



# SWOJSKI SMAK

A FRIENDS' PLACE

BISTRO / RESTAURANT



BISTRO / RESTAURANT

+48 58 320 19 12  
Heweliusza 25/27  
Gdańsk 80-861  
[www.swojskismak.pl](http://www.swojskismak.pl)

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) 26/34

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

### BROTH 19/25

prepared with farm chicken and beef served with homemade noodles

### TOMATO SOUP 22/29

made of fresh tomatoes with homemade pasta

## STARTERS

SERVED WITH BREAD

### BEEF STEAK TARTARE 36/49

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

### SPICY KING PRAWNS 45

6 pan fried shrimps with garlic, chili pepper, parsley and rosemary

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

### A PLATER OF SMOKED BALTIC FISH 45

cod, catfish, sprats, herring with mustard and basil sauce

## SALADS

SERVED WITH BREAD

### CAESAR WITH GRILLED CHICKEN BREAST 45

romaine lettuce, cherry tomatoes, cucumber, parmesan cheese, homemade caesar dressing

### WITH KING PRAWNS (5 PCS) 49

romaine lettuce, cherry tomatoes, cucumber, melon, olives, vinaigrette dressing

### VEGETARIAN WITH SEASONAL FRUITS 45

mix salad, original feta cheese, melon, seasonal fruits, vinaigrette dressing

## KIDS MENU

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

### PIEROGI (4 PCS) 25

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

### SWEET PIEROGI (4 PCS) 25

with cottage cheese from Strzalkowo and vanilla sauce

## POLISH PIEROGI (DUMPLINGS)

HOMEMADE PIEROGI (5/8 PCS)

### MEAT PIEROGI FEAST (9 PCS) 52

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

### VEGETARIAN PIEROGI FEAST (9 PCS) 49

3 types of pierogi: with potatoes, cottage cheese and golden fried onion, with cabbage and wild mushrooms fried in butter, with chanterelles fried in butter

### WITH KASHUBIAN BEEF AND WILD MUSHROOMS 34/44

### WITH POTATOES, COTTAGE CHEESE FROM STRZALKOWO AND GOLDEN FRIED ONION 30/39

### WITH DUCK ON CRANBERRY SAUCE 36/46

### WITH CABBAGE AND WILD MUSHROOMS FRIED IN BUTTER 30/39

### WITH CHANTERELLES FRIED IN BUTTER 36/46

### WITH PORK, SMOKED BACON AND WILD GARLIC 33/43

### WITH VENISON AND WILD MUSHROOMS FRIED IN BUTTER 36/46

### SWEET WITH COTTAGE CHEESE FROM STRZALKOWO AND VANILLA SAUCE 30/39

## DISHES FROM CHILDHOOD - GEMS OF BYGONE ERA

### MINCED PORK CUTLET 43

served with mushroom sauce, potatoes, fried beets

### KASHUBIAN ROULADE 43

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

### CHICKEN BREAST ON CHANTERELLE SAUCE 45

potatoes, salad

### GRILLED PORK NECK 43

wild mushroom sauce, roasted potatoes, young stewed cabbage

### CHICKEN BREAST STUFFED WITH FETA CHEESE AND SUN-DRIED TOMATOES ON PEPPER SAUCE 49

potatoes, spring salad

## FISH DISHES

### FISH & CHIPS 57

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

### SALMON FILLET ON YOUNG STEWED CABBAGE 65

french fries, mustard and basil sauce

## MEAT DISHES

### POLISH CUISINE IN A NUTSHELL 79

3 types of meat: beef roulade stuffed with bacon, mushrooms and pickled cucumber; pork tenderloin on chanterelle sauce; confit duck leg on cranberry sauce; fried beets, potato dumplings

### ZRAZY MADE OF KASHUBIAN BEEF 49/62

beef roulades stuffed with bacon, mushrooms and pickled cucumber, potato dumplings and fried beets

### PORK TENDERLOIN ON CHANTERELLE SAUCE 44/55

roasted potatoes, spring salad

### OUR LEGENDARY, HUGE PORK CHOP IN A CRISPY COATING 49/59

Kashubian pork, roasted potatoes, cucumber salad, homemade garlic sauce

### ROYAL CHOP 64

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

### KASHUBIAN CHOP 62

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

### WOODCUTTER'S CHOP 64

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

### BANDIT PANCAKE 59

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

### BANDIT PANCAKE VEGE 48

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

### POTATOES PANCAKES (4 PCS) WITH GRILLED CHICKEN BREAST 45

spring salad, homemade garlic sauce

### CONFIT DUCK LEG ON CRANBERRY SAUCE 65

potatoe dumpling, fried beets

### DE VOLAILLE 55

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

### BREADED CRISPY CHICKEN BREAST 39/49

with french fries and salad, homemade garlic sauce

### GRILLED MEAT BOARD 60

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

### PORK KNUCKLE (MIN. 600g) 64

marinated in beer, horseradish and mustard, roasted potatoes, young stewed cabbage

