



TODAY'S SPECIALS

REAL DUTCH MATJAS

MATJAS WITH ONION IN OIL

Dutch herring; shallot;
bread and butter (190g)

19 zł

MATJAS IN SOUR CREAM WITH APPLE

Dutch herring; cream; apples;
bread and butter (190g)

19 zł

DUTCH MAATJES HERRING WITH CAPARE SAUCE

Herring fillets prepared in a light mayonnaise sauce with
capers, shallots and dried tomatoes

39 zł

DUTCH MAATJES HERRING THREE WAYS

Dutch maatjes with mini potatoes, shallot and pickles;
maatjes with shallot; maatjes with sour cream and apple
puree; (165g)

39 zł

SESONAL MENU

PIEROGI "RUSKIE"

Pierogi filled with potato and cottage cheese, bacon lard;
white cabbage salad (450g)

39 zł

FISH PIEROGI

Pierogi filled with smoked halibut and salmon; bacon lard;
sauerkraut (230g)

39 zł

SALAD WITH SHRIMPS

Lamb's lettuce; shrimp; mango; avocado; chives; bean
sprouts; peanuts; dressing made
from peanuts and mango (300g)

59 zł

APPETIZERS

PAPRIKASH & BRAD

Paprykarz is a traditional paste made of fish (cod) and
vegetables with rice. We serve it with bread and butter.

16 zł

HERRING BUTTER & BREAD

Fluffy, fresh butter with real Dutch matjes
spices and herbs; bread; (100g)

18 zł

SALMON TATARE

Salmon tartare, pickled cucumber, shallot, honey
mustard sauce, capers (100g)

39 zł

BEER

0,5l - 18 zł

0,33l - 12 zł



ROWING JACK (IPA)

ZŁOTE LWY (lager)

PSZENICZNAK (wheat beer)



KOŹŁAK (dark beer: bock)

BUTELKOWE

0,5l - 19 zł



BAŁTYCKI DZIAD PILS

BAŁTYCKI DZIAD WEIZEN

BAŁTYCKI DZIAD NON-ALCOHOLIC

BAŁTYCKI DZIAD STOUT

NON-ALCOHOLIC IPA

ZANZI



(NON-ALCOHOLIC BEER WITH MANGO AND
PASSION FRUIT JUICE)

APPETIZERS AND SOUPS

APPETIZERS

“MEDUSA” POLISH ASPIC / MEDUSA & BINOCULARS* COMBO

Pork leg and shank jelly with vinegar and lemon (110g)

*Binoculars = two shots (30ml) of Polish vodka

12 zł / 22 zł

BEEF TARTARE / BINOCULARS & TARTARE COMBO

Chef's Tartare (80g), finely seasoned; with capers, mushrooms, pickled cucumber, quail egg; parmesan crisp and green brushwood

29 zł / 39 zł

BAKED CAMEMBERT WITH PUMPKIN

Baked Camembert on pumpkin puree; rosemary; fruit jam; pumpkin seeds; mini garlic toast (170 g)

29 zł

SCANDINAVIAN HERRINGS

Scandinavian-Style Herring Tasting Set: Herring in Curry-Mayo; Herring in Sherry Marinade; Spicy Herring; Bread and Butter (145g)

39 zł

HERRING CURRY-MAYO

Herring in mayonnaise sauce with curry and onion (190g); Bread and butter

29 zł

LOCAL CHEESE BOARD

Cheeseboard from the Swołowo factory (10 liters of milk for about 1 kg of cheese); olives, fresh fruit, nuts, sauce and savory homemade jams (150 g / 300 g)

49 zł / 79 zł

VEGAN APPETIZERS

BAKED MUSHROOMS WITH CHEESE

Mushrooms baked with vegan cheddar, mozzarella, and gouda served with CZASZUSZULI salad (oyster mushrooms and tomatoes)

39 zł

VEGAN CHEESE BOARD

Vegan cheese sampler served with with olives, fresh fruit, nuts, and savory homemade jams (125 g / 250 g)

39 zł

SOUPS

ROASTED TOMATO SOUP WITH CROUTONS (VEGAN)

Roasted tomatoes with ginger, vegan sour cream served with croutons (310 ml)

35 zł

ONION SOUP WITH WHITE WINE AND GRUERE CHEESE

Intense caramelized onion soup with long-cooked beef and poultry broth and white wine (320 ml)

39 zł

CAZUELA (FISH SOUP)

fish soup made from white fish cooked in a vegetable stock with tomatoes, lime, and fresh coriander (320 ml); bread

