



# SWOJSKI SMAK

A FRIENDS' PLACE

BISTRO / RESTAURANT



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f /restauracjaswojskismak  
@swojskismak  
swojski smak

SWOJSKI SMAK



FOR GROUPS OF MORE THAN  
7 PEOPLE, A 10% SERVICE FEE  
WILL BE ADDED

IF IT IS NECESSARY TO SPLIT THE BILL,  
PLEASE INFORM US BEFORE  
PLACING AN ORDER

## SOUPS

### ZUR (SOUR RYE SOUP) 25/32

a classic on homemade leaven with wild mushrooms, smoked meats and egg

### BROTH 18/23

prepared with farm chicken and beef served with homemade noodles

### KOLDUNY IN BROTH 32

little dumplings with a beef filling served in broth

### KOLDUNY IN BORSCHT 35

little dumplings with a beef filling served in borscht

### VEGETARIAN BORSCHT 15

prepared with beets, mushrooms and red wine

SOUP OF THE DAY - ASK YOUR WAITER

## STARTERS

### BEEF STEAK TARTARE 34/46

served with a pickled cucumber, red onion confit, french mustard, assorted marinated vegetables, herbal olive oil and bread

### BAKED PIEROGI (4 PCS) 30

dumplings filled with kashubian beef in wild mushroom sauce

### SPICY SHRIMPS 45

9 pan fried shrimps with garlic, chili pepper and parsley, bread

### A BUCKET OF FRENCH FRIES AND 2 HOMEMADE SAUCES 25

### CRISPY BEER SNACKS (400 G) 25

big set of peanuts, pretzels, chips, nachos, crackers

## KIDS MENU

### BREADED CHICKEN BREAST BITS SERVED WITH FRENCH FRIES 28

### PIEROGI (5 PCS) 25

at choice: with Kashubian beef, with potatoes cottage cheese and golden fried onion

### SWEET PIEROGI (5 PCS) 25

with cottage cheese from Strzalkowo and vanilla and chocolate or strawberry icing on choice

## POLISH PIEROGI (DUMPLINGS)

HOMEMADE PIEROGI (5/8 PCS)

### MEAT PIEROGI FEAST (9 PCS) 46

3 types of pierogi: with Kashubian beef, with pork, with duck and dried cranberries

### VEGETARIAN PIEROGI FEAST (9 PCS) 42

3 types of pierogi: with potatoes, cottage cheese and golden fried onion, with cabbage and wild mushrooms fried in butter, with hokkaido pumpkin, ginger and walnuts

### WITH KASHUBIAN BEEF 28/39

### WITH POTATOES, COTTAGE CHEESE FROM STRZALKOWO AND GOLDEN FRIED ONION 26/36

### WITH DUCK AND DRIED CRANBERRIES 30/41

### WITH CABBAGE AND WILD MUSHROOMS FRIED IN BUTTER 26/36

### WITH HOKKAIDO PUMPKIN, GINGER AND WALNUTS 28/39

### WITH PORK, SMOKED BACON AND WILD GARLIC 28/39

### WITH VENISON AND WILD MUSHROOMS FRIED IN BUTTER 30/41

### SWEET WITH COTTAGE CHEESE FROM STRZALKOWO AND VANILLA WITH CHOCOLATE OR STRAWBERRY ICING ON CHOICE 26/36

## DISHES FROM CHILDHOOD - GEMS OF BYGONE ERA

### MINCED PORK CUTLET 38

served with mushroom sauce, potatoes, fried beets

### KASHUBIAN ROULADE 38

chopped pork wrapped with bacon and pickled cucumber, roasted potatoes, fried beets

### CHICKEN BREAST ON CHANTERELLE SAUCE 42

potatoes, salad

### GRILLED PORK NECK 38

wild mushroom sauce, roasted potatoes, fried saurkraut

### CHICKEN BREAST STUFFED WITH FETA CHEESE AND SUN-DRIED TOMATOES ON PEPPER SAUCE 45

potatoe puree, autumn salad

## FISH DISHES

### FISH & CHIPS 55

breaded crispy cod bits and french fries, salad, homemade garlic sauce

## MEAT DISHES

### POLISH CUISINE IN A NUTSHELL 69

3 types of meat: zrazy - beef roulade stuffed with bacon, mushrooms and pickled cucumber; pork tenderloin on chanterelle sauce; duck breast in apple puree; fried beets, potato dumplings

