

# KLAR

Klar is more than just a cocktail bar. It is a place where timeless classics blend with modern creativity, and Italian cuisine surprises with a fresh, unexpected twist. We create signature cocktails, infuse Polish vodka with aromatic herbs, juicy fruits, and exotic spices. Every glass tells a story – full of flavor, passion, and imagination.

And then there is the pizza – light, long-fermented dough, crisp, fragrant, and addictively delicious. At Klar, you will discover flavors you will not find anywhere else and feel an atmosphere that makes you want to stay for just one more.

*Salute!*

**Providing professional service we charge groups over 4 people or bills over 200 zł with 10% service and we don't split checks.**



## Cold Plates

### Focaccia 22

with rosemary, olive oil and balsamic vinegar (1)

### Caramelized nuts 18

selection of nuts baked in syrup of pine shoots seasoned with black seeds, chilli and lime (3,5)

### Chalkidiki olives in thyme & garlic 22

Greek green olives marinated in extra virgin olive oil with garlic and thyme (4)

### Cheese board 38

Sheep's milk cheese with truffles, aged amber cheese, goat roulade, creamy ricotta, sea buckthorn jam, served with olives and homemade focaccia (1,2)

### Charcuterie board 36

prosciutto crudo, salami napoli, spianata picante, olives and focaccia (1)

### Black Angus Beef Carpaccio 54

with honey vinaigrette and focaccia (1,7)

### Beef Tartare with homemade Focaccia 58

beef, pickled shimeji mushrooms, pickled onion, toasted French mustard, egg yolk, parmesan sauce with black garlic (1,2,4,8)

**Any allergies or dietary restrictions?**

**Let us know before you order.**

Allergens: 1 - gluten, 2 - lactose, 3 - chili, 4 - garlic, 5 - nuts, 6 - shellfish, 7 - honey, 8 - onion

## Hot Plates

### Sweet potato fries 26

with parmesan cheese and truffle oil, served with vegan aioli (1,2,4)

### Crushed potatoes topped with parmesan 28

Crispy potatoes with caesar dressing, parmesan and lemon dressing (1,2,4)

### Shrimps & nduja, with homemade Focaccia 44

fried shrimps with nduja sausage in butter and wine (1,2,4,6)

### Fries with pulled pork 39

fries, parmesan, pulled pork, parsley, jalapeño and sriracha mayo (2,3)

### Grilled zucchini with basil aioli and black garlic 42

grilled zucchini salad, basil aioli, black garlic emulsion, cherry tomatoes, parmesan, nuts (2,3,4,5)

Add focaccia to any cold or hot plate for +8 PLN.

## **Panuzzo**

an Italian sandwich from the Campania region baked with pizza dough

### **Panuzzo pulled pork 38**

pulled pork, grape sauce, pickled onion, aioli jalepeno (1,8)  
+10 sweet potato fries

### **Panuzzo with prosciutto 36**

prosciutto crudo, basil pesto, fresh mozzarella di bufalla,  
cherry tomatoes and arugula (1,2)

## **Dolce**

### **Tiramisu 26**

biscuits soaked in espresso, mascarpone and amaretto (1,2)

### **Pistachio Tiramisu 28**

homemade roasted pistachio paste, biscuits soaked in espresso, mascarpone  
and amaretto (1,2,5)

## **Pasta**

### **Tortellacci with porcini in porcini sauce 46**

Handmade pasta filled with an intense porcini mushroom stuffing, served in a  
creamy mushroom sauce with a touch of cream. (1,2,4,7,8)

### **Gnocchi with goat cheese and truffle, brown butter 42**

Soft gnocchi with a creamy goat cheese mousse and a delicate note of truffle,  
served in a brown butter emulsion. (1,2)

# Pizza by Sarto

*italian neoneapolitan pizza*

The pizza is made according to the original recipe. The dough is made with 00 flour from the Lazio region and matured for up to 48 hours. And on the dough? The best San Marzano tomatoes from the Naples region, authentic mozzarella fior di latte and other specialties from verified Italian suppliers and fresh, seasonal ingredients.

