

WINE

<i>Sparkling</i>	12 cl	75 cl
Prosecco P Extra Dry <i>Italy</i>	28 zł	160 zł
CAVA SEGURA VIUDAS <i>Spain</i>	20 zł	120 zł
CAVA SEGURA VIUDAS Rose <i>Spain</i>	20 zł	120 zł
<i>White</i>	12 cl	75 cl
Sauvignon Blanc Matua <i>New Zealand</i>	34 zł	200 zł
Solaris Turnau <i>Poland</i>	36 zł	210 zł
Riesling Kabinett <i>Germany</i>	23 zł	140 zł
Catarratto Zibibbo Crudo <i>Italy</i>	24 zł	150 zł
Verdeo <i>Spain</i>	22 zł	130 zł
<i>Rose & Orange</i>	12 cl	75 cl
Esmeralda Rose <i>Spain</i>	22 zł	120 zł
Pinot Gris Orange Wine <i>Poland</i>	38 zł	220 zł

<i>Red</i>	12 cl	75 cl
Primitivo di Manduria <i>Italy</i>	38 zł	220 zł
Carmenere Santa Digna <i>Chile</i>	25 zł	150 zł
Tempranillo Mas Rabell <i>Spain</i>	22 zł	120 zł
Merlot La Jolie F. Chauvenet <i>France</i>	22 zł	120 zł
<i>Alcohol free & Dessert</i>	12 cl	75 cl
Freixenet o% Sparkling Muscat <i>Spain</i>	19 zł	110 zł
Natureo White Muscat o% <i>Spain</i>	19 zł	110 zł
Natureo Red Syrah o% <i>Spain</i>	19 zł	110 zł
	10 cl	
Floralis Moscatel Liqueroso <i>Spain</i>	24 zł	
White Porto Offley <i>Portugal</i>	22 zł	
10 Años Red Porto Offley <i>Portugal</i>	42 zł	

DRINKS

BEVERAGES *Coca-Cola*

Aqua Panna	0,25 / 0,75l	11 / 22 zł
San Pellegrino	0,25 / 0,75l	11 / 22 zł
Coca-Cola / Coca-Cola Zero	0,25l	12 zł
Sprite / Fanta / Tonic Kinley	0,25l	12 zł
Cappy Juices / Fuzetea	0,25l	12 zł
Red Bull	0,25l	18 zł

COFFEE

ESPRESSO	10 zł
ESPRESSO MACCHIATO	12 zł
ESPRESSO DOPPIO	14 zł
BLACK COFFEE	14 zł
FLAT WHITE / double espresso /	16 zł
CAPPUCCINO	16 zł
LATTE	16 zł
AFFOGATO vanilla ice cream / espresso	18 zł
COFFEE BRULEE white coffee / burnt brown sugar	18 zł
BAILEYS COFFEE americano / Baileys liqueur 4 cl / whipped cream	30 zł
IRISH COFFEE americano / Jameson whisky 4 cl / whipped cream	30 zł
SWITCH TO DECAFFEINATED COFFEE	3 zł

LEMONADE & FRESH JUICE

CITRUS LEMONADE	0,3l	18 zł
<i>mineral water / lemon / orange / mint / sugar syrup / ice</i>		
MANGO - PASSION FRUIT LEMONADE	0,3l	20 zł
<i>mineral water / mango / passion fruit / grapefruit / lemon / sugar syrup / ice</i>		
ORANGE JUICE	0,2l	18 zł
GRAPEFRUIT JUICE	0,2l	18 zł
ORANGE / GRAPEFRUIT JUICE	0,2l	18 zł

SPANISH SPECIALITIES

SANGRIA LOVE RED . . . 0,5l / 1l 70 zł / 110 zł
red wine / brandy / fruit / ice

SANGRIA LOVE WHITE .0,5l / 1l 70 zł / 110 zł
white wine / rum blanco / fruit / ice



MULLED WINE

WHITE 0,2 l 26 zł
pear / spices / honey / orange

RED 0,2 l 26 zł
orange / cloves / cinnamon

HOT DRINKS

GINGER INFUSION 0,3 l 20 zł
ginger / lemon / honey

MINT INFUSION 0,3 l 20 zł
fresh mint / lime / honey

BLACK WINTER TEA 0,4 l 22 zł
black tea / raspberries / ginger / citrus fruits / honey / spices

HOT CHOCOLATE 0,2 l 20 zł
whipped cream

RONNEFELDT TEA 16 zł

types: • ENGLISH BREAKFAST • EARL GREY • SWEET BERRIES
• ROOIBOS CREAM ORANGE • MORGENTAU



We cordially invite You to our cafe:

Amber Coffee & Bakery | CH KLIF
aleja Zwycięstwa 256, 81-525 Gdynia
www.ambercoffee.eu





PELICAN

— wine grill tapas —

ENGLISH MENU

TAPAS

FOCACCIA 48H 🌿 200 g 16 zł olive / balsamic vinegar
MARINATED OLIVES 🌿 120 g 24 zł parsley / orange / olive / honey
SWEET POTATO FRIES 🌿 200 g 28 zł parmesan / chives / spicy mayo
PADRON PEPPERS 🌿 100 g 22 zł Maldon smoked salt
CAULIFLOWER confit 🌿 200 g 32 zł béchamel / caramelized red onion / hazelnut / parmesan
GOAT CHEESE 🌿 200 g 32 zł beetroot / goat cheese / rose / candied walnut / gooseberry vinaigrette / arugula
CHORIZO 200 g 34 zł red wine / honey / spinach / parsley / baguette

