



Where I eat in Krakow: Bartek Kieżun

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When ravenous, he heads straight to Youmiko for sushi, Zazie for lunch or Akita for ramen. Bartek Kieżun - Krakowski Makaroniarz - recommends his favourite culinary spots in Krakow.

For coffee: Wesola

I go for coffee to Wesola. Their baristas' skills are second to none and the coffee they brew is simply the best in Krakow. Plus they always have good music and it is exactly the right volume - not too loud and not too quiet at the same time. That's a rare and beautiful thing in Krakow.

For something sweet: Cafe Lisboa

When I feel peckish and crave something sweet I drop into the tiny Cafe Lisboa for warm Portuguese *pasteis de nata*: puff pastry tarts filled with custard. To buy exquisite hand-crafted biscuits I head for patisserie Cichowscy to get some *grylażowe*, a local take on macarons. Originally Swiss, these biscuits were revived in Krakow about 100 years ago. I always buy these tiny nutty treats as gifts whenever I visit someone who does not live in Krakow!

For Sunday lunch: Szara Gęś

Sunday lunch, especially when festive and elegant, would probably be best in Szara Gęś. Their chef has taken Polish cuisine to another level, but not excessively so, it is just right. The professional service makes this place a safe bet.

For a quick snack: pizza

For me, as for Italians, a quick snack simply means pizza. If I had to choose just one place in Krakow, I would go crazy. That's why I will give you two. En plato in the nearby town of Bibice and Pizzeria 00 have never let me down. Their top-notch ingredients, quality crust and the prowess of their pizza makers make every meal there a real treat.

For an evening get-together with friends: Strefa

An evening out with friends will always bring back memories of Strefa at Dolne Młyny. Their wine selection is one of the best in Krakow and, what I also appreciate, they are not horrendously expensive. Just next door there is Meat&Go with fantastic sandwiches so you can stock up on supplies for the way home.

A dish that I strongly associate with Krakow: *maczanka* - a pulled pork sandwich

I remember seeing it on a restaurant menu for the first time. I was stunned! The name shocked me and I still consider it a bit gross as literally it means something crassly dunked in a liquid, but it turns out that what the name really denotes is actually quite delightful. What's more, I think that pungent gravy with caraway and good bread make this one of the very best condiments to slow roast pork.



**Magiczny
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Bartek Kieżun - cultural anthropologist by education and a passionate chef. Writes for KUKBUK magazine and collaborates, among others, with: Wirtualna Polska, POLIN Museum of the History of Polish Jews and National Museum of Ethnography in Warsaw. Author of the book "Italia do zjedzenia" about Italian cooking. His book on Portuguese cuisine is coming out in 2019.