39 zł

CAZUELA (FISH SOUP) + EXTRA SHRIMP

Casuela fish soup (320 ml) + shrimps (35 g)

49 zł

MAIN COURSES

FISH DISHES

OVEN-BAKED ZANDER

Zander fillet baked in leek cream sauce with roasted potatoes, fresh vegetable salad

59 zł

BAKED HALIBUT IN CHEESE SAUCE

Halibut baked in cheese sauce with cauliflower; mini potatoes with chorizo and watercress (380g)

69 zł

CHEF'S SPECIAL FISHBURGER

Brioche bun, breaded cod, bacon, chopped carrots and cabbage, spicy homemade smoked paprika sauce; fries (380g)

69 zł

PASTA WITH SHRIMPS

Pasta with shrimp, garlic, parsley, chili, butter and white wine (500g)

Solo

59 zł

with a glass of
Sauvignon Blanc wine

69 zł

OVEN BAKED SALMON

Salmon from the oven, chickpea ragu with vegetables, halloumi cheese, crispy potatoes

69 zł

CHEF'S SPECIAL:

FISH AND CHIPS

Classic FISH AND CHIPS, Crispy cod fillet battered in light beer tempura served with French fries made of potato quarters, pea puree, homemade tartar sauce, fresh vegetable salad with sauce

89 zł

MEAT DISHES

CHICKEN STRIPS WITH FRIES

Homemade chicken strips, potato wedge fries, carrot salad.

42 zł

CAESAR LUNCH SALAD WITH CROUTONS

Large lunch portion of the famous salad: romaine lettuce, chicken, croutons, crispy bacon, parmesan and anchovy sauce (290 g)

59 zł

PORK CHOP

Pork chop with mashed potatoes and fried cabbage with butter with garlic confit (450g)

49 zł

CHEF'S SPECIAL:

POTATO PANCAKE WITH BEEF STEW

Pancake with crispy edges; with thick, long-cooked beef goulash in dark sauce plus 3 salads (450 g)

49 zł

DUMPLINGS WITH GOULASH

Potato dumplings with beef goulash and pickled cucumber (350g)

79 zł

DUCK IN SAUCE WITH POTATOES AND RED CABBAGE

Two roasted duck legs in their own sauce, baked potatoes, red cabbage, pumpkin puree (470 g)

79 zł

MAIN COURSES

VEGAN DISHES

GREEN CURRY

Green curry with sweet potatoes, coconut milk and vegetables; rice; cashew nuts; coriander (380 g)

49 zł

CHEF'S SPECIAL: POTATO PANCAKE WITH MUSHROOM GOULASH

Vegan Potato pancake served with vegan sour cream and CZASZUSZULI- Georgian goulash made from oyster mushrooms, tomatoes and peppers served with our vegan salad trio

49 zł

SALAD WITH TOFU AND MANGO

Lamb's lettuce; shrimp; mango; avocado; chives; bean sprouts; peanuts; dressing made from peanuts and mango (300g)

49 zł

GEORGIAN CUISINE

GEORGIAN STUFFED PIES

GEORGIAN PIZZA

Stuffed pie (cottage cheese and sulgumi) with garlic and dill;

Georgian homemade salsa sauce (500 g)

39 zł

ADJAR KHACHAPURI

The famous oblong cake; cottage cheese and sulgumi cheeses ; egg with runny yolk; butter; homemade salsa sauce (380 g)

49 zł

TSAR'S KHACHAPURI

Georgian stuffed pie : cottage cheese and sulgumi ; gouda cheese; Georgian homemade salsa sauce (410 g)

45 zł

KUBDARI

Pancake stuffed with minced beef and pork; spices (uccho suneli with fenugreek); salsa sauce (410 g)

49 zł

KHINKALI DUMPLINGS

4 pieces of Georgian khinkali dumplings filled with meat stuffing and broth; coriander (300g)

49 zł

"KEBABI" DISH

Plate with Georgian kebab: minced beef and pork cutlet with peppers, onion, garlic, coriander and Georgian spices; roasted potatoes; intense garlic sauce and salsa sauce; fresh vegetable salad (450 g)

59 zł

SIDES & DESSERTS

SIDES

BREAD

(85 g)

9 zł

SALAD SET

White cabbage, beetroot, carrot -
a set of three homemade salads.

