MarinaGaj

restauracja / przystań

RESTAURANT
SELECTION
MICHELIN
GUIDE
2026

Menu

Some moments really do prove that passion, dedication and attention to every detail make all the difference.

It is with great pride that we announce that Marina Gaj Restaurant has been recognised in the 2026 Michelin Guide and included amongst its recommended restaurants.

We would like to thank our guests and the entire team for helping to create this exceptional place.

STARTERS

A selection of Džiugas cheeses — 59 PLN
Džiugas cheeses 200g / fig jam / nuts / fruits

Chorizo prawns — 65 PLN
prawns 16/20 (5 pcs.), 8/12 (1 pc.) / chorizo 10g / spinach / chilli / garlic / butter sauce / focaccia

Mussels — 55 PLN
mussels 300g / garlic / curry / cream / cherry tomatoes / parsley / focaccia

Poultry liver — 45 PLN
poultry liver 180g / romaine lettuce / onion / wine / apple / demi-glace / focaccia

Venison dumplings (pierogi) — 59 PLN
pulled venison dumplings 300 g / smoked quark / beetroot purée / caramelised parsley / demi-glace sauce / flavoured oil

Beef carpaccio — 69 PLN
beef 80g / wasabi mayo / marinated onion / capers / chimichurri sauce / dill / mushroom / arugula / cherry tomatoes / focaccia

Beef tartare or deer tartare — 69 PLN
beef 100g or deer tartare 100g / traditional additives / marinated boletus / leek oil / focaccia or fries

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Information on allergens is available upon request.
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**VAT interest rate increased to 23% from 2020.*

SOUPS

Chicken broth — 250 ml — 39 PLN
pork and beef Lithuanian dumplings (kołduny) / julienned vegetables / parsley

Fish soup — 250 ml — 39 PLN
spicy tomato broth / fish / prawns / mussels

Rye-flour sour soup — 250 ml — 39 PLN
white sausage / marjoram / poached egg / bacon / potato

Porcini mushroom soup — 250 ml — 39 PLN
porcini mushrooms / noodles / parsley / parsley oil

SALADS

Salad with supreme chicken or prawns — chicken 59 PLN / prawns 69 PLN
supreme chicken 160g or prawns 100g / romaine lettuce / cherry tomatoes / pickled onion / croutons / Caesar dressing

Smoked duck salad — 54 PLN
smoked duck 80 g / arugula / pickled pumpkin / red onion / beetroot / walnut / mustard sauce

Poke bowl — 55 PLN
halloumi cheese 80g / avocado / artichokes / sesame / quinoa / cherry tomatoes / wakame algae / pickled pumpkin / honey & mustard sauce

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PASTA

Black pasta with seafood 69 PLN
prawns (3 pcs.) / mussels (3 pcs.) / vongole (3 pcs.) / black pasta 100g / chilli / garlic / parsley / spinach / edamame / cherry tomatoes / butter sauce

Chitarra pasta with beef tenderloin 59 PLN
chitarra pasta 100g / beef tenderloin 100g / garlic / chilli / spinach / cherry tomatoes / parmesan / demi-glace sauce

Porcini and truffle ravioli 59 PLN
250 g ravioli / butter emulsion / truffle butter / crushed pepper / caramelised parsley

FISH & SEA FOOD

Mango octopus 89 PLN
octopus tentacles 140g / potato / sugar peas / mango / cherry tomatoes / garlic / chili / edamame

Zander fillet 79 PLN
150g zander fillet / parsley purée / buttered vegetables / butter sauce / flavoured oil / lemon

Roasted golden trout from Zielenica 79 PLN
400 g trout / pearl barley / wild broccoli / edamame / chimichurri sauce

Fish & chips 59 PLN
cod fillet 140g / fries / sauerkraut salad / tartar sauce

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MEAT

Grilled chicken brizol 69 PLN
chicken fillet 180 g / carrot / courgette / potato purée / herb demi-glace / leek oil

