

APPETIZERS AND SALADS

Herring forshmak	100/50/25/25g	36
Baltic herring with fried potatoes and chives	90/120/25g	39
Chilled salmon fillet with ginger-sesame sauce and pickled dill	100/40/40g	46
Salmon tartare	170g	59
Tuna tartare with avocado and green apple	250g	69
Tuna carpaccio with anchovy and truffle oil dressing	250g	69
Our homemade hummus with cherry tomatoes and pita	240g	35
-add grilled shrimp	60g	8
Olivier salad	240g	28
-add grilled shrimp	60g	8
-add gravlax salmon	60g	8
Spring salad with young radish, cucumber, green onion and egg in sour cream sauce	250g	32
-add grilled shrimp	60g	8
-add gravlax salmon	60g	8
Vegetable salad with homemade oil	250g	28
Warm seafood salad	300g	68

SOUPS

Black Sea fish soup	300g	24
Sorrel borscht with smoked herring	350/100/50g	36
Okroshka	260g	34
- add shrimp	60g	8
- add salmon gravlax	60g	8

MAIN DISHES

Risotto with creamy sauce and Parmesan cheese	310g	54
- add seafood	60g	8
Risotto with Dor Blue cheese and walnuts	290g	54
- add grilled shrimp	60g	8
Spaghetti	250g	52
- add seafood	150g	14
Tagliatelle with salmon, spinach and zucchini in creamy sauce	380g	52
Grilled avocado with cherry tomatoes and nut sauce	260g	38
- add grilled shrimp	60g	8
Salmon and cod cutlet with mashed potatoes and marinated tomato	160/150/50g	58
Potato pancakes	170g	29
- with gravlax salmon	50/60g	16
- with shrimp in creamy sauce	100g	18
- with rapana mollusks, wild mushrooms and creamy truffle sauce	120g	18
Burger with vannamei shrimp, arugula, basil sauce and fries	350/100/30g	66
Atlantic squid rings with tartar sauce	140/50/25g	42
Vannamei shrimp tails in crispy breading with kimchi aioli sauce	180/50/25g	48

MUSSELS IN SHELLS

CHOOSE YOUR FAVORITE SAUCE

Creamy/ Tomato/ Wine-garlic	500/45g	66
Cheesy	500/45g	76

DESSERTS

Waffle cake	125g	20
Fresh strawberries with delicate Sabayon cream	150/100g	32
Cheesecake	140g	28

OYSTERS

Fine de Claire N°0	1 pcs/20g	18
Fine de Claire N°1	1 pcs/20g	16
Fine de Claire N°2	1 pcs/20g	14
Fine de Claire N°3	1 pcs/20g	7
Gillardeau special N°2	1 pcs/20g	32
Lois N°2	1 pcs/20g	28
Caesar N°3	1 pcs/20g	26
Poema N°1	1 pcs/20g	18
Aphrodisiaques N°2	1 pcs/20g	26
Speciale Tia Maraa N°4	1 pcs/20g	21
Saint Patrick N°2	1 pcs/20g	16

OYSTER SAUCES

Raspberry-vinegar/ spicy lemon / tomato salsa	30g	6
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MIX FOR SHARING

Mix of fried fish with french fries	1200g	349
Seafood Sauté in cream Sauce	900g	399

Bottle of Prosecco Treviso DOC Brut Valbon 0,75л AS A GIFT

MIX FOR TWO

Frito Misto with french fries and sauce (crispy squid, shrimp, mussels meat)	280/150/100/20g	139
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Two beers Stella Artois AS A GIFT

SEAFOOD AND SHELLFISH

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

	Chilled (takeaway)	Cook
Baby squid	19	32
Baby octopus	17	36
Atlantic squid	12	25
Scallops	48	90
Vannamei king shrimp	18	38
Mussel meat	12	23
Rapana meat	14	32

FISH

Fry/grill fish
(price per 100 g of raw product)

	Chilled (takeaway)	Cook
Atherina	4	16
Goby fish	8	24
Atlantic red mullet	14	36
Black Sea red mullet	10	28
Horse mackerel	8	26
Sardine	6	18
Sea bream	8	26
Sea bass	8	26
Kingklip	8	24
Salmon / Trout steak	10	26
Salmon / Trout fillet	12	30
African catfish fillet	11	28
Halibut steak	12	30