Also available as vegansalad set

16 zł

HOMEMADE SAUCES

Vegan sauces: spicy sriracha-mayo sauce; truffle sauce; red
Georgian salsa

Traditional sauces (non-vegan): Intense Georgian garlic
mayonnaise sauce

6 zł

SPECIALTY BUTTERS

Choice of Classic; KALA NAMAK black salt or herbal salt

Also available as vegan butter

6 zł

POTATOES/FRIES (VEGAN)

Choice of sweet potato fries, potato quarter fries or oven-
roasted potato quarters

19 zł

DESSERTS

WHITE CHOCOLATE MOUSSE

White chocolate mousse with lemon, pistachio cream and
crushed pistachios (80g)

19 zł

CHOCOLATE CAKE "FUDGE"

Real chocolate cake; scoop of ice cream;
vanilla sauce (180g)

29 zł

BIRRAMISU

Meduza's take on the traditional Italian dessert made with
dark beer, cream, raspberry mousse and fresh raspberries

29 zł

APPLE CRUMBLE

Hot apple pie in a ramekin from the oven; with butter
crumble, a scoop of vanilla ice cream and BOURBON

vanilla sauce

29 zł

VEGAN PECAN TART

Pecan pie; orange sorbet; chantilly cream on vegan cream

29 zł

ICE CREAM DESSERT

/ ICE CREAM DESSERT WITH LIQUEUR

2 scoops of ice cream (flavors: vanilla, chocolate, yogurt-
blackcurrant), whipped cream, sauce/liquor (200g)

25 zł / 29 zł

ALLERGEN INFORMATION

DUE TO THE POSSIBILITY OF CROSS-CONTACT OF INGREDIENTS IN OUR KITCHEN, WE ARE UNABLE TO
COMPLETELY RULE OUT THE PRESENCE OF ALLERGENS IN THE DISHES SERVED.

WE RECOMMEND THAT PEOPLE WITH SEVERE FOOD ALLERGIES EXERCISE PARTICULAR CAUTION AND -
IN CASE OF DOUBT - REFRAIN FROM ORDERING DISHES.

A DETAILED LIST OF ALLERGENS IS AVAILABLE FROM THE STAFF

SOFT DRINKS AND ALCOHOLS

HOT DRINKS

COFFE

Espresso (30 ml)	9 zł
Espresso doppio (60ml)	16 zł
Americano (120 ml)	12 zł
Cappuccino (120 ml)	16 zł
Latte Macchiato (180 ml)	18 zł

TEA



Black tea (ceylon)	12 zł
Earl grey	12 zł
Green tea	12 zł
Mint tea	12 zł
Raspberry tea	12 zł
Winter tea	18 zł

(with gigner and citrus fruits)

Winter tea with liquir	25 zł
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HOT CHOCOLATE

Hot dark chocolate (200ml)	12 zł
Hot white chocolate (200 ml)	12 zł

COLD DRINKS

GLASSES / CARAFFE

Still / sparkling water (200 ml)	3,50 zł
Still / sparkling water (750 ml)	9,50 zł
Fruit juices (200 ml)	6 zł
Orange / apple juice (750 ml)	18 zł
Orange / apple juice (2l)	29 zł
Lemonade (0,7l)	24 zł
Rhubab lemonade (0,7l)	24 zł
Lemonade (1,3l)	29 zł
Rhubab lemonade (1,3l)	29 zł

BOTTLES

Coca cola (250 ml)	9 zł
Coca cola zero (250 ml)	9 zł
Fanta (250 ml)	9 zł
Sprite (250 ml)	9 zł
Fuze tea (250 ml)	9 zł
Kombucha	18 zł

(different flavors ask your waiter)

BEER, CIDER & FRIZZANTE

BEER



Draft beer 0.33l	12 zł
Draft beer 0.5l	18 zł
Bottled beer 0.5l	19 zł

BEER TASTING SET

ASK THE WAITER ABOUT THE TYPES (3 X 180 ml)

25 zł

JUG OF BEER

(1.85l; any draft beer)

~~66 zł~~
49 zł

CIDER AND FRIZZANTE

Apple cider 0.18l	9 zł
Apple cider 0.75l	25 zł
Pear cider 0.18l	9 zł
Pear cider 0.75l	25 zł
Fizzante 0.18l	12 zł
Frizzante 0.75l	29 zł

CIDER TESTING SET

(3 x 180 ml: apple cider, pear cider, frizzante)

~~30 zł~~
25 zł

WINE & SPIRITS

WINE

HOUSE WINE

Glass 0,18l



19 zł

Carafe 0,75l



59 zł

Dry Red

Semi-Dry Red

Dry White

Semi-Dry White

Semi-Sweet White

Sparkling Sweet Rosé

Sparkling Sweet White

Prosecco



BOTTLED WINES - ASK THE
WAITER FOR THE WINE LIST

FRUIT LIQUEURS (30 ML)

