



LET'S MEET IN WARSAW

A culinary map

2017

UNIQUE PLACES

Warsaw likes to surprise. There is always more than meets the eye or something well hidden. You need to explore the city in order to find them. Can you have sushi under the palm trees, open a bottle of champagne with a saber or dine in the dark in Warsaw? Yes, you can! You just need to know where to go. Culinary Warsaw hides real gems which can impress even the world metropolis visitors. You can have a cocktail and dance through the night having the city under your feet or feel cosiness of a colonial salon. If you crave something more exotic, apart from Japanese cuisine in a palm house, you can watch live-cooking show or dinner in historical baths. More traditional tastes will appreciate modern versions of Polish dishes paired with local alcohols. And if you prefer to eat in open-air, you will find that available from dusk till dawn.



ELIXIR
by Dom Wódki
9/11 Wierzbowa
Street

The first restaurant with complete approach to food pairing based on Polish cuisine, vodka and other traditional spirits, such as mead and infusion. The menu consists of traditional Polish dishes reinterpreted by Michał Tkaczyk. An additional attraction is Vodka Atelier - a bar with the biggest vodka selection in the world. Tomasz Małek is responsible for the sophisticated cocktails.



Izumi Sushi
Biały Kamień
4 Biały Kamień
Street

A restaurant in a palm house which is a part of residential complex in Mokotów. Sitting under hundred-year-old palm trees, guests can try sushi and other Japanese and fusion dishes.



Benihana
2/4 Twarda
Street

Benihana is an American concept famous for its teppanyaki tables. Guests can watch live cooking shows performed by Japanese chefs. Apart from sushi and Japanese dishes, you can relax here in a chillout lounge with a bar.

Katarzyna Wiśniewska, PR & Communication Manager, Benihana:

What do Varsovians eat and value in gastronomy?

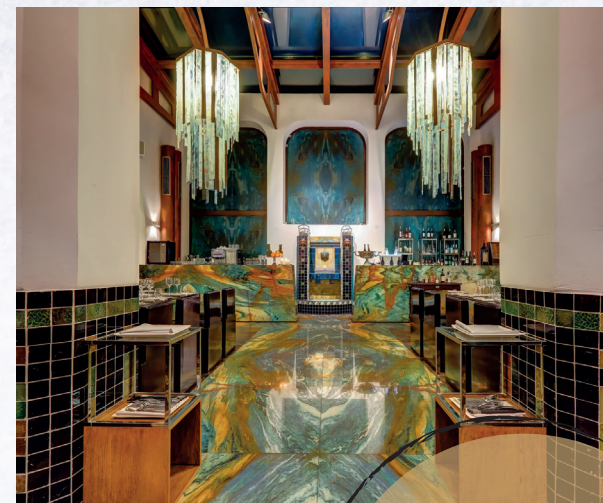
In my opinion live-cooking, which is our specialty at Benihana, is becoming more and more popular in Warsaw. We show that Japanese cuisine isn't limited to sushi, but we also have many other dishes such as steak or seafood, which are prepared on Japanese grill. We show that you can both enjoy your meal and have a good time. Our chefs guarantee unforgettable experience during their cooking teppanyaki show. It is a unique combination of cooking and art which clients appreciate and which makes us different than the rest.

What changes can be observed in the culinary tastes of the people of Warsaw recently?

Warsaw gastronomy is developing because people are interested in new flavours. They travel more to such countries like Japan or Thailand. They become more familiar with Asian cuisine and want to keep in touch with it in their everyday lives. They like oriental cuisine and are open for new flavours and cultures.

Which new trends in Warsaw's gastronomy do you observe?

I've noticed that places with large tables where people share their space with people they don't know are growing in popularity. In Benihana we observe that clients encouraged to share their teppanyaki table often leave our restaurant together to continue their evening in another location. I think people are becoming more open for others and enjoy an opportunity to talk to a neighbour at a restaurant and meet someone new.



Rico's Concept
16/18 Krakowskie
Przedmieście Street

Restaurant situated in the former city baths and draws upon this tradition with fountains and... a swimming pool. In this unusual interior guests can enjoy Chinese cuisine, try traditional Chinese tea in a tea-room decorated with original stained glass windows or enjoy a glass of wine in a winery.



The View
18 Twarda Street

A rooftop club situated on top of Spektrum Tower office building in the very heart of Warsaw. Parties take place every Friday and Saturday on the highest, 122 m above the ground, 360 degrees panoramic terrace. The New York Times recommended The View as one of the most interesting places in Warsaw.

Bar & Books
20 Wąski Dunaj Street



A place decorated with special care for details. In a small tenement house in Podwale the owners managed to recreate the atmosphere of a colonial salon with a fire-place and monkey-shaped chandeliers. The bar offers a wide range of whiskeys and cognacs accompanied by cigars. An additional attractions is live music and regular burlesque shows.

Raju Mirchandani, owner, Bar&Books:

What do Varsovians eat and value in gastronomy?

It's difficult to say what Warsaw out-goers appreciate most as our clientele is a combination of local people, tourists, and expats. We mostly focus on hospitality related to beverages, and cigars, and some quality food. Small menu, we're not a dining room, but we have enough food to provide you a meal. It's a more civilized aspect of presenting a bar to Warsaw. When I came here for the first time I missed a really good bar. We're trying to change the bar culture, which is still very generic. We took the same concept we had in New York and Prague. Our main focus is in whisky and cigars, but we cater anything: you name it, we have it.

