

SPECIAL MENU

APPETIZERS

- Shrimps Black Tiger 5pcs / calamari / chilli / garlic / white wine / butter / dill – 46 pln
- Grilled shark sashimi 100g / sriracha / hoisin sauce / fresh cucumber / mango / lime – 48 pln
- Tuna tataki 100g/ sriracha / soy sauce / sambal / cilantro / lime – 56 pln
- Tuna tartare 100g / soy sauce / lime / cilantro / wasabi mayonnaise / sesame seeds – 56 pln
- Argentinian red shrimps 5pcs in shells grilled / butter / lemon - 96pln
- Argentinian beef tartare / pickled cucumber / shallot / cognac / chorizo mayonnaise / marinated mushrooms / dried and shredded egg yolk / parsley– 56 pln

MAIN DISHES

- Sri Lankan Tuna steak 200g grilled / vegetables / basmati rice Punjabi / coconut sauce with lime / sesame seeds / cilantro – 110 pln
- Octopus tentacles slow-cooked 180g / crawfish sauce / Calabrian potatoes with salami spianata / olives / Italian sundried tomatoes / green vegetables – 130 pln
- Entrecote marble beef 280g dry-aged 60 days / potato / vegetable / demi glace – 130 pln
- Argentinian sirloin 200g / potato / vegetables / green pepper sauce with gorgonzola / demi-glace - 150 pln

SURF'N TURF

- Salmon steak 200g / Argentinian red shrimps 3 pcs in shells / crawfish sauce / potato / vegetables – 145 pln
- Sri Lankan tuna steak 200g grilled / Argentinian red shrimps 3 pcs in shells / coconut sauce / lobster sauce / potato / vegetables – 175 pln
- Argentinian sirloin 200g / Argentinian red shrimps 3 pcs in shells / demi-glace / lobster sauce / potato / vegetables – 195 pln
- Lobster tail baked with hollandaise sauce and parmesan/ argentinian sirloin 200g / Argentinian red shrimps 3 pcs in shells / demi-glace / lobster sauce / potato / vegetables – 270 pln

Bread and olive oil – 5 pln. 10% service charge will be added to the bill.

Dishes and fruit juice prices include 8% VAT.

Dishes with seafood, non-alcoholic beverages (except of fruit juice) and alcoholic beverages include 23% VAT.

Allergens list available on request.

We encourage you to the purchase of our delicatessen products.

APPETIZERS

- Chicken liver pâté:
 - with burnt butter - 20 zł
 - with truffle butter – 25 pln
- Selection of cold cuts home-made by Chef Mariusz:
 - 3 types of matured cold cuts 1-3 months – 19 pln
 - 3 types of seasoned cold cuts 4-12 months – 35 pln

*ask for the full range of our delicatessen products for purchase
- Chinese mushroom marinated in rice vinegar with soy sauce / sesame seeds / chilli – 19 pln
- Herring Gdynia style 100g / Lithuanian herring filet / herring meatball fried and marinated in homemade vinegar / pickled onion / baked potato / crème fraiche, apple and pickled cucumber – 25 pln
- Herring a'la Matjas in curry-mango sauce / potato / sesame seeds / cilantro / pickled onions – 25 zł
- Chicken livers in red wine sauce / shallot / demi-glace – 25 pln
- Chicken livers in gorgonzola sauce / demi glace / shallot – 27 pln
- Chicken livers with truffle paste / demi glace – 29 pln

SOUPS

- Thai soup with chicken OR with shrimps / coconut milk / lemon grass / lime / cilantro – 35 pln
- Lobster soup / shrimps / cognac / dill – 38 pln

MUSSELS

- French style - shallot / white wine / butter / fresh parsley – 55 pln
- Jalapeño sauce – cactus / jalapeño / garlic / coconut milk / lime / cilantro – 55 pln
- Thai style - coconut milk / red curry paste / lemon grass / fresh cilantro – 55 pln
- Italian style – gorgonzola / truffle paste / cream / shallot / garlic / parsley – 65 pln
- Lobster flavour - lobster stock / butter / cream / dill / cognac – 65 pln

SALADS

- a'la Cesar – lettuce / chicken / salami picante / anchovis dressing / Parmesan / capers – 45 pln
- seafood – assorted lettuce / shrimps / calamari / honey-mustard vinaigrette / red pepper / marinated cactus / edamame – 49 pln

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FISH AND SEAFOOD

- Risotto with shrimps / calamari / crawfish sauce / courgette / green peas and beans / brandy / Grana Padano / dill – 49 pln
- Curry Tikka Masala / Black Tiger shrimps 5 pcs / calamari / vegetables / basmati rice Punjabi / cilantro / mango chutney / papadum – 65 pln
- Tagliatelle with shrimp sauce / salmon / shrimps / mussels / green vegetables / Grana Padano – 65 pln
- Scottish salmon steak 200g / buttery crawfish sauce with brandy / potato / courgette puree / green vegetables / edamame – 65 pln
- Halibut fillet 180g / coconut sauce / lemon grass / potato / courgette / edamame / sesame seeds / cilantro – 65 pln

MEATS

- Morcilla de Burgos blood sausage 160g / demi glace with red wine / roasted onion / potato puree with chorizo / parsley / chorizo mayo – 42 pln
- Goose stomachs confit in goose fat 160g / boletes sauce / demi glace / cream / courgette / Silesian noodles / parsley – 38 pln
- Curry with fried chicken / vegetables / basmati rice Punjabi / cilantro / mango chutney / papadum – 48 pln
- Tagliatelle with chicken in creamy gorgonzola sauce / chorizo / green vegetables / Grana Padano – 48 pln

VEGETARIAN

- Vegan curry – vegetables / basmati rice Punjabi / cilantro / mango chutney / papadum – 42 pln
- Vegan risotto / boletes sauce / truffle paste / courgette / broccoli / sugar peas / edamame / parsley – 49 pln

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