

About Us

Domino's Pizza in Poland

We opened the first Domino's Pizza store in Poland on the 28 February 2011 on Bukowińska Street to the south of Warsaw centre. Bukowinska is now one of our most successful and profitable stores, reflecting the simple truth that customer loyalty is built up over time through the consistent on-time delivery of hot, great quality pizza.

Why is our pizza exceptional?

The Domino's philosophy is simple: every pizza is made to order from a fresh dough ball and high quality ingredients and is baked and delivered piping hot to the customer, within 30 minutes of ordering.

There is a lot of pizza in Poland but general quality is poor and delivery unreliable. Many of our largest competitors use cheese substitutes that have been supplemented with wheat protein and palm oil to reduce cost and they often use cheap meats and frozen dough bases. All of which has obvious implications for taste and goodness. By comparison we love pizza, it's what we are all about, which is why we use pure mozzarella and high quality meats and fresh vegetables and make sure that our customers get lovingly made, piping hot pizza, every time.

Running a pizza delivery operation requires great organisation, passion and care. Our colleagues understand that our customers always come first. If a customer is not happy we fix it in a timely and polite manner.

By ensuring that the quality of our product and service are

delivered to Domino's Pizza's worldwide standards we are confident that we will become Poland's favourite pizza brand.