

M A G A R I

GDAŃSK

CICCHETTI

Focaccia della casa	14
Homemade focaccia, saffron aioli, basil-infused olive oil ^{140g (1,3,12)}	
Olive	21
Marinated olives ^{100g}	
Mortadella con pistacchi	33
Mortadella with pistachios, stracciatella, pistachio, sun-dried tomato ^{130g (7,8,12)}	
Caponata	31
Warm vegetable salad, tomato sauce, olive oil, focaccia ^{130g (1,9,12)}	
Bruschetta con prosciutto e stracciatella	39
Focaccia, dried tomato pesto, prosciutto crudo, artichokes, stracciatella ^{140g (1,7,12)}	
Acciughe fritte	38
Fried sardines, sage, citrus aioli ^{120g (3,4,12)}	

ANTIPASTI

Carne cruda al Albese	59
Beef tartare, chives, truffle, Parmigiano Reggiano, focaccia ^{160g (1,3,6,7,10,12)}	
Vitello tonnato	56
Veal, tuna cream, capers ^{120g (3,4,10)}	
Tonno con avocado	66
Tuna tartare, avocado, orange, capers, fennel ^{150g (1,4,6,12)}	
Calamaro e fagioli	47
Grilled squid, roasted bell pepper, beans all'uccelletto, spianata, saffron aioli ^{180g (3,12,14)}	
Gamberi al burro	59
Shrimps in butter, 'nduja, shallots, white wine, focaccia ^{200g (1,2,7,12)}	
Carpaccio di barbabietola	38
Baked beetroot in red wine, avocado, grapefruit, goat's cheese, pistachios ^{160g (7,8,12)}	

INSALATE

Burrata	54
Fresh and sun-dried tomatoes ^{205g (7,8,12)}	
Insalata Romana	44/67
Romaine lettuce, anchovies, capers, Parmigiano Reggiano ^{210g (1,3,4,7,10)} + roasted chicken breast ^{400g (1,3,4,7,10)}	

PASTA

Tagliolini con gamberi	64
Tagliolini with shrimp, own bisque, chive ^{300g (1,2,3,7,12)}	
Spaghetti Carbonara	54
Spaghetti alla chitarra, guanciale, Pecorino Romano, egg yolk, black pepper ^{290g (1,3,7)}	
Pappardelle con sugo d'anatra	49
Pappardelle, duck ragù, Pantelleria capers, Grana Padano ^{290g (1,3,7,9,12)}	
Garganelli al pesto di pistacchio	54
Garganelli, pistachio pesto, burrata, Datterini tomatoes, Parmigiano Reggiano ^{360g (1,3,4,7,8)}	
Troffie di Liguria con salsiccia	47
Troffie di Liguria, salsiccia, semi-dry tomato, marinated broccoli ^{270g (1,3,7,12)}	
Ravioli di mais	48
Corn and truffle ravioli, Grana Padano, chili oil ^{210g (1,3,6,7)}	
Tortellaci di manzo	49
Tortellaci with beef cheeks, crunchy onion, oyster mushroom, Grana Padano ^{240g (1,3,7,9,10,12)}	
Gnocchi Calabresi	42
Gnocchi, 'nduja, tomatoes, stracciatella, spinach ^{300g (1,3,7)}	

ZUPPA

Crema di pomodoro	29
Roasted tomato and bell pepper cream soup, mascarpone, Grana Padano ^{260g (7,9)}	

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SECONDI

Agnello brasato	94
Braised lamb rump, mashed potatoes with peas, caramelized carrots, demi-glace 250g (7,9,10,12)	
Pollo al rosmarino	69
Roasted chicken breast, gnocchetti, tomatoes, borretane onions 350g (1,3,7,12)	
Branzino al forno	87
Sea bass fillet, orzo, spinach, broccoli, butter sauce 250g (1,4,7,12)	
Mais & Carote	V / W 39
Roast carrots, sweet corn, stracciatella, chili 210g (7,8)	

SECONDI GRILL

Grilled tuna steak, fennel salad, bell pepper relish 220g (4,7,12)	128
Beef fillet steak 200g (7,12)	139
Beef entrecôte steak 280g (7,12)	145
New York steak 280g (7,12)	129
Choose sauce 30g	
red wine reduction with truffle (12) /	
green peppercorn & brandy jus (12) /	
salsa verde / béarnaise (3,7,10,12)	

CONTORNI

Insalata di giardino	W 18
Mixed greens, seasonal vegetables, vegetables, basil dressing 80g (10,12)	
Zucchine	V 18
Fried zucchinis, golden rasins, pine nuts, stracciatella 120g (7,8)	
Patate fritte alla parmigiana	V 18
Potato fries, truffle oil, Parmigiano Reggiano 120g (3,7)	
Patatine fritte a taglio spesso	W 18
Steak cut fries - thick cut potato 120g	

DOLCI

Tiramisu	V 34
Homemade tiramisu, dark chocolate 160g (1,3,6,7)	
Bignè alla crema di caramello	V 36
Choux pastry cake with caramel cream, bitter chocolate 160g (1,3,6,7,8)	
Budino di pistacchi	V 32
Pistachio budino, caramel crumble 120g (1,3,7,8)	
Fondente di cioccolato	V 29
Chocolate fondant, cherries, vanilla ice cream 160g (1,3,6,7,12)	

vegetarian dish | V

vegan dish | W

ALLERGEN LIST:1. Gluten 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soybeans 7. Milk 8. Tree nuts 9. Celery
10. Mustard seeds 11. Sesame seeds 12. Sulphur dioxide 13. Lupin 14. Mollusc

A 10% service charge will be added to the bill. All prices are in Polish Zloty and include VAT.
If you have any food allergies, please inform our waiting staff while ordering.