

Our chef

Theodoros Vogdanos – a cook with many years' experience gained in the renowned restaurants in Mykonos, Crete and Athens proposes you a healthy, tasty and light cuisine relied on products imported from Greece – the best olives oil, cheeses – feta, manouri, graviera, great olives, sun-dried tomatoes, Greek marinades, spices and fresh herbs.

We invite you to a common feast – full of taste, colours and sun.

Let's savour in Greek hospitality, let's sit down at our table...



Greek cuisine

is regarded as one of the best and most healthy in the world. Great dishes made from ripened in the Greek sun vegetables, lamb prepared in different ways, fresh fish and seafood, sheep cheeses, thick yogurt. With a glass of ouzo or a jug of retsina.

SOUPS

- Fakes** 12.00 PLN
Traditional Greek lentil soup
served with feta cheese and olives
- Supa Makedonia** 16.00 PLN
Slightly spicy cream soup of Greek pepper florinis ,
tomatoes and greek sausage
- Psarosupa** 24.00 PLN
Traditional fish soup cooked with fresh tomatoes,
vegetables and extra virgin olive oil

COLD STARTERS

- Tzatziki** 14.00 PLN
Greek yogurt with cucumber,
garlic, dill and olive oil
- Humus** 14.00 PLN
Chickpeas mousse
with tahini and olive oil
- Melitzanosalata** 16.00 PLN
Chopped, baked aubergines with garlic,
pepper and walnuts
- Dolmadakia** 24.00 PLN
Grape leaves stuffed with rice, beef
with the addition of dill.
Served with light, yoghurt sauce
- Fakes me garides** 26.00 PLN
Lentils , shrimps, avocado, rocket , pepper and feta cheese
with balsamic sauce served in fillo pastry basket
- Arnaki carpaccio** 28.00 PLN
Slices of lamb loin marinated in olive oil
with fresh herbs, served with rocket and Parmesan
- Mezes (for 2 people)** 48.00 PLN
Selection of Greek appetizers: graviera and manouri cheese,
dolmadakia, Kalamatas and Halkidiki olives,
marinated shrimps and octopus with potatoes, lountza,
florinis peppers with feta cheese, hummus, melitzanosalata
served with pita
- Piatio Tyrion** 50.00 PLN
Cheese platter :graviera, mitatotyri, manouri, parmesan,
manchego with grapes and almonds

HOT STARTERS

Spanakotyropitakia Greek filo pastry dumplings stuffed with fresh spinach and feta cheese	19.00 PLN
Kolokithokeftedes Fritters of zucchini, feta and mint served with tzatziki	19.00 PLN
Feta psiti Feta cheese baked with tomatoes, pepper, garlic and olive oil	20.00 PLN
Keftedakia Lamb and beef meatballs with garlic and mint	24.00 PLN
Gavros Tiganitos Deep - fried small fish "gavros"	24.00 PLN
Kolokythakia tiganita Crispy courgettes slices	24.00 PLN
Melitzana gemisti Baked stuffed eggplant with aromatic beef, greek cheese and red pepper	24.00 PLN
Haloumi Fried Cypriot cheese served on the top of pita with tomato and basil olive oil	26.00 PLN
Kypriaka lukanika Duo of the best Cypriot sausages : "krasato" pork meat marinate in red wine with coriander and juniper and "pasturmas" spicy beef with chilli and cumin	28.00 PLN
Garidaki simiako Deep-fried whole small shrimps from Aegean Sea	28.00 PLN
Kalamarakia tiganita Fried baby squids rings served with lemon	28.00 PLN
Garides saganaki Prawns baked with tomatoes, garlic, feta cheese and ouzo	29.00 PLN
Garides me skordo Prawns flamed in butter, garlic and white wine with chili	29.00 PLN
Oktapodaki scharas Grilled octopus sprinkled with ladolemono dressing and oregano	29.00 PLN
Pikilia (for 2 people) Platter of Greek hot appetizers – spanakotyropitakia, keftedakia, kolokithokeftedes, haloumi, shrimps, Cypriot sausages, tzatziki and pita	64.00 PLN