## **Margherita 38**

san marzano d.o.p. tomatoes / mozzarella fior di latte / basil leaves (1,2)

## **Diavola 44**

sanmarzano d.o.p. tomatoes / mozzarella fior di latte / spianata picante /  
parmesan d.o.p., chilli flakes (1,2,3)

## **Diavola cremosa 48**

san marzano d.o.p. tomatoes / mozzarella fior di latte / spianata picante /  
mascarpone / truffle paste (1,2,3)

## **Cotto 42**

san marzano d.o.p. tomatoes / mozzarella fior di latte / cotto ham /  
mushrooms (1,2)

## **Capra Verde 44**

basil aioli / mozzarella fior di latte / goat cheese / zucchini / cherry tomatoes /  
arugula / black pepper (1,2,4)

## **Peperonata 48**

san marzano d.o.p. tomatoes / fresh burrata / mozzarella di buffalla / roasted  
peppers / garlic / cherry tomatoes / arugula / lemon oil / black pepper (1,2,4)

## **Carbonara 44**

(pizza bianca) mozzarella fior di latte / pancetta / mushrooms / garlic /  
parmesan d.o.p. / black pepper (1,2,4)

## **Gamberi 54**

san marzano d.o.p. tomatoes / mozzarella fior di latte / shrimps / cherry tomatoes / basil leaves (1,2,6)

## **Crudo with roasted paprika 48**

san marzano d.o.p. tomatoes / mozzarella fior di latte / prosciutto crudo / roasted paprika with rosemary and garlic / cherry tomatoes / arugula (1,2,4)

## **Napoli 44**

san marzano d.o.p. tomatoes / mozzarella fior di latte / salami napoli / red onion / capers / oregano (1,2)

## **Dolce Picante 48**

san marzano d.o.p. tomatoes / mozzarella fior di latte / nduja / Bulleit bourbon sauce / cherry tomatoes / thyme (1,2)

## **Mortadella e pistacchio 46**

san marzano d.o.p. tomatoes / mozzarella fior di latte / italian mortadella / mascarpone / pistaccio / basil pesto (1,2,4,5)

## **Porcino 42**

(pizza bianca) mascarpone and saffron cream / mozzarella fior di latte / marinated oyster mushrooms / chili caramelized peanuts / pecorino romano / chives (1,2,3,5)

## **Calabrese Cremosa 46**

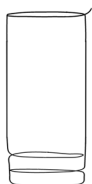
(pizza bianca) gorgonzola / mozzarella fior di latte / spianata piccante / caramelized leek / parsley (1,2,4)

D.O.P. stands for Denominazione di Origine Protetta, or Protected Designation of Origin. It is a guarantee that the products were actually created in a strictly defined territory according to original recipes.

Allergens: 1 - gluten, 2 - lactose, 3 - chili, 4 - garlic, 5 - nuts, 6 - shellfish, 7 - honey, 8 - onion

## Signature Cocktails

From smoky sours to light, floral compositions. For long conversations, quick toasts, and quiet evenings.

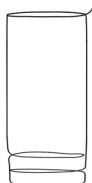


### **Velvet Noir** (0%, non-alcoholic, tea-based, fruity) 32

Tanqueray 0% non-alcoholic gin / mint / hibiscus / vanilla / lime / tonic

A garden captured in a glass – light, fragrant, elegant.

Cocktail author: Rati



### **Velvet Rouge** (tea-based, fruity) 46

Tanqueray No.10 gin / mint / hibiscus / vanilla / lime / tonic

A garden captured in a glass ? light, fragrant, elegant.

Cocktail author: Rati



### **Arty Shock** (bittersweet, fresh, earthy) 46

Bulleit bourbon / Cynar / Briottet lychee liqueur / ginger-honey syrup / kaffir lime / Peychaud's bitters

Bourbon meets the artichoke bitterness of Cynar and exotic lychee – fresh, with a light spicy finish. Cocktail author: Rati



### **Dijonsweet Symphony** (spicy-sweet, fresh) 44

Singleton 12 whisky / honey-mustard syrup / Cointreau / lemon / basil / saline

A surprising combination of whisky, honey and mustard with citrus freshness and the aroma of basil. Cocktail author: Rati



### **Floral Bay** (refreshing, herbal, floral) 48

Tanqueray No.10 gin / Italicus / bay leaf and jasmine cordial / lime / orange bitters

Floral Italicus and jasmine meet citrusy gin in a light, aromatic cocktail.

Cocktail author: Rati

### **Rosemary on the Gallows** (smoky, sour, bitter) 46

Flor de Cana 4YO rum / Don Julio Blanco tequila / Ojo de Tigre mezcal / Campari / raspberry-rosemary shrub / lime / egg white

The smoke of mezcal and the bitterness of Campari broken by raspberry and rosemary in an intense sour. Cocktail author: Rati



### **Cherry Notte** (sweet, intense) 44

Bulleit bourbon / cherry-chocolate syrup / Peychaud's bitters / cocoa bitters

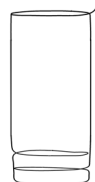
Rich bourbon with cherry and chocolate notes – dessert-like, deep, and made for evenings. By Weronika.



### **Peccato Amaro** (bittersweet, citrusy, refreshing) 42

Johnnie Walker Black whisky / chinotto syrup / sour / red wine / rosemary foam

Chinotto's citrus bitterness and Scotch whisky under light notes of red wine and rosemary. By Weronika.