What changes can be observed in the culinary tastes of the people of Warsaw recently?

Warsaw is comparable quality wise with New York. The only difference is the volume. With today's technology everything travels so fast, so trends pick up quickly. Since the last 4 years I noticed very uptake in hospitality, especially in restaurants. The cuisine has improved, chef quality has improved. There are more quality places, like the ones with Michelin Star. I see something new every time I come here. It's fantastic. I've been in hospitality my whole life and Polish hospitality has improved greatly over the last 4 years.

Which new trends in Warsaw's gastronomy do you observe?

The trend I'm watching right now are bars and restaurants focusing on one thing, one product. In mixology things are going more traditional and classic, more original. The trend of throwing in new things into classic cocktails is over, and now we're back to basics.



Dine in the Dark
1 Zgoda Street

Here you dine in complete darkness. Literally. Guests don't know the exact menu, but can choose one of the three options: meat, fish or vegetarian. This Warsaw restaurant is a part of an international project.



Nocny Market
3 Towarowa Street

Nocny Market is a permanent fair, open every weekend in the evening (Friday/ Saturday from 5pm till 1am, and Sunday from 4pm till 11pm). The place gathers 20 street food stalls, including well-known restaurants and food trucks with varied culinary offer, tattoo stall and a barber shop. DJs and music bands play here every evening.

Bubbles
9 Piłsudskiego
Square



Champagne and sparkling wines are the specialty here, and guests can open it personally with...a saber. Menu consists of simple but interesting dishes, such as tomato tartar or black pudding with chorizo, composed with the ingredients from the local producers.

Tomasz Pydys, owner, Bubbles:

What do Varsovians eat and value in gastronomy?

Varsovians appreciate quality, local, ecological and healthy products grown in small farms, from around Warsaw or the neighbouring regions. Our guests are looking for simple combinations, they don't like overly complicated dishes with too many flavours. They appreciate quality and simplicity.

What changes can be observed in the culinary tastes of the people of Warsaw recently?

In the last five, six years many new restaurants have opened in Warsaw and it has created a healthy competition. Many new concepts have entered the market. Warsaw isn't homogenous anymore. International cuisines have started to mix. There are many vegan, vegetarian, mixed cuisines, for example Italian and Japanese or fusion, there are places with South American influences, so the offer of dishes and flavours have extended greatly. Varsovians are looking for new, interesting flavours. During the weekends, they still adore pork chop and chicken broth, but on weekdays they want something new and fresh.

Which new trends in Warsaw's gastronomy do you observe?

I think we'll be going back to local flavours. Warsaw gastronomy will be heading back to the roots, Polish cuisine with a pinch of Italian, French, Spanish inspirations, but we'll be going back to our traditional dishes and flavours.

Meeting places

A CULINARY MAP

1 Krakowskie Przedmieście/Castle Square/Old Town

The historical sights of this area attracts thousands of tourists. Customers will find all types of restaurants here, including fast food. Top-level places usually serve Polish cuisine - Polka, Senator Restaurant or Restauracja Przy Zamku. The restaurants U Fukiera or Bazyliszek are some of the best-known places in Warsaw.

2 Grzybowski Square

Revitalised Grzybowski Square is becoming a new meeting place for Warsaw citizens. A place where Polish and Jewish cultures meet. Its extension, Twarda and Próżna Streets, offer wide variety of restaurants and cafes. You can have here breakfast at Charlotte's Menora, business lunch or an elegant dinner in one of the restaurants (Strefa, Kieliszki na Próźnie) or watch Japanese chefs cooking at Benihana. In August Grzybowski Square is a host to Singer Festival with concerts, spectacles and fair. Moreover, at the patio of Cosmopolitan building you can listen to a concert or take part in a cultural event, such as open-air spectacles or Radzimir Dębski and Youth Polish Philharmony. Also SAM restaurant, serving healthy food and home-made bread, is located there.

3 Nowy Świat/Foksal/Chmielna Street

Probably the most popular place to visit in Warsaw, with an attracting offer of food and shopping points. It has always been the city's salon. In the 19th century Polish aristocrats and establishment placed their palaces at Nowy Świat. Foksal street hosted the most popular summer garden of the city. Today, these streets are busy both during the day and at night, as tourists and residents constantly visit them. You can have here all meals of the day. The perfect place for breakfast is at Vincent (café and bakery). Try out lunch in Mąka i Woda/La Cantine/Dawne Smaki, or an exclusive dinner at Tamka43/Opasły Tom. It is good to go for a drink to Zamieszanie or for a craft beer at Cuda na Kiju. If you want to party, head to Flow/Endorfin/Harenda. The variety of places will make anyone find one they can afford.

4 Poznańska/Wilcza Street

Poznańska Street became attractive after a major overhaul, becoming citizen-friendly urban area. Old post-war tenements were transformed into luxury apartments. Cobbled, narrow streets and high-density housing resemble the bustling Krakowskie Przedmieście street, and invite the visitors to walk through them. This place, however, seems to be even more unique due to the fact that stylish hotels (H15 Boutique Hotel, Rialto Hotel) or exclusive restaurants included in Michelin guide (Nolita, Signature, Salto, or Delizia) are located here. Moreover, there are various restaurants, coffee shops, and clubs (i.a. Znajomi Znajomych, Polonez, Leniwiec, Kraken Rum Bar). Even vegetarians or vegans can find something for themselves (Tel Aviv Food and Wine).