SALADS

Roka me pantzaria ke katsikisio tyri Rocket, beetroot, baked goat cheese, walnuts, pear poached in sweet wine with balsamic sauce	24.00 PLN
Salata Kypros Salad with rocket, romaine lettuce, grilled haloumi cheese, lountza, grenade with light balsamic sauce	24.00 PLN
Horiatiki Traditional Greek salad with tomatoes, cucumbers, peppers, original feta cheese and Kalamatas olives	25.00 PLN
Salata Kreta (for 2 people) Romaine lettuce , rocket, feta cheese, avocado, grilled pepper, olives and rusk with vinegrette sauce	32.00 PLN

FISHES AND SEAFOOD

Oktapodaki krasato Small octopus braised in red wine serves with rice and vegetables	45.00 PLN
Bakaliaros me revithia Baked fillet of fresh Atlantic cod served on chickpeas with spinach in tomato sauce	45.00 PLN
Linguini me thallasina Linguini with mussels, shrimps and octopus in fresh tomato sauce	45.00 PLN
Garides scharas (12 pcs) Grilled prawns sesoned with lemon and olive oil, served with rice	52.00 PLN
Oktapodi scharas Grilled octopus drizzled with ladolemono dressing served with grilled vegetables	58.00 PLN
Tsipoura scharas Fresh grilled sea bream served with potatoes and vegetables	58.00 PLN
Lavraki Fillet of sea bass sesoned with herbs baked with cherry tomatoes served with potatoes and vegetables	65.00 PLN
Posejdon (for 2 people) Seafood platter – sea bream fillet, grilled octopus, prawns, fried squids , mussels, mullet fillet served with potatoes and paprika dip	140.00 PLN

MAIN DISHES

Souvlaki kotopoulo Chicken skewer with grilled vegetables, pita and tzatziki	32.00 PLN
Moussaka Traditional Greek dish made of aubergine, potatoes, minced meat baked under béchamel sauce, served with horiatiki salad	38.00 PLN
Soutzoukakia me haloumi Grilled lamb and beef meatballs stuffed with haloumi cheese served with French fries, tomatoes, onions, pita and tzatziki	38.00 PLN
Souvlaki elliniko Traditional Greek pork skewer served with onion, tomatoes, pita, french fries and tzatziki	38.00 PLN
Kotopoulo me haloumi Chicken breast stuffed with haloumi and pepper served with grilled vegetables	39.00 PLN
Kouneli me skordo ke meli Rabbit braised in white wine with garlic, honey and rosemary served with potatoes	42.00 PLN
Moscharaki me piperies ke melitzanes Beef braised in red wine and tomatoes with pepper and aubergine served with and potatoes	45.00 PLN
Arnaki me thymari ke praso Lamb braised in wine, with thyme, leek and garlic served with French fries	48.00 PLN
Antrykot Grilled steak served with French fries and herb butter	52.00 PLN
Souvlaki oriental Lamb tenderloin skewers marinated in herbs, served with pita, tzatziki and french fries	54.00 PLN
Paidakia Grilled lamb chops served with french fries	58.00 PLN
Mix grill (for 2 people) Platter of grilled meats – lamb chops, pork loin, chicken fillets, Cypriot sausages and soutzoukakia served with salad, French fries, pita and tzatziki.	125.00 PLN

Vegetarian Dishes

Revithia me spanaki ke tomata Chickpeas with spinach in tomato sauce served with feta cheese, olives and pita bread	28.00 PLN
Lahanika scharas Grilled – oysters mushrooms, courgette, peppers, aubergine served with marinate beetroot and rocket	30.00 PLN
Prasonisi Slices of aubergine, courgette and peppers baked in tomato and feta cheese	30.00 PLN
Ravioles kypriakes Cypriot ravioli with haloumi cheese and mint, in cream sauce with fresh sage served with hardgoat cheese anari	32.00 PLN