Bone-in pork chop 79 PLN
bone-in pork chop 220g / mushrooms / mashed potatoes / hunter's stew (bigos) / demi-glace sauce

Pork ribs BBQ 79 PLN
400g pork ribs / steak fries / pickled cucumbers / parsley-mayo sauce / chives / pepper demi-glace

Half a duck 79 PLN
½ roast duck / potato dumplings / red cabbage / apple / cranberries / thyme sauce

Greater Poland steamed yeast dumpling (pyza) 69 PLN
pulled pork 140 g / yeast dumpling / red cabbage / arugula / red onion / tartar sauce / pepper sauce

Slow-cooked beef 65 PLN
beef 150g / sweet potato noodles / butter vegetables / parsley / truffle sauce

Venison burger 69 PLN
180 g venison / butter bun / romaine lettuce / hunter's stew (bigos) / red onion with oyster mushrooms / cheese and pepper sauce / BBQ sauce

Polish roast beef steak 129 PLN
250 g roast beef / roast potatoes / spinach / oyster mushrooms / carrots / thyme sauce

Steak on lava stone 200 g 159 PLN
beef tenderloin 200g or 250g / zucchini / carrot / edamame / king trumpet mushrooms / gzik (cottage cheese with chive) / truffle potatoes / pepper sauce / spicy mayo sauce 250 g 189 PLN

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DESSERTS

Dessert by Chef Dawid Łagowski — 45 PLN
chocolate / raspberry / chocolate mousse / cream ice cream / forest fruits / crunch / fresh mint

Caramel ball — 49 PLN
halva mousse 100 g / coffee panna cotta / raspberry sorbet / fruits / crunch / whipped cream

Plum brioche — 39 PLN
caramelised plum / cream ice cream / fruit / crunch / English sauce

Basque-style cheesecake — 39 PLN
cheesecake 180 g / chocolate ice cream / fruits / crunch

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MULLED WINES

Red Glintwein — 32 PLN
Grupo Covinas Aula Bobal Merlot 200 ml / honey / cloves / ginger / cinnamon stick / orange / lemon / anise

Non-alcoholic white Glintwein — 34 PLN
Carl Jung Riesling alcohol free wine 200 ml / sea buckthorn / rosemary / honey / clove / cinnamon stick / apple chunk / lemon peel / anise / black pepper

WARMING DRINKS

Warming infusion — 200 ml — 18 PLN
water / orange / lemon / fruit puree / mint / cinnamon stick / honey / clove / anise

Hot chocolate — 250 ml — 22 PLN
dark chocolate / cocoa / milk / sweet cream 36% / whipped cream

Winter tea — 200 ml — 20 PLN
Ceylon / lemon / orange / cinnamon stick / cloves / honey / anise / rosemary

COLD SOFT DRINKS

Kamena water sparkling / still	330 ml	9 PLN
Acqua Panna	750 ml	25 PLN
San Pellegrino	750 ml	30 PLN
Carafe of water still / sparkling (mint / lemon)	750 ml	15 PLN
Cappy juices (various flavours)	250 ml	13 PLN
Fuze Tea Peach-Hibiscus	250 ml	13 PLN
RedBull	250 ml	21 PLN
Coca Cola / Coca Cola Zero / Kinley / Fanta / Sprite	250 ml	13 PLN
Coconaut coconut water from a young coconut	330 ml	15 PLN
Cocoffee (cappuccino flavor)	250 ml	17 PLN
Cocoffee (espresso flavor)	250 ml	17 PLN
Fonti di Crodo LEMON SODA (lemon flavor)	330 ml	13 PLN
Freshly squeezed pear and celery juice	300 ml	23 PLN
Lemonade lemon juice 30 ml / fruit puree 30 ml / simple syrup 30 ml / sparkling water 160 ml / additives	250 ml	20 PLN
Carafe of lemonade lemon juice 90 ml / fruit puree 90 ml / simple syrup 90 ml / sparkling water 480 ml / additives	750 ml	45 PLN

