

# CUCINA - Dominik Narloch and Polish inspirations!



CUCINA is a Mediterranean restaurant ... STOP !!! We have 2018! CUCINA, despite its southern-sounding name, serves today dishes inspired by Polish cuisine. The chef Dominik Narloch reaches in his own interpretations for exotic ingredients, but creates on their basis dishes referring to Polish recipes and culinary traditions. He describes his culinary proposals as "proprietary seasonal cuisine." CUCINA is not only an excellent menu card, it is also Sunday brunches in the formula "all you can eat" and unusual breakfast buffets with sparkling prosecco in the background! Today we are previewing the CUCINA restaurant!



*Chef Dominik Narloch during the service*

CUCINA will work for you every day and for every occasion. The offer is diverse, so everyone will find something for themselves. Breakfasts available from early morning, lunch at a special price, Sunday buffets "all you can eat" or the unusual "Chef's table" are just a few of the many pretexts worth visiting City Park.

Breakfasts in CUCINA are served every day from 6:30-10:30. They have a buffet. It is not a budget solution, but the abundance of the table shared in the formula you can eat is breathtaking. The price of PLN 59 per person includes hot and cold drinks, and even sparkling Prosecco. If the breakfast is to be special, then you have to eat it here. When you decide to start the day in the CUCINA restaurant, remember about baked homemade buns in the studio. Do not overdo it with bubbles!

In the same form, ie in the form of a "all you can eat" buffet (ie you pay and eat up), Sunday lunches are available. Hot and cold drinks as well as white and red wine are included in the price. This is a popular product, so in addition to tasty food you will receive a cordial, bold, family atmosphere in the package. Perfectly perfect for a Sunday brunch!



*Soup from the CUCINA lunch set*

On working days, CUCINA invites you for special kits. Lunch sets are served from Monday to Friday

from 12:00 to 16:00. In the price of PLN 34, we will receive two dishes - soup and main course. The price includes water, coffee and tea. Interestingly, there is a different menu every day, and proposals for the entire upcoming five days are published at the beginning of the week.



*Main course from the CUCINA lunch set*

*The CUCINA restaurant building is also an excellent confectionery workshop. CUCINA Pizza from the oven also works in the same space, meaning thin-crust pizza is available on site and to take away.*



*Are you interested in Polish, regional and home cuisine? Check out our overview: [Regional cuisine](#).*

The menu includes a surprisingly large selection of fish and seafood. Although the chef draws attention mainly to the excellent Polish sturgeon, you can not miss the impressive aquarium with lobsters, crabs and oysters. CUCINA is finally a representative of a premium restaurant, hence the presence of these culinary specialties should not surprise. In the current card, and this will change at the end of April, we will find turbot, scallops, salmon and lobsters. Where is Polish cuisine in all this? We're already answering. Scallops are served with black pudding, and salmon with cauliflower and millet. True, that's interesting connections? The segment of meat dishes looks equally impressive, so the choice is certainly not easy.



Known and liked by guests, CUCINA has been high in various rankings for years. Breakfasts are praised on the "booking", the atmosphere on TripAdvisor, and the kitchen once again maintains the recommendation of the prestigious Gault & Millau publishing series. Only one thing is missing - your presence in CUCINA. We strongly recommend!

*Who else in Poznań has been awarded the Gault & Millau guide? Read more about the latest*

