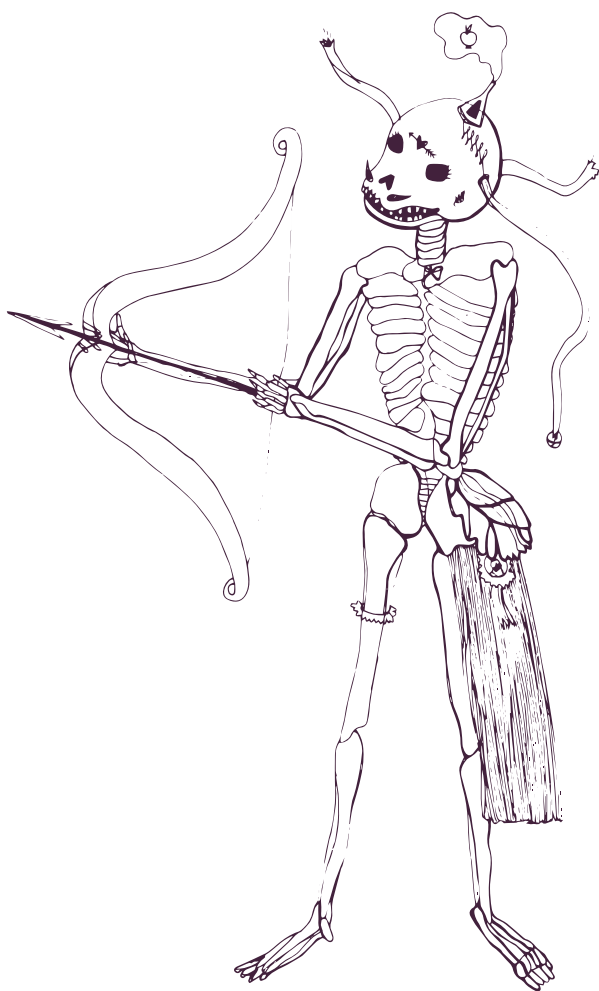


KRVN

— *bar* —





HALLOUMI BURGER 47

WITH BREADED HALLOUMI, GRILLED PINEAPPLE, PICKLED
RED CABBAGE, PEANUTS AND CUCUMBER, CORIANDER AND CHILI MAYO
(VEGE)



SANDO WITH PRAWNS IN PANKO 45

WITH GREEN CUCUMBER, RED ONION, CABBAGE, WASABI
MAYONNAISE AND CHIVES IN BUTTERED SHOKUPAN BREAD.



CROQUETAS WITH TRUFFLE 21

POTATO BALLS WITH TRUFFLE, MATURE CHEESE, CREAM AND CHIVES
(VEGE)



THAI BURGER 48

WITH THAI MARINATED BEEF, FRIED EGG, PICKLED
VEGETABLES, CORIANDER, PEANUTS, SATAY SAUCE,
PEANUT SAUCE AND CHIVES.



EGGPLANT RED CURRY 37

WITH SESAME, EDAMAME, SUGAR SNAP PEAS,
CORIANDER, LIME AND JASMINE RICE
(VEGE)



FALAFEL 31

WITH CREAMY LABNEH, SALSA VERDE, PICKLED ONION,
MINT AND ZA'ATAR SPICE
(VEGE)



CRUSHED CUCUMBER 18

WITH CHILI FLAKES, ROASTED SESAME SEEDS, SOY SAUCE
AND SICHUAN PEPPER
(VEGE)



PANKO PRAWNS 33

WITH MANGO CHILI SAUCE AND MINT



BOWL TERIYAKI CHICKEN 45

WITH JASMINE RICE, TERIYAKI CHICKEN, GRILLED BROCCOLINI,
CARROTS, SESAME SEEDS, GREEN CUCUMBER, SHIATKE
MUSHROOMS AND LIME SAUCE.



CAULIFLOWERS 26

CAULIFLOWER FLORETS, SWEET SAUCE WITH GOCHUJANG,
CABBAGE AND CILANTRO
(VEGE)



TOMATOES WITH GOAT CHEESE 29

WITH SALSA VERDE, CROUTONS AND BASIL
(VEGE)



BOWL WITH THAI PRAWN 45

WITH JASMINE RICE, GRILLED PINEAPPLE, GREEN CUCUMBER,
EDAMAME, PICKLED VEGETABLES, CORIANDER, MINT AND
RED CURRY SAUCE.