HOT DRINKS

Espresso	40 ml	9 PLN
Espresso Doppio	70 ml	13 PLN
Black coffee	120 ml	12 PLN
Cappuccino	190 ml	15 PLN
White coffee	140 ml	13 PLN
Latte Macchiato	240 ml	16 PLN
Coffee with plant milk	190 ml	22 PLN

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POLANQA TEA (250 ml)

Ceylon 13 PLN
aromatic Ceylon from India with a delicate, slightly spicy, flavour

Mr. Gray 14 PLN
a mixture of Indian Ceylon and Assam from China, bergamot

Sencha green tea 13 PLN
mild green tea with a delicate flavour

Hibiscus lemongrass 16 PLN
apple, lemongrass, rose petals, cinnamon, lemon peel, licorice, natural flavour

Berries 15 PLN
hibiscus, elderberry, grapes, rose petals, red and black currants, blueberries

Morning Star 16 PLN
apple, currant leaves, orange peel, chamomile, gingerbread, birch leaves, verbena, ylang ylang, marigold, orange, mandarin

Slow evening 16 PLN
Rooibos, musk orchid, lemon peel, lemongrass, natural flavours, hibiscus, mango

Jasmine tea 16 PLN
White tea leaves flavoured with jasmine flowers.

Rose Garden 16 PLN
Ceylon from India and China, pineapple, papaya, grapes, rose petals, rose oil, cornflower petals.

Polanqa mint 13 PLN
Peppermint

Pure Relax 16 PLN
Organic ginger, Ceylon cinnamon, black pepper, cloves, cardamom.

White mandarin 16 PLN
Sencha, white tea, sugar, coconut oil, jasmine tea, ginger, mandarin zest, pink pepper, spices, flower petals.

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SPARKLING WINES AND CHAMPAGNE

Frizzante delicately sparkling
150 ml 18 PLN

(Italy) Shiny yellow colour. Pleasantly fruity with a delicate, directly brittle structure and captivating freshness emphasized by subtle pearls.

Montelliana Extra Dry Prosecco
750 ml 130 PLN

(Italy / Glera) Pale straw colour. Very fruity bouquet with notes of white flowers. Fresh and refreshing with a slightly sweet finish.

Pet Nat
750 ml 160 PLN

(Poland / Powiercie / Winnica Warto / Souvignier Gris / pétillant naturel) An artisan wine with aromas of ripe apples, a mineral nuance and a light, airy effervescence. Flavours of pears and crusty brioche. The wine contains natural sediment.

G.H. Mumm Cordon Rouge
750 ml 500 PLN

(France/ Champagne / Pinot Noir) A unique blend expressing the style of the Mumm house that characterizes the Pinot Noir grape variety. Aromas of ripe peach, apricot and pineapple with notes of vanilla, caramel and yeast, dried fruit and honey. Intense complex flavours of fresh fruit and caramel. The finish is long and refreshing.

WHITE WINES

Dr. Loosen Dr L Riesling Feinherb Mosel (Germany / Riesling) Pale and yellow, lemon colour. The aroma features the sweetness of lime, fresh melon, and a hint of coconut. Noticeable taste of a peach, citrus fruit and apples.	150 ml 750 ml	27 PLN 120 PLN
Villa Wolf Gewürztraminer Pfalz (Germany / Gewurztraminer) Light yellow colour. A floral aroma with the scent of roses and lychee, in the background: citrus fruit and spices. Delicate, floral, slightly spicy flavour. Well balanced acidity, surprisingly durable after-taste.	150 ml 750 ml	27 PLN 120 PLN
Mount Vernon Marlborough Sauvignon Blanc (New Zealand / Sauvignon Blanc) Light pale yellow colour with green reflections. Very elegant aromas of passion fruit, melon and gooseberry with a mineral note, with a touch of herbs and white flowers.	150 ml 750 ml	30 PLN 150 PLN
Solaris (Poland / Powiercie / Winnica Warto / Solaris) A craft wine with aromas of sweet apples and pears, hints of elderflower and a pleasant honeyed sweetness.	750 ml	190 PLN