### **Alba di Pera** (sweet and sour, light, fruity) 48

Zacapa 23 rum / sweet / lime / orange bitters / white wine / pear foam

Rum and pear meet citrus freshness and the light character of white wine. By Weronika.



### **Milano Kiss** (dry) 43

house-made limoncello / Campari / Carpano vermouth

A date in Milan – citrusy, and classy. By Natalia



### **Klar sour** (fruity, sweet and sour) 38

pick a seasonal infused vodka / bitters / egg white / lemon

## Classic Cocktails

Most loved by our guests



**Old Fashioned** (sweet / strong) 44

Bulleit bourbon / angostura / brown sugar



**Espresso Martini** (sweet) 46

vodka / homemade coffee liqueur / espresso / vanilla



**Pornstar Martini** (exotic & sour) 48

vodka / passion fruit / passoã / lime / vanilla / prosecco

**Amaretto Sour** 42

**Aperol Spritz** 36

**Aviation** 48

**Bloody Mary** 44

**Boulevardier** 46

**Clover Club** 44

**Dark n stormy** 48

**French75** 40

**Hanky Panky** 44

**Hemingway Daiquiri** 44

**Last Word** 50

**Long Island Iced Tea** 58

**Martinez** 46

**Negroni** 44

**Negroni Sbagliato** 38

**Old Cuban** 46

**Paper Plane** 40

**Penicylina** 48

**Pisco Sour** 42

**Sidecar** 52

**Vodka Sour** 36

**Whisky Sour** 38

## Virgin Cocktails

**Porn Star Martini Virgin** 29

**French75 Virgin** 29

**Aperol Spritz Virgin** 32

**Virgin Mojito** 29

**Gin & Tonic Virgin** 29

**Hugo Virgin** 29

## Mocktails

### **Yuzu Blanc 44**

Tanqueray 0% gin / verjus / grape syrup / yuzu tonic

### **Pink Mirage 38**

Captain Morgan Spiced 0% / pink guava / agave / lime / pink rhubarb tonic

### **Secret Garden 34**

aloe / sour / sweet / Floreale 0% vermouth / prosecco 0%

### **Jasmine Groove 36**

Tanqueray 0% gin / Floreale 0% vermouth / bay leaf jasmine cordial / lime juice

### **Fog & Fire 38**

Captain Morgan Spiced Rum 0% / Earl Grey tea / ginger-honey syrup / lemon juice / ginger beer

### **Ruby Sunset 36**

Aperitivo 0% / Elderflower 0% / cherry / prosecco 0%

## Gin & Tonic

### **Tanqueray no.10 & tonic 46 (double for half the price of gin +18)**

with grapefruit, lime and fentimans indian tonic

### **Barkestan Botanical & tonic 47 (double for half the price of gin +19)**

with lemon, cloves and fentimans indian tonic

### **Crafter's Aromatic Flower & tonic 47 (double for half the price of gin +19)**

with orange fentimans indian tonic

## Polish Gin & Tonic

### **Heritage Magnolia & tonic 49 (double for half the price of gin +19)**

with apple, lemon, juniper and fentimans indian tonic

### **Sava & tonic 45 (double for half the price of gin +18)**

with basil, grapefruit and fentimans indian tonic

### **Sava Pink & tonic 52 (double for half the price of gin +20)**

with raspberries, lime and fentimans indian tonic

### **Saturday & tonic 44 (double for half the price of gin +17)**

with lime, red pepper and fentimans indian tonic

## White Wine

### **Contrasto Bianco Vigneti delle Dolomiti** (Italy) 29 / 140

A wine from the Dolomites, gently dry and easy, straw color, aromas of peach and herbs, ideal as an aperitif.



### **Trovati Chardonnay Sicilia** (Italy) 32 / 150

A dry white wine from Sicily, with an intense lemon color, aromas of ripe peaches and apricots, with barrel notes.



### **Misty Cove Estate Sauvignon Blanc** (New Zealand) 36/170

Aromas of melon, gooseberry and citrus, with refreshing flavors of tropical passion fruit and grapefruit.



### **Charbielin C Sauvignier Gris** (Poland) 38 / 180

Polish wine made with the Sauvignier Gris grape. It delights with its crisp, citrus-tropical aroma and herbal notes.



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### **Armentia y Madrazo Tempranillo** (Spain) 29 / 140

Rioja, made from 100% Tempranillo. It offers aromas of red forest fruits and floral notes, with a refreshing, balanced taste.



## Red Wine

### **Opi Cabernet Sauvignon** (Argentina) 32 / 150

Aged for 6 months in oak, this wine from the Mendoza region captivates with aromas of dark cherries and spice, with velvety tannins.



