



SWOJSKI SMAK
BISTRO / RESTAURANT



vegetarian dishes

 /restauracjaswojskismak

 @swojskismak

 swojski smak

www.swojskismak.pl


HOUSE VODKA
"SWOJSKI SMAK"

40ml


2x40ml

6x40ml

0,5l




7



13



35



70

SOUPS

SOUR RYE SOUP	15
a classic on homemade sourdough with porcini mushrooms, smoked meats and an egg	
BROTH	11
prepared with farm chicken and beef, served with homemade noodles	
KOŁDUNY (LITHUANIAN-STYLE DUMPLINGS)	15
with a mutton filling (100% mutton), served in a red beetroot soup or broth	


STARTERS

*SERVED WITH HOME MADE BREAD	
BEEF STEAK TARTARE*	29
served with brined cucumbers, red onions, and pickled champignons	
MEAT PLATE*	29
smoked and roasted meats from a Kashubian manufacture, grilled and marinated vegetables, cold sauces	
BIGOS (POLISH HUNTER'S CABBAGE STEW)*	19
meat game with forest mushrooms simmered in wine <i>Chef's Specialty</i>	
DEER PÂTÉ*	19
on onion confit with candied pear <i>Chef's Specialty</i>	
SPICY SHRIMPS	25
in a coconut milk and yellow curry	

FIT DISHES

ALL FIT DISHES ARE SERVED WITH HOME MADE BREAD	
WITH SHRIMPS	29
shrimps, grilled vegetables, lettuce, homemade bread, lime and herb vinaigrette sauce	
WITH SALMON	29
sous vide salmon, grilled vegetables, lettuce, homemade bread, lime and herb vinaigrette sauce	
WITH DEER ROAST	29
sous vide deer roast, grilled vegetables, lettuce, homemade bread, lime and herb vinaigrette sauce	
FISH DISHES	
BREADED, CRISPY COD FILET	29
chips, coleslaw, yoghurt and basil sauce	
PIKEPERCH FILLET	39
with fried sauerkraut, potato pancakes and chanterelle sauce	
HALIBUT STEAK	35
in horseradish sauce, caramelized cherry tomatoes, mashed potatoes	

BURGERS

ALL BURGERS ARE SERVED WITH CHIPS	
BIG SWOJAK	36
double Kashubian beef, bacon, tomato, pickle, romaine lettuce, BBQ sauce, onion confit	
"SWOJSKI" BURGER	29
100% Kashubian beef, bacon, onion confit, tomato, pickle, romaine lettuce, BBQ sauce	
WITH PULLED PORK	28
onion confit, tomato, pickle, romaine lettuce, BBQ sauce	
CHEESEBURGER	31
100% Kashubian beef, Cheddar, bacon, onion confit, tomato, pickle, romaine lettuce, BBQ sauce	
VEGGIE 	29
grilled halloumi cheese, onion confit, tomato, pickle, romaine lettuce, yoghurt and basil sauce	

MEAT DISHES

OUR LEGENDARY,
HUGE SCHNITZEL
IN A CRISPY COATING

PORK SCHNITZEL
SERVED WITH ROASTED POTATOES
AND FRIED SAUERKRAUT

28/35

VEAL SCHNITZEL
SERVED WITH CHIPS AND MEDITERRANEAN SALAD

39







DEER NECK ROAST	39
marinated in apple cider with wild garlic, served in bison grass sauce, candied pear, Silesian dumplings and caramelized beetroots <i>Chef's Specialty</i>	
TRADITIONAL POLISH DUO	39
Deer neck roast in bison grass sauce and confit duck breast in cranberry sauce on one plate, Silesian dumplings and caramelized beetroots	
ZRAZY (MEAT ROULADE MADE OF YOUNG KASHUBIAN BEEF)	28/35
caramelized beetroots, mashed potatoes	
BANDIT PANCAKE	35
potato pancake made of grated potatoes with goulash (100% Kashubian beef), forest mushrooms and coleslaw	
GRILLED MEAT PLATE	35
Selection of 3 types of meat (deer neck roast, chicken breast, pork loin), grilled vegetables, roast potatoes, yoghurt and basil sauce, BBQ sauce	
PORK TENDERLOINS	35
in chanterelle sauce, with candied San Marzano tomatoes and mashed potatoes	
CONFIT DUCK BREAST	35
in cranberry sauce, with potato dumplings and caramelized beetroots	
CORDON BLUE	29
wrapped chicken breast stuffed with ham and mozzarella with chips and Mediterranean salad	
CHICKEN KIEV	28
wrapped chicken breast stuffed with chopped parsley and butter with chips and Mediterranean salad	
GRILLED CHICKEN BREAST	19/24
with chips, coleslaw and yoghurt and basil sauce	
BREADED CHICKEN BREAST	19/24
with chips, coleslaw and yoghurt and basil sauce	