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RED WINES

Il Pumo Primitivo Puglia IGT — 150 ml 24 PLN / 750 ml 120 PLN

(Italy / Primitivo) Deep, red and ruby colour. Intense fruit aroma - dried plums and cherries. Slightly spicy flavour with hints of vanilla and rosemary. Ripe, sweet tannins.

Grupo Covinas Aula Bobal Merlot — 150 ml 21 PLN / 750 ml 100 PLN

(Spain / Valencia) An intense ruby colour. The aroma is dominated by notes of red fruits (cherries, raspberries) with hints of violets and spices. Full-bodied and smooth on the palate.

Novas Cabernet Sauvignon — 750 ml 140 PLN

(Chile / Cabernet Sauvignon / Maule Valley) Shiny, dark cherry colour. A distinct aroma of blackberry and blackcurrant comes to the fore, accompanied by notes resulting from maturation in wooden barrels – cedar wood, coffee beans and dark chocolate.

Familia Falasco Balbo Estate Malbec — 750 ml 170 PLN

(Argentina / Mendoza) Deep red colour. Ripe forest fruits, with subtle hints of coffee, chocolate and aniseed. Rich and smooth tasting.

NON-ALCOHOLIC WINES

Pierre Chavin Le Petit Chavin Chardonnay 0% — 150 ml 28 PLN / 750 ml 140 PLN

(France / Languedoc) A dry, alcohol-free sparkling wine with a golden-yellow colour. Aromas of pineapple, apricot, melon and fields of wildflowers. De-alcoholised through the rotating cones method.

Carl Jung Riesling Feinherb — 150 ml 18 PLN / 750 ml 80 PLN

(Germany / Rheinhessen / Riesling) Light gold colour. Citrus and green apple aromas. Well-structured in the mouth with pleasant acidity.

Carl Jung Cabernet Sauvignon — 750 ml 80 PLN

(Germany / Rheingau) Dark red colour. Aromas of blueberries, black currants and green pepper. Firm tannins on the palate and clear acidity with a pleasant vanilla after-taste in a long finish. The wine is 100% made from the high-quality Cabernet Sauvignon grape originating from the south of France.

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ALCOHOL COCKTAILS

Negroni 33 PLN
Beefeater gin 30 ml / sweet red vermouth 30 ml / campari 30 ml

Whisky Sour 40 PLN
Jameson 60 ml / lemon juice 30 ml / simple syrup 10 ml / egg white 30 ml / bitter angostura

Marina Star 44 PLN
Ostoya vodka 40 ml / Passoa liqueur 20 ml / passion fruit puree 40 ml / vanilla syrup 15 ml / lime juice 10 ml / frizzante sparkling wine 40 ml / half fresh passion fruit

Aperitif Spritz 30 PLN
Frizzante sparkling wine 120 ml / Villa Cardea red bitter 60 ml / slice of orange / splash sparkling water

Mojito 28 PLN
Havana Club 3YO 40 ml / lime / mint / cane sugar

Smoked Apple & Cinnamon Old Fashioned 40 PLN
Jack Daniel's 40 ml / Calvados 20 ml / cinnamon syrup 10 ml / cinnamon stick / apple slice

Winter Mule 40 PLN
Ostoya vodka 40 ml / cranberry syrup 20 ml / lime juice 20 ml / Top Up Three Cents Ginger Beer

Xpresso-Martini 44 PLN
Bumbu Original 30 ml / Bumbu Cream 30 ml / simple syrup 10 ml / pinch of salt / bitter Angostura 2 dash / espresso / coffee beans