### ZRAZY MADE OF KASHUBIAN BEEF 45/57

zrazy (meat roulades) stuffed with bacon, mushrooms and pickled cucumber, potato dumplings and fried beets

### PORK TENDERLOIN ON CHANTERELLE SAUCE 41/52

roasted potatoes, autumn salad

### OUR LEGENDARY, HUGE PORK CHOP IN A CRISPY COATING 44/55

Kashubian pork, roasted potatoes, fried saurkraut, homemade garlic sauce

### ROYAL CHOP 59

pork tenderloin in a crispy coating, fried in clarified butter, 2 fried eggs, french fries, autumn salad

### KASHUBIAN CHOP 57

our legendary pork chop with wild mushroom sauce, roasted potatoes, mozzarella, pepper and pickles

### WOODCUTTER'S CHOP 59

our legendary pork chop with french fries, grilled bacon and camembert cheese with cranberry sauce

### BANDIT PANCAKE 55

potato pancake, Kashubian pork goulash with wild mushroom, autumn salad, homemade garlic sauce

### BANDIT PANCAKE VEGE 43

potato pancake, vegetable goulash with oyster mushrooms, autumn salad, homemade garlic sauce

### DUCK BREAST IN APPLE SAUCE 58

potato dumplings, fried beets

### DE VOLAILLE 50

breaded, crispy chicken breast roulade stuffed with chopped parsley and butter, french fries, autumn salad, homemade garlic sauce

### BREADED CRISPY CHICKEN BREAST 35/45

with french fries and salad, homemade garlic sauce

### GRILLED MEAT BOARD 57

3 types of grilled meat: chicken breast, pork tenderloins, pork neck, french fries, home-made sauces and salad

### PORK KNUCKLE (MIN. 600g) 59

marinated in beer and roasted potatoes, fried saurkraut

## POTATO DISHES

### POTATO PANCAKES MADE OF GRATED POTATOES, HOMEMADE (4 PCS)

### BANDIT PANCAKE 55

potato pancake, Kashubian pork goulash with wild mushroom sauce, autumn salad, homemade garlic sauce

### BANDIT PANCAKE VEGE 43

potato pancake, vegetable goulash with oyster mushrooms, autumn salad, homemade garlic sauce

### POTATO PANCAKES (4 PCS)

WITH GRILLED CHICKEN BREAST, SALAD, HOMEMADE GARLIC SAUCE 40

WITH WILD MUSHROOM SAUCE AND SALAD  32

WITH HEAVY, COUNTRY SOUR CREAM AND SALAD  24

## SIDES

### COLD SAUCES 7

homemade garlic sauce / homemade barbecue sauce

### WARM SAUCES 10

chantarelle sauce / wild mushroom sauce

### FRIED BEETS 10

### FRIED SAURKRAUT 10

### AUTUMN SALAD 10

### SALAD 8

### POTATOE DUMPLINGS 12

### FRENCH FRIES 12

### ROASTED POTATOES 12

### POTATOES (PUREE) 10

## DESSERTS

VANILLA ICE CREAM WITH RASPBERRY SAUCE 25

HOMEMADE CAKE 23

CREME BRULEE 19

## LUNCH

MONDAY - FRIDAY 12 - 16  
PLEASE ASK YOUR WAITER

→ SOUP  
+ MAIN COURSE  
+ COMPOTE 38

→ SOUP  
+ MAIN COURSE 33

# NON-ALCOHOLIC BEVERAGES

## OUR HOME-MADE DRINKS

\*LEMONADE FROM FRESHLY SQUEEZED CITRUS

	0,35l	/	0,5l	/	1l
CRAFT CITRUS LEMONADE*	19	/	26	/	49
RASPBERRY LEMONADE*	19	/	26	/	49
MANGO LEMONIADE*	19	/	26	/	49
OUR HOUSE LEMONADE	15	/	20	/	37
COMPOTE	12	/	15	/	29