HANDMADE POTATO PANCAKES

MADE OF GRATED POTATOES (4 PCS.)	
WITH PULLED PORK AND BBQ SAUCE, COLESLAW	28
WITH CHANTERELLE SAUCE 	24
WITH SOUR CREAM 	16

HOMEMADE PIEROGI

8 PCS.

PIEROGI FEAST (9 PCS.)	23
3 types of filling: meat, Ruthenian, cabbage and mushrooms	
RUTHENIAN WITH POTATOES, COTTAGE CHEESE AND BROWNED ONIONS 	19
WITH KASHUBIAN BEEF	22
WITH CABBAGE AND FOREST MUSHROOMS 	20
WITH SPINACH, DRIED TOMATOES AND FETA 	19
WITH ROAST BEETROOT AND GOAT CHEESE 	21
WITH LAMB, GOAT CHEESE AND THYME <i>Chef's Specialty</i>	23
WITH SPICY PORK	21
WITH DUCK AND DRIED CRANBERRIES	23
WITH FOREST MUSHROOMS FRIED IN BUTTER 	22
SWEET, WITH COTTAGE CHEESE AND RASPBERRY SAUCE 	21

HOMEMADE SILESIAN DUMPLINGS

WITH CHANTERELLE SAUCE 	18
WITH BEEF SAUCE	18

KIDS MENU

BREADED CHICKEN BREAST BITS	14
served with chips and coleslaw	
PIEROGI (5 PCS.)	14
with a choice of filling: meat, Ruthenian, cabbage and mushrooms, cottage cheese and raspberries	

SIDES

CHANTERELLE SAUCE	4
CRANBERRY SAUCE	4
YOGHURT AND BASIL SAUCE	4
COLESLAW	5
FRIED SAUERKRAUT	5
CARAMELIZED BEETROOTS	5
CHIPS	8

DESSERTS

HOMEMADE CAKE	9
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NON ALCOHOLIC BEVERAGES

COFFEE

ESPRESSO	7
DOUBLE ESPRESSO	9
COFFEE WITH MILK	9
CAPPUCCINO	10
LATTE	12

TEA

CLASSIC	7
Black, Earl Grey, green, mint, fruity	

INFUSIONS

TANGERINE MADNESS	12
apples, pears, figs, dates, orange zest, ginger, orange, lemon	
MANGO DANCE	12
pineapple, mango, orange bits, strawberries, calendula, saffron	

LEAF TEA

GDAŃSK FLAVOURS	12
black tea, orange zest, almonds, rose petals, vanilla, cardamom, cloves	
GINGERBREAD PARADISE	12
black tea, orange zest, cocoa tree, cinnamon, cloves, cardamom	
EARL GREY POWER	12
black tea, orange, ginger, carrot, turmeric, orange zest	

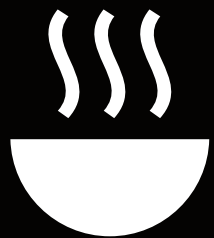
STRAWBERRY PROSECCO	12
green tea, raisins, strawberries, rose buds, lavender flowers, champagne aroma	

BEVERAGES	0,3 l / 1 l
COMPOTE	8/16
Home-made compote according to our recipe	
CITRUS LEMONADE	12/26
RASPBERRY LEMONADE	12/26

SPARKLING BEVERAGES	0,2 l
PEPSI	7
PEPSI MAX	7
7UP	7
SCHWEPES TONIC	7

FRUIT JUICES AND NECTARS	0,2 l
ORANGE	7
APPLE	7
BLACK CURRANT	7
TOMATO	7

WATER	0,33 l
STILL	7
SPARKLING	7



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CHEF'S SPECIALTIES

STARTERS

BIGOS (POLISH HUNTER'S CABBAGE STEW) 19
with game meat and forrest mushrooms simmered in wine
served with home made bread

DEER PÂTÉ 19
On onion confit with candied pear and home made bread

MAIN DISHES

DEER NECK ROAST 39
marinated in apple cider with wild garlic,
served in bison grass sauce, candied pear, Silesian dumplings
and caramelized beetroots

**PIEROGI WITH LAMB, GOAT CHEESE
AND THYME** 23