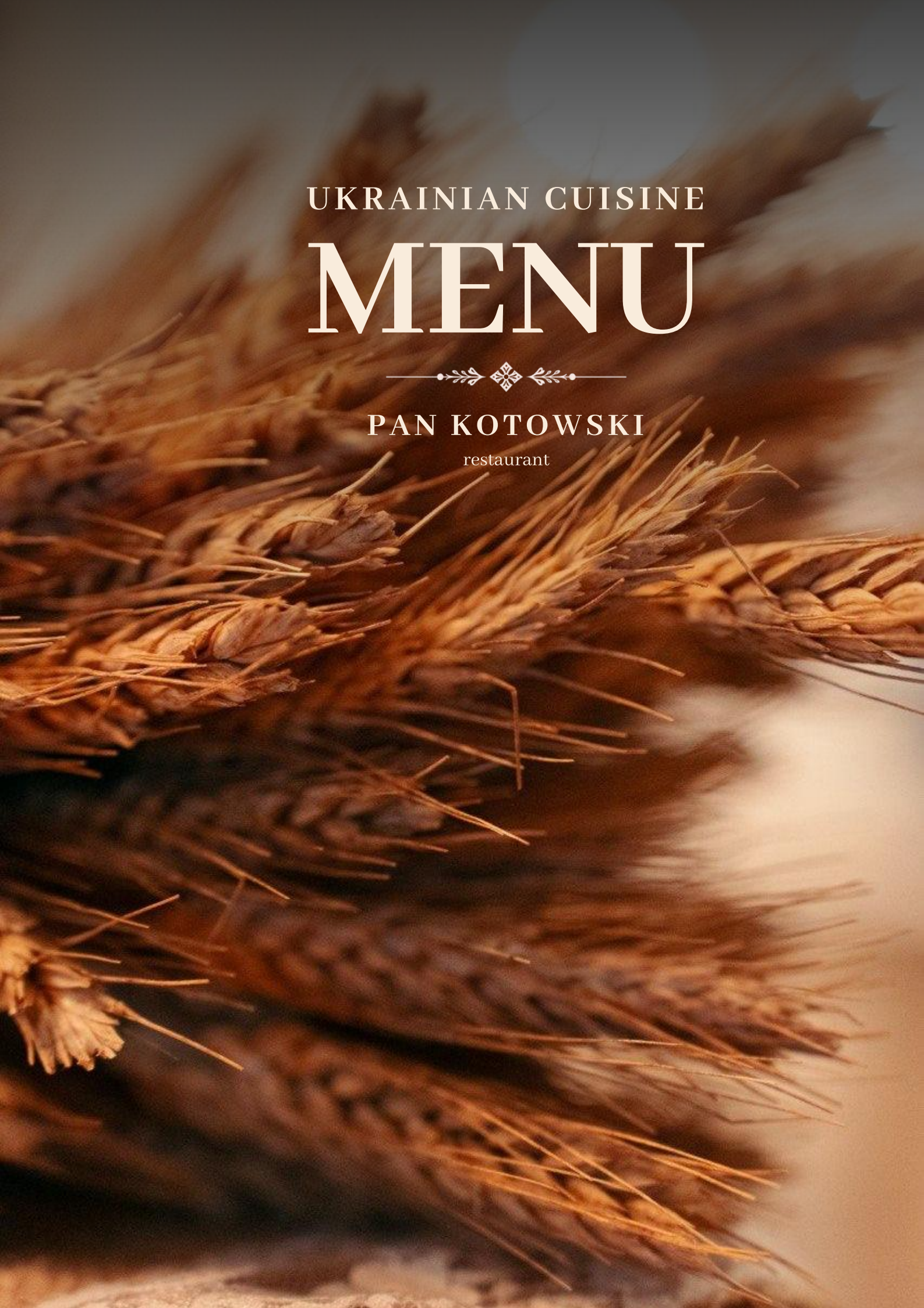




UKRAINIAN CUISINE

MENU



PAN KOTOWSKI

restaurant



“Don’t stop at bread and salt alone — taste our borscht, enjoy the pierogi; eat, indulge, and savour until your heart is full, then leave your work behind and rest awhile.”

