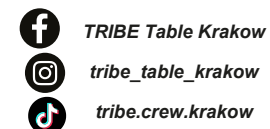


STAY BOLD. STAY CONNECTED.

TRIBE Table
St. Worcella 8, 31-154 Cracow

tel. 12 213 3710 | email: HC2P1-FB@accor.com

TRIBE Table restaurant welcomes you:
Monday to Thursday from 4 p.m. to midnight &
Friday to Sunday from 2 p.m. to midnight.



All prices are given in PLN and include VAT.

Service charge is not included in the final bill.
The menu is valid from April 2026.

A menu with the weight of individual ingredients is provided upon guests request.

Dishes prepared in our kitchen may contain allergens, a list of which is provided upon request.

Alcohol is bad for your health. Wines contain sulphites.
Wines are also available for takeaway, please ask our staff for details.
The wine vintages presented in the menu may differ slightly from those offered
depending on availability. Ask the staff for more information.

Our restaurant prohibits the use of meat, fish and seafood
from endangered or protected species.
We promote responsible fishing.

TRIBE Table - Your new ritual in celebration of life.

TRIBE Table’s playfully open-minded approach to food casts a nomadic eye over the continent, borrowing textures and ingredients from Asian cuisines, inspired at every step by bold new flavours, vibrant colours, heady spices, and a constant search for something new, exciting and delicious.

At the heart of it all are great ingredients and an understanding that to bring people together to eat great food is to inspire true happiness.

From India to Thailand, from the Northern tip of Japan to the islands of Indonesia (and everywhere in between), salty, spicy, hot and sour - TRIBE Table is a celebration of all that is good about the continent’s myriad cuisines.

Our in-house restaurant and dining terrace TRIBE Table brings Asian-inspired hospitality to the heart of Cracow, whether you’re settling in for a full meal or stopping by for a quick bite.

LEGENDA

-  Gluten
-  Soy
-  Celery
-  Sulphites
-  Vegetarian dish
-  Peanuts
-  Nuts
-  Sesame
-  Lupine
-  Vegan dish
-  Lactose
-  Eggs
-  Mustard
-  Fish
-  Crustaceans
-  Molluscs
-  Spicy dish

DRAFT BEER

HOEGAARDEN WHITE, ABV 4.9%, 30 cl	22,-
HOEGAARDEN WHITE, ABV 4.9%, 50 cl	34,-
BUDWEISER, ABV 5%, 30 cl	18,-
BUDWEISER, ABV 5%, 50 cl	28,-

BOTTLED BEER

CORONA EXTRA, ABV 4.5%, 35,5 cl	28,-
CORONA CERO, ABV 0%, 35,5 cl	26,-
BIRRA MORETTI, ABV 4.6%, 33 cl	26,-
GAZDA, ABV 6%, 33 cl	24,-
OKOWA, MANGO-PASSION FRUIT ABV 0%, 33cl	24,-
SINGHA, ABV 5%, 33cl cl	35,-
FRANZISKANER WEISSBIER, ABV 5%, 50 cl	32,-
KOPPARBERG CIDER MIXED FRUIT TROPICAL, ABV 3.5%, 50 cl	30,-
KOPPARBERG CIDER LIME WITH STRAWBERRY, ABV 4.5%, 33 cl	25,-

SOFT DRINKS

EVIAN WATER (sparkling, still) 33 cl - 14,- 70 cl - 22,-	THREE CENTS 20 cl - 24,- Tonic Water Dry Tonic Lemon Tonic Pink Grapefruit Soda Mandarin & Bergamot Soda Ginger Beer
WATER IN A CARAFE (sparkling, still) 50 cl - 14,-	
CLASSIC LEMONADE 40 cl - 22,-	COCA-COLA / COLA ZERO 25 cl - 18,-
FLAVORED LEMONADE 40 cl - 26,-	FRESH-PRESSED JUICES 33 cl - 24,- Orange juice Apple juice
SQUEEZE 30 cl - 24,-	
CHARITEA MATE 33 cl - 28,-	SEICHA MATCHA 33 cl - 24,-

TEAS &
INFUSIONS

PURE DARJEELING - 20,-
NUWARA ELIYA - 20,-
EARL GREY - 20,-
GREEN TEA - 20,-
JASMINE - 20,-
MINT - 20,-
CEYLON STRAWBERRY - 20,-
CEYLON ROSE & MINT - 20,-
ELDERFLOWER & APPLE - 20,-
BLOOD ORANGE & EUCALYPTUS - 20,-
BLUEBERRY & ORANGE - 20,-
CHAMOMILE - 20,-

COFFEES

ESPRESSO - 14,-
DOPPIO - 18,-
AMERICANO - 16,-
FLAT WHITE - 22,-
CAPPUCCINO - 20,-
CAFFÈ LATTE - 24,-
EXTRA SHOT - 8,-
PLANT MILK - 8,-
SPECIALTY - 20,- – 40,-
MATCHA - 24,-
MATCHA LATTE - 28,-

COFFEE PLANT

Coffee Plant

A modern Polish roastery with soul and passion. Here coffee is more than just a drink - it's a burst of energy, an adventure crafted by the best in the business. Their beans are roasted with heart and precision so that every sip hits you to the core. Ready for coffee that knows no compromises?