5 Nowogrodzka/Parkingowa/Żurawia Street

Although the district of Nowogrodzka, Parkingowa, Żurawia and Marszałkowska Street is a bustling place at night, in the morning it is relatively calm. Seemingly contradictory architectural styles meet here: the nearby Forum Hotel, post-war tenement houses, the monumental building of Ministry of Agriculture, and multi-leveled garage covered with graffiti. Whole Warsaw summarized in one quarter, worth seeing. There is a wide range of food joints here i.a. Bibenda, Butchery&Wine or Bała, ideal for medium-class customers. You will find here multi-taps and pubs with local beers (Piw Paw, Kufie i Kapsle). In the evening, party lovers may visit some clubs (Meta Disco, Tarantino).

6 Hala Koszyki

Opened in autumn 2016, Hala Koszyki is the first concept site in Poland, which combines gastronomy, social and cultural features. It is a place for eating out, shopping and entertainment-similar venues in other big cities, such as New York, London, Oslo, Rotterdam or Florence. Since its opening, Hala Koszyki has become a lively part of the urban tissue. Currently, it is one of the key centres of Warsaw social life.

7 Konstytucji Square

For the last few years the image of this square has changed. It used to home such legendary restaurants as Szanghaj and U Flisa. Today, it welcomes out-goers of all ages. Aioli, Manekin, and Sexy Duck cater for the younger clients. For more traditional flavours visit U Szwejka and Chłopskie Jajko, and for some literature and cultural events Mito or Varso Vie. In July Konstytucji Square turns into an open-air stage of Polonia and Och!Teatr theatres.

8 Zbawiciela Square

A unique meeting place on the Warsaw map, where many people like to spend time. Socialist realist architecture from the 1950s meets here splendour of the renovated 19th century tenement houses. Venues in this area will suit most tastes not only with great food, but also with a rich cultural offer. The cuisine will satisfy even the most demanding customer at any time of the day. In the morning, it is hard to resist the smell of ground coffee from Coffe Karma or fresh bread from Charlotte. During the day, dozens of coffee shops, pancakes houses, French, Asian, and Polish restaurants are worth visiting. Whereas in the evening, there are many cultural events (Klub Komediowy) or night club parties (Plan B) to participate in.

11 Koneser

9 Vistula Boulevards

During the summer, this area is the most lively and entertaining place on a map of Warsaw. After their refurbishment is completed, pedestrians will be able to walk along the left riverbank from Solec to Citadel. A string of pubs and bars along the Vistula river, where concerts, stand-ups, shows and sport events take place. Each year, the city hall organises a contest for the best organisation of Vistula surroundings. Barka, Plac Zabaw, Hocki Klocki, Pomost 511, Grunt i Woda, Babie Lato are amongst the most popular venues along the river shore.

Francuska Street

A street located in the Saskia Kępa district. Famous for its fancy high street character since the interwar period. It is a trademark of the quarter which becomes more and more popular every year. The home of the Saskia Kępa Festival and the French Festival. Here, you will find numerous family restaurants (Dom Polski or Prosta Historia), coffee shops, bakeries, i.a. F30, Lukullus or Rue de Paris.

1 Ząbkowska/Okrzei Street

Those two streets attract dozens of young people from a bohemian background. The hipsters visit i.a. Boska, Centrum Zarządzania Światem, Stara Praga, W Oparach Absurdu or Włoska Pausa, which is associated with Czesław Mozi. There are plenty of niche coffee shops and restaurants, which bustle especially in the evening.

„Coming soon”

Centrum Praskie Koneser

Renovated buildings together with new architecture, inspired by post-industrial style, will form one of the most original places in Warsaw. The complex will be located in the place of the former Vodka Factory at Ząbkowska Street. Over 30% of commercial space is dedicated to gastronomic and entertaining functions. This place will be extremely lively thanks to restaurant gardens, chill-out zones and cultural events. Almost 30 restaurants, coffee shops and bars will work here. The food offer will suit all types of customers - office employees, start-up entrepreneurs for Campus Warsaw, shoppers, tourists and local residents. Moreover, a market with ecological food will be open in Koneser.

Browary Warszawskie

In the next three years in Grzybowska, Wronia, Chłodna and Krochmalna streets quarter new, multifunction space will be developed, a combination of tradition and modernity. New complex will consist of residential and office buildings which will create new urban space. Central point of Browary Warszawskie will be renovated 19th-century cellars and central garden. Over 2,000 sq m of the project will be occupied by wide and varied retail and gastronomy offer.

Hala Mirowska

East Hala Mirowska, the former Hala Gwardii, will soon regain its previous character and become new retail and gastronomy venue on the culinary map of Warsaw. The city fair will gather meat, fish, bread, cheese and wine producers and merchants, culinary chefs will have their stalls, and mezzanine will be turned into a café zone. The new Hala Mirowska will also serve cultural purposes such as events and fairs.