APPETIZERS & STARTERS

1.



Ukrainian lard carpaccio (thinly sliced aromatic lard) 260 g • 40 zł

Served with:

- horseradish
- rye bread
- mustard
- lime

Traditional Ukrainian-style cured pork fat ("salo"), thinly sliced and served cold

Allergens: gluten, mustard

2.



Welcome Bite 420 g • 60 zł

Ukrainian spread set (for 3 people)

a) Spread made from pork lard served with rye bread

Allergens: gluten

b) Odesa-Style Forshmak (salted mackerel and apple tartare) served with baguette and butter **A classic Jewish-Ukrainian appetizer popular in Odesa region*

Allergens: fish, eggs, lactose, gluten

c) Forest Mushroom Pâté with Hummus and Nuts served with garlic bun "pampushka" **Pampushka - soft traditional Ukrainian garlic bun*

Allergens: sesame, nuts, gluten, mushrooms

3.



"Sea Freshness" 270 g • 48 zł

Zucchini, shrimp, green apple, yogurt sauce, fresh cucumber.

Decorated with:

- lemon espuma
- spinach "sand"

Allergens: shellfish, lactose

4.



Banosh with Cheese and Truffle Butter **VEGE** 250 g • 38 zł

Warm appetizer. Traditional creamy cornmeal porridge (Ukrainian-style polenta) made with cream and sour cream.

Served with:

- fried onion
- cheese
- mushrooms

**Banosh is a traditional dish from the Ukrainian Carpathian region.*

Allergens: lactose, mushrooms

5.



"Favorite Appetizer" 300 g • 42 zł

Marinated mackerel fillet with beetroot and potato croquettes.

Allergens: fish, eggs, gluten

*Recommended drinks are not included in the price of the dishes.

*All prices include VAT.

SALADS

1.



"Fresh Salad" **VEGE**

280 g • 42 zł

Tomato, bell pepper, cucumber, onion, mixed lettuce, olives, pickled carrot slices. Olive oil, lemon juice, vinaigrette dressing.

Allergens: mustard, honey

2.



"Southern" Fennel & Goat Cheese Salad **VEGE**

270 g • 44 zł

Grilled fennel, goat cheese, celery, orange, lettuce leaves. Orange vinaigrette, caramelized nuts.

Allergens: lactose, nuts, celery, mustard

3.



"Big" Roast Beef Salad *Chef's Recommendation*

420 g • 59 zł

Medium-cooked roast beef, cucumber, bell pepper, tomato, red onion, eggplant, mixed lettuce, garlic, sesame, spices, olive oil, soy sauce.

Recommended for 2 people.

** We recommend pairing it with a glass of Cabernet red wine*

Allergens: sesame, soy

HANDMADE DUMPLINGS

1.



Potato Pierogi **VEGE**

10 pcs • 40 zł

potatoes, fried onion, garlic oil, sour cream, cornichons

Allergens: eggs, lactose, gluten, mustard, sulphites

2.



Lentil & Smoked Cheese Pierogi **VEGE**

10 pcs • 40 zł

lentils, fried onion, smoked cheese, garlic oil, green dill oil, pistachio, microgreens

Allergens: lactose, gluten, nuts, garlic, eggs

3.



"Meat Must Be" Pierogi

10 pcs • 44 zł

(pork), bell pepper, plum adjika, fried onion, red oil

**Adjika - traditional spicy vegetable sauce popular in Ukraine*

Allergens: eggs, gluten, spicy spices

4.



Chicken Liver & Potato Pierogi

10 pcs • 42 zł

chicken liver, potatoes, fried onion, garlic oil, sour cream
homemade plum jam

Allergens: eggs, lactose, garlic, gluten

**Recommended drinks are not included in the price of the dishes.*

**All prices include VAT.*

5.



Pielmieni (Ukrainian dumplings filled with pork & beef with onion)

horseradish, butter, dill, red onion

Allergens: gluten, eggs, garlic

16 pcs • 45 zł

6.