DESSERTS

- | | |
|--|------------------|
| Giaourti me meli ke sika
Greek yoghurt with honey and figs
stewed in Metaxa with walnuts | 12.00 PLN |
| Bougatsa
Famous greek dessert –crispy pastry with soft vanilia cream,
top-dressing with cinammon and powdered sugar | 12.00 PLN |
| Nemesis
Creamy mascarpone cake
with toffee and almonds | 14.00 PLN |
| Tsis keik
Mascarpone cheesecake
on cinnamon biscuits, topped with cherries | 14.00 PLN |
| Baklava
Traditional Greek dessert with almonds,
honey and peanuts served with ice cream | 14.00 PLN |
| Ahladi Mavrodafne
Pear poached in sweet wine Mavrodafne
served with a delicate cream yoghurt | 14.00 PLN |
| Krepes me liker portokaliu
Pancaces in orange liquier sauce | 14.00 PLN |
| Chocolate lava
Smooth chocolate cake with liquid chocolate inside
served with vanilla ice cream | 16.00 PLN |
| Tarta sokolatas me banana
Chocolate tart with bananas | 16.00 PLN |
| Pagoto (1 scoop of ice cream)
Optional flavors: Vanilla, chocolate, strawberry | 5.00 PLN |

SERVICE IS NOT INCLUDED FOR GROUPS OVER 8 PERSONS
WE ADD SERVICE CHARGE 10% OF THE TOTAL BILL

COLD DRINKS

Pepsi, Pepsi Max, Pepsi light, 7UP, Mirinda, Schweppes Tonic	0,2 l	7 PLN
Mineral water Górska Natura still, sparkling	0,3 l	6 PLN
Mineral water Paros still, sparkling	0,75 l	10 PLN
Idor – Greek natural water	1 l	16 PLN
Souroti - Greek natural mineral water	0,75 l	16 PLN
Fresh juice	0,3 l	12 PLN
BIO grenade juice	0,2 l	18 PLN
Fruit juice Toma apple, tomato, black currant	0,25 l	7 PLN
Jug of fruit juice	1 l	18 PLN
Lipton Ice Tea peach, lemon, green tea	0,25 l	7 PLN
Energy drink Red Bull	0,25 l	16 PLN
Lemonade: traditional, parsley, basil	0,25 l	12 PLN

TEA & COFFEE

Greek tea with saffron	10 PLN
Tea in a teapot	10 PLN
Winter tea - Apple Pie or Hot Spicy	12 PLN
Espresso	8 PLN
Espresso Freddo	10 PLN
Coffee	10 PLN
Cappuccino	10 PLN
Cappuccino Freddo	14 PLN
Cafe latte	12 PLN
Ellinikos Greek coffee traditionally percolated in a casserole	10 PLN
Frappe nesca coffee served cold in a Greek way	12 PLN

ALCOHOLS

Vodka

Vodka (Stock Prestige)	(40ml) (0,5 lt)	10 PLN 95 PLN
Vodka (Żołądkowa Gorzka)	(40ml) (0,5 lt)	12 PLN 110 PLN
Vodka (Citron, Cranberry, Grapefruit)	(40ml) (0,5 lt)	12 PLN 110 PLN
Vodka Saska (Dzika róża, Czarny Bez, Śliwka Węgierka)	(40ml) (0,5 lt)	10 PLN 95 PLN
Vodka Amundsen	(40ml) (0,5 lt)	12 PLN 130 PLN
Vodka Beluga Noble	(40ml) (0,7 lt)	26 PLN 450 PLN
Vodka Beluga Celebrite	(40ml) (0,7 lt)	27 PLN 470 PLN
Vodka Beluga Transatlantic	(40ml) (0,7 lt)	30 PLN 520 PLN
Vodka Żubrówka Czarna	(40ml) (0,7 lt)	14 PLN 220 PLN
Vodka Żubrówka	(40ml) (0,5 lt)	12 PLN 120 PLN

