Magiczny Kraków

Where I eat in Krakow: Katarzyna Płachecka i Karolina Milczanowska

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They eat by profession. Katarzyna Płachecka and Karolina Milczanowska give us a tour of their favourite places in Krakow.

For breakfast: Ranny Ptaszek and BAL

There are plenty of breakfast options in Krakow - healthy, sweet, vegan, French, Middle Eastern, American or typically Polish - with cottage cheese, eggs and ham. Depending on the mood we like eating in different spots. We even have our own ranking: http://haveabite.in/article/top-16-zjecie-najlepsze-sniadania-w-krakowie/ But you can usually bump into us in Ranny Ptaszek or BAL in the Zabłocie district. Recently we were pleasantly surprised with the weekend breakfast options in Bazaar Bistro.

For coffee: Massolit, Karma, Coffeece and Chałka

Being fans of speciality coffee we have several favourite spots in Krakow, each of them real gems. KARMA, Coffeece and Chałka Resto bar roast their own coffee. Massolit Bakery, Wesoła Cafe and Cheder serve well prepared coffee too. Karolina always recommends Entropia - a good spot for fans of high quality, single origin coffee but served in a retro style - there are plenty of options with whipped cream, syrups, infusions, fruit and nuts.

For Sunday lunch: Gąska and Gospoda na Woli

If you are looking for a traditional Polish Sunday lunch with your family, let us give you a tip: Gąska and Gospoda na Woli. Both places serve traditional homemade Polish dishes in a laid back atmosphere and at reasonable prices. For a more formal occassion consider Pod Baranem, Kogel Mogel or Szara gęś.

For a quick snack: food trucks and Coca

The street food scene in Krakow is thriving! To grab something on the go, visit Kazimierz where three food truck parks and world cuisine await. There is also a typical Krakow dish - *maczanka* from the Andrus Food Truck! We would rather discourage you from trying a *zapiekanka* recommended in every Krakow travel guide. In recent years they have gone downhill and are bought in bulk, ready-made, frozen and contain low quality ingredients. Therefore, instead of visiting Plac Nowy, we suggest you take the next street and head to Coca, a Sicilian snack bar with excellent quick Italian dishes.

For an evening get-together with friends: wine

Going out in the evening must include wine! Our favourites are BaraWino, Lipowa 6F and Żonglerka. The latter specialises in natural wines. If we are going out with hungry folk, we go to Euskadi - a small restaurant with wonderful Basque cuisine. The menu consists of small dishes (pintxos) which are

perfect for sharing and communal dining. If we feel like something stronger than wine, we always end up in Mercy Brown, elegant cocktail bar.

For a date: Asia

It might be a bit unorthodox, but we would gladly go for a date to Youmiko Sushi, Hana Sushi, Ka udon bar or Ramen People. Why are all these places Asian? No idea! Nolio is also great for a date with their Neapolitan pizza and Zakładka is another option – a bistro with a French touch and in a beautiful location.

For something sweet: GTA, Słodkości and Vanilla

In the heart of Kazimierz there is Galeria Tortów Artystycznych - a patisserie with sweet treats made by a young, talented confectioner Konrad Tota. Another sweet spot is Słodkości - a patisserie run by Oskar Zasuń. Both gentlemen are fascinated by French confectionery which is reflected in what we can find on the menu: eclairs, macarons and profiteroles. More traditional baked goods are available in the Vanilla and Cichowscy cake shops.

A place in Krakow where we relax: Manggha, Cheder and Czajownia

Cafe Manggha is lovely to sit back and relax. It is located in the Manggha Museum of Japanese Art and Technology. We adore spending slow sunny days in Mostowa Art Cafe where art exhibitions are also held. As far as open-air relaxation goes, we love escaping the hustle and bustle of the city in Bednarski Park.

A dish that we strongly associate with Krakow:

For us Krakow is all about excellent goose, trout and simplicity! *Kukiełka* rolls and *Prądnicki* bread, good butter from a regional creamery and local cold cuts - lisiecka and krakowska sausages, smoked fish, quark. And of course *obwarzanki*.

Kasia Płachecka and Karolina Milczanowska run a culinary webportal Haveabite and the Jedling Marketing agency.