Pear & Ricotta Pierogi **VEGE**

caramelized pear, ricotta cheese, gorgonzola cheese

Served with:

- honey
- roasted peanuts
- lemon espuma

** Perfect with a glass of Kolonist Riesling wine.*

Allergens: eggs, gluten, lactose, honey, nuts

8 pcs • 40 zł

7.



Pierogi Set – 30 pcs

10 pcs No. 1, 10 pcs No. 2, 10 pcs No. 3

Extras:

- sour cream
- plum adjika
- red cabbage mousse

Allergens: lactose, nuts, eggs, garlic, gluten

30 pcs • 106 zł

MAIN COURSES (SETS)

1.



Potato Pancakes “For the Soul” **VEGE**

sour cream, parmesan powder, fresh vegetable salsa

Allergens: lactose, eggs, gluten

290 g • 40 zł

2.



Chicken Kyiv *popular Ukrainian dish*

Chicken fillet roulade stuffed with herb butter, breaded

Served with:

- mashed potatoes
- fresh tomatoes
- fried onion
- vinaigrette sauce

Allergens: lactose, garlic, gluten, eggs

340 g • 45 zł

3.



“Chwalenyky” Stuffed Cabbage Rolls

Classic cabbage rolls with pork-beef filling and rice.

Served with potato & roasted celery root cream, red cabbage mousse.

Allergens: lactose

350 g • 44 zł

4.



Chicken Liver “Just Like Mom’s”

Pan-fried liver with onion and mix of mushrooms. Additionally baked in a creamy parmesan sauce. Served with delicate mashed potatoes.

** Recommended with homemade cornelian cherry liqueur “Derenivka”.*

Allergens: lactose, mushrooms, garlic

330 g • 45 zł

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5.

**Grilled Chicken Fillet**

340 g • 49 zł

Orange vinaigrette sauce, eggplant, tomato, mozzarella cheese, red cabbage mousse.

Allergens: garlic, lactose, honey, mustard

6.

***HIT* Signature Breaded Pork Cutlet “Syty Kozak”** 420 g • 50 zł

Served with cheesy potatoes and the chef's roasted onion & fennel sauce.

Allergens: gluten, eggs, mustard, lactose, garlic

7.

**Slow-Cooked Juicy Pork Ribs**

500 g • 69 zł

Cooked in natural bread kvass and herbs.

Served with:

- braised cabbage
- plum adjika
- demi-glace sauce

***Optional side: roasted potatoes with pork fat.**

Allergens: gluten, garlic, dried plum (sulphites), honey

8.

**Roast Beef “With Smoke” (served warm)**

340 g • 79 zł

Slices of juicy medium-cooked roast beef on creamy mashed potatoes and roasted celery root purée

Served with:

- demi-glace sauce
- carrot
- marinated mushrooms

Allergens: lactose, mushrooms

9.

***NEW* Ukrainian “Hreczanyk” Burger**

350 g • 56 zł

Pure beef patty (180 g) with buckwheat groats, cheddar cheese, bacon chips, tomato, garlic sauce, plum adjika, pickled cucumber, roasted potatoes, brioche bun.

Allergens: gluten, lactose, eggs, garlic

10.

***NEW* “Zander & Bigos”**

330 g • 62 zł

Zander fillet, braised cabbage with mushrooms and dried plums, olives, vinaigrette sauce.

Allergens: mushrooms, sulphites (dried plums), garlic, mustard

11.

**“Golden Fish”**

390 g • 64 zł

Baked trout with butter, garlic sauce, potatoes, two types of cheese, cucumber slices.

Allergens: lactose, garlic

*Recommended drinks are not included in the price of the dishes.

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SOUPS

Available Daily:

1.



Traditional Ukrainian Borscht

(pork & beef) served with garlic pampushka and sour cream

Allergens: lactose, gluten, garlic

450 ml • 34 zł

2.



Ukrainian Red Borscht

(pork & beef) served with rye bread and salo (traditional cured pork fat)

Allergens: lactose, gluten, garlic

450 ml • 38 zł

3.



Homemade Chicken Broth

with wide noodles

Allergens: gluten, garlic, eggs

450 ml • 30 zł

Soup of the Day *(ask the waiter)*

1.