WINES



SPARKLING

No. 1 NV FERRARI, Brut, Trento, Italy, ABV 12.5%	395,-
No. 2 NV B.R.O.T Pet-Nat, Catalonia, Spain, ABV 10.5%	240,-
No. 3 NV TAITTINGER, Brut Reserve, Champagne, France, ABV 12%	610,-
No. 4 2024 BORG GRITTI, Prosecco Extra Dry, Friuli, Italy, ABV 11%	22,- / 160,-



WHITE

No. 5 2023 LIVER MORE, Riesling, California, United States, ABV 10.5%	26,- / 150,-
No. 6 2023 GROWERS TOUCH, Sauvignon Blanc, Riverina, Australia, ABV 12.5%	32,- / 180,-
No. 7 2025 MAETIERRA, Pulpo Albariño, Rioja, Spain, ABV 11%	165,-
No. 8 2023 FAMILLE HUGEL, Gentil, Alsace, France, ABV 12%	210,-



ORANGE

No. 9 2023 BORG SAVAIA, Aransat Orange, Veneto, Italy, ABV 13%	240,-
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ROSE

No. 10 2024 DOMAINE GAYDA, "Flying Solo" Rosé, Languedoc, France, ABV 12.5%	29,- / 165,-
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RED

No. 11 2024 ANTONIN RODET, Grand Sélection Pinot Noir, Burgundy, France, ABV 12.5%	180,-
No. 12 2023 MAURO MOLINO, Barbera d'Alba, Piedmont, Italy, ABV 14%	250,-
No. 13 2024 LIVER MORE, Zinfandel, California, United States, ABV 13.5%	26,- / 150,-



NOLO

No. 14 NV KENDERMANNS SPARKLING, Germany, ABV <0.5%	22,- / 160,-
No. 15 NV LE NATUREL ZERO ZERO, Blanco, Navarre, Spain, ABV 0%	180,-
No. 16 NV LE NATUREL ZERO ZERO, Tinto, Navarre, Spain, ABV 0%	180,-



POPCORN

OUR POPCORN, sauces: orange, sweet chili 10,-

BITES

- EDAMAME, cucumber, red onion, chili, dill, coriander 25,-
- BAOZI, tofu, chili, lemongrass, lime sauce with sesame 35,-
- TIKKA PANEER, grilled cheese, tikka spices, yogurt sauce 35,-
- SPRING ROLLS, vegetables, oyster sauce, shiitake mushrooms, sweet chili sauce 25,-
- KIMCHI JEON, kimchi pancakes, Gochugaru sauce 25,-
- HALIBUT, miso, sesame oil, mango and chili salsa, sesame, shrimp chips 40,-
- SALMON TARTARE, melon, yuzu, shallot, chili, lime mayonnaise with chili 45,-
- SQUID, fried with vegetables, Gochujang paste 45,-
- PRAWNS, panko, strawberry sauce with ginger and chili 35,-
- ORANGE CHICKEN, deep-fried, breaded chicken, orange glaze 35,-
- GRILLED CHICKEN, mango sauce with wasabi 35,-
- MANDU, pork, kimchi, lemon and ginger sauce 35,-
- BAO, Char Siu pulled pork, red cabbage, pickled ginger, lime miso sauce 35,-
- PORK BELLY, honey glaze with garlic 35,-
- BEEF TARTARE, kimchi, shiitake mushrooms, wakame salad, shrimp chips 45,-

SET OF BITES - food tastes better when you share it!

Compose a BITES set and get to know our cuisine better:

3 / 5 / 7 / 9 80,- / 130,- / 175,- / 220,-

-SIGNATURE-

KOREAN FRIED CHICKEN in 3 different styles, 99,-
sauces: orange, sesame and sweet chili, kimchi, daikon and carrot salad

MAINS

- THAI BROTH (with chicken / with shrimp / with beef tenderloin) 45,- / 50,- / 55,-
rice noodles, lemon, ginger, chili, spring onion, carrot, mung bean sprouts, sesame seeds
- BIRYANI, baked salmon, vegetables, cucumber raita 85,-
- TIKKA MASALA (Paneer cheese or chicken), creamy masala sauce, Naan bread 60,-
- FRIED RICE NOODLES (with chicken/shrimp) 55,- / 65,-
egg, vegetables, peanuts, mung bean sprouts
- KOREAN TOAST, Shokupan bread, Hoisin duck, daikon, carrot, pickled cucumber, spicy strawberry mayonnaise 70,-
- STIR FRY, beef, vegetables, egg, jasmine rice 60,-

SWEETS

- SEASONAL ICE CREAM, caramelized pineapple, chilli 35,-
- WHITE CHOCOLATE BROWNIE, miso, honey and miso glaze, lime crème fraîche 35,-
- PANNA COTTA, yuzu, raspberry sauce 35,-

SIDES

- BASMATI RICE, oriental spices / JASMINE RICE 15,-
- NAAN BREAD 20,-
- DAIKON & CARROT SALAD 20,-
- RED CABBAGE & PICKLED GINGER SALAD 20,-
- KIMCHI 15,-

SAUCES

- Ask our TEAM about available sauces:
- EXTRA SAUCE 5,-
- SET OF 3 SAUCES 10,-