

NOAH • Food Sharing Concept

Noah Krakow - Kazimierz I ul. Meiselsa 24

MICHELIN
2025



NOAH – (from Hebrew) rest, peace, delight.

The shared celebration of meals, sharing what's on the table – for us, this is an idea for creating new culinary memories we want to be part of.

We can see multiculturalism not only in Israel but also in our city – we make use of what our local area offers. In Noah's cuisine, Polish culinary culture invites the flavors of Israeli street food and seasons them with local, seasonal, and artisanal ingredients.

The NOAH restaurant was established in 2023 in the very heart of Krakow's oldest Jewish district – Kazimierz. It is located in the neighborhood of seven old synagogues, under the direction of the talented chef Wiktor Kowalski. A modern Food Sharing concept was created here, selecting the best local products and combining the flavors of Polish and Israeli cultures – inspired by what nature provides. Dishes are served in the middle of the table to be shared. The colorful plates and the elegant interior, with a touch of casualness and thoughtfully designed eclecticism, encourage celebrating time with friends.

The restaurant can accommodate about 60 people. The main hall, featuring sofas and round marble tables, offers 42 seats. A second, smaller room with high tables and a view of the open, lively kitchen accommodates 18 people.

We warmly invite you to make group and individual reservations.



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Reservations: rezervacje@noahkrakow.pl

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Our interiors:





Sample menu:

Kohlrabi with lime, chilli and sumac, peanut butter, melissa, mint and sorrel

Fried chard, kale, beetroot leaves, labneh with garlic, roasted pine nuts, olive oil

Hummus - grilled grapes, crispy chickpeas, olive oil

Creamy feta with labneh, harissa, almonds with honey and zaatar

Potato dumplings with wild garlic, wine-butter sauce, crispy Bursztyn cheese

Grilled eggplant, herbs, pomegranate, parsley oil

Chard with roasted coriander, lemon tahini dip with yogurt

Our pickles, herbs, oil

Fine de Claire Oyster

Beef tartare with chives, pickled wild garlic flowers, creamy egg yolk, craft rapeseed oil

Veal sweetbreads, fried cashews with harissa,
pearl onion, demi glace, rapeseed oil from "góra Św.Wawrzyńca"

Sea bass in harissa with rose petals and raisins, pearl couscous with parsley and coriander

Corn chicken with sapphire and lime, dill with honey and lemon thyme

Goose hearts on spicy goulash, baked Jerusalem artichoke

Beef bavette, grilled white asparagus, veal demi glace, oil with dukkah

Lamb kebabs, cinnamon, pine nuts, tahini with pickled lemon

Saddle of lamb, grilled pickling cucumbers with mint, honey and chilli, labneh

Lime - rose mouhallabieh, rose petals, pistachios, candied lemon

Goat yogurt mousse, red currants, honey cookie

Medjool date stuffed with ricotta and candied lemon