Bourbon

Jim Beam White	(40ml) (0,7 lt)	14 PLN 190 PLN
Jim Beam Double Oak	(40ml) (0,7 lt)	18 PLN 250 PLN
Jim Beam Signature Craft	(40ml) (0,7 lt)	20 PLN 320 PLN
Jim Beam Red Stag, Honey, Apple	(40ml) (0,7 lt)	16 PLN 220 PLN
Maker's Mark	(40ml) (0,7 lt)	20 PLN 320 PLN
Knob Creek, Knob Creek Rye	(40ml)	30 PLN
Basil Hayden	(40ml)	40 PLN
Baker's	(40ml)	50 PLN
Booker's	(40ml)	58 PLN

Whisky

Teacher's, Jameson, Johnnie Walker Red	(40ml)	16 PLN
Ballantines, Dewar's White Label	(0,7 lt)	220 PLN
Chivas Regal 12 YO, Johnnie Walker Black Label	(40ml)	22 PLN
Dewar's 12 YO	(0,7 lt)	360 PLN
Kilbeggan Irish 8 YO	(40ml)	28 PLN
Laphroaig Single Malt 10 YO	(40ml)	32 PLN
Auchentoshan Single Malt 12YO	(40ml)	36 PLN
Bowmore Single Malt 12 YO	(40ml)	36 PLN
Hakshu Japan	(40ml)	54 PLN
Hibiki Harmony Japan	(40ml)	65 PLN
Yamazaki DR Japan	(40ml)	65 PLN

Other spirits

Bacardi Carta Blanca	(40ml)	15 PLN
	(0,7 lt)	220 PLN
Bacardi Carta Negra	(40ml)	17 PLN
Bacardi Carta Oro	(40ml)	17 PLN
Bacardi Oakheart original	(40ml)	17 PLN
Tequila	(40ml)	17 PLN
(Sauza Blanco, Sauza Gold)	(0,7 lt)	260 PLN
Gin Stock	(40ml)	12 PLN
	(0,7 lt)	160 PLN
Gin Bombay Sapphire	(40ml)	20 PLN
	(0,7 lt)	220 PLN
Courvosier VS	(20ml)	18 PLN
Courvosier VSOP	(20ml)	20 PLN
Stock 84	(40ml)	14 PLN
Martini (Bianco, Rosato, Rosso, Extra dry)	(80ml)	12 PLN
Martini Riserva (Ambrato, Rubino)	(80ml)	18 PLN
Campari	(40ml)	16 PLN
Malibu	(40ml)	14 PLN
Liqueur	(40ml)	14 PLN
(Jegermeister, Cointreau, Bailey's, Passoa)		

BEERS

draft beer

Żywe - draft beer	0,3 l	10 PLN
	0,5 l	14 PLN
Koźlak - draft beer	0,3 l	10 PLN
	0,5 l	14 PLN

bottle

Amber Pszenicznik	bottle. 0,5 l	18 PLN
Amber Chmielowy	bottle. 0,5 l	16 PLN
Mythos – Greek beer	bottle. 0,33 l	15 PLN
Bawaria 0 %	bottle. 0,33 l	14 PLN
Fix Hellas	bottle. 0,33 l	18 PLN
Fix Hellas Dark	bottle. 0,33 l	18 PLN

TRADITIONAL GREEK SPIRITS

Metaxa 5*	40 ml	16 PLN
Metaxa 7*	40 ml	22 PLN
Metaxa 12*	40 ml	28 PLN
Metaxa Grande Fine	40 ml	35 PLN
Ouzo Plomari– Greek anise flavoured vodka	40 ml bottle. 0,2 l bottle. 0,7 l	14 PLN 56 PLN 180 PLN
Ouzo – Greek anise	40 ml bottle. 0,7 l	10 PLN 130 PLN
Tsipouro Tsilili – traditional Greek alcohol	40 ml bottle. 0,7 l	12 PLN 180 PLN
Rakomelo tsipouro with honey and herbs	40 ml	10 PLN
Masticha original taste Greek liqueur from Chios island	40 ml	14 PLN
Tentoura Greek digestif, with cinnamon	40 ml	14 PLN

