

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
Red tuna carpaccio with truffle anchovy sauce	68
Chilled salmon fillet with ginger-sesame sauce and pickled fennel	56
Vegetable salad with homemade oil	28
Homemade hummus with cherry tomatoes, pita	33
– add grilled shrimps	8
Burrata with tomatoes and pesto	46
Warm seafood salad	62
Olivier salad	28
– add grilled shrimp	8
– add salmon	8

MUSSELS IN SHELLS

choose your favorite sauce

Creamy/ Tomato/ Garlic	64
Cheesy	76

SOUPS

Black Sea soup	21
Salmon cream soup with biscuit and vegetable julienne	32

MAIN DISHES

Atlantic squid rings with “Tar-tar” sauce	36
Vannamei shrimp tails in crispy breading with “Ayoli-kimchi” sauce	39
Potato pancakes with lightly salted salmon	35
Cod fish burger with aioli kimchi sauce and Cole slaw salad	66
Risotto with Dor blue cheese and walnuts	53
– add shrimps	8
Risotto with roasted pepper cream and delicate mascarpone	53
– add the mussel meat	8
Risotto with shrimp bisque and glazed salmon tataki	62
Spaghetti with seafood	59
Fusilli with king prawns and bisque sauce	51
Burger with vannamei shrimps and basil sauce with fries	66
Grilled avocado with tomatoes and sesame sauce	36
– add grilled shrimps	10
Sea bass fillet with fresh tomato and olive sauté	66

Czarnomorka

EST 2013 

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
Oystery №2	19
Crystal №2	31
Irish Supreme №2	17

Oyster sauce

Raspberry-vinegar/ spicy lemon/ tomato salsa	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
Royal shrimp	15	38
Meat of mussels	8	22
Rapana meat	14	32

FOR FISH

French fries with parmesan	18
Fried potatoes	16
Grilled vegetables	26
Sauce tar-tar / kimchi aioli / ketchup / creamy sesame	6

BREAKFASTS

FROM 9 TO 12 AM

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

Shrimp (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
Salmon (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/ frisante

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

ALCOHOL DRINKS

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



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MIX FOR TWO

Frito City with fries (crispy squid, shrimp, baby octopus) 139

Two beers Żywiec lager 0,4
AS A GIFT

DESSERTS

Waffle cake	19
Assorted ice cream with homemade jam/ nuts/grated chocolate	19

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	21
Compote	250/1000 ml	8/25

COFFEE AND TEA

Espresso/Americano	30/60 ml	9
Doppio/Cappuccino	60/180 ml	12
Latte	200 ml	14
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		19
Citrus lemonade/strawberry	250/1000 ml	18/38

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

VODKA

Baczewski	50 ml	16
Finlandia	50 ml	16

TEQUILA

Tequila	50 ml	19
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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	18
Żywiec lager	400 ml	18

BOTTLED BEER

Żywiec non-alcoholic	330 ml	19
Corona	330 ml	21
Grimbergen	330 ml	21