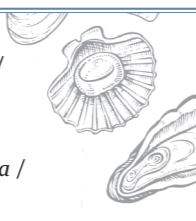
COLD CUTS BOARD 240 g 48 zł prosciutto di parma / salami spianata negroni / mortadella / olives / dried tomatoes / focaccia
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PRAWNS IN BUTTER-WINE SAUCE 200 g . . . 46 zł peperoncino / garlic / parsley / baguette
OCTOPUS 150 g 48 zł potato puree / smoked pepper oil / parsley
SALMON TARTARE 150 g 44 zł miso mayonnaise / hazelnut / lime / chives / avocado / radish / baguette
BEEF TARTARE 150 g 50 zł marinated mushrooms / shallot / chives / pickled cucumber / capers / dried egg yolk / butter / baguette



Mussels

ITALIAN 400g 70 zł wine / garlic / cream / shallots / peperoncino / parsley / baguette
SPANISH 400g 70 zł tomato / chorizo / smoked paprika / parsley / baguette



SALADS

CEASAR 220 g 46 zł chicken / roman salad / bacon / capers / cherry tomatoes / ceasar sauce / focaccia croutons
PRAWNS SALAD 220 g 52 zł prawns / seasonal lettuce / spinach / cherry tomatoes / lime / orange / avocado / radish / mango sauce / peperoncino
GOAT CHEESE 🌿 220 g 44 zł seasonal lettuces / chicory / pear / walnut / cherry tomatoes / caramelized red onion / gooseberry vinaigrette

MAIN COURSE

PORK SCHNITZEL 350 g 58 zł potatoes with herbs / tartar sauce / dill
DUCK LEG 350 g 64 zł dumplings / fried beetroots / pistachios / cherries / demi glace / dill olive oil
SALMON 350 g 70 zł potato puree / chives / spinach / cherry tomato / safron sauce
HALIBUT 350 g 70 zł potato puree / broccoli / anchovy sauce with peanuts / chives

SOUP

SOUP OF THE DAY (ask the waiter)
FISH SOUP 250 ml 36 zł octopus / shrimp / salmon / halibut / dill oil
CHICKEN SOUP 250 ml 24 zł noodles / carrot / parsley

PASTA FRESCA

SPAGHETTI SCAMPI 260 g 60 zł prawns / cherry tomatoes / garlic / parsley / peperoncino / white wine
RAVIOLI 🌿 260 g 58 zł ricotta / spinach / roasted butter / balsamic cream / hazelnut
PAPPARDELLE WITH BEEF 260 g 62 zł beef tenderloin / cream sauce / shallot / dried tomatoes / garlic / peperoncino / parsley / parmesan

DESSERTS

MERINGUE 150 g 28 zł creme chantilly / red fruit sauce / seasonal fruits
CHOCOLATE FONDANT 150 g 32 zł sour cherries / ice cream

PIZZA

Ø 28 cm | We serve pizza with three types of olive oil : garlic, peperoncino, extra virgin

The pizza we serve is the result of the work and many years of experience of our Chef.
This is his original recipe for an Italian, easily digestible and aromatic 'Classica' pizza. The dough is formed on wheat sourdough (lievito madre) with high-quality organic 'molino grassi' flour and matures 48 hours before baking in an oven at a temperature of 450 degrees.

MARGHERITA 🌿 32 zł tomatoes San Marzano DOP / mozzarella fior di latte / basil
COTTO & FUNGHI 38 zł tomatoes San Marzano DOP / mozzarella fior di latte / prosciutto cotto / champignons
PICANTE 42 zł tomatoes San Marzano DOP / mozzarella fior di latte / salami salami spianata negroni / creme fraiche with parmesan / oregano
TARTUFO 🌿 44 zł mozzarella fior di latte / truffle / pear / creme fraiche with parmesan / walnut

PARMA 46 zł tomatoes San Marzano DOP / mozzarella fior di latte / prosciutto di parma / cherry tomatoes / parmesan
GAMBERI 54 zł tomatoes San Marzano DOP / mozzarella fior di latte / shrimps / garlic / peperoncino / parsley
DOLCE VITA 48 zł mozzarella fior di latte / creme fraiche with parmesan / mortadella / caramelized dried tomatoes / basil pesto / pistachios
GOAT CHEESE 🌿 42 zł creme fraiche with parmesan / mozzarella fior di latte / goat cheese / caramelized red onion / walnut / pear / arugula

LAVA GRILL & PLANCHA*

SIRLOIN 200 g 110 zł
SEASONED ENTRECOTE (open price) cut of the day min. 300 g
RIBS 400 g 52 zł in honey balsam tile



OCTOPUS 100g 58 zł
200g 116 zł
SQUID STEAK 180g 52 zł

*weight before cook

SIDES

Fresh salad / cherry tomatoes / radish / vinaigrette 120g 16 zł
Fried beets / balsamic cream / pistachios 120g 16 zł
Seasonal vegetables / molasses / butter / parsley 120g 16 zł
Steakhouse fries 150g 16 zł
Mashed potatoes / chives 120g 16 zł
Potatoes with herbs 120g 16 zł
Winter truffle 3g 25 zł

SAUCE

Aioli 40ml 8 zł
Pepper 40ml 8 zł
BBQ 40ml 8 zł
Spicy Mayo 40ml 8 zł



Card with allergens available on request. We add 10% service charge to the bill.

12.01.2024r.