„Ukrainian Okroshka”

smoked ham, egg, fresh cucumber, apple, green onion, potatoes, radish. Dressing: kefir-broth base, dill ice cube

Allergens: onion, lactose, eggs

450 ml • 33 zł

2.



Wild Mushroom Soup with Beans **VEGE**

served with rye bread

Allergens: onion, mushrooms, garlic

450 ml • 33 zł

KIDS MENU

1.



Mini Burger with Fries

Chicken patty, homemade pampushka bun, ketchup sauce.

Allergens: gluten

250 g • 34 zł

2.



Pancakes with Sour Cream & Strawberry Sauce

Allergens: gluten, eggs, lactose

200 g • 26 zł

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DESSERTS

1. **Glazed Cheese Bar** 180 g • 28 zł



Vanilla creamy glazed cheese dessert covered in homemade chocolate coating, served with ice cream.

**A dessert inspired by the famous Eastern European “syrok” snack.*

Allergens: lactose

2. **“Trembita” with Apples** 220 g • 29 zł



Warm pancakes with apple chutney, caramel sauce and lavender cream.

**Trembita — traditional Ukrainian mountain horn from the Carpathians.*

Allergens: eggs, lactose, gluten, honey

3. **“Lemon Paradise” Cake** 180 g • 33 zł



Lemon sponge cake with poppy seeds, served with lemon espuma.

Allergens: eggs, gluten, lactose

EXTRAS

1. **Garlic “pampushka” bun** 5 zł

2. **Rye bread** 6 zł

3. **Sour cream** 5 zł

4. **Plum adjika** 5 zł

5. **Vinegar for pelmeni** 4 zł



TAKEAWAYS

Dear Guests, takeaway packaging is available. In accordance with the EU SUP (Single-Use Plastics) directive, a mandatory fee applies to takeaway food and drinks served in disposable plastic packaging

• cup • 2 zł • container • 2 zł

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**All prices include VAT.*

COFFEE

1.	Espresso	40 ml • 12 zł	5.	Latte Macchiato	300 ml • 19 zł
2.	Doppio	80 ml • 14 zł	6.	Cappuccino	180 ml • 18 zł
3.	Americano	160 ml • 15 zł	7.	Flat White	180 ml • 18 zł
4.	Americano with milk	180 ml • 17 zł	8.	Iced Latte	300 ml • 22 zł

SPECIAL COFFEE

1.	Iced Raf Coffee “Plombir” Creamy coffee inspired by the taste of vanilla ice cream: espresso, cream, milk, vanilla, ice	300 ml • 26 zł
2.	Sea Buckthorn Iced Latte espresso, milk, ice, homemade sea buckthorn & orange purée	300 ml • 26 zł
3.	Espresso Tonic espresso, tonic water, lemon, ice	300 ml • 26 zł
4.	HIT OF THE SUMMER Aperol Bumble Aperol, espresso, orange syrup, sparkling wine, ice	300 ml • 39 zł
5.	Orange Espresso espresso, orange juice, orange syrup, ice	300 ml • 22 zł

ADD-ONS

✿ Flavoured syrup 40 ml • 4 zł

✿ Milk: oat / lactose-free 4 zł

TEA

1.	Buckwheat Tea with Honey (served in a teapot) buckwheat tea, honey	500 ml • 26 zł
2.	Linden Tea (served in a cup) linden blossom, cinnamon, honey	250 ml • 24 zł
3.	Mint Tea (served in a cup) fresh mint and green tea	250 ml • 22 zł
4.	Black / Green Loose-Leaf Tea (served in a cup)	250 ml • 22 zł
5.	Sea Buckthorn & Orange Iced Tea homemade sea buckthorn & orange purée, black tea, ice	250 ml • 24 zł

SOFT DRINKS

1.	Coca-Cola / Coca-Cola Zero / Fanta / Sprite / Kinley Tonic     	250 ml • 13 zł
2.	Cappy Juice (assorted flavours) 	250 ml • 13 zł
3.	Kropla Beskidu (sparkling / still water)	330 ml • 13 zł 0,75 l • 19 zł
4.	Mango & Grapefruit Lemonade	300 ml • 25 zł