WHITE WINES

HOUSE WINE
dry table wine

carafe 500 ml 38,00 PLN
glass 150 ml 14,00 PLN

MOSTRA
Chardonnay, Hamburg muscat, Roditis

Dry Greek house wine with aromas of lemon and peach. Best with fish, seafood, white meat.

bottle 500 ml 44,00 PLN
glass 150 ml 15,00 PLN

RETSINA MALAMATINA

Dry, with characteristic pine resin aroma and taste, soft and crispy, the most popular Greek "retsina". Best with sea food, salads, Greek snacks and antipasti.

bottle 500 ml 34,00 PLN
glass 150 ml 15,00 PLN

RETSINA KECHRIBARI

Dry with delicate and well balanced aroma of pear, green apple and melon with notes of lemon and subtle pine resin.
Best with salads, typical Greek snacks, halva.

bottle 500 ml 50,00 PLN

DEUS IMIGLIKOS PATRAS

Roditis PDO Patras

Semi sweet, soft bouquet of citrus fruit, white fleshed fruits, sugary with good volume and acidity that keeps the balance, fruity after-taste, Best with: spicy, salty flavours and desserts.

bottle 750 ml 65,00 PLN
glass 150 ml 15,00 PLN

CAVINO ATELIER

Lagorthi, Riesling

Dry, intense aromatic character of exotic fruits with mild mineral feature, delicately acid palate with a sense of volume, after-taste leaves sense of fresh tropical fruits,
Best with salads, seafood and poultry.

bottle 750 ml 85,00 PLN
glass 150 ml 17,00 PLN

MEGA SPILEO 750 ml

Moschato

wine from Muscat Patras variety, very pleasant aroma of flowers and the exotic fruits notes. Crispy on the palate with a well balanced acidity and the long aftertaste. To be paired with fish, sea food or fresh salads.

bottle 750 ml 90,00 PLN
glass 150 ml 18,00 PLN

SEMELI ORINOS ILIOS 750 ml

Moschofilero, Roditis

Dry with noble aroma of lemon, melon and rose petals. On palate slightly mineral with crispy acidity. Best with fish, shellfish, seafood pasta and poultry.

98,00 PLN

VASILIKON WHITE DRY 750 ml

Xinisteri

Dry, crispy wine from a small family winery in Cyprus, delicate fruity aroma of apricot and peach. Best accompanies white meat dishes

110,00 PLN

DOULAFAKIS FEMINA (CRETE) 750 ml **115,00 PLN**

Malvasia di Candia Aromatica

very aromatic wine from Malvasia di Candia Aromatica variety with the enchanting aroma reminiscent of lemon blossom, jasmine and some exotic fruits like passion fruits or mangoes. Dry flavour, with a refreshing acidity. Pleasant and long lasting aftertaste. Pairs well with fish dishes like bass with fennel bulb or bream stuffed with aromatic herbs.

BIBLIA CHORA KTIMA 750 ml **140,00 PLN**

Sauvignon blanc, Assyrtico

Dry, gentle, unique marriage of the cosmopolitan and fragrant Sauvignon with the Greek Assyrtico, powerful aroma of exotic fruit, peach and citrus, rich, cool and beautifully balanced flavour, pleasant acidity and fruity after taste. Best with fish and sea food, white meats and fresh salads.

KTIMA GEROVASILIOU MALAGOUSIA 750 ml **150,00 PLN**

Dry, with aroma of matured fruit such as pear, mango and citrus fruits, rich flavours of lemon peel enhance the appealing mouth feel, adding a well-balanced finish. Best with Mediterranean dishes, seafood, poultry, light-sauced pasta dishes and fresh vegetable salads.

SIGALAS Aa (SANTORINI) 750 ml **155,00 PLN**

assyrtico/athiri

wine of Sigalas winery coming from the unique terroir of Santorini Island, a blend of Assyrtico and Athiri grape varieties. Surprises with the noble aroma of the matured exotic fruits. Crispy on the palate with high minerality, well balanced acidity and the long fruity aftertaste. The best choice for the sea food.