Michelin Star awarded restaurants

Senses, Bielańska 12 Street

Michelin Star winner – the second restaurant in Poland which received the Michelin Star in 2016. The Diners Club 50 Best Discovery Series – only this Polish restaurant is ranked on the prestigious list. Best Fine Dining – The Best of Warsaw 2015 winner, organised by the Warsaw Insider. Creative and modern cuisine, led by Andrea Camastra, who experiments with taste and food structure.

Atelier Amaro, Agrykola 1 Street

Michelin Star – the first Polish restaurant which received Michelin Star in 2013. Recommended by Slow Food Polska – first in Warsaw, second in Poland. Chef of the Year 2015 Gault&Millau for Wojciech Modest Amaro. The cuisine of a modern concept that uses the best Polish products. Famous for its unique taste and structure combination thanks to the application of molecular gastronomy. The restaurant does not have a fixed menu. It is based on a tasting menu.

2 GRZYBOWSKI SQUARE

1. Benihana
2. Ceviche Bar
3. Odette Tea Room
4. Locale
5. SAM
6. Strefa
7. Vincent Boulangerie Patisserie
8. Smaki Warszawy
9. Pasadena
10. Charlotte Menora
11. Cafe Prózna
12. Kieliszki na Próźnej
13. Nowa Prózna
14. Mercato
15. Cosmopolitan building Patio



