16,-
Martini Bianco (14,4% ABV)	14,-
Martini Rosso (14,4% ABV)	14,-
Martini Extra Dry (18% ABV)	14,-
Martini Bitter (28,5% ABV)	20,-
Martini Fiero (14,4% ABV)	18,-
Silvio Carta Rosso (18% ABV)	24,-
Aspide Aperitivo (11% ABV)	18,-
Pompelle Aperitif (15% ABV)	23,-
Ambroeus 0%	23,-
Bergamotto Fantastico (32% ABV)	28,-

### TEQUILA / MEZCAL 40ml

Don Julio Blanco (40% ABV)	45,-
Don Julio Reposado (40% ABV)	49,-
Patron Reposado (40% ABV)	47,-
Patron Anejo (40% ABV)	49,-
Casamigos Mezcal (40% ABV)	51,-

# PRIMITIVO

KUCHNIA I WINO

## M E N U



# PRIMITIVO

KUCHNIA I WINO

DRINKS AND SPIRITS





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elixir  
RESTAURANT BY DOM WÓDKI



MUZEUM WÓDKI

PRIMITIVO  
KUCHNIA I WINO



GFC-GRUPA.PL

**PRIMITIVO**  
KUCHNIA I WINO



[primitivo.com.pl](http://primitivo.com.pl)

DEAR GUEST,  
WE HAVE A SMALL FAVOR TO ASK...

Please rate us on Google,  
it means a lot to us.



THANK YOU!

TAG US AND WE'LL GLADLY SHARE IT

 @primitivo\_kuchnia\_wino

 /PrimitivoKuchniaWino