## POTATO DISHES

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

### BANDIT PANCAKE 59

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

### BANDIT PANCAKE VEGE 48

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

### POTATO PANCAKES (4 PCS)

#### WITH GRILLED CHICKEN BREAST, SALAD, HOMEMADE GARLIC SAUCE 45

#### WITH WILD MUSHROOM SAUCE AND SALAD 35

#### WITH HEAVY, COUNTRY SOUR CREAM AND SALAD 26

## SIDES

### COLD SAUCES 10

homemade garlic sauce / homemade barbecue sauce

### WARM SAUCES 12

chantarelle sauce / wild mushroom sauce

### FRIED BEETS 10

### YOUNG STEWED CABBAGE 10

### SPRING SALAD 10

### CUCUMBER SALAD 10

### SALAD 8

### POTATOE DUMPLINGS 12

### FRENCH FRIES 14

### ROASTED POTATOES 14

### POTATOES 10

## DESSERTS

### VANILLA ICE CREAM WITH RASPBERRY SAUCE 25

### HOMEMADE CAKE 25

### CREME BRULEE 25

## LUNCH

MONDAY - FRIDAY 12 - 16  
PLEASE ASK YOUR WAITER

→ SOUP  
+ MAIN COURSE  
+ COMPOTE 38

→ SOUP  
+ MAIN COURSE 33

# 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)<br>SPARKLING / STILL | 9  |

## BEVERAGES

|                          | 0,2l | / | 1l |
|--------------------------|------|---|----|
| PEPSI                    | 10   | / | 23 |
| PEPSI MAX                | 10   | / | 23 |
| 7UP ZERO                 | 10   | / | -  |
| SCHWEPES TONIC           | 10   | / | -  |
| MIRINDA                  | 10   | / | -  |
| ICE TEA<br>lemon / peach | 10   | / | -  |

## COFFEE

|                    |         |
|--------------------|---------|
| ESPRESSO / DOPPIO  | 10 / 12 |
| ESPRESSO MACCHIATO | 12      |
| BLACK COFFEE       | 12      |
| COFFEE WITH MILK   | 12      |
| CAPPUCCINO         | 15      |
| FLAT WHITE         | 17      |
| LATTE MACCHIATO    | 18      |

## TEA

|                                       |    |
|---------------------------------------|----|
| CLASSIC 0,3l                          | 11 |
| black, green, mint, fruity, earl grey |    |

## NON-ALCOHOLIC DRINKS

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

## "SWOJSKI SMAK" HOME-MADE VODKA

PURE / POTATO / CHERRY / BURNT SUGAR

|          |     |
|----------|-----|
| 40 ml    | 12  |
| 2x 40 ml | 21  |
| 6x 40 ml | 58  |
| 0,5 l    | 110 |

## TASTING VODKA

6x 30ml

### SWEET TASTING BOARD 39

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

## DRINKS AND COCTAILS

|                                                                       |           |
|-----------------------------------------------------------------------|-----------|
| <b>APEROL SPRITZ</b>                                                  | <b>29</b> |
| Aperol, Frizzante, citrus                                             |           |
| <b>RASPBERRY SPRITZ</b>                                               | <b>32</b> |
| Frizzante, Archers, raspberry mousse, fresh citrus juice              |           |
| <b>PINAPLE AND MINT SPRITZ</b>                                        | <b>26</b> |
| Prosecco, Balis Ananas Minze, pinaple, mint                           |           |
| <b>HUGO</b>                                                           | <b>26</b> |
| Prosecco, elderberry flowers syrup, mint, lime                        |           |
| <b>MOJITO</b>                                                         | <b>31</b> |
| white rum, mint, lime                                                 |           |
| <b>RASPBERRY MOJITO</b>                                               | <b>31</b> |
| white rum, mint, lime, raspberry mousse                               |           |
| <b>MOJITO MANGO</b>                                                   | <b>31</b> |
| white rum, raspberry mousse, mint, lime                               |           |
| <b>GIN &amp; TONIC</b>                                                | <b>27</b> |
| gin, Tonic, lime                                                      |           |
| <b>GIN BASIL SOUR</b>                                                 | <b>31</b> |
| gin, Balis Basil-Ginger, honey, lime, egg white                       |           |
| <b>CUBA LIBRE</b>                                                     | <b>27</b> |
| dark rum, lime, Pepsi                                                 |           |
| <b>WHISKY SOUR</b>                                                    | <b>30</b> |
| whisky, lemon syroup, sugar syrup, Angostura, egg white               |           |
| <b>LYNCHBURG LEMONADE</b>                                             | <b>31</b> |
| Jack Daniels, Cointreau, 7up, homemade lemonade                       |           |
| <b>PORNSTAR MARTINI</b>                                               | <b>35</b> |
| vanilla vodka, Passoa, passion fruit mousse, lime + Prosecco shot     |           |
| <b>"SWOJSKI ROGACZ" DRINK</b>                                         | <b>28</b> |
| mirabelle plum vodka, pear vodka, Pepsi, lime                         |           |
| <b>BAHAMA MAMA</b>                                                    | <b>33</b> |
| white rum, dark rum, Malibu, orange juice, pineapple juice, Angostura |           |