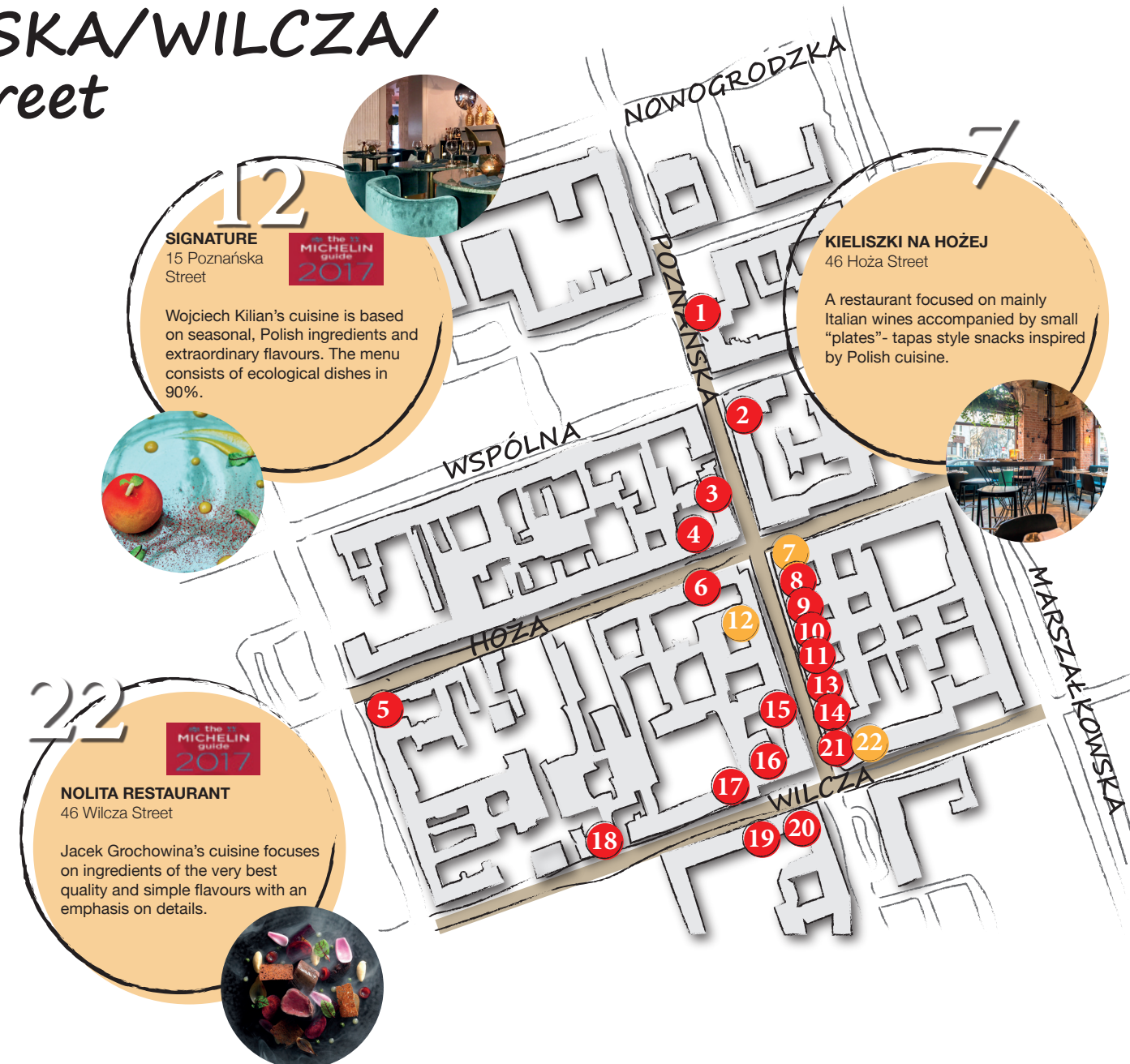
3 NOWY ŚWIAT/FOKSAL/CHMIELNA Street

1. Restauracja Dawne Smaki
2. Oto Sushi
3. Specjały Regionalne
4. Croque Madame
5. Mama Pho
6. Don Caruso
7. Carpaccio
8. Groole
9. Frida
10. Bordo
11. Restauracja Geska
12. Między Słowami
13. C.K. Oberża
14. Hoppines Beer and Food
15. Kaiser
16. Borpince
17. Dine in the Dark
18. Vincent Chmielna
19. Chmielnik
20. Mąka i Woda
21. Mela Verde
22. Uprzejmie Donoszę
23. Raj w Niebie
24. Chillout Factory
25. Gruzja
26. Równonoc
27. Bubble Waffle
28. Flow
29. Foksal Club
30. Gastronomia
31. Thai Me Up
32. Piw Paw
33. Dopamina
34. Cava
35. Meta Seta Galareta
36. Opasły Tom
37. Chianti
38. Kameralna, Kamera Bistro
39. Besuto Sushi Bar
40. Petit Apetit
41. Buddha Indian
42. Peanut's Bar
43. Deserownia
44. Pijalnia Wódki i Piwa
45. Zamieszanie
46. Cuda na kiju - multitap
47. Tamka 43



4 POZNAŃSKA/WILCZA/HOŻA Street

1. Smaki Warszawy
2. Polonez
3. Restauracja Delizia
4. Kawiarnia Cophi
5. Flambeeria
6. Restauracja Il Cavaliere
7. Kieliszki na Hożej
8. Momencik
9. Prodiż Warszawski
10. Bez Tytułu
11. Cyderia
12. Signature
13. BEIRUT hummus & music bar
14. Kraken Rum Bar
15. Tel-Aviv Food & Wine
16. Wilcza 50
17. GEMBA
18. Znajomi Znajomych
19. Vegan Pizza
20. Leniwiec
21. Grizzly Gin Bar
22. Nolita Restaurant



5 NOWOGRODZKA/ZURAWIA Street

1. La Tomatina
2. Dubrovnik
3. Soul Kitchen
4. Norka Shot Bar
5. Salut Shot Bar
6. Jabeerwocky Craft Beer Pub
7. Jabeerwocky Whisky Bar
8. Bibenda
9. Nowo
10. N31 Restaurant&Bar
11. Klub Bal
12. Meta Disco
13. Bar Peweks
14. Show Case Club
15. Piw Paw
16. Bobby Burger
17. Żurawina
18. Pijalnia Wódki i Piwa
19. Kufle i Kapsle
20. Namaste India
21. Melody
22. Ring the Bell
23. Burger Bar / Pekin Express
24. Om Nom Nom Sushito
25. Monique - bakery&wine
26. Tarantino. Bar, Drink, Dance
27. Karma
28. Butchery&Wine
29. Damas
30. Trattoria da Antonio
31. Slik & Spicy



6 HALA KOSZYKI

1. Weranda Bistro
2. Gaba & Garsons
3. Maggia D'Italia. Gelati Caffè
4. Karmello
5. Kielba w Gębie
6. Bierhalle
7. **Sobremesa Tapas Bar**
8. Bar Centralny Koszyki
9. Kago Sushi
10. Curry Leaves
11. Kreperia
12. Mango Food Street Vegan
13. **Port Royal**
14. Gringo Bar / Salsownia
15. Ćma by Mateusz Gessler
16. **Warszawski Sen**
by Mateusz Gessler
17. Soul Food
18. Corona Sok i Mus
19. Siewcy Smaku



7 SOBREMESA TAPAS BAR

A Spanish tapas bar. Guests can choose from a long list of tapas, order a main course or try Spanish desserts.

20. Tuk Tuk
21. Heritage
22. Semolino Restaurant



16 WARSZAWSKI SEN BY MATEUSZ GESSLER

Excellent Polish flavour in modern version. The menu was prepared by two chefs: Mateusz Gessler and Robert Kondział. Interior was designed by Tomasz Górnicki. Music recitals take place here regularly.

7 KONSTYTUCJI SQUARE

23. Manekin
24. Aioli
25. **Sexy Duck**
26. Groole
27. Wi-Taj
28. Cupcake Corner
29. **Varso Vie**
30. U Szwejka
31. Chłopskie Jadło
32. **MITO**



25 SEXY DUCK

Italian restaurant with a wide range of beers. Guests can enjoy some pizza and original cocktails.