SIDES

French fries with parmesan	150/10g	19
Fried potatoes/ mashed potatoes/ potatoes with butter and dill	200g	16
Grilled vegetables	200g	26

SAUCES

Tartar / aioli kimchi / ketchup / creamy-sesame / garlic	30g	6
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SOFT DRINKS

Coca Cola / Coca Cola Zero	250ml	12
Sprite / Fanta / Tonic	250ml	12
Juice "Cappy" orange/ apple / multivitamin	250ml	12
Tomato juice "Tarczyn"	300ml	14
Water "Cisowianka" still / sparkling	300/700ml	12/18
Lemonade citrus / strawberry	250/1000ml	18/58

COFFEE AND TEA

Espresso	30ml	9
Doppio	60ml	12
Americano	120ml	9
Cappuccino	180ml	12
Ice Latte	260ml	16
Espresso tonic	260ml	18
Tea	300ml	15

NON-ALCOHOLIC COCKTAILS

Aperol Spritz virgin	200ml	21
Hugo virgin	200ml	21



ALCOHOLIC DRINKS

SPARKLING WINE

Frizzante (Italy)	1000/ 500/ 150ml	80/ 45/ 15
		750/ 150ml
Prosecco Treviso DOC Brut (Italy)		158/ 32
Cava Brut Rosé DO (Spain)		198
Borgofulvia Spumante Chardonnay 0%, non-alcoholic (Italy)		118

WHITE WINE

Homemade wine "Verdejo", dry	1000/ 500/ 150ml	90/ 50/ 16
		750/ 150ml
Chenin Blanc Free-run Steen (RSA)		118/ 24
Sauvignac, semi-sweet (Poland)		218/ 45
Riesling Feinherb ST Cuvee N°10, semi-dry (Germany)		148
Pinot Grigio delle Venezie DOC (Italy)		148/ 32
Verdicchio dei Castelli di Jesi DOC Classico Organico Diego (Italy)		158
Grüner Veltliner Terrassen (Austria)		168
Sauvignon Blanc Boya (Chile)		168
Solaris (Poland)		198
Beach Breeze White 0%, non-alcoholic (Germany)		98

RED WINE

Homemade wine "Tempranillo", dry	1000/ 500/ 150ml	90/ 50/ 16
		750/ 150ml
Cabernet Sauvignon Ou Kalant (RSA)		118/ 24
Lacrima di Morro d'Alba DOC (Italy)		168/ 34
Pinot Noir Boya (Chile)		178

ROSE WINE

Chapitre Rosé AOP (France)	750/ 150ml	138/ 28
Turnau Rosé (Poland)		168

VODKA

Filandia	50ml	16
Grey Goose		28
Bison Grass		16

TEQUILA

Jose Cuervo Silver	50ml	19
Jose Cuervo Golda		19
1800 silver		28
1800 Anejo		28

GIN

Bombay Sapphire	50ml	24
Beefeater		21
Gunpowder Gin		36

WHISKEY

Dewar's 12	50ml	22
Dewar's 15		38
Dewar's 18		76
Chivas Regal 12		28
Woodford Reserve		38

RUM

Bacardi Carta Blanca	50ml	18
Bacardi Carta Negra		18
Bacardi Reserva 8		28
Bumbu Original		36

COGNAC/BRANDY

Martel V.S.O.P	50ml	48
Metaxa 12		36
Calvados		28

LIQUEURS & VERMOUTH

Martini Vibrante 0%	50ml	14
Martini Floreale 0%		14
Martini Rubino		21
Martini Ambrato		21
Aperol		18
Jägermeister		18
Campari		24
Bailey's		24
Amaretto		24

BOTTLED BEER

Corona Extra	355ml	19
Corona 0% non-alcoholic	355ml	19

DRAFT BEER

Stella Artois	400ml	19
Hoegaarden	400ml	19

ALCOHOLIC COCKTAILS

Aperol Spritz	200ml	34
Hugo Spritz	200ml	34
Limoncello Spritz	200ml	34
Mimosa	150ml	18
Gin tonic	250ml	34
Cuba Libre	300ml	34
Oyster Shot	60ml	28

This restaurant operates under a franchise agreement

For groups of 6 or more, a 10% service charge is added. The allergen table is available from the staff. For VAT invoices, please provide your tax identification number (NIP) before the receipt is issued.