Raspberry	9,50 zł
Mirabelle	9,50 zł
Quince	9,50 zł
blackcurrant	9,50 zł
Cherry	9,50 zł
Sloe	9,50 zł
Dogwood	9,50 zł

TASTING SET

LIQUEURS (5 x 30 ml)

~~47 zł~~

39 zł

"KLASZTORNA" VODKA AND LIQUORS (40 ML)

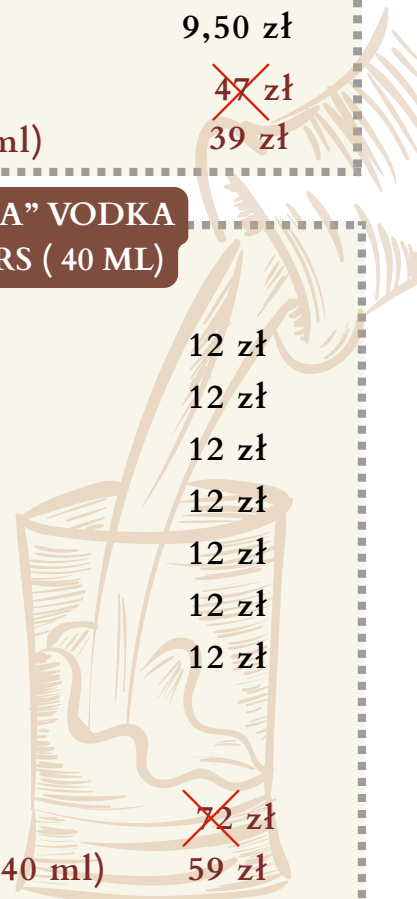
Pure	12 zł
Artisanal	12 zł
Salted caramel	12 zł
Quince liqueur	12 zł
Lemon liqueur	12 zł
Porter liqueur	12 zł
Dessert liqueur	12 zł

"KLASZTORNA"

TESTING SET (6 x 40 ml)

~~72 zł~~

59 zł



VODKAS AND SPIRITS FROM THE LOCAL DISTILLERY "PODOLE WIELKIE"

A spirit is a traditional, artisan distillate – it is made from a grain or fruit mash and, unlike vodka, it is not filtered or diluted to a neutral taste.

Thanks to this, it retains the distinctive aroma and character of the raw material from which it was made.

In our offer you will find spirits from the Pomeranian distillery Podole Wielkie

We serve them at room temperature, because that is how they taste best.

Ask the waiter about the available types of vodkas and spirits!



SPIRITS & COCKTAILS

GEORGIAN VODKA - CHACHA

GEORGIAN VODKA (30 ml)

Chacha memani	16 zł
Chacha memani barrel	19,50 zł



0,71
50% alc 249 zł



0,71
50% alc 299 zł

COGNAC (60 ml)

Hennessy VS	29 zł
Claude chatelier VS	29 zł
Claude chatelier XO	48 zł

RUM (60 ml)

Don papa	29 zł
Don papa masskara	29 zł

POLISH VODKA

Wyborowa (30 ml)	9,50 zł
Czarna olcha (30 ml)	9,50 zł
Wyborowa (0,5l)	99 zł
Czarna olcha (0,5l)	109 zł

WHISKY (60 ml)

Jack Daniels	29 zł
Jim Beam	29 zł
Jameson	29 zł
Glenfiddich 12yo	39 zł
Macallan 12yo	39 zł
Edradour 10yo	39 zł

GIN

Hendrick's gin	29 zł
Tanqueray No. Ten Gin	29 zł

COCKTAILS

APEROL SPRITZ 29 zł
Aperol (80ml), prosecco (120ml), sparkling water

WHISKY SOUR 32 zł
Whiskey (60 ml), lemon juice, sugar syrup, angostura

AMARETTO SOUR 32 zł
Amaretto (60 ml), lemon juice, sugar syrup, Angostura

PORNSTAR MARTINI 39 zł
Vodka (60ml), passion fruit puree, vanilla syrup, lime juice

NEGRONI 39 zł
Campari (30ml), gin (30ml), red vermouth (30ml)

MARGARITA 39 zł
(REGULAR / RASPBERRY / STRAWBERRY)
tequila (60 ml), triple sec (30 ml), lime juice / raspberry puree / strawberry puree

LONG ISLAND ICED TEA 42 zł
Rum (20 ml), tequila (20 ml), vodka (20 ml), triple sec (20 ml), gin (20 ml), lime juice, simple syrup, cola