## BEER

|                                                                                                                                          |                |
|------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>DRAUGHT BEER (0,3l / 0,5l)</b>                                                                                                        | <b>14 / 19</b> |
| Brewery Amber (Złote Lwy, Przenicznik)                                                                                                   |                |
| <b>REGIONAL CRAFT BEER (0,5l)</b>                                                                                                        | <b>20</b>      |
| Brewery Amber (Johannes, Koźlak, Grand Imperial Porter, Marango, Czarny Bez)                                                             |                |
| Brewery Gościszewo (Rybak, Szeryf, Komtur, Ogród Mistrza Wittbier)                                                                       |                |
| AleBrowar (Bałtycki Dziad: Pils, Weizen, Staut)                                                                                          |                |
| Brewery Kociewski (Lager, Pils, DDH Hazy IPA)                                                                                            |                |
| Brewery Trzech Kumpli (Lager, Pils, OATY Staut, Pan IPAni, Weizen)                                                                       |                |
| Brewery Kormoran (Śliwka w Piwie, Wiśnia w Piwie)                                                                                        |                |
| Browar Na Jurze (Jurajska Pomarańcza)                                                                                                    |                |
| <b>REGIONAL CRAFT BEER (0,3l)</b>                                                                                                        | <b>15</b>      |
| Brewery Czarnkow (Noteckie: Jasne Pełne, Bursztynowe, Ciemne Eire)                                                                       |                |
| <b>ALCOHOL-FREE BEER (0,5l)</b>                                                                                                          | <b>19</b>      |
| Amber IPA Non-alcoholic, Bałtycki Dziad 0%, Jurajska Pomarańcza Non-alcoholic, Trzech Kumpli: Unplugged - Oatmeal Staut, Unplugged - IPA |                |

## BEVERAGES

### RED WINE



#### SANGIOVESE TAVERNELLO

|               |    |
|---------------|----|
| GLASS 150 ml  | 18 |
| CARAFE 250 ml | 28 |
| CARAFE 500 ml | 47 |
| BOTTLE 750 ml | 70 |

MONTEPULCIANO D'ABRUZZO 110

CHIANTI LEONARDO 120

SYRAH PALADIN VENETO 120

AUSTO MERLOT 110

### WHITE WINE



#### CHARDONNAY TAVERNELLO

|               |    |
|---------------|----|
| GLASS 150 ml  | 18 |
| CARAFE 250 ml | 28 |
| CARAFE 500 ml | 47 |
| BOTTLE 750 ml | 70 |

LA RUSTICA 100

VERNACCIA DI SAN GIMIGNANO 120

AUSTO CHARDONNAY 110

### POLISH WINE DOM CHARBIELIN



#### SEMI DRY C SOLARIS

#### DRY C SOUVIGNIER GRIS

|               |     |
|---------------|-----|
| GLASS 150 ml  | 29  |
| BOTTLE 750 ml | 129 |

### SPARKLING WINE

ITINERA PROSECCO 750 ml 110

PROSECCO 200 ml 29

# CRAFT BEERS

## **ZŁOTE LWY 5,6%** *Browar Amber*

Pale Lager. A full-bodied beer with a distinct balance of bitterness and malty sweetness.

## **JOHANNES 6,5%** *Browar Amber*

Pale Lager. Rich and full-flavoured, thanks to extended maturation and a high extract content.

## **PSZENICZNIK 5,2%** *Browar Amber*

Wheat Beer. Classic notes of banana and vanilla intertwine with a gentle hop bitterness.

## **KOŹŁAK 6,5%** *Browar Amber*

Bock. Deep, malty and caramel-forward with subtle hop undertones and a striking ruby colour.

## **GRAND IMPERIAL PORTER 8%** *Browar Amber*

Baltic Porter. A bold, dark beer with roasted grain character, layered with chocolate, coffee, caramel and a touch of dried fruit.

## **MARANGO 4,5%** *Browar Amber*

A light lager infused with passion fruit and mango for a refreshing, fruity twist.

## **CZARNY BEZ 5,5%** *Browar Amber*

A summery, fruit-forward lager blended with elderflower syrup for a floral, subtly sweet finish.

