

FISH MARKET

POLSKIE SMAKI RESTAURANT

Monday - Thursday

Cod | 24 PLN/100g

Tender, snow-white meat with a delicate flavor | perfect when roasted, pan-fried, or grilled

Baltic Turbot | 28 PLN/100g

A fine fish with firm flesh, prized by gourmets for its buttery flavor

Flounder | 18 PLN/100g

A Baltic fish with a delicate texture and a slightly sweet aroma | perfect when pan-fried in butter with a squeeze of lemon

Zander | 26 PLN/100g

Lean, juicy meat with a subtle flavor and firm texture

Sea Bass | 27 PLN/100g

White meat with a delicate flavor | perfect for grilling, frying, and roasting whole

Halibut | 30 PLN/100g

A meaty fish with a buttery texture and rich flavor | Excellent when fried or baked

SELECT A COOKING METHOD

GRILLED | FRIED IN CLARIFIED BUTTER |
BAKED WITH HERBS | WHOLE FROM THE OVEN

WE ALSO RECOMMEND

Black Tiger Shrimp | 88 PLN / 3 pieces

Grilled with garlic butter
and parsley

Mussels in white wine | 50 PLN

Fresh mussels cooked with garlic, shallots,
and wine

SIDES

Belgian fries | 22 PLN

Roasted new potatoes | 15 PLN

Mixed greens with lemon vinaigrette | 20 PLN

Price includes VAT.

We kindly inform you that 10% of service charge will be added to your bill.

GRILL MENU

———— POLSKIE SMAKI RESTAURANT ————

Saturday - Sunday

GRILLED DISHES

Artisanal sausage	35 PLN
French mustard	
Chicken	40 PLN
chicken skewers with smoked paprika	
Grilled shrimp (6 pieces)	52 PLN
garlic butter, chili, lime	
Beef burger	48 PLN
cheddar, bacon, BBQ sauce	
Grilled pork neck	42 PLN
garlic and herb marinade	
BBQ Ribs	48 PLN
spicy honey sauce	
Grilled sea bream	84 PLN
lemon, olive oil, herbs	

SIDES 12 PLN

Potatoes with herb butter
Grilled corn
Grilled vegetables

