

BABA



At BABA, we strive to redefine Polish cuisine, blending tradition with modern innovation. Each dish is a masterpiece of minimalist presentation, crafted through meticulous cooking processes. Local ingredients remain at the heart of our menu, but we also embrace select global products, always infused with a distinctly Polish perspective to create unique, unforgettable flavor combinations.

Our love for vegetables is unparalleled, yet we are not bound by them. Guided by nature's rhythms, we adapt our focus throughout the year, balancing vegetables, fish, and meat. Our menu evolves with the seasons, driven by crops cultivated specifically for us and by trusted producers. Deeply rooted in the "farm-to-table" philosophy, we source eco-friendly vegetables, herbs, flowers, and fruits from Jedzeniogród—a sustainable farm just 30 minutes from BABA. In winter, we rely on our carefully preserved pantry of vinegars, ferments, pickles, frost-resistant plants, and other trusted suppliers.

Complementing our menu is a curated selection of low-intervention wines and a modern approach to cocktails, featuring house-made macerations, infusions, and unique flavor pairings. We've also partnered with 4 Ściany Brewery in Trzebnica to craft a seasonal beer, reinforcing our dedication to local collaboration.

OUR PRODUCERS

We work closely with partners who share our passion for sustainability, craftsmanship, and quality. These include Jedzeniogród, Wańczykówka artisan cheeses, Antonius caviar, Zielonica trout, Miody Sudeckie honey, Moje Oleje oils, Podlasie eel, Polish snails, artisan bread from PLON Bakery, and craft coffee from NAPAR roastery, among many others.

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POLISH WINES AND SPIRITS

Polish winemaking and distilling traditions are integral to our offerings. Our selection includes renowned wineries like Dom Bliskowice, Winnica Jadwiga, Winnica Jakubów, Saint Vincent, Dwór Sanna, Winnica Gostchorze, Winnica Dom Charbelin, Winnica Płochockich, Winnica Wieliczka, and Winnica Białe Skały. We also feature spirits from Ratafia Kaszubska, Chopin Vodka, Potocki Vodka, Okowita Podole Wielkie, Frant, Maurena's Distillery, Uluvka Vodka, Tarninówka Generała Bema, Miódula Vodka, Dwór Sieraków, and more.

SUSTAINABILITY AT BABA

At BABA, sustainability is at the core of everything we do. From sourcing ingredients to waste management, we are committed to protecting the environment.

We responsibly sort and recycle waste, while our fresh vegetables, herbs, flowers, and greens come from Jedzeniogród, a farm that thrives on eco-friendly practices, free of artificial fertilizers and pesticides.

Our “less waste” philosophy ensures that every ingredient is used to its fullest potential. Stems, seeds, imperfect leaves, peels, fish bones, and skins are transformed into vinegars, fermentations, powders, sauces, syrups, garnishes, and cocktail ingredients—minimizing waste while enhancing flavor.

BABA is more than a restaurant—it is a celebration of Polish culinary heritage and sustainability, creating unforgettable experiences with every bite.