

TRADYCYJA

POLISH&ITALIAN RESTAURANT

DUMPLINGS WORKSHOP

2024



TRADYCYJA

POLISH&ITALIAN RESTAURANT

Known since the thirteenth century. Based on recipes that are handed down over the ages.
Hiding delicious fillings underneath the thin layer of dough. Probably the most popular
dish of Polish cuisine. DUMPLINGS!

A bit of fantasy, a pinch of patience and the whole heart are the ingredients
of unique hand-made dumplings. We will provide the rest.

DUMPLINGS WORKSHOP 189 ZŁ PER PERSON

Our restaurant team will make every effort to satisfy your cuisine demands,
by providing homemade Polish specials and delicacies.

To a good start: shot of home-made cherry liqueur
To prepare for workshops: pre-tasting of 3 types of dumplings

WORKSHOP

The participants will learn whole process of making dumplings: starting with rolling

After the workshops, the feast continues:

FOR MAIN COURSE, SERVED ON A SHARING PLATTERS:

Pork neck marinated in marjoram, Grilled chicken fillet, Roasted pork

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Roast potatoes - Krakow style, Fried cabbage, Pickled cucumbers

FOR A SWEET ENDING:

Traditional Polish apple pie served warm with ice cream

EACH PARTICIPANT RECEIVES:

a souvenir printout with a traditional recipe for dough and stuffing,
discount to the Wierzynek Royal Chocolate Workshop

BEVERAGES

Coffee, tea, mineral water for 12 zł

BEER

13 zł / 0,3l 17 zł / 0,5l

A GLASS OF WINE

13 zł / 100 ml 17 zł / 150 ml

ADDITIONALLY:

animator in English 300 zł

Unique aprons with the workshop logo 129 zł / pcs

The service charge is not included. With group reservations for 6 and more guests,
a 10% of service charge will be added to your final bill.

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