

“SWOJSKI SMAK”  
HOME-MADE VODKA

40 ml9

2x 40 ml16

6x 40 ml42

0,5 l80

WE ADD TO SOME DISHES  
THE ELIXIR OF HEALTH™

The recipe of *the Elixir of Health™* comes from the early Slavic traditions of preparing meat, broths of health and power. Beef broth that is boiled for at least 48 hours with magic herbs and seasonings is meant to fill us with strenght, health and outstanding energy. Moreover, it is supposed to regulate our inne thermometer, which makes it and ideal solution for both warm and cold days.

SOUPS

SOUR RYE SOUP	18
a classic on homemade leaven, with ceps, smoked meats and an egg, and <i>the Elixir of Health™</i>	
BROTH	13
prepared with farm chicken and beef, served with home-made noodles	
POWER SOUP	26
<i>Elixir of Health™</i> beef broth, boiled for at least 48 hours, beef, carrot, home made noodles	
POWER SHOT	13
200 ml of energizing <i>the Elixir of Health™</i> broth	
SOUP OF THE DAY	
please ask your waiter	

STARTERS

STARTERS ARE SERVED WITH HOME MADE BREAD

BEEF STEAK TARTARE	33
served with a pickled cucumber, red onion, and assorted marinated vegetables	
MARINATED SALMON TARTARE	33
served with a pickled cucumber, red onion, and assorted marinated vegetables	
SELECTION OF MEATS FROM A CRAFT BUTCHERY IN KASHUBIA	35
roasted and smoked meat, grilled vegetables, assorted marinated vegetables, cold sauces	
SPICY SHRIMPS	33
grilled shrimps with grilled vegetables, mango chili sauce	
VEGE MIX	27
beetroot falafels, sweet potato falafels, grilled vegetables, mango chili sauce	

FITNESS DISHES/BOWLS

WITH SHRIMPS	38
grilled shrimps, home-made assorted pickles, refreshing cucumber, confit tomatoes, soya beans, home-made kimchi, lime sauce, zucchini spaghetti, aromatic rice, served at room temperature	
WITH SALMON	38
sous vide salmon, home-made assorted pickles, refreshing cucumber, confit tomatoes, soya beans, home-made kimchi, lime sauce, zucchini spaghetti, aromatic rice, served at room temperature	
WITH BEEF	38
48-hour slow-cooked beef, home-made assorted pickles, confit tomatoes, soya beans, home-made kimchi, refreshing cucumber, lime sauce, zucchini spaghetti, aromatic rice, served at room temperature	
WITH CHICKEN	32
lightly breaded chicken breast, home-made assorted pickles, refreshing cucumber, confit tomatoes, soya beans, home-made kimchi, mango chili sauce, zucchini spaghetti, aromatic rice, served at room temperature	
WITH BEETROOT FALAFEL	29
beetroot falafels, home-made assorted pickles, refreshing cucumber, confit tomatoes, soya beans, home-made kimchi, mango chili sauce, zucchini spaghetti, aromatic rice, served at room temperature	
WITH SWEET POTATO FALAFEL	29
sweet potato falafels, home-made assorted pickles, refreshing cucumber, confit tomatoes, soya beans, home-made kimchi, mango chili sauce, zucchini spaghetti, aromatic rice, served at room temperature	
FISH DISHES	
BREADED, CRISPY COD FILLET	35
chips, tartar sauce, Mediterranean salad	
SALMON FILLET	42
served with butter-fried leaks, grilled vegetables, and roasted potatoes	
HOME-MADE PIEROGI 8 PCS	
PIEROGI FEAST (9 PCS)	27
3 types of fillings: meat, Ruthenian, cabbage and mushrooms	
RUTHENIAN WITH POTATOES, COTTAGE CHEESE AND BROWNE ONIONS	23
RUTHENIAN WITH VEGAN STUFFING	25
WITH KASHUBIAN BEEF	26
WITH CABBAGE AND BUTTER-FRIED FOREST MUSHROOMS	23
WITH SPINACH, DRIED TOMATOES AND FETA	23
WITH ROAST BEETROOT AND GOAT CHEESE	26
WITH SPICY KASHUBIAN PORK	24
WITH DUCK AND DRIED CRANBERRIES	26
SWEET WITH COTTAGE CHEESE AND RASPBERRIES	24
SWEET WITH CHERRIES	24