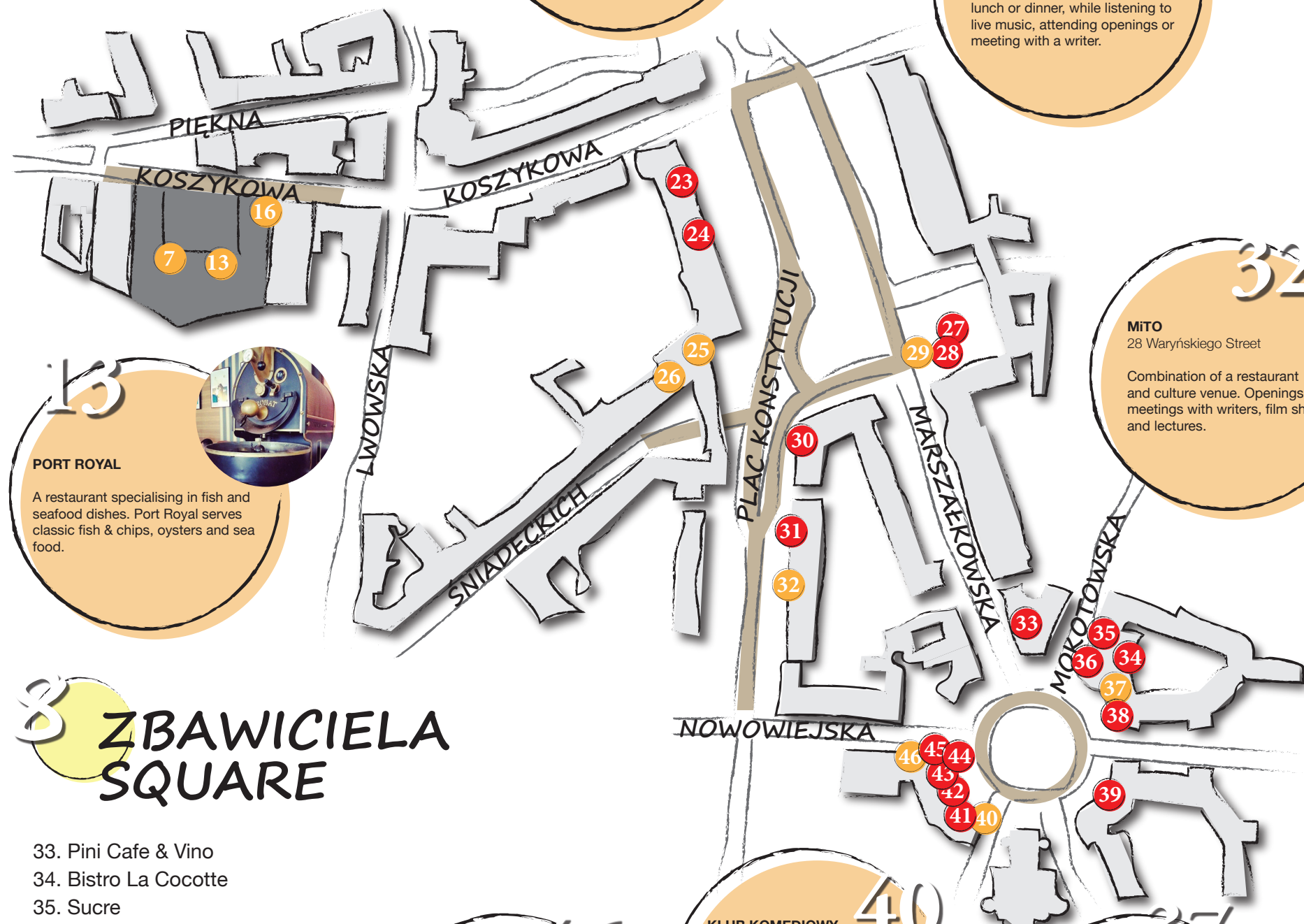


29 VARSO VIE

You can come here for breakfast, lunch or dinner, while listening to live music, attending openings or meeting with a writer.

32 MITO

Combination of a restaurant and culture venue. Openings, meetings with writers, film shows and lectures.



8 ZBAWICIELA SQUARE

33. Pini Cafe & Vino
34. Bistro La Cocotte
35. Sucre
36. Pałaszowanie
37. **Charlotte. Chleb i Wino.**
38. Plan B
39. Kawiarnia Funky
40. **Matcha Tea House**
41. Izumi Sushi
42. Coffee Karma
43. Tuk Tuk
44. The Blueberry's
45. Heritage Shop & Wine
46. **Klub Komedii**



46 MATCHA TEA HOUSE

A Japanese tea house in the heart of Warsaw. You can try here traditionally prepared tea, have a cake or dessert, or Japanese breakfast.

40 KLUB KOMEDIOWY

The combination of stage, bar and café. Apart from the gastronomic offer the place hosts spectacles, stand-up shows, improvisational theatres and literary cabaret.

37 CHARLOTTE. CHLEB I WINO

Charlotte's is famous for its in-house bread and jams. It's a perfect place for breakfast or a glass of wine with friends.

9 VISTULA BOULEVARDS

1. Wynurzenie
2. Barka
3. Kuchnia Konfliktu
4. Plac Zabaw
5. **Thaisty Street Food**
6. Faktoria Win
7. Dwa Osiem
8. Sen Nocy Letniej
9. Łowcy Syren
10. Babie Lato
11. **Hocki Klocki**
12. Beach Bar
13. **Grunt i Woda**
14. Rejs
15. Pomost 511
16. Cud nad Wisłą
17. Miami Wars
18. Miejsce



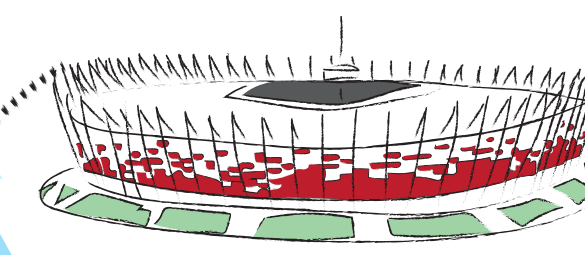
5 THAISTY STREET FOOD

A summer location of a popular Thai restaurant. You can try here street food such as Thai steam-cooked buns, homemade fries with Thai sauces or enjoy a refreshing cocktails.