YOUNG CABBAGE IN CHILI 29

WITH CONICAL CABBAGE IN CHILI OIL, SOY SAUCE, HONEY
AND CORIANDER YOGURT
(VEGE)



CHICKEN SATAY SKEWER 31

WITH PEANUT SAUCE, RED ONION, CUCUMBER, CORIANDER
AND LIME



PINK LABNEH WITH VEGETABLES 29

WITH ZUCCHINI, GREEN AND SUGAR PEAS, ASPARAGUS,
GARLIC AND DILL OIL - SERVED WITH BREAD
(VEGE)



VANILLA CREAM WITH RHUBARB AND STRAWBERRY 24

WITH REAL VANILLA, HIBISCUS RHUBARB, STRAWBERRY AND
ALMOND CRUMBLE





BREAKFAST

BREAKFAST



CREPES SUZETTE 31

ORANGE PANCAKES, VANILLA CREAM CHEESE,
FRESH ORANGE
VEGE



ASPARAGUS MELT TOAST 43

GRUYÈRE, MOZZARELLA, GRILLED ASPARAGUS, HOMEMADE
KETCHUP, MAYO
VEGE



BACON BENNY 42

2 EGGS, HOLLANDAISE SAUCE, TOMATO, CHIVES, BACON, SHOKUPAN BREAD

COFFEE FOR BREAKFAST 5!

BLACK OR WITH MILK

BREAKFAST



TURKISH EGGS 37

2 EGGS, PINK LABNEH, CUCUMBER, RADISH, FRIED ONION,
HERBS, BREAD
VEGE



KOREAN CHEESE TOAST 33

KIMCHI, CHEDDAR, MOZZARELLA, CHILI OIL MAYO, HONEY
VEGE



TRUFFLE SCRAMBLE 41

CREAMY SCRAMBLED EGGS 3 EGGS, CHALLAH, TRUFFLE
MAYO, BACON, BEETROOT, LETTUCE, CHIVES, ASPARAGUS, SHOKUPAN

COFFEE FOR BREAKFAST 5!

BLACK OR WITH MILK

KRVN

— *bar* —

MENU

spring / summer

Dear Guests!

We present to you our new menu – a combination of caravan classics and original recipes from @gotujzdiego.

FOR GROUPS OF 6 OR MORE WE ADD A 10% SERVICE FEE TO THE BILL.

We serve breakfast every Saturday and Sunday from 10:00 to 13:00!
And coffee for 5!



BURGERS

*They've been with us since day one. The secret to their flavor? Our signature sauces, a buttery roll from the local bakery @**bulkatarta**, and perfectly cooked meat for every serving.*

Want plant-based? We do it! Every burger can be made with a Linda McCartney patty.

add

fries or salad 8

sauce 4

CLASSIC 47

with beef or vegetable cutlet, mimolette cheese, mustard sauce, red onion, bacon, raspberry tomato, pickled cucumber and lettuce

(meat \ vege)

EGG CLASSIC 48

with beef or vegetable cutlet, fried egg, mimolette cheese, mustard sauce, red onion, bacon, raspberry tomato, pickled cucumber and lettuce

(meat \ vege)

HALLOUMI BURGER 47

with breaded halloumi, grilled pineapple, pickled red cabbage, peanuts and cucumber, coriander and chili mayo

(vege)

THAI BURGER 48

with Thai marinated beef, fried egg, pickled vegetables, coriander, peanuts, satay sauce, peanut sauce and chives.



ASIAN SANDO **SANDWICHES**

add
fries or salad 8
extra sos 4

SANDO WITH PRAWNS IN PANKO 45

with green cucumber, red onion, cabbage, wasabi
mayonnaise and chives in buttered shokupan
bread.

TERIYAKI CHICKEN SANDO 45

with grilled chicken breast, teriyaki sauce,
soft-boiled egg, romaine lettuce, and lime
mayonnaise. Swap the chicken for tofu.
(meat / vege)

CARAVAN BOWLS

BOWL WITH THAI PRAWN 45

with jasmine rice, grilled pineapple, green cucumber,
edamame, pickled vegetables, coriander, mint and
red curry sauce.

BOWL TERIYAKI CHICKEN 45

with jasmine rice, teriyaki chicken, grilled broccolini,
carrots, sesame seeds, green cucumber, shiatke
mushrooms and lime sauce.

BOWL VEGE 45

with homemade falafel, pink labneh, pearl couscous
with herbs, olives, grilled zucchini, and pomegranate
coleslaw. **(vege)**

TRAYS AND BOWLS

Order a few, place them in the middle, and enjoy them together – just the way you like them.