5.	Signature Orange & Lemon Lemonade with a Hint of Vanilla	300 ml • 19 zł	1 l • 35 zł
6.	Cherry & Hibiscus Lemonade on a Lemon Base	300 ml • 19 zł	1 l • 35 zł
7.	Natural Plum & Berry Kompot <i>*Kompot is a traditional Eastern European fruit drink made from cooked fruit</i>	300 ml • 19 zł	1 l • 35 zł
8.	Natural Bread Kvass with Apple <i>*Kvass is a traditional lightly fermented bread-based drink</i>	300 ml • 20 zł	1 l • 38 zł

BEER

0,3 l 0,5 l

1.	Ukrainian Draft Beer	17 zł • 19 zł
2.	Ukrainian Bottled Beer	• 22 zł
3.	Non-Alcoholic Beer	• 17 zł

WHISKY

50 ml 0,5 l

1.	Jack Daniel's USA, Tennessee whiskey, blended	30 zł • 210 zł
2.	Chivas Regal 12 y.o Scotland, Highland region, blended whisky	33 zł • 250 zł
3.	Back to Black Ireland, blended whisky	26 zł • 180 zł

COGNAC & BRANDY

50 ml 0,5 l

1.	Ararat 5 y.o. Armenia, brandy	30 zł • 210 zł
2.	Maison Gautier VSOP France, cognac	35 zł • 360 zł

VODKA

50 ml 0,5 l 0,7 l

1.	Finlandia	19 zł • 98 zł • 140 zł
2.	Nemiroff (Ukraine)	20 zł • 98 zł • 130 zł
3.	Kozak	20 zł • 98 zł • 120 zł
4.	Rada Pepper	20 zł • 98 zł • -
5.	Rada Premium	22 zł • - • 210 zł
6.	Homemade Cornelian Cherry Liqueur "Kizylivka" Please ask our staff about availability and other flavours, it sells out quickly	20 zł • 100 zł • -
7.	Ukrainian Combo vodka 50 ml, 3 pieces of salo, pickled cucumber	34 zł
8.	Ukrainian Shot Set (6 pcs)	120 zł

COCKTAILS

1.	Espresso Martini Ukrainian vodka, Kahlúa liqueur, espresso, caramel, chocolate	• 36 zł
2.	Whisky Sour Jack Daniel's whisky, sugar syrup, lemon, egg white powder, pasteurized	• 39 zł
3.	Kyivstar Martini vodka, mango & passion fruit purée, vanilla, lime, sparkling wine, egg white powder, pasteurized	• 42 zł
4.	Aperol Spritz Aperol, Campari, sparkling wine, sparkling water, orange	• 37 zł
5.	Limoncello Spritz limoncello, sparkling wine, orange juice, lemon	• 37 zł
6.	Stefania gin, tonic water, cherry, lemon juice	• 37 zł
7.	Soloveyko Earl Grey tea-infused rum, cream, lactose-free milk, caramel "Soloveyko" means "little nightingale" in Ukrainian	• 40 zł
8.	Wish You <i>Signature cocktail</i> rum, cherry, vanilla, freshly squeezed lime juice A cocktail inspired by Ukrainian embroidery, a symbol of destiny, love and protection. The name "Wish You" is also a wordplay, in ukrainian its sounds similar to "vyshyu" "I will embroider" Served with a small fortune card featuring an embroidered symbol and its meaning. "I will embroider your destiny"	• 42 zł

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*All prices include VAT.



For groups of 6 or more, we do not split the bill.
For groups of 8 or more, a 10% service charge is added.
Thank you for your understanding.

If you have any food allergies, please inform the waiter before placing your order.

All prices include VAT



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- cup
- 2 zł
- container
- 2 zł



PAN KOTOWSKI

restaurant

Wi-Fi: pankotowski5g

Password: pankotowski24

ul. Ogarna 11/12, 80-826 Gdańsk

+48 512 060 823

pankotowski.reservations@gmail.com