

# SPECIAL PRICES ON FISH DELIVERY DAYS

## MONDAY

When ordering 2 dishes with mussels -  
the third one is free

## TUESDAY

Oysters from the supplier without  
extra charge

## WEDNESDAY

-20% for all shrimp dishes

## THURSDAY

-30% on all squid dishes

## FRIDAY

-20% for all dishes with salmon

*Czarnomorka*

## APPETIZERS AND SALADS

Odesa-style forshmak with herring and toast	36
Lightly salted Baltic herring with fried potatoes and green onions	39
Red tuna tartare with avocado and green apple	69
Salmon tartare	59
Red tuna carpaccio with truffle-anchovy sauce	69
Spinach salad with smoked mackerel, pickled cucumbers, and fried potatoes	38
Traditional layered herring salad "Herring under a fur coat"	28
Vegetable salad with homemade oil	28
Homemade hummus with cherry tomatoes and pita	35
– add grilled shrimps	8
Warm seafood salad	68
Olivier salad	28
– add grilled shrimps	8
– add salmon	8
Sauerkraut with onions and homemade oil	16
Pickles (sauerkraut with onions and homemade oil, pickled cucumbers, and marinated tomatoes)	36

## SOUPS

Fisherman's fish soup	23
Red borscht with smoked plum, crispy anchovies, and sour cream	28
Cheese cream soup with shrimp and garlic croutons	34

### MOËT & CHANDON

1 glass Moët&Chandon Brut Imperial + 1 oyster Oystry N° 2 AS A GIFT	49
2 glasses Moët&Chandon Brut Imperial + 2 oysters Oystry N° 2 AS A GIFT	89
Bottle of Moët&Chandon Brut Imperial + 8 oysters Oystry N° 2 AS A GIFT	349

## ADD TO FISH OR SEAFOOD

French fries with Parmesan	19
Fried potatoes / mashed potatoes / young potatoes with butter and dill	16
Grilled vegetables	26
Tartar sauce, kimchi aioli, ketchup, creamy sesame sauce, garlic sauce	6

## MAIN DISHES

Atlantic squid rings with tartar sauce	39
Vannamei shrimp tails in crispy breadding with kimchi aioli sauce	48
Potato pancakes	
– with lightly salted salmon	44
– with shrimps in creamy sauce	48
– with rapan meat and forest mushrooms in creamy truffle sauce	48
Risotto with creamy sauce and Parmesan	54
– add seafood	8
Risotto with Dor Blue cheese and walnuts	54
– add shrimps	8
Risotto with lime cream	46
– add grilled baby squids	8
Spaghetti	51
– add seafood	8
Tagliatelle with salmon, zucchini, and spinach in creamy sauce	52
Tagliatelle with shrimp and forest mushrooms in creamy truffle sauce	52
Burger with tiger vannamei shrimp, arugula, and basil sauce, served with French fries	66
Grilled avocado with tomatoes and nut sauce	38
– add grilled shrimps	10
Salmon and cod patties with mashed potatoes and marinated tomato	58
Shrimp with forest mushrooms in creamy truffle sauce, served on mashed potatoes	62

## MUSSELS IN SHELLS

choose your favorite sauce

Creamy/ Tomato/ Garlic	66
Cheesy	76

## SEAFOOD AND SHELLFISH


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

	Chilled	Cooked
Baby squid	19	32
Baby octopus	17	36
Atlantic squid	12	25
Scallops	48	90
Vannamei shrimp tails	18	38
Cuttlefish tentacles	10	29
Mussel meat	12	23
Rapan meat	14	32



## FISH

Frying "like at home". Pan fried or grilled  
(price per 100g of raw product prepared on site)

	Chilled	Cooked
Silverside	6	16
Goby	12	32
Atlantic red mullet	14	36
Black Sea red mullet	12	28
Horse mackerel	12	29
Mullet 	11	28
Garfish	18	44
Anchovy	7	17
Bluefish	10	27
Dorado	14	26
Kingklip	9	25
Salmon / Trout steak	15	31
Salmon / Trout fillet	16	36
Sea bass	14	26
African catfish (fillet)	15	31
Halibut steak	16	34



