



EN

# 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)** 28/38  
with traditional polish sausage and white sausage, potatoes,  
served with egg
- BROTH** 21/27  
prepared with farm chicken, duck and beef served  
with homemade noodles
- VEGETARIAN BORSCHT**  19  
prepared with beets, fruits and vegetables and red wine
- FISH SOUP** 30/42  
cooked according to an old polish recipe for 8 hours, served with pieces  
of salmon and roasted vegetables
- KOLDUNY IN BORSCHT** 29/39  
little dumplings with a beef filling served in borscht
- KOLDUNY IN BROTH** 29/39  
little dumplings with a beef filling served in broth

## STARTERS

- SLICES OF ROASTED DEER NECK** 45  
with parmesan, capers and romesco sauce (sauce made of tomatoes,  
peppers, garlic, nuts with olive oil and mustard)
- BEEF STEAK TARTARE** 36/49  
served with a pickled cucumber, red onion confit, french mustard,  
assorted marinated vegetables, herbal olive oil, bread
- SPICY KING PRAWNS** 45  
6 pan fried shrimps with garlic, chili pepper, parsley and rosemary, bread
- A BUCKET OF GOLDEN CRISPY POTATO SLICES  
AND 2 HOMEMADE SAUCES** 25

## FISH DISHES

- FISH & CHIPS** 60  
breaded crispy cod bits and french fries, salad, homemade garlic sauce
- HALIBUT STEAK ON FRIED SAURKRAUT** 65  
golden crispy potato slices, romesco sauce (sauce made of tomatoes,  
peppers, garlic, nuts with olive oil and mustard)

## 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)** 49  
3 types of pierogi: with Kashubian beef and wild mushrooms; with pork;  
with duck and dried cranberries; fried saurkraut
- VEGETARIAN PIEROGI FEAST (9 PCS)**  46  
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; autumn salad
- WITH KASHUBIAN BEEF  
AND WILD MUSHROOMS** 34/44  
fried saurkraut
- WITH POTATOES, COTTAGE CHEESE  
FROM STRZALKOWO  
AND GOLDEN FRIED ONION**  30/39  
autumn salad
- WITH DUCK ON CRANBERRY SAUCE** 36/46  
fried beets
- WITH CABBAGE AND WILD MUSHROOMS  
FRIED IN BUTTER**  30/39  
autumn salad
- WITH CHANTERELLES FRIED  
IN BUTTER**  36/46  
autumn salad
- WITH PORK, SMOKED BACON  
AND WILD GARLIC** 33/43  
fried saurkraut
- WITH DEER NECK, PRUNES  
AND MARINATED PEAR** 36/46  
fried beets
- SWEET WITH COTTAGE CHEESE FROM  
STRZALKOWO AND VANILLA SAUCE**  30/39  
marinated pear

## DISHES FROM CHILDHOOD - GEMS OF BYGONE ERA

- MINCED PORK CUTLET** 39  
served with mushroom sauce, potatoes, fried beets
- KASHUBIAN ROULADE** 39  
chopped pork wrapped with bacon and pickled cucumber,  
roasted potatoes, fried beets
- CHICKEN BREAST ON CHANTERELLE SAUCE** 45  
potatoes, salad
- GRILLED PORK NECK** 39  
with mushroom sauce, roasted potatoes, young stewed cabbage,  
fried saurkraut

## 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; roasted deer neck; fried beets, potato dumplings

### ZRAZY MADE OF KASHUBIAN BEEF 52/68

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

### PORK TENDERLOIN ON CHANTERELLE SAUCE 46/55

baked potatoes with bacon, autumn salad

### OUR LEGENDARY, HUGE PORK CHOP IN A CRISPY COATING 46/55

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

### ROYAL CHOP 65

pork tenderloin in a crispy coating, fried in clarified butter, 2 fried eggs, golden, crispy potato slices, autumn salad

### KASHUBIAN CHOP 62

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

### WOODCUTTER'S CHOP 65

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

### BANDIT PANCAKE 60

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

### BANDIT PANCAKE VEGE 45

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

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

salad, homemade garlic sauce

### ROASTED DEER NECK 65

in its own sauce, marinated in wild garlic and wine, baked potatoes with bacon, fried sauerkraut

### DE VOLAILLE 55

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

### CHICKEN BREAST STUFFED WITH FETA CHEESE AND SUN-DRIED TOMATOES ON PEPPER SAUCE 50

potatoes, autumn salad

### 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) 65

marinated in beer, roasted potatoes, fried saurkraut, horseradish and mustard

## POTATO DISHES

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

### BANDIT PANCAKE 60

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

### BANDIT PANCAKE VEGE 45

potato pancake, vegetable goulash with oyster mushrooms, autumn 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 8

homemade garlic sauce / homemade barbecue sauce

### WARM SAUCES 12

chantarelle sauce / wild mushroom sauce

### FRIED BEETS 10

### FRIED SAURKRAUT 10

### AUTUMN SALAD 10

### SALAD 8

### POTATOE DUMPLINGS 14

### FRENCH FRIES 14

### ROASTED POTATOES 14

### POTATOES 10

### MULTIGRAIN BREAD 5

## DESSERTS

### VANILLA ICE CREAM WITH RASPBERRY SAUCE 25

### HOMEMADE CAKE 25

### CREME BRULEE 25

with addition of orange liqueur and lime zest

# BEVERAGES

## OUR HOME-MADE DRINKS

\*LEMONADE FROM FRESHLY SQUEEZED CITRUS

	0,35l	/	0,5l	/	1l
CRAFT CITRUS LEMONADE *	20	/	27	/	51
RASPBERRY LEMONADE *	20	/	27	/	51
MANGO LEMONIADE *	20	/	27	/	51
HOT LEMONADE *	21	/	-	/	-
home made lemonade, apple, spices, cinnamon					
COMPOTE	13	/	16	/	30

## 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 ZERO	10	/	-
SCHWEPPE'S TONIC	10	/	-
MIRINDA	10	/	-

## INFUSIONS

	0,4l
CITRUS & GINGER	21
orange, lemon, ginger, mint, honey	
RASPBERRY	21
raspberry, lemon, lime, mint, rosemary, raspberry syrup	

## COFFEE

Brazil Coffee Patrocínio – Blue Orca Coffee (Polish roastery)  
Freshly roasted coffee from the Cerrado region (82.5 SCA points),  
100% Arabica. Natural notes of chocolate and nuts,  
without artificial flavoring.

\*COW'S MILK OR PLANT-BASED MILK ON CHOICE

ESPRESSO / DOPPIO	10 / 12
ESPRESSO MACCHIATO *	12
BLACK COFFEE	12
COFFEE WITH MILK *	12
CAPPUCCINO *	15
FLAT WHITE *	17
LATTE MACCHIATO *	19
IRISH COFFEE	29

## TEA

CLASSIC 0,3l	12
black, green, mint, fruity, earl grey	
WINTER	19
black tea, honey, cloves, cinnamon, anise, raspberry syrup, citrus	

## "SWOJSKI SMAK" HOME-MADE VODKA

PURE / POTATO / CHERRY / BURNT SUGAR  
/ STRAWBERRY / PEACH

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

## TASTING VODKA

6x 30ml

### SWOJSKI SMAK BOARD 45

peach / potato / cherry / pure / strawberry / burnt sugar

### SWEET TASTING BOARD 39

plum / strawberry / apricot / cherry / hazelnut / raspberry

### DRY TASTING BOARD 39

black currant / burnt sugar / coffee / mint / orange / seasonal flavour

### POPULAR TASTING BOARD 39

Żytnia / Żubrówka Bison Grass / Wyborowa / Luksusowa / Sobieski  
/ Żołądkowa Gorzka

### NONOBSVIOUS BOARD 39

gingerbread / black elderberry / apple / black cherry / fig / seasonal flavour

## DRINKS AND COCTAILS

---

<b>APEROL SPRITZ</b>	32
Aperol, Prosecco, citrus	
<b>RASPBERRY SPRITZ</b>	34
Prosecco, Archers, raspberry mousse, fresh citrus juice	
<b>HUGO</b>	27
Prosecco, elderberry flowers syrup, mint, lime	
<b>MOJITO</b>	32
white rum, mint, lime	
<b>RASPBERRY MOJITO</b>	33
white rum, mint, lime, raspberry mousse	
<b>MOJITO MANGO</b>	33
white rum, mango mousse, mint, lime	
<b>GIN &amp; TONIC</b>	27
gin, Tonic, lime	
<b>BRAMBLE</b>	32
gin, blackberry liqueur, lemon juice, sugar syrup	
<b>CUBA LIBRE</b>	27
dark rum, lime, Pepsi	
<b>WHISKY SOUR</b>	30
whisky, lemon syroup, sugar syrup, Angostura, egg white	
<b>PORNSTAR MARTINI</b>	35
vanilla vodka, Passoa, passion fruit mousse, lime + Prosecco shot	
<b>"SWOJSKI ROGACZ" DRINK</b>	28
mirabelle plum vodka, pear vodka, Pepsi, lime	
<b>MAI TAI</b>	33
white rum, dark rum, Cointreau, almond syrup, pineapple juice, lime juice	

## NON-ALCOHOLIC DRINKS

---

<b>MOJITO 0%</b>	27
lemonade, mojito syrup, mint, lime, sparkling water	
<b>APEROL 0%</b>	27
spritz syrup, prosecco 0%, citrus, sparkling water	
<b>HUGO 0%</b>	27
Prosecco 0%, elderberry flowers syrup, lime, sparkling water	
<b>MULLED WINE 0%</b>	27
red wine 0%, spices, honey, citrus	

## 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>	33
Aperol, apple juice, honey, cinnamon, citrus	

## POLISH WINE

---



<b>DOM CHARBIELIN VINEYARD</b>		
<b>C SOLARIS</b> white, semi dry	29	/ 129
<b>C SOUVIGNIER GRIS</b> white, dry	29	/ 129
<b>SAINT LAURENT</b> red, dry	29	/ 129
<b>TURNAU VINEYARD</b>		
<b>SOLARIS</b> white, dry	32	/ 149
<b>RONDO/ REGENT</b> red, dry	32	/ 149

## RED WINE

---



### SANGIOVESE TAVERNELLO

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

**MONTEPULCIANO D'ABRUZZO** bottle 110

**CHIANTI LEONARDO** bottle 120

## WHITE WINE

---



### CHARDONNAY TAVERNELLO

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

**LA RUSTICA** bottle 100

**AUSTO CHARDONNAY** bottle 110

## SPARKLING WINE

---

<b>ITINERA PROSECCO 750 ml</b>	110
<b>PROSECCO 200 ml</b>	29

# BEERS

## DRAUGHT BEER 0,3l / 0,5l

### ZŁOTE LWY 5,6% *Browar Amber* 14 / 19

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

### PSZENICZNIK 5,2% *Browar Amber* 15 / 20

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

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

### SWOJSKI SMAK LAGER 4,8% *Browar Czarna Owca*

A classic, craft Lager. Our flagship beer. Malty flavour with a subtle bitterness. Unpasteurised.

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

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

### KOŹLAK 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.

### CIEMNY TYP 5,5% *Browar Czarna Owca*

Stout. Dark, unpasteurised with a coffee, chocolate and cocoa flavour.

### RYBAK 5,7% *Browar Gościszewo*

Pale Lager. 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 pumpnickel.

### 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.

### 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.

### 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

## REGIONAL CRAFT BEER (0,3l) 15

### 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.

## ALCOHOL-FREE BEER (0,5l) 19

Amber IPA 0%, Bałtycki Dziad 0%, Jurajska Pomarańcza 0%



BISTRO / RESTAURANT

+48 58 320 19 12  
Heweliusza 25/27  
Gdańsk 80-861  
www.swojskismak.pl

f /restauracjaswojskismak  
@swojskismak  
swojski smak

SWOJSKI SMAK