### **Ripasso Valpolicella Conte del Brigante** (Italy) 170

Ripasso - a method of wine production involving the addition of Amarone must. It acquires maturity while retaining a fruity freshness.



## Bubbles

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### **Prosecco Spumante Extra Dry Rivata** (Italy) 28 / 130

Moussaka from Friuli-Venezia Giulia, dry, straw color, fruity freshness, perfect at any time of the day or night.



### **Champagne Lamotte** (France) 270

Golden color, fine bubbles, aromas of green apple and pear.



## Beer

**Craft beer Inne Beczki** 28 (draft, 400 ml)

Friends from a local brewery. Ask what we currently have on tap currently.

**Free IPA** 22 (bottle, 500 ml)

A non-alcoholic IPA! Aromas of citrus, resin and tropical fruit, slightly bitter.

**Inne Beczki – ask what bottles are available** 28 (bottle, 500 ml)

**Blue Moon** 28 (bottle, 330 ml)

A wheat beer brewed with orange peel for subtle sweetness and a citrus aroma.

## Coffee & Tea

**Espresso** 10,-

**Latte** 18,-

**Cappuccino** 14,-

**Flat White** 18,-

**Americano** 14,-

**Espresso Tonic** 22,-

**Tea** 16

African Earl Grey / Green Himalayan / Wild Fruit

## Soft drinks

**Homemade lemonade** 24

(classic lemon / passion fruit / raspberry / rose / verbena / hibiscus)

**Freshly squeezed juice** (orange/grapefruit) 26

**Coca-cola / Coca-cola Zero / Sprite** 14

**Italian bottled water still/sparkling** (700ml) 28

**Fentimans Indian Tonic / Ginger Beer** (150ml) 16

**Kombucha (black tea / milk oolong / yozu)** (250ml) 22

**Club Matte** (330ml) 18

**Big Tom spicy tomato juice** (150ml) 16

## Homade Infused Vodka

We combine flavour of alcohol with botanics like fruits and spices by macerating them in the alcohol. With time, they release essential oils that change the drinking experience.

Try our signature infused vodka!



40 ml

**Cherry - Rose** 24

**Rhubarb - Raspberry** 24

**Currant - Rosemary** 24

**Kiwi - Lemongrass** 24

**Chokeberry - Elderflower** 24

**Apple - Bison Grass** 24

**Blackcurrant - Mint** 24

**Lemon - Mint** 24

### Ask for today's special

**Klar Sour - pick your infused vodka** 38

infused vodka of choice / bitters / egg white / lemon



## Flights

**Klar Infused vodka experience** 38

selection of 3 shots with our homemade infused vodka-based on seasonal ingredients

**Chopin experience** 42

selection of 3 vodkas (potato, rye and wheat). Each vodka is four times distilled to obtain smooth but significant taste.

## **Liquor**

### **Wheat vodka**

Chopin Wheat 28

### **Rye vodka**

Czarna Olcha Rye 26

Chopin Rye 28

Belvedere 36

### **Potato vodka**

Czarna Olcha Potato 26

Chopin Potato 28

### **Młody ziemniak**

Młody Ziemniak 2020 47

### **Special vodka**

Klar - infuzowana wódka 24

Krzeska (herbal vodka) 26

### **Other**

Jägermeister 24

Amaro Montenegro 22

Cynar 22

Fernet Branca 22

Hennesy VS Cognac 40

### **Tequilla & Mezcal**

Don Julio Blanco 38

Don Julio Reposado 42

Mezcal Ojo de Tigre 28

### **Bourbon / Whisky**

Bulleit Rye 36

Bulleit Bourbon 34

Talisker 10y 44

Johnnie Walker Ruby 32

Johnnie Walker Gold 40

Johnnie Walker 18y 58

Johnnie Walker Blue 140

Singleton 12y 38

Singleton 15y 44

Singleton 18y 66

Cardhu 12y 38

Glenmorangie QR 14yr 42

Nikka from the barrel 42

Blantons Original 45

### **Gin**

Saturday 36

Tanqueray No. 10 38

1689 Queen Mary Pink Gin 40

Bareksten Botanical 40

Sava Gin 38

Sava Gin Pink 41

Heritage Magnolia 40

Crafters Aromatic Flower 41

### **Rum**

Flor de Cana 12y 32

Don Papa 36

Zacapa 23y 42

Zacapa XO 80

Google Maps reviews



In this bustling city, we all need a few hints on where to find friendly places. We would be grateful if you shared your memories with us on Google Maps!

KLAR

Would you like to share something with us or organize an event, workshop, or party together? Write to us at [info@klarcocktailbar.com](mailto:info@klarcocktailbar.com)

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