

MENU ENG

We kindly remind that we add 10% of serive to each bill. We will provide one check per table.



Welcome to our exceptional restaurant, where flavors are elevated to a higher level!
We aim to make every moment spent with us unforgettable, not only for the taste buds but also as a perfect gift for a loved one.

To purchase vouchers, offering a delightful present for enthusiasts of good cuisine and the unique atmosphere of our restaurant.

Why consider giving our voucher?

Culinary Diversity:
Our menu is filled with creative,
flavorful compositions that will satisfy even
the most refined palates

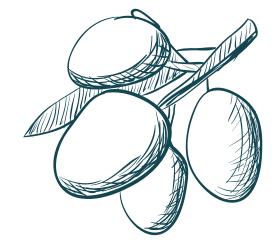
Elegant Atmosphere:

Our restaurant provides not only exquisite dishes but also a sophisticated decor and a pleasant atmosphere, turning each visit into a special occasion.

A Sensory Experience: Every dish is meticulously prepared to gratify the senses, creating an unforgettable culinary journey.

To purchase a voucher, simply contact us by phone +48 575 800 542 or in person with our manager. Shareable Plates Break the tradition of individual dishes and choose our specially crafted sharing plates.

Each plate is a flavor palette that will take you on a journey through the diversity of our cuisine.



FOOD SHARING Plates

ITALIAN STYLE PLATE 52,-

squid, shrimps, octopus, mussels, tomatoes, herb butter

SELECTED PLATTER 48,- small / 92,- large cheese selection, charcuterie selection, podlaskie pickles

POLISH BEEF TARTARE 48,-

tenderloin, pickles, anchovy mayo, ey yolg gel, chive oil

HUMMUS 46,-

chili tofu, cilantro, tachini, cilantro pistou, cargo focaccia

TUNA 48,-

tenderloin, turnup, cucumber, wasabi, mango chutney

SHRIMPS 49,-

shrimps, garlic, persley, nduja piccante



SOUPS

CORN CHOWDER 31,nduja, popcorn, leek

TOMYUM STYLE SOUP 36,shrimps, chili, lemon grass, rice noodles



SALADS

SLOW-ROASTED BEEF SALAD 47,-

long-roasted beef, peperonata, onion, walnuts, lettuce, ranch dressing

CHICKEN SALAD 44,-

romaine lettuce, bacon, emilgrana, anchois mayonnaise, croutons

GOAT CHEESE SALAD 45,-

pear, hazelnut, lettuce, orange-mustard vinaigrette, beetroot





POLISH BEEF FILET MIGNON 200/300g 95/125,-

NEW YORK STEAK 300g 109,-

RIB EYE STEAK 300g 125,-

T-BONE STEAK price per +500g portion 40,-/100g

CARGO BURGER 54,-

danish pulled beef, amber cheese, lettuce, rancher sauce, chili cucumber, home fries

CLASSIC BURGER 49,-

beef, fresh cucumber, tomato, red onion, mayo sauce, home fries

SUPREME CHICKEN FILET 47,-

gnocchi, mushrooms, demi glace, parsley

LAMB LOIN 130,-

pea mousse, mint, salt potato, rosemary sauce

DUCK FILET 62,-

pak choi, shimeji, mung beans, sweet potato mousse





FISH&SEA FOOD



OCTOPUS 105,-

chipotles puree, wild broccoli, pickled lemon

TUNA LOIN 85,-

tomato chutney, edamame, beans, black rice

BLACK PASTA 55,-

shrimp, chili, garlic, parsley, butter

MUSSELS STRAIGHT FROM CHIOGGIA MARKET (SERVED ON THU, FRI, SAT, SUN)

A LA MARINARA 82,-TOMATO-COLANDER 89,-LEAK AND CREAM 89,-

FRESH GRILLED FISH STRAIGHT FROM CHIOGGIA MARKET 65,-

ASK THE STAFF FROM FISH TYPE ~400G



VEGE

BEET GNOCCHI WITH MASCARPONE AND NUTS 42,-

goat cheese, nuts, grana padano

MUSHROOM PASTA 39,-

strozapretti, mushrooms, grana padano

CHICKPEA RATATOUILLE 41,-

chickpeas, grilled vegetables, tomato chutney, sunflower seeds, mascarpone

SIDES

POTATOES BAKED IN SALT 16,-

BAKED SWEET PATTO 17,-

HOME FRIES 16,-

GREEN LETTUCE 19,-

tomato, cucumber, onion

GRILLED VEGETABLES 22,-

FOCACCIA 15,-

SAUCE&BUTTER 12,-

HERBAL BUTTER
CHIPOTLES BUTTER
RANCHER SAUCE
BBQ SAUCE
ROSEMARY SAUCE
GREEN PEPPER & COGNAC SAUCE
CHIMICHURRI SAUCE



PIZZA

FOCACCIA CLASSICA 28,-

extra virgin olive oil, sea salt

MARGHERITA 34,-

san marzano D.O.P tomato sauce, fior di latte mozzarella, basil

MARGARITA DI BUFALA 40,-

san marzano D.O.P tomato sauce, bufala mozzarella, basil, olive oil

CAPRICIOSA 43,-

san marzano D.O.P tomato sauce, fior di latte mozzarella, cotto ham, mushrooms, basil

SALAME NAPOLI 42,-

san marzano D.O.P tomato sauce, mozzarella fior di latte, salami napoli, olives, liguria, confit garlic

BRESAOLA 49,-

san marzano D.O.P tomato sauce, bresaola, fior di latte mozzarella, pear, gorgonzola, arugula

PARMA 47,-

San Marzano tomato sauce, fior di latte mozzarella, arugula, prosciutto crudo, grana padano, cherry tomatoes

NDUJA PICANTE 42,-

San Marzano D.O.P tomato sauce, mozzarella fior di latte, jalapenio, capers, nduja picante

QUATTRO FORMAGGI 45,-

cream sauce, mozzarella fior di latte, gorgonzola, grana padano, ricotta, nuts

CALZONE CARGO 45,-

bbg sauce, mozzarella fior di latte, confit garlic, pulled beef



DESSERTS

CRÈME BRÛLÉE 26,tonka bean, tiramisu ice cream

PATE CHOUX 27,- pistachio cream, strawberry, pistachio

CREAMY CHEESECAKE 27,- forest fruits, roasted white chocolate





Whether you're planning a company party, catering, business breakfast, or training, our venue is the perfect choice.

We are prepared to make your event an unforgettable experience.

Feel free to reach out to us, and we'll be happy to assist in customizing our services to meet your specific needs.



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COCKTAIL & TAPAS BAR