

# Smaczki Maszki - Baranowo by Poznań



Smaczki Maszki in Baranowo nearby Poznań has been on the market for a good few years now. The restaurant mostly serves cuisine aimed at the local residents - Polish as well as some European classics with hints of exoticism. Thanks to a recent refurbishment and the polished food Smaczki Maszki has become somewhat of a destination restaurant and is recommended more and more. If you are looking for a culinary cool spot or planning a dinner nearby Poznań, Smaczki Maszki should definitely be on your shortlist.



After the refurbishment, Smaczki Maszki is a modern, cosy restaurant with AC, elegant but by all means casual - actually, the expression "smart casual" comes immediately to mind as it describes precisely this kind of unassuming elegance. The restaurant has been in business since 2013 and the changes we can see today are the result of the 2018 interior works. An image change is a step in a very good direction - the new interior looks great and definitely appeals very well to the guests.



*Mikołaj Walenciak - chef*

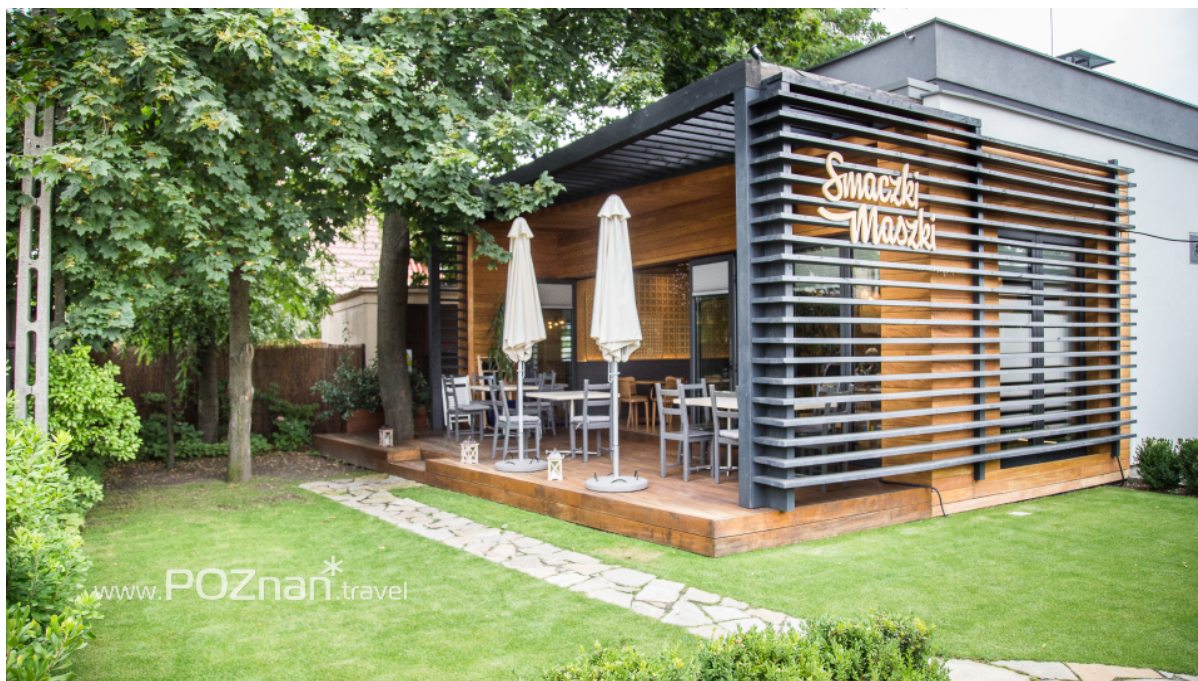
The restaurant is open six days a week - from Tuesday till Thursday from noon till 8pm, on Fridays and Saturdays till 9pm and on Sundays till 6pm. It offers lunch and (sometimes early-bird) dinner. For groups and larger bookings the opening times can be flexible. In the fall, family breakfasts are returning to the menu.

Smaczki Maszki offers around 50 seats, an outside seating area, a small kids' corner and high chairs for the little ones. There is also a baby changing station.



The menu is extensive and varied. Our personal favorites were the tom yum soup with shrimp and the pad thai. We were pleasantly surprised by the interesting flavors and aromas of the vegetarian option, headed by the celeriac steak with soba noodles. We do not shy away from meat either so we can wholeheartedly recommend the delicious pork neck confit and the regional duck thigh with red cabbage. As you can see, and here we consider it a big plus, the menu is rather varied - there are also a few kinds of curry, potato latkes and gołąbki (meat stuffed cabbage leaves), as well as a rich selection of soft drinks including lemonades, juices, many types of tea and good quality espresso style coffee. The menu is completed by a selection of wines and craft beers. At the entrance door there is a counter with homemade baked goods which are available as desserts as well as to take away.





To sum up - Smaczki Maszki in its current look is a good and reasonable concept. As the crowded city center demands specialised gastronomy, we can expect a more of a wider variety menu with “a little bit of everything” form a restaurant on the outskirts, a local bistro and a small town eatery. Smaczki Maszki have risen up to this challenge, offering a selection which is tasty and quite ambitious. It should be noted that the target is a daily family meal. In our opinion, the owners and the chef have successfully enriched the concept of everyday food with tasty and visually pleasing elements.



See you in Baranowo!

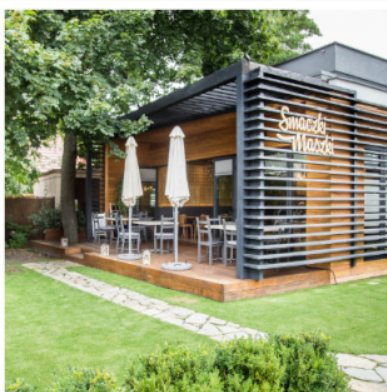


# Smaczki Maszki

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**#Family #SmartCasual #SundayLunch**

**#Baranowo #terrace #MikołajWalenciak**