## FRUIT JUICES

0,2l

ORANGE	9
APPLE	9
BLACKCURRANT	9

## WATER

SAN PELLEGRINO SPARKLING (0,75 l)	19
ACQUA PANNA STILL (0,75 l)	19
KRYSTALICZNE ŹRÓDŁO (0,3 l) SPARKLING / STILL	9

## BEVERAGES

	0,2l	/	1l
PEPSI	10	/	23
PEPSI MAX	10	/	23
7UP	10	/	-
SCHWEPES TONIC	10	/	-
MIRINDA	10	/	-

## COFFEE

ESPRESSO	10
ESPRESSO DOPPIO	12
BLACK COFFEE	12
COFFEE WITH MILK	12
CAPPUCCINO	15
FLAT WHITE	17
LATTE MACCHIATO	18
IRISH COFFEE	26

\*FREE SYROUP ON REQUEST:  
CARAMEL, COCONUT, VANILLA, GINGERBREAD

## TEA

CLASSIC 0,3l black, green, mint, fruity	11
WINTER black tea, honey, cloves, cinnamon, anise, raspberry syrup, citrus	19
WINTER WITH % 0,4l winter tee with raspberry vodka or cinnamon liqueur	29

## INFUSIONS

0,4l

CITRUS & GINGER orange, lemon, ginger, mint, honey	17
RASPBERRY raspberry, lemon, lime, mint, rosemary, raspberry syrup	17

## NON-ALCOHOLIC DRINKS

VIRGIN MOJITO lemonade, mojito syrup, mint, lime, sparkling water	25
APEROL 0% spritz syrup, prosecco 0%, citrus, sparkling water	25
HUGO 0% Prosecco 0%, elderberry flowers syrup, lime, sparkling water	25
BRAMBLE 0% gin 0%, blackberry syrup, sugar syrup, lime juice	25

## HOT CHOCOLATE

0,3l

HOT CHOCOLATE FROM THE FRENCH  
MONBANA FACTORY EST. 1934

TRADITIONAL 32% COCOA / TANZANIA 50% COCOA

CLASSIC, CARAMEL, VANILLA, COCONUT, GINGERBREAD	19
WITH ALCOHOL cherry liqueur or nut liqueur	29

# ALCOHOLIC BEVERAGES

## DRINKS AND COCTAILS

<b>APEROL SPRITZ</b>	32
Aperol, Prosecco, citrus	
<b>AUTUMN APEROL SPRITZ</b>	34
Aperol, Prosecco, cranberry syrup, rosemary, citrus	
<b>SARTI SPRITZ</b>	32
Sarti Rosa, Prosecco, lime	
<b>RASPBERRY SPRITZ</b>	32
Prosecco, Archers, raspberry mousse, fresh citrus juice	
<b>HUGO</b>	26
Prosecco, elderberry flowers syrup, mint, lime	
<b>MOJITO</b>	31
white rum, mint, lime	
<b>RASPBERRY MOJITO</b>	31
white rum, mint, lime, raspberry mousse	
<b>MOJITO MANGO</b>	31
white rum, mango mousse, mint, lime	
<b>GIN &amp; TONIC</b>	27
gin, Tonic, lime	
<b>CUBA LIBRE</b>	27
dark rum, lime, Pepsi	
<b>WHISKY SOUR</b>	30
whisky, lemon syrup, sugar syrup, Angostura, egg white	
<b>CARAMEL-PLUM ELIXIR</b>	30
plum vodka, nut liqueur, caramel syrup, apple juice	
<b>PLUM BUBBLE</b>	30
plum vodka, lemon vodka, lime juice, Prosecco	

## MULLED %

<b>SANGIOVESE RED WINE</b>	29
spices, honey, citrus	
<b>CHARDONNAY WHITE WINE</b>	29
pear, vanilla, cinnamon, cardamon, honey, citrus	
<b>HOT APEROL</b>	32
Aperol, apple juice, honey, cinnamon, citrus	
<b>TEA WITH %</b>	29
with raspberry vodka / with cinnamon liqueur	