CHICKEN SATAY SKEWER 31

with peanut sauce, red onion, cucumber, coriander and lime

CRUSHED CUCUMBER 18

with chili flakes, roasted sesame seeds, soy sauce and Sichuan pepper **(vege)**

PINK LABNEH WITH VEGETABLES 29

with zucchini, green and sugar peas, asparagus, garlic and dill oil - served with bread **(vege)**

CROQUETAS WITH TRUFFLE 21

potato balls with truffle, mature cheese, cream and chives **(vege)**

TOMATOES WITH GOAT CHEESE 29

with salsa verde, croutons and basil **(vege)**

FALAFEL 31

with creamy labneh, salsa verde, pickled onion, mint and za'atar spice **(vege)**

EGGPLANT RED CURRY 37

with sesame, edamame, sugar snap peas, coriander, lime and jasmine rice **(vege)**

PANKO PRAWNS 32

with mango chili sauce and mint

CAULIFLOWERS 26

cauliflower florets, sweet sauce with gochujang, cabbage and cilantro **(vege)**

YOUNG CABBAGE IN CHILI 29

with conical cabbage in chili oil, soy sauce, honey and coriander yogurt **(vege)**

FRIES WITH OYSTER MUSHROOM 33

with fried oyster mushrooms, edamame, chives, vegan mayo and hoisin **(vege)**

KOREAN FRIES 33

with kimchi, cheddar, bacon, chives and mayo chili oil sauce

SOUP

Ask the staff about the current offer.
Some items are available seasonally.

BEETROOT COLD SOUP WITH POTATOES 24

with beetroot, beetroot leaven, kefir, radish,
garlic, dill oil and boiled egg (**wege**)

TOMATO CREAM WITH TOAST 24

with olive oil, served with crispy toast with
stringy cheese (**wege**)

HOLIDAY CHOWDER WITH ZUCCHINI AND GRILLED PEAS 24

with corn, cauliflower, leek, garlic,
cream and dill oil (**wege**)

SNACKS

NUTS 17

peanut, salted (150 g)

ITALIAN OLIVES 19

green (150 g)

FRIES 17

Choose your sauce:
chili mayo, truffle mayo, ketchup,
mustard mayo, lime mayo

DESSERTS

CHOCOLATE SOUFFLE 18

with fruit puree

VANILLA CREAM WITH RHUBARB AND STRAWBERRY 24

with real vanilla, hibiscus rhubarb, strawberry and
almond crumble

FOR DOGS

DOG BUFET 15

rice, beef, egg yolk and carrot

WHITE WINES

SEASALTER/SIMONSVLEI 34/190

Sauvignon Blanc combines citrus, tropical fruits, and subtle marine minerality. Its refreshing finish makes each sip reminiscent of an ocean breeze.
South Africa

MUSCAT/DOM C CHARBIELIN 32/180

A dry white from Poland with intense notes of ripe peaches, lime, and delicate floral accents.
Opole Region

JOHANNITER/MODERNA 32/180

A fresh, dry, Polish, white with notes of citrus and green apple, with a light body and a crisp finish.
Trzebnickie Hills

RIESLING/MARCINOWICE 34/190

Elegant and more complex, with notes of apricot, sage, and ripe citrus, highlighted by a mineral accent.
Lubuskie Voivodeship - semi-dry

WILD RIESLING/SILESIAN 32/180

Orange, macerated on peels. Notes of dried citrus peel, tea, and herbs, with a slight tannin.
Lower Silesian

SPARKLING WINES

SU ALTO/L'ANTICA 30/160

A natural, slightly sparkling, dry wine from Veneto. Fresh, citrusy, and invigorating.

RED WINES

PRIMITIVO/RIPORTA 28/150

A lush aroma of forest fruit with a hint of vanilla. Full-bodied on the palate, with a predominance of cherries and a hint of sweet oak. Aged for 8 months in barrels.
Italy

LAMBRUSCO/TERRE DEL PIO 25/130

A lightly sparkling, juicy wine full of dark summer fruits. Perfect for summer evenings.
Italy

We've also got a few off-menu wines – ask the staff
KRVN

0% ALCOHOL- FREE WINES

ASK THE STAFF ABOUT
CURRENT NON-ALCOHOLIC
WINES

WINES BY THE CARAFFE

250 ml / 500

RED 40/69

(red, dry, Italy, 11%)

WHITE 40/ 69

(white, dry, Italy, 11%)