13 GRUNT I WODA

Both club and café, where you can have breakfast and dance through the night. It is also a summer business and training centre, which promotes entrepreneurship and start-ups.



HOCKI KLOCKI

On top of parties and concerts, Hocki Klocki offer many attractions during the day. Weekend afternoons host picnics, workshops, sport, recreational, artistic and educational events, for all age groups including kids and seniors.



10 FRANCUSKA Street

1. Ukraińskie Smaki
2. Zapieki Warszawskie
3. Mech
4. Akwarium. Lodziarnia, cocktail bar
5. Melody
6. Repubblica Italiana
7. Handroll
8. Lukullus
9. F30
10. Tapas
11. Prosta Historia
12. Bella Napoli
13. Think Love Juices
14. Miąższ
15. **Restauracja Dom Polski**
16. Artisan Boulanger
17. S'poko Loco
18. Pinsa
19. Arti
20. Trattoria Rucola
21. Ruza Roza
22. **Biała - zjedz i wypij**
23. Nitro lody
24. Bistro Budapest
25. Thai Long
26. **The Bell Eatery**
27. iGrek

15 RESTAURACJA DOM POLSKI

Dom Polski serves traditional Polish food with a small hint of modernity. The menu has some absolute classics of Polish cuisine as well as dishes based on seasonal products.



26 THE BELL EATERY

The Bell is the first creative culinary concept. Jan Piecuch, the chef, and his team create dishes being an effect of searching, inspirations, and combining culinary traditions from all over the world. Carefully selected wine list and bar offering original cocktails complement the menu.



11 ZĄBKOWSKA/OKRZEI Street

1. Konsulat Praetigau
2. Skamiejka
3. Mucha nie siada
4. Centrum Praskie Koneser
5. Bistro Figaro
6. Pyzy Flaki Gorące
7. Na żarty
8. Caffee & Bistro Galeria Sztuki
9. Łysy Pingwin
10. Ogród Ząbkowska
11. Bistro Z
12. Klitka
13. BalBar
14. Bobby Burger Ząbkowska
15. Sushi Concept
16. Pausa Włoska
17. W Oparach Absurdu
18. Stara Praga
19. Tiusto i Syto

20. Retro Praga
21. Ząbkowski Bar
22. Święty Spokój
23. Piekarnia Bałkańską Ulicą
24. Bazar
25. Centrum Zarządzania Światem
26. Boska
27. Nowy Praski Brzeg



TIME FOR DESSERT...

Varsovians were always fond of cafes and bakeries. It's not a surprise – legend has it that the first café in Europe was opened by a Pole. Mr Kulczycki founded it in the capital of Austria, just after the Battle of Vienna. Thanks to King Sobieski's soldiers returning to their homeland, the custom of drinking coffee was brought to the banks of the Vistula. The first café in Warsaw was opened in 1724 in Krzywe Kolo street by Mr Duval, whose daughter was the lover of King August II the Strong. Over the years, Varsovians fell in love with coffee, while cafes became an integral part of the capital. To sweeten the bitterness of the black drink, confectionery was served alongside. The first bakery in Warsaw, run by an Italian, operated in the Saxon Garden already in 1727. From then on, the people of Warsaw started visiting bakeries on a more than regular basis. Lourse, Semadeni, Blikle, Pod Pikadorem... The list of famous cafes goes on. Throughout the years, a meeting culture was born in cafes and bakeries. They became the salon of the city. They weren't visited for mere conversation and gossip. Artists, musicians and writers met at café tables, while Varsovians sitting next to them listened to their conversations. Today, the people of Warsaw can choose from countless venues serving coffee and cakes. And, yes, we like desserts too. That is why we saved best for last. This is our sweet ending – a list of venues which will surely surprise you.

Sweet and healthy

Examples:

Legal Cakes	2/18 Chłodna Street
Il Mijo	9 Wileńska Street
Margita	6 Duracza Street
Organic Coffee	19 Piękna Street, 282 Grochowska Street
Juice Press People	18 Bracka Street
Think Love Juices	14 Francuska Street

Varsovians pay more and more attention to their health and are looking for alternatives of traditional sweets. Their needs are met by confectionaries offering sweet pleasures including dietary requirement. In Warsaw we can find dairy-free ice-cream, gluten free cakes and perfectly balanced treats for those on a diet.



This vegan confectionary offers not only cakes, but also gluten-free desserts. Instead of sugar bakers use xylitol or fructose and coffee is served with plant based milk.

LEGAL CAKES
2/18 Chłodna Street

Confectionery specialising in healthy cakes and sweets. All products include carefully selected and balanced ingredients in order to meet special dietary requirements.

Artistic confectionery

Artistic confectioneries are a strong trend in Warsaw. They cater both for the body and the eye. Masters of chocolatier produce handmade pralines and truffles, bake cakes, and prepare desserts which look like little pieces of art.



Odetta is a confectionary workshop and tea house. It offers petit gateaux, cakes, macaroons, eclers, puffs and high quality teas.

Cafes

Examples:

Limoni	10 locations in Warsaw
Ulica Baśniowa	41 Wojska Polskiego Ave.
Nitro Lody	11 Zwycięzców Street, 4a Piwna Street
Sucre	13 Rydygiera Street, 12 Mokotowska Street, 74 Walecznych Street, 12 Wołoska Street, 5 Klimczaka Street, 7 Krakowskie Przedmieście Street
La Vanilla	16/22 Krucza Street
Gaba et garçons	63 Koszykowa Street, 5 Żaryna Street, 17 Klimczaka Street
Maggia d'Italia	63 Koszykowa Street
Smaki Warszawy	47/49 Żurawia Street, 52 Felińskiego Street
Lukullus	10 locations in Warsaw
Stary Dom	104/106 Puławska Street
Sweet Moments	2a Stawki Street, 118 a Puławska Street
Cupcake Corner	2a Konstytucji Square, 21 Chmielna Street
Mr Pancake	50 Solec Street
Malinova	130 Niepodległości Street
N'ice Cream Factory	95/ Chmielna Street

Adam Klinowski, co-owner, Nitro Lody:

What do Varsovians eat and value in gastronomy?

In my opinion, Varsovians pay close attention to the ingredients in their meals, and also their ice-cream. The look and taste are very important, but also ingredients play a vital part as the customers are becoming more aware. In great part it is due to social media which bomb us with information about the importance of what we eat for our health. My intention from the very beginning, when I started planning my ice-cream shop, was to deliver natural products with as little "chemistry" as possible. Personally, when I eat out, I often ask about the ingredients. That's why I decided that my guests would know exactly how their dessert is made. At Nitro Lody our guests can see both the ingredients and the whole process of production of their ice-cream. For example, if you order strawberry, popcorn or watermelon with mint ice-cream, you know that you'll get real strawberries, popcorn or watermelon inside, not artificial dye and flavour pastes, which have nothing to do with the real thing.

Examples:

Deseo	27 Angorska Street
Czekolada Cafe	24 17 stycznia Street
Karmello	11 Chmielna Street, 63 Koszykowa Street, 12 Wołoska Street
Odetta	6 Wojciecha Górskiego Street, 2/4 Twarda Street
La Maison Gourmand	15 Chłodna Street

DESEO PATISSERIE & CHOCOLATERIE
27 Angorska Street



ODETTE
6 Wojciecha Górskiego, 2/4 Twarda Street

Deseo Patisserie & Chocolatier is a luxury confectionary specialising in "petit gateau", cakes and chocolate pralines. All products combine high quality, great flavour and amazing form.

Warsaw gastronomy is not only restaurants, but also classic and more modern cafes, where everyone will find something interesting. Varsovians can choose among traditional and more innovative ice-cream shops, traditional cafes serving classic cakes, and more specialised places such as creperies or cupcake bakeries.



NITRO LODY
11 Zwycięzców, 4 Piwna Street

Ice-cream made from fresh ingredients and frozen with liquid nitrogen in front of the clients. Customers can mix and match flavours from the available ones on the day.



What changes can be observed in the culinary tastes of the people of Warsaw recently?

Over a few years I've noticed that Varsovians pay attention to what they eat. They appreciate simplicity and naturalness, and that's why they like our ice-cream. A few years ago, bubble-gum flavour was a big hit. Ice-cream did taste like bubble-gum indeed, but when you looked at the list of the ingredients, it turned out to be full of artificial, unhealthy components. Now we see a return to the roots, to well-known fruit, coffee, nuts or chocolate flavours. These flavours are good not because they were artificial made and enhanced with flavour pastes, but because they were made with simple products. And that's what Nitro Lody are like. Freezing with liquid nitrogen gives a possibility to create interesting flavours of creamy texture.

CZEKOLADA CAFE
24 17 stycznia Street



Chocolate Master Michał Iwaniuk, who will represent Poland at World Chocolate Masters in Paris in 2018, creates here amazing cakes and desserts. Handmade pralines and truffles in sophisticated forms and flavours won the acclaim of critics and jurors of international competitions. Sweet & Coffee Awards 2016.

Michał Iwaniuk – pastry chef, Czekolada Cafe, Airport Hotel Okęcie :

What do Varsovians eat and value in gastronomy?

Varsovians have different tastes, but they mainly appreciate traditional flavours, such as apple pie, cheesecake, merengue. When it comes to unusual combinations, for example wasabi and chocolate, they are more careful, but once they try, they usually like it.

What changes can be observed in the culinary tastes of the people of Warsaw recently?

Our clients like new things, they are curious. Mango and passion fruit used to be hard to find, but now it seems to me that they are almost Polish flavours. We like the combination of sweet and sour, so we like desserts with such mix. In the past it used to be chocolate cake with cherries, now it's mango and passion fruit. Confectionery has developed greatly in the last years, and so have our clients' tastes, they keep looking for new, interesting flavours. At the beginning we were a bit worried about our pina colada dessert - combination of white chocolate mousse, coconut puree, caramelised white chocolate cremeux, pepper, pineapple and Malibu. We thought it may not work, but it did, and our clients loved it.

SUCRE
13 Rydygiera, 12 Mokotowska, 5 Klimczaka, 74 Walecznych, 12 Wołoska Street



A pastry shop specialising in macaroons and natural ice-cream. Only seasonal and natural ingredients are used here.





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