KTIMA GEROVASILIOU CHARDONNAY 750 ml **180,00 PLN**

Dry with a rich mouth feel, honeyed texture and citrusy scents on the palate, as well as nuances of dried nuts and vanilla. Best with white fresh fish, grilled seafood, clams and also taramosalata,

GEROVASILIOU VIOGNER (Macedonia/Epanomi) 750 ml **180,00 PLN**

the masterpiece of the famous wine maker. Evangelos Gerovassiliou with plenty of awards. Following skin contact in cold and fermentation in French oak barrels, the wine is allowed to mature for several months with its lees to enhance its rich creaminess and mouthfeel. Intense gold in colour, it exhibits an aroma of apricot, peach, and smoky accents in its long aftertaste. Best with fatty fish, shrimps in white sauces, asparagus.

OVILOS 750 ml **200,00 PLN**

Semillon, Assyrτικο

Dry, with distinctive aroma of apricot and honey blends perfectly with the notes of lime and lemon, distinct aroma integrated with hints of vanilla and dry nuts, elegant, fat, with a well balanced acidity. Best with Mediterranean cuisine – fish, seafood, light vegetable snacks

ROSE AND DESSERT WINES

MOSTRA **bottle 500 ml 44,00 PLN**
Hamburg muscat, Syrah i Merlot **glass 150 ml 15,00 PLN**

Dry, pleasantly refreshing with intense aromas of strawberry and raspberry, with hints of rose petal sweet and caramel, smooth, aromatic and refreshing. Best with dishes with tomato sauce, chocolate desserts and fresh fruits.

NIKOS LAZARIDI ROSE But 750 ml **120,00 PLN**

Grenache Rouge.

Dry, with aroma of mango, grapefruit and red unripe fruits, fresh, vivid and sweet in the mouth with a distinctive pleasant acidity and good after taste. Best with green salads and feta cheese

COMMANDARIA **glass 80 ml 18,00 PLN**

wine of kings and king of wines

Most popular sweet dessert wine from Cyprus made from two slightly dried varieties – Xynisteri and Mavro. Unforgettable taste of dry fruits, caramel, nuts, cinnamon and chocolate.

RED WINES

- | | | |
|--|---|--------------------------------------|
| DOMOWE
Dry table wine | carafe 500 ml
glass 150 ml | 38,00 PLN
14,00 PLN |
| MOSTRA
Agiorgitiko, Syrah, Merlot
Dry, Greek house wine with aromas of cherry, sour cherry and hints of vanilla and coffee, full and soft with rich fruity aromas. Best with spicy grilled and red meats, sausages and cheese | bottle 500 ml
glass 150 ml | 44,00 PLN
15,00 PLN |
| IMIGLIKOS NEMEA Agiorgitiko
Semisweet, with aroma of red berries and toffee, delicate with subtle tannins. | bottle 750 ml
glass 150 ml | 70,00 PLN
15,00 PLN |
| CAVINO NEMEA
Agiorgitiko
Dry, deep red colour with vibrant red/purple hues, aromatic notes of red fruits, lavender, butter-scotch, soft, with velvety tannins. Best with grilled and fried meat, meats with light sauces, spicy snacks. | bottle 750 ml
glass 150 ml | 80,00 PLN
15,00 PLN |
| CAVINO ATELIER
Mavro kalavritino, cabernet sauvignon
Dry with aromatic notes of red fruits, chocolate, vanilla, full-bodied, balanced with well-processed, mild tannins. Best with grilled and fried meat, meat stews and yellow cheese | bottle 750 ml
glass 150 ml | 90,00 PLN
17,00 PLN |
| CAVINO NEMEA GRAND RESERVE 750 ml
Agiorgitiko
Dry, aromatic notes of red fruits and spices, robust, with well-processed tannins, the finish offers a long after-taste of roasted fruits. Best with grilled and fried meat, red meat stews or cheese platters. | | 100,00 PLN |
| MEGA SPLLEO CUVÉE III (Peloponez/Achaia) 750 ml
perfect blend of 3 grape varieties Cabernet Sauvignon, Mavrodafne, Agiorgitiko with intensive notes of syrups of red and black fruits, toffee, spices and chocolate. Well balanced warm and lush in the mouth. Its tannins, linear and elegant assure a pleasant pairing with different plates (cooked or grilled meats, pastries, matured cheeses). | | 120,00 PLN |
| NICO LAZARIDI BLACK SHEEP (Macedonia/Drama) 750 ml
a noble blend of Syrah and Merlot aged in oak 4-6 months with the intense aromas of ripe red fruit and plum coming from Merlot varietal combined with the most pleasing spicy aromas of Syrah. Full-bodied wine with a spicy mouth, good acidity and aftertaste. Best with red meat, braised meat casserole, refreshing green salads and pungent cheeses. | | 125,00 PLN |
| SIGALAS Mm (Santorini) 750 ml
wine from Mavrotragano and Mandilaria varieties from Cyclades with aroma of raspberries, strawberries and plums. Deep crimson colour, refreshing scent of red fruit, a bouquet of finely blended aromas, soft tannins and acidity. Best with the grilled meat or rich cooked dishes of the Mediterranean cuisine and mild cheeses. | | 160,00 PLN |