## **RYBAK 5,7%** *Browar Gościszewo*

Pale Lager. Unpasteurised and unfiltered – fresh and natural, with notes of grain, yeast and soft malt. Low in bitterness.

## **SZERYF 5,2%** *Browar Gościszewo*

IPA. Well-balanced and slightly ruby in colour, this IPA offers a citrus-forward profile with hints of exotic fruit and a noticeable bitterness.

## **KOMTUR 6,5%** *Browar Gościszewo*

Dark Lager. Subtly sweet, with aromas of roasted coffee, dark chocolate and pumpernickel.

## **OGRÓD MISTRZA 4,6%** *Browar Gościszewo*

Unfiltered Wheat Beer. Amber-hued, with refreshing notes of lemon thyme, coriander, and bitter orange peel.

## **BAŁTYCKI DZIAD - PILS 4,8%** *AleBrowar*

A light-bodied pale beer with a crisp bitterness and a pronounced malt character. Clean and refreshing.

## **BAŁTYCKI DZIAD - WEIZEN 5,3%** *AleBrowar*

Wheat Beer. A classic weizen with intense clove and banana aromas, complemented by hints of fresh bread. Smooth, soft, and low in bitterness.

## **BAŁTYCKI DZIAD - STOUT 4,8%** *AleBrowar*

Dark Beer. Smooth and easy-drinking, with clear notes of coffee, chocolate, praline and caramel.

## **JURAJSKA POMARAŃCZA 4,7%** *AleBrowar*

Wheat Beer. Citrus-forward hops meet raspberry and orange, sweetened with natural honey. Pasteurised and unfiltered.

## **NOTECKIE JASNE PEŁNE 5,6%** *Browar Czarnków*

Filtered Pale Lager. Clean and crisp, with a pleasant hoppy aroma and a touch of malty sweetness.

## **NOTECKIE BURSZTYNOWE 5,6%** *Browar Czarnków*

Amber Beer. A carefully blended mix of light and dark beer. Crafted for real connoisseurs, with a well-balanced, refined flavour.

## **NOTECKIE CIEMNE EIRE 5,6%** *Browar Czarnków*

Dark Beer. Eire offers dominant malty and caramel notes, with hints of coffee, dark fruit, balanced sweetness, and a gentle hoppy finish.

## **KOCIEWSKI LAGER 5%** *Browar Kociewski*

Amber-coloured Lager with a balanced profile of malt and hops. Expect flavours of bread, caramel, dried fruit and toffee, rounded off with a firm bitterness.

## **KOCIEWSKI PILS 5%** *Browar Kociewski*

Straw-coloured Pilsner. The aroma features Polish (Lubelski) and German (Perle and Hallertauer Tradition) hops. Underneath, a soft biscuity malt character comes through.

## **DDH HAZY IPA 4,5%** *Browar Kociewski*

Hazy IPA. Bursting with new-wave American hop aromas and notes of red fruits (cherry, strawberry), mango, passion fruit and tangerine. Subtle citrus in the background. High bitterness balanced by sweet, silky malts and wheat and oat flakes.

## **TRZECH KUMPLI - LAGER 5,5%** *Browar Trzech Kumpli*

A solid craft lager brewed with just four classic ingredients: water, malt, hops and yeast. Bold bitterness and a long maturation for a clean, expressive finish.

## **TRZECH KUMPLI - PILS 4,4%** *Browar Trzech Kumpli*

Straw-coloured and crisp, with bright malt aromas and a short, punchy bitterness. A classic everyday beer.

## **TRZECH KUMPLI - WEIZEN 5%** *Browar Trzech Kumpli*

Wheat Beer. Clove, banana, fresh bread and a hint of citrus on the nose. Smooth, silky and refreshing with low bitterness.

## **TRZECH KUMPLI - PAN IPANI 6%** *Browar Trzech Kumpli*

A modern Polish craft classic. A fusion of wheat beer and IPA, with vibrant citrus, pear and mango notes. Flavourful, moderately bitter and full-bodied.

## **TRZECH KUMPLI - OATY 5,5%** *Browar Trzech Kumpli*

Oatmeal Stout. A classic English-style dark beer with flavours of coffee, nuts, porridge and dark rye bread.

## **ŚLIWKA W PIWIE 4,4%** *Browar Kormoran*

Amber lager enriched with juice from traditional plum varieties and aged to perfection. Smooth and subtly fruity.

## **WIŚNIA W PIWIE 4,7%** *Browar Kormoran*

Light beer brewed with natural cherry juice and a touch of sugar. Long-aged for a bright, refreshing finish



BISTRO / RESTAURANT

+48 58 320 19 12

Heweliusza 25/27  
Gdańsk 80-861

[www.swojskismak.pl](http://www.swojskismak.pl)

f /restauracjaswojskismak

@swojskismak

swojski smak

SWOJSKI SMAK