FRIZZANTE 40/69

MARTINI PROSECCO 50/80

TAP BEER

CRAFT BEER 20/22 (4-8%)

CRAFT LAGER 20/22 (4,9%)

CYDER 20/22 (4,7%)

BEER

CRAFT BEER 22

(ask about available types of beers)

CZECH LITOVEL 18

(4,8%)

LITOVEL DARK CITRON 18

(4%)

BEER 0%

HOLBA FREE 17 (>0,5%)

LITOVEL DARK CITRON 0% 18

CRAFT BEER 0% 22

(ask about available types of beers)

BUBBLES

APEROL SPRITZ 36

Aperol, sparkling wine, orange,
sparkling water (350ml)

HUGO SPRITZ 36

Natural elderberry syrup, Frizzante,
lime juice, mint (350ml)

LIMONCELLO SPRITZ 36

Limoncello Pallini, citrus fruits, sparkling wine,
kaffir cordial (350ml)

MARTINI BIANCO & TONIC 36

Martini Bianco, Tonic Fever Tree, lime juice
(350ml)

MARTINI FIERO & TONIC 36

Martini Fiero, Tonic Fever Tree, orange
(350ml)

BELLINI 19

Frizzante, strawberry puree
(150ml)



COFFEE/TEA/INFUSION

(served with a cookie)

Beans from the Wrocław-based specialty roastery
Figa. All coffees are prepared using a **double espresso**.

oat/almond milk added 1,-
add syrup 1,-

DOPPIO 12

AMERICANO 14

CAPPUCCINO 16

LATTE 17

A POT OF TEA 17

(green, black, fruit)(400ml)

MOROCCAN TEA 20

(400ml)

HERB INFUSION 25

thyme, mint, rosemary, natural lemon balm juice
- honey served separately (600ml)

GINGER INFUSION 25

grated ginger, lemon juice, natural ginger juice -
honey served separately (600ml)

CLASSIC COCKTAILS

DEWAR'S WHISKY SOUR 38

Dewar's 12 YO, lemon juice, sugar syrup and egg white, with drops of Angostura – a creamy classic.
(270 ml)



BOMBAY & TONIC 38

A combination of Bombay Sapphire gin, Fever Tree tonic and lime, with a hint of burnt cinnamon.
(380 ml)
dod shot of gin 18,-



PORNSTAR MARTINI 45

Grey Goose vodka infused with vanilla for two weeks, combined with Pessoa liqueur, passion fruit puree, and lime.
Served with sparkling frizzante.
(325 ml)



DIRTY MARTINI 38

Bombay Gin, Extra Dry Martini and a dash of olive juice, with a slightly salty accent of green olives – a classic, elegant cocktail. (180 ml)



BACARDI CUBA LIBRE 36

A classic combination of Bacardi Carta Oro rum, fresh lime and Coca-Cola – refreshing, sweet and citrusy
(380 ml) add a shot of rum 15,-



BACARDI DAIQUIRI 30

A fresh combination of Bacardi Carta Blanca rum, lime juice and sugar syrup – light, citrusy and perfectly balanced.
(180 ml)



BACARDI MOJITO 40

A refreshing combination of Bacardi Carta Blanca rum, fresh mint, lime, sugar syrup and sparkling water – a classic straight from Cuba.
added fruit puree:

*strawberry / apricot / mango puree



FRENCH 75 40

A combination of Gunpowder Orange gin, frizzante, lemon juice, garnished with a maraschino cherry – a light, elegant and refreshing cocktail. (180 ml)



COSMOPOLITAN 40

A fresh blend of Grey Goose, Cointreau, cranberry juice and lime juice – light, citrusy and fruity
(180 ml)



ESPRESSO MARTINI 40

A blend of Grey Goose vodka, espresso, and Borghetti liqueur with a touch of simple syrup. An intense, velvety cocktail that pleasantly invigorates. (180 ml)



PALOMA 41

Patron Tequila with fresh grapefruit juice and lime with a dash of simple syrup – a refreshing, slightly tart cocktail with a Mexican twist. (240ml)
dodge shot patron 29,-



OLD FASHIONED 47

Classic cocktail with Angel's Envy Kentucky Straight bourbon, enriched with Angostura bitters and cane sugar, served with a maraschino cherry. (130 ml)



MARGARITA 36

Classic Margarita with 1800 Silver tequila, Cointreau liqueur and fresh lime juice, served with salt on the rim of the glass (180 ml)