## RED WINE



<b>SANGIOVESE TAVERNELLO</b>	
GLASS 150 ml	18
CARAFE 250 ml	28
CARAFE 500 ml	47
BOTTLE 750 ml	70
<b>MONTEPULCIANO D'ABRUZZO</b>	110
<b>CHIANTI LEONARDO</b>	120
<b>SYRAH PALADIN VENETO</b>	120

## WHITE WINE



<b>CHARDONNAY TAVERNELLO</b>	
GLASS 150 ml	18
CARAFE 250 ml	28
CARAFE 500 ml	47
BOTTLE 750 ml	70
<b>LA RUSTICA</b>	100
<b>VERNACCIA DI SAN GIMIGNANO</b>	120

## POLISH WINE DOM CHARBIELIN



<b>SEMI DRY C SOLARIS</b>	
<b>DRY C SOUVIGNIER GRIS</b>	
GLASS 150 ml	29
BOTTLE 750 ml	129

## SPARKLING WINE

<b>ITINERA PROSECCO (bottle) 750 ml</b>	110
<b>PROSECCO (bottle) 200 ml</b>	29

## TASTING VODKA

6x 30ml

### SWEET TASTING BOARD 39

purple plum / strawberry / apricot / cherry / hazelnut / raspberry

### DRY TASTING BOARD 39

lemon / coffee with brandy / quince / mint / orange / seasonal flavor

### POPULAR TASTING BOARD 39

Żytnia / Żubrówka biała / Wyborowa / Luksusowa / Sobieski / Żołądkowa gorzka

### NONOBLIVIOUS BOARD 39

gingerbread / mint / apple / lemon / Żubrówka Bison Grass / seasonal flavor

# BEERS

## DRAUGHT BEER (0,3/0,5l) 14/19

ZŁOTE LWY 5,6% *Brewery Amber*  
PSZENICZNIK 5,2% *Brewery Amber*

## ALCOHOL-FREE BEER

	0,3l	/	0,5l
AMBER IPA NON-ALCOHOLIC	-	/	15
BAŁTYCKI DZIAD NON-ALCOHOLIC	-	/	15
JURAJSKA POMARAŃCZA NON-ALCOHOLIC	-	/	15
NOTECKIE NON-ALCOHOLIC	12	/	-

## REGIONAL CRAFT BEER (0,33l) 15

NOTECKIE JASNE PEŁNE 5,6% *Brewery Czarnkow*  
NOTECKIE BURSZTYNOWE 5,6% *Brewery Czarnkow*  
NOTECKIE CIEMNE EIRE 5,6% *Brewery Czarnkow*

## REGIONAL CRAFT BEER (0,5l) 20

JOHANNES 5,6% *Brewery Amber*  
KOŹLAK 6,5% *Brewery Amber*  
GRAND IMPERIAL PORTER 8% *Brewery Amber*  
MARANGO 4,5% *Brewery Amber*  
CZARNY BEZ 5,5% *Brewery Amber*  
MIÓD IMBIR 5,2% *Brewery Amber*  
RYBAK 5,7% *Gościszewo Brewery*  
SZERYF 5,2% *Gościszewo Brewery*  
KOMTUR 6,5% *Gościszewo Brewery*  
SURFER 4,8% *Gościszewo Brewery*  
OGRÓD MISTRZA WITBIER 4,6% *Gościszewo Brewery*  
BAŁTYCKI DZIAD: WEIZEN 5,3% *AleBrowar*  
BAŁTYCKI DZIAD: STOUT 4,8% *AleBrowar*  
BAŁTYCKI DZIAD: PILS 4,8% *AleBrowar*  
ŚLIWKA W PIWIE 4,4% *Kormoran Brewery*  
WIŚNIA W PIWIE 4,7% *Kormoran Brewery*  
JURAJSKA POMARAŃCZA 4,7% *Browar Na Jurze*  
KOCIEWSKI LAGER 5% *Kociewie Brewery*  
KOCIEWSKI PILS 5% *Kociewie Brewery*  
DDH HAZY IPA 4,5% *Kociewie Brewery*

## CRISPY BEER SNACKS (400g)



Big set of peanuts, pretzels, chips, nachos and crackers

## "SWOJSKI SMAK" HOME-MADE VODKA

40 ml	12
2x 40 ml	21
6x 40 ml	58
0,5 l	99



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