KTIMA BIBLIA CHORA 750 ml**170,00 PLN**

Dry, pure and complex bouquet of ripe red fruit, caramel, cedar, chocolate and some spicy notes, full body, good structure and long-lasting aftertaste,
Best with savoury meat dishes - grilled or fried, matured cheese.

NICO LAZARIDI CAVALIERI (Macedonia/Drama) 750 ml**190,00 PLN**

noble blend of Cabernet Franc, Cabernet Sauvignon, Merlot, Sangiovese matured in oak 12 months with the intense aromas of red berries, chocolate, cedar and nuts with some hints of herbs.
A full body wine with interesting fatty acidity and soft tannins with long and complex finish. An excellent match for aged cheeses, grilled meat and lamb cooked dishes with complex sauces

INOTRIA GIS 750 ml**220,00 PLN**

Dry, fruity and complex aroma with notes of raspberry, cedar and spices, full bodied, velvety with intense plum and balanced acidity with mature tannins, very long finish with notes of spices,
Best with beef in red sauce, oven baked beef with pasta , eggplant with meat.

SPARKLING WINES & CHAMPAGNE

MARTINI PROSECCO

But 750 ml
Kiel 150 ml

130,00 PLN
26,00 PLN

SOLITAIRE 750 ml**130,00 PLN****Trebbiano, Muscat**

Semidry, semi sparkling, shiny, silvery yellow colour, aromas of white summer fruits, playful bubbles and a rich mouthful with progressive lemon acidity, fine aftertaste of peaches and freesias confirms its noble origin,
Best with seafood, fruits, refreshing light sweets and ice-cream.
Perfect as an aperitif.

VERTICE CUVEE 750 ml**180,00 PLN****Tinta Roriz, Touriga Nacional Franca, Tinta Barroca**

Sparkling, with the perceptible notes of ananans, oranges and peaches

MOET& CHANDON IMPERIAL BRUT 750 ml**390,00 PLN****MOET & CHANDON ROSE 750 ml****480,00 PLN**

**SERVICE IS NOT INCLUDED FOR GROUPS OVER 8 PERSONS
WE ADD SERVICE CHARGE 10% OF THE TOTAL BILL**

PORTUGUESE WINE WHITE

COMENDINHA

antao vaz, arinto , roupeiro 2014 r

Citrus color.

Strain Arinto gives him an obvious freshness and ensures long-term ending at the mouth.

karafe 500 ml

48,00 PLN

glass 150 ml

16,00 PLN

PLANALTO RESERVA 750 ml

Viosinho, Malvasia Fina, Gouveio, Códega, Arinto, Rabigato, Moscatel 2015 r

Bright shade with citrus nuances. Intense and complex aromas of flowers, citrus and tropical fruits. It has a lively acidity and is well integrated on the palate. Its finish is elegant and harmonious.