NEGRONI RUBINO 37

Bombay Sapphire, Martini Riserva Speciale Rubino and Martini Bitter with the addition of Angostura – a classic, dry, spicy and fruity cocktail with an intense character. (90 ml)



SANTA TERESA 40

A blend of Santa Teresa 1796 rum with Martini Bitter, grapefruit and lime juice, and simple syrup. This cocktail combines the tartness of the fruit with the bitter, complex notes of the bitter and the velvety texture of the rum. (180 ml)



LONG ISLAND ICE TEA 52

Bacardi, Cointreau, Tequila 1800, Bombay, Baczewski and Coca-Cola – a strong, refreshing mix with a hint of citrus. (450 ml)



DARK N STORMY 38

Bacardi Negra dark rum combined with spicy Fever-Tree ginger tonic and a splash of Angostura – an intense, spicy cocktail with a distinctive character. (300 ml)
Add rum shot 15.00



SHOTS

(4 x 50 ml)

BACARDI PASSION FRUIT 55

Bacardi Caribbean, passion fruit puree,
lemon juice, sugar syrup

STRAWBERRY JÄGER 55

Jagermeister, raspberry puree,
lemon juice, sugar syrup

BACARDI PINEAPPLE 55

Bacardi Carta Blanca, pineapple juice,
cranberry juice, lemon juice, sugar syrup

TEA SHOTS 55

Dewars 8, Cointreau,
green tea cold brew, lemon juice

JUGS

(1L)

APEROL SPRITZ 85

Aperol, Frizzante, orange,
sparkling water



HUGO SPRITZ 85

Natural elderberry syrup,
0% Frizzante, lime juice, mint

MARTINI FIERO & TONIC 85

Martini Fiero, Tonic, orange

APRICOT CIDER 60

Cider, apricot puree, mint, citrus, limo

SUMMER BEER 60

Lager, strawberry puree, mint, citrus,
lemon balm syrup



COCKTAILS 0%

PINK SOUR N^O ALKO 37

BTTR Aperitif 0%, strawberry puree,
lemon juice, simple syrup, egg white
(280 ml)



YUZU N^O ALKO 35

ISH Mexico 0%, yuzu syrup,
mango puree, lime juice (280 ml)



GIN & TONIC N^O ALKO 37

ISH Gin 0%, lime juice, fever tree tonic
(280 ml)



MOJITO N^O ALKO 32

add puree 2,- truskawka|mango
(400 ml)



MARTINI & TONIC N^O ALKO 75

Martini Vibrante, Tonic, orange
(1l)



BUBBLES 0%

APEROL SPRITZ N^O ALKO 33

Aperol syrup (0%), sparkling wine (0%),
orange, sparkling water



HUGO N^O ALKO 33

Natural elderberry syrup,
0% Frizzante, lime juice, mint



LIMONCELLO N^O ALKO 33

Frizzante 0%, Limoncello 0%,
citrus fruits, sparkling water



MARTINI & TONIC N^O ALKO 32

Martini Vibrante, Tonic, orange



BELLINI N^O ALKO 19

Frizzante 0%, strawberry puree



DRINKS

APPLE JUICE 15

local pressed juice 100%
(300 ml)



SQUEEZED JUICE 20

orange / grapefruit / mix
(300 ml)



APRICOT LEMONADE 26

Natural chamomile syrup, apricot puree,
lemon juice, sugar syrup, water
(500 ml)



STRAWBERRY LEMONADE 26

Natural lemon balm syrup, strawberry puree,
lemon juice, sugar syrup, water
(500 ml)



PINEAPPLE LEMONADE 26

natural pineapple juice, kaffir lime cordial,
lemon juice, sugar syrup, water
(500 ml)



MATCHA LEMONADE 26

matcha, lemon juice, sugar syrup,
water (500 ml)



CLASSIC LEMONADE 23

lemon juice, mint, sugar syrup, water
(500 ml)



BOTTLED DRINKS



COCA COLA ZERO 13
(250 ml)



COCA COLA 13
(250 ml)

TONIC FEVER TREE 16

classic/ginger beer/raspberry and rhubarb
(200 ml)

SPARKLING WATER 7 (330 ml)

COCONUT WATER 16 (320 ml)

MAJESTEA KOMBUCHA 18

(250 ml)

choose a flavor:

naked lady
very berry lady
ginger lady
rose lady
tropical lady

SEASONAL COCKTAILS

(zajrzyj na naszego instagrama @karavan.bar tam znajdziesz zdjęcia koktajli)

JAGER-YERBA JULEP 41

Herbal and fresh. Jäger takes center stage, offset by lemon balm and mint. A yerba mate cold brew adds a slight twist and energy, while sparkling water creates a clean, crisp finish.