NON-ALCOHOLIC COCKTAILS

Non-alcoholic Aperitif Crodino 32 PLN
Crodino 175 ml / slice of orange / ice cubes

Non-alcoholic Mojito 20 PLN
sparkling water / lime / mint / cane sugar

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BEER

Franziskaner Hefe-Weissbier (Wheat)	500 ml	18 PLN
Franziskaner Dunkel (Dark beer)	500 ml	18 PLN
Corona Extra	330 ml	18 PLN
Craft beer Tropical Heat (Wheat)	500 ml	25 PLN
Craft beer Surfer's time (Pils)	500 ml	25 PLN
Craft beer Kitsune Spiced Koji (Lager)	500 ml	25 PLN
Craft beer Harry Porter (Baltic porter)	500 ml	32 PLN
Lech Free 0%	500 ml	18 PLN
Lech Free Lime Flavor 0%	500 ml	18 PLN
Corona Cero 0%	330 ml	18 PLN
Craft beer Run Forrest, Run (Low-alcohol IPA)	500 ml	25 PLN

VODKA

Ostoya	40 ml	18 PLN
	700 ml	210 PLN
Ciroc 5*	40 ml	30 PLN
	700 ml	420 PLN
Pravda	40 ml	25 PLN
	700 ml	370 PLN
Pravda Bio	40 ml	30 PLN
	700 ml	420 PLN
Ostoya Black	700 ml	250 PLN
V-One Orkisz Gold (spelt vodka)	700 ml	370 PLN
Tesselis by Dawid Łagowski (potato vodka)	40 ml	30 PLN
	700 ml	420 PLN

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WHISKY

Jack Daniel's Old No. 7	40 ml	21 PLN
	700 ml	310 PLN
Jameson	40 ml	20 PLN
	700 ml	270 PLN
Chivas Regal 12YO	40 ml	22 PLN
	700 ml	310 PLN
Sexton Irish Single Malt	40 ml	26 PLN
	700 ml	370 PLN
The Deacon Scotland	40 ml	32 PLN
	700 ml	400 PLN
Chivas Regal 18YO	40 ml	50 PLN

GIN

Malfy	40 ml	26 PLN
(Gin Rosa, Con Limone, Con Arancia, Originale)	700 ml	290 PLN
Beefeater	40 ml	20 PLN
	700 ml	185 PLN
Hendrick's	40 ml	48 PLN

RUM

Havana Club 3YO	40 ml	15 PLN
	700 ml	210 PLN
Havana Club 7YO	40 ml	26 PLN
Bumbu Rum The Original	40 ml	30 PLN

TEQUILA

Olmeca Altos Plata	40 ml	27 PLN
Olmeca Altos Reposado	40 ml	30 PLN

COGNAC & BRANDY

Hine VSOP	40 ml	50 PLN
Metaxa 12*	40 ml	28 PLN

LIQUEURS

Jägermeister	40 ml	20 PLN
Bumbu Cream	40 ml	30 PLN

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WE OFFER:

- gift vouchers,
- culinary workshops,
- live cooking,
- oysters and lobsters – available upon prior order one week in advance,
- tasting dinners,
- catering,
- special events,
- musical and instrumental entertainment service,
- themed evenings,
- conference and business meetings,
- dance projects with a DJ,
- motorboat helmsman courses.

YOU ARE WELCOME TO RENT:

- a motorhome parking space,
- a motorhome,
- a Horyzont boat (Weekend 820) – no licence required,
- a motorboat (with a 9.9 hp outboard motor) – no licence required,
- pedal boats,
- a berth in the marina (short or long term),
- accommodation in year-round cabins

YOU CAN ALSO USE:

- a slipway,
- monitored car park

DETAILED INFORMATION:

www.marinagaj.pl

www.warta-goplo.pl

www.kamperykonin.pl

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restauracja / przystań

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