85,00 PLN

MARIANA 750 ml

antao vaz, arinto, alvarinho 2014 r

Citrus color with a tinge of green.

Noticeable fresh tropical fruits and a delicate minerality

95,00 PLN

QUINTA DA CALCADA RESERVA 750 ml

alvarinho, loureiro i arinto 2013r

Stored in new French oak barrels for 9 months.

Lemon color with golden highlights.

Elegant and persistent aromas with well-integrated wood, matching the minerality of wine.

160,00 PLN

PORTUGUESE GREEN WINE

LAGO 750 ml

loureiro, rinto, azal E trajadura 2014 r

Pale citric colour.

Lively tropical and citrus aromas.

Excellent acidity and a slight petillance which give a fresh mouth feel.

85,00 PLN

PORTAL DA CALCADA RESERVA 750 ml

loureiro, arinto, azal , trajadura 2014r

Lemon color.

Strong character of green regional wines with notes of floral and fruity aroma

90,00 PLN

CASA SANTA EULALIA 750 ml

alvarinho, trajadura 2014r

Lemon color, noticeable

aromas of fruit, sweet, persistent ending

95,00 PLN

PORTUGUESE RED WINES

COMENDA GRANDE karafe 500 ml 48,00 PLN

trincadeira, aragonez, alicante bouschet 2014r glass 150 ml 16,00 PLN

Wine with intense fruit garnet color,
aromas of red fruit with a rich structure.

VALE DAS SERVAS RED 2012 750 ml 95,00 PLN

Aragonez, Alicante Bouchet

Cabernet Sauvignion Touriga Nacional

deep ruby color wine
with strong aroma red fruit and a long finish

VALE DAS SERVAS SELECTION 750 ml 140,00 PLN

touriga nacional, alicante bouschet,

aragonez, trincadeira 2011r

Aged in barrels of American and French oak
for 12 months and 6 months in bottles.
Intense ruby color, with a noticeable aroma of berries.

FOZ TORTO 2012 750 ml 180,00 PLN

touriga nacional, touriga franca tinta francisca,

tinta roriz akicante bouschet

Beautiful red color, aroma of ripe fruit,
spices and well-integrated
wood. Mouth light, composed of tannins.

LIMA MAYER 750 ml 220,00 PLN

syrah, aragonez, cabernet sauvignion,

petit verdot, alicante bouschet 2008r

Aged in French oak barrels for 12 months
and 2 of the months in the bottle.
Ruby color with a sweet note and a long finish.

Cocktails

Martini Bianco & Tonic Martini Bianco, Tonic, lime juice	16 PLN
Bacardi Cuba Libre Bacardi Oro, lime juice, Pepsi	20 PLN
Negroni Gin, campari, Martini Rosso	20 PLN
Aperol spritz Aperol, Prosecco, soda	20 PLN
Bombay Tonic Bombay Sapphire, Tonic, lemon juice	22 PLN
Punisher Jim Beam White, lemon juice, & passion fruit	22 PLN
Caipirinha Cachaca, lime, cane sugar	22 PLN
Margarita klasyczna/owocowa Tequila, triple sec, lime juice	24 PLN
Gin & Roses Gin, lime, grejpfrut, angostura, peel of cucumber , tonic, sirop rose	25 PLN
Paros Nights Gin, puree strawberry, lemon juice, sparkling rose , strawberry	25 PLN
Bacardi Mojito Bacardi Carta Blanca, mięta, syrop cukrowy, limonka	25 PLN
Long Island Ice Tea Vodka, gin, tequila, rum, triple sec, lime juice	30 PLN

Greek Spirits Coctails

Metaxa Tonic Metaxa 5*, fresh cucumber, tonic	22 PLN
El Greco Tentura infused with mandarin peel, Metaxa5*, sirop of agave, lemon juice	24 PLN
Pink Swan Masticha infused with strawberry, liquer of