POTATO PANCAKES

MADE OF GRATED POTATOES, HOME-MADE (4 PCS)

WITH MARINATED SALMON AND SOUR CREAM	29
WITH LONG-STEWED PULLED KASHUBIAN BEEF	29
BBQ sauce, pickled cucumber	
WITH CREAMY CHANTERELLE SAUCE	26
WITH SOUR CREAM	17

MEAT DISHES

ZRAZY (MEAT ROULADE) MADE OF KASHUBIAN BEEF	31/39
boiled potatoes, fried beetroots, <i>the Elixir of Health™</i>	
PORK TENDERLOINS	39
served in creamy chanterelle sauce, with boiled potatoes and Mediterranean salad	
CONFIT DUCK BREAST	39
with cranberry sauce, fried beetroots, roasted potatoes, <i>the Elixir of Health™</i>	
OUR LEGENDARY, HUGE PORK SCHNITZEL IN A CRISPY COATING	30/37
Pork from Żuławy region, roasted potatoes, mizeria (cucumber salad)	
PORK CHOP PIZZA	39
our legendary pork chop in intalian style, chips, grilled vegetables, mozzarella	
BANDIT PANCAKE	39
potato pancake made of grated potatoes, Kashubian beef goulash, mizeria (cucumber salad), <i>the Elixir of Health™</i>	
DE VOLAILLE	33
wrapped chicken breast stuffed with chopped parsley and butter, served with chips and mizeria (cucumber salad)	
CHICKEN BREAST STUFFED WITH DRIED TOMATOES AND FETA CHEESE	35
served in creamy chanterelle sauce, with boiled potatoes and Mediterranean salad	
GRILLED MEAT PLATE	39
3 types of grilled meat, chips, coleslaw salad, BBQ sauce, tartar sauce	
GRILLED CHICKEN BREAST	21/27
chips, coleslaw salad, tartar sauce	
BREADED, CRISPY CHICKEN BREAST BITS	23/29
chips, coleslaw salad, tartar sauce	
BREADED, CRISPY AND SPICY CHICKEN BREAST	25/31
chips, Mediterranean salad, mango chili sauce	

BURGERS

ALL BURGERS ARE SERVED WITH HOME-MADE BUNS AND ALL SAUCES ARE PREPARED ACCORDING TO OUR RECIPE; BBQ SAUCE IS MADE WITH THE ELIXIR OF HEALTH™

\* ALL BURGERS ARE SERVED WITH CHIPS

\*\* YOU CAN ORDER A GLUTEN-FREE BUN (+2 PLN)

“SWOJSKI” BURGER	33
100% Kashubian beef, bacon, fresh cucumber, romaine lettuce, BBQ sauce, onion confit, home-made assorted pickles	
CHEESBURGER	33
100% Kashubian beef, bacon, fresh cucumber, Cheddar cheese, romaine lettuce, BBQ sauce, onion confit, home-made assorted pickles	
PORK CHOP BURGER	30
our legendary pork chop, tartar sauce, onion confit, pickled cucumber, romaine lettuce	
VEGETARIAN WITH BEETROOT	30
beetroot falafels, mango chili sauce, grilled vegetables, romaine lettuce, onion confit, home-made kimchi	
VEGETARIAN WITH SWEET POTATO	30
sweet potato falafels, mango chili sauce, grilled vegetables, romaine lettuce, onion confit, home-made kimchi	

KIDS' MENU

BREADED CHICKEN BREAST BITS	17
served with chips and coleslaw salad	
PIEROGI (5 PCS)	16
at choice: with meat, Ruthenian, sweet	

SIDES

BBQ SAUCE ACCORDING TO OUR RECIPE	6
made of cherries and <i>the Elixir of Health™</i>	
CREAMY CHANTERELLE SAUCE	6
CRANBERRY SAUCE	6
TARTAR SAUCE	6
COLESLAW SALAD	6
FRIED BEETROOTS	6
CHIPS	8

DESSERTS

HOME-MADE CAKE AND DESSERT BASED ON OUR IDEAS	15
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