ALPENLIEBE 45

Leblon, enhanced with strawberry liqueur and mousse. Condensed milk adds a creamy note, and lime balances the whole thing with a slight acidity. The inspiration came from Alpenliebe strawberry and cream candies.



TOM KHA 45

Grey Goose, infused with lemongrass and coriander, offers an aromatic, green profile, enhanced by fresh lime and a slight sweetness. Coconut water in the background smooths the whole thing and adds a coconut accent. Short, crisp, very clean and fresh.



BOMBAY BASIL 42

Bombay and fresh basil take center stage here – aromatic, slightly dry. Pineapple adds juiciness, and lime maintains balance.



YUZU RAMBLE SOUR 43

Fruity with a yuzu twist. Chambord has a deep raspberry note, while yuzu adds a distinctive citrus freshness. Egg whites provide a creamy, balanced texture.



VERDE MEZCAL 45

Smoky and expressive, the mezcal blends with the Ancho Verde for a slightly spicy, peppery note, while fresh cucumber and lime bring a refreshing balance. A dash of cucumber-chili bitter enhances the character, and the tonic water rounds it all off with a refreshing bubble.



VANILLA PATRON 45

Patron Silver blends with Galliano vanilla to create a smooth base, while apricot puree brings a juicy, fruity sweetness. Lime and sweet balance the whole, while two dashes of Chamomile Bitter add a subtle, herbal depth.



PINA!COLADA 46

A classic with a fresh twist. Banks 5 and coconut play off each other for a smooth, full-bodied finish, pineapple adds juicy freshness, and Saturday Cherry introduces a delicate, cherry twist. Creamy, slightly fruity, and well-balanced.



CHERRY FICTION 43

Bacardi 8 provides depth and barrel notes, Amaro Montenegro adds herbal sweetness. Saturday Cherry builds the fruity center, and chocolate bitters and burnt cinnamon introduce warm, dessert accents.



ICED COFFEE

ICED COCONUT COFFEE 25

coconut water, doppio (400 ml)

ICED TROPICAL COFFEE 25

doppio, natural pineapple juice,
passion fruit puree (300 ml)

TONIC ESPRESSO 23

doppio, orange,
fever tree tonic (400 ml)

ICED MATCHA

MATCHA

COCONUT & STRAWBERRY 28

matcha, strawberry puree, coconut water
(550 ml)

YUZU MATCHA 25

matcha, kaffir cordial, yuzu syrup,
fever tree tonic(400 ml)

ICE MATCHA LATTE 21

matcha, out milk (300 ml)

ICE TEA

HONEY YUZU GREEN TEA 28

Green tea cold brew, yuzu syrup, honey water,
lemon juice (550 ml)

MANGO YERBA 28

cold brew with yerba mate, mango puree, lemon
juice, sugar syrup (550 ml)

Yerba mate – An infusion of yerba mate leaves.
Naturally stimulating, it provides a fresh, slightly herbal
bitterness and long-lasting, clean energy without
heaviness.

WHISKEY

TEELING **28**

AMBERFELFY 12 **29**

DEWAR'S 8YO **24**

DEWAR'S 12YO **28**

DEWAR'S 15YO **38**

DEWAR'S 18YO **42**

ARDBEG **35**

BOURBON

ANGEL'S ENVY **42**

TEQUILA

1800 BLANCO **27**

1800 REPOSADO **27**

1800 ANEJO **27**

PATRON SILVER **40**

PATRON GOLD **40**

PATRON ANEJO **40**

GIN

BOMBAY LONDON DRY **23**

BOMBAY PREMIER **26**

BOMBAY SUNSET **26**

GUNPOWDER SARDINIAN CYTRUS **30**

GUNPOWDER CALIFORNIA ORANGE **30**

HENDRICKS **35**

WHITLEY NEIL LONDON DRY **30**

WHITLEY NEIL RHUBARB GINGER **30**

RUM

BACARDI **20**

NEGRA/ORO/SPICED/BIANCO

BACARDI 4 **25**

BACARDI 8 **28**

BACARDI 10 **31**

BACARDI CARIBBEAN **25**

SANTA TERESA **35**

BANKS 5 **29**

KRAKEN **26**

VODKA

GREY GOOSE **29**

BACZEWSKI **18**

NEMIROFF **15**