## OYSTERS

Fine de Claire N°1	17
Fine de Claire N°3	7
Fine de Claire N°0	20
Gillardeau N°2	31
Saint Patrick N°2	15
Saint Patrick N°3	13
Oystry N°2	19
Krystal N°2	31
Irish Supreme N°2	17

### Oyster sauces

Raspberry-vinegar/ spicy lemon/ tomato salsa 6

## MIX FOR THE COMPANY

Fish mix with French fries 1200 g 349

Seafood mix in creamy sauce 900 g 399

Bottle of sparkling wine  
Brut Cava Metode Tradici 0,75l  
**AS A GIFT**



## MIX FOR TWO

Frito Misto with French fries 139  
(crispy squid, shrimp, mussels meat, hake fillet)

Two beers lager 0,4  
**AS A GIFT**

## DESSERTS

Waffle cake	19
Honey cake	29
Our homemade cheesecake	28

Want a franchise?  
Scan the QR  
for details



@CZARNOMORKA.WARSZAWA



@CZARNOMORKA

## SOFT DRINKS

Cappy Apple / Multivitamin / Orange / Tymbark Tomato Juice	250 ml	12
Freshly Squeezed Orange / Grapefruit Juice	250 ml	21
Compote	250/1000 ml	8/28
Cisowianka Still/Sparkling	300/700 ml	11/18
Coca Cola/Coca Cola Zero	250 ml	12
Sprite/Fanta	250 ml	12
Tonic Thomas Henry	250 ml	12
Kvass	400 ml	18

## COFFEE AND TEA

Espresso	30 ml	9
Doppio	60 ml	12
Americano	120 ml	9
Cappuccino	180 ml	12
Latte	200 ml	14
Iced coffee	260 ml	15
Espresso tonic	260 ml	18
Tea	300 ml	15

## NON-ALCOHOLIC COCKTAILS

Aperol Spritz virgin	200 ml	21
Hugo virgin	200 ml	21
Citrus/Strawberry Lemonade	250/1000 ml	18/59

## ALCOHOL DRINKS

### SPARKLING WINE

Cava Brut Methode Tradicional (ES)	750 ml	118
Prosecco Extra dry DOC Villa Bellucci (IT)	750 ml	118
Villa Bellucci alcohol-free (IT)	750 ml	86
Frizzante barrel (IT)	150 /500/ 1000 ml	15/45/80
Moët&Chandon Brut Imperial (FR)	750 ml	315

### WHITE WINE

Sauvignon Blanc (FR)	187/750 ml	32/98
Petit Chablis Domaine Fevre (FR)	750 ml	239
Riesling Trocken Mosel Peter&Peter (DE)	750 ml	171
Pinot Grigio Organic Zensa (IT)	750 ml	145
Dry Chardonnay house wine (FR)	150/500/ 1000 ml	16/50/90

### RED WINE

Dry house wine Merlot (FR)	150/500/ 1000 ml	16/53/88
Merlot Racines' (FR)	187/750 ml	32/96

### TEQUILA

La Chica silver	50ml	19
-----------------	------	----

### VODKA

Baczewski	50ml	17
Finlandia	50ml	17

### WHISKEY

Jameson	50ml	22
Jack Daniel's	50ml	24

### GIN

Baczewski	50ml	19
-----------	------	----

### BOTTLED BEER

Żywiec 0%	330 ml	19
Corona 0%	330 ml	21
Corona Extra	330 ml	21
Grimbergen	330 ml	21

### BARREL BEER

Unfiltered	400 ml	19
Light	400 ml	19

### COCKTAILS

Aperol Spritz	200 ml	33
Hugo Spritz	200 ml	33
Limoncello Spritz	200 ml	33
Mimosa	150 ml	18
Gin tonic	250 ml	33
Cuba Libre	300 ml	33
Oyster Shot	60 ml	28
Mulled red wine	200 ml	22