

## APPETIZERS AND SALADS

Odessa-style forshmak with herring and croutons	36
Lightly salted Baltic herring with fried potatoes and green onions	37
Salmon tartar	59
Red tuna tartar with avocado	59
Norwegian chilled salmon carpaccio	49
Vegetable salad with homemade oil	28
Homemade hummus with cherry tomatoes, pita – add grilled shrimps	33 8
Nicoise salad with red tuna	59
Warm seafood salad	62
Olivier salad	28
– add grilled shrimp	8
– add salmon	8
Salad with grilled squid, cheese, sweet corn, cucumber and boiled egg	38
Fisherman's salad with tomatoes, bread croutons, hamsa and flavored oil	34
Salad with young cabbage, radishes and cucumber with sour cream or homemade flavored oil	19
Caesar salad with lightly salted salmon	46

## MUSSELS IN SHELLS

*choose your favorite sauce*

Creamy	62
Tomato	62
Garlic	62
Cheesy	76

## SOUPS

Black Sea soup	21
Red Borscht with smoked plum with crispy anchovies and sour cream	29
Bouillabaisse with seafood	42
Okroshka with shrimp / lightly salted salmon	21

## MAIN DISHES

Atlantic squid rings with "Tar-tar" sauce	35
Vannamei shrimp tails in crispy breading with "Ayoli-kimchi" sauce	39
Potato pancakes with lightly salted salmon	29
Risotto with cream and Parmesan cheese – add seafood	53 8
Risotto with Dor blue cheese and walnuts – add shrimps	53 8
Tagliatelle with spinach and zucchini in cream sauce – add salmon	43 8
Spaghetti with seafood	59
Burger with vannamei shrimps and basil sauce with fries	66
Salmon and cod cutlets with mashed potatoes	56
Grilled avocado with tomatoes and sesame sauce – add grilled shrimps	36 10

## OYSTERS



Fine de Claire №1	17
Fine de Claire №3	7
Fine de Claire №0	20
Gilardo special №2	31
Saint Patrick №2	15
Saint Patrick №3	13
Oystry №2	19
Crystal №2	31

### Oyster sauce

Raspberry-vinegar	6
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## FISH

*Frying "like at home". Pan fried or grilled (price per 100g of raw product prepared on site)*

	Chilled	Cooked
Goby	12	31
Barabulya Atlantica	14	34
Barabulya Chornomorska	12	27
Stavrydka	12	29
Mullet	11	28
Garfish	18	44
Lufar 	10	26
Flounder carcass	20	42
Flounder steak	40	49
Dorado	14	26
Perch	10	23
King Clip 	8	25
Fried anchovies	6	16
Salmon/Trout steak	15	31
Salmon/Trout fillet	16	36
Catfish	18	38
Sea bass	8	26
Turbo (Baltic flounder) steak	23	52
Turbo (Baltic flounder) carcass	14	36

## SEAFOOD AND SHELLFISH

*Fry or cook in garlic/cream/tomato sauce (price per 100g of raw product prepared on site)*

	Chilled	Cooked
Baby squid	11	31
Baby octopus	12	35
Atlantic squid 	10	24
Scallops	42	90
Vannamei shrimp	15	38
Meat of mussels	8	22
Rapana meat	14	32

## FOR FISH

French fries with parmesan	17
Fried potatoes/Mashed potatoes/Boiled potatoes, with butter and herbs	15
Green asparagus	22
Grilled vegetables	26
Sauce tar-tar / kimchi aioli / ketchup / creamy sesame	6

## BREAKFASTS

Shakshuka on hummus – add the mussel meat	36 6
Rye bread bruschetta with egg pate and cod liver	45
Creamy scramble with truffle paste – add the rapana meat	32 6
Fish steak with poached eggs, arugula and spinach	42
Omelette with Camembert cheese and caramelised pear – add fried prawns	36 6
Lazy dumplings with pike caviar	48
Cheesecakes in coconut cream with strawberry sauce	36

## LARGE BREAKFASTS

<b>Shrimp</b> (scrambled eggs, king prawns, lettuce leaves with cherry tomatoes and olive oil, toasted bread with avocado puree, aioli kimchi sauce, cheese pancakes, sour cream, strawberry sauce)	76
<b>Salmon</b> (scrambled eggs, lightly salted salmon, hash browns, toasted bread with avocado puree, vegetable salad, tar-tar sauce)	76

For large breakfasts, a drink of your choice: compote/ coffee/ tea

## DESSERTS

Waffle cake	19
Medovik	29



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## ALCOHOL DRINKS

### VODKA

Baczewski	50 ml	16
Finlandia	50 ml	16

### TEQUILA

Tequila	50 ml	19
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### GIN

Gin J. A. Baczewski	50 ml	19
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### WHISKEY

Jameson	50 ml	22
Jack Daniel's	50 ml	24

### DRAFT BEER

Żywiec białe	400 ml	17
Żywiec lager	400 ml	17

### BOTTLED BEER

Żywiec non-alcoholic	330 ml	18
Corona	330 ml	19
Grimbergen	330 ml	19

## MIX FOR THE COMPANY

Mixed fried fish	1200 g	349
Seafood sauté in a cream sauce	900 g	399

Bottle of sparkling wine

Brut Cava Metode Tradici 0.75

AS A GIFT

## SOFT DRINKS

Coca Cola/Coca Cola Zero	250 ml	12
Sprite / Fanta	250 ml	12
Cisowianka carbonated/still	300/700 ml	11/18
Apple/orange/multivitamin/tomato juice	250 ml	12
Fresh orange/grapefruit juice	250 ml	18
Compote	250/1000 ml	7/24

## COFFEE AND TEA

Espresso/Americano	30/60 ml	9
Doppio/Cappuccino	60/180 ml	12
Latte	200 ml	13
Tea in assortment	300 ml	15
Winter Tea	300 ml	18
Ice latte	260 ml	15
Espresso tonic	260 ml	18

## NON-ALCOHOLIC COCKTAILS

Aperol Syringe non-alcoholic		18
Citrus lemonade/strawberry	250/1000 ml	16/38

## ALCOHOLIC COCKTAILS

Aperol Spritz	200 ml	29
Limoncello Spritz	200 ml	29
Mimosa	150 ml	18
Gin Tonic	250 ml	29
John Collins	260 ml	36
Coronita with ginger/with sea buckthorn	500 ml	44
Sangria/White Sangria	1 l	74
Oyster shot		25

## SPARKLING WINE

Frizzante	150 ml	14
Villa Bellucci prosecco	750 ml	118
Brut Cava Metode Tradici	750 ml	118
Nozeco Blanc non-alcoholic	750 ml	86
Moet Chandom Brut Imperial	750 ml	315

## WHITE WINE

Homemade wine	150 ml	16
Sauvignon Blanc	187/750 ml	32/98
Domaine fevre petit chablis ac petit chablis		239
PETER & PETER RIESLING TROCKEN MOSEL		171
Zensa Pinot Grigio Organic IGT Puglia wytrawne	750 ml	145

## RED WINE

Homemade wine	150 ml	16
Racines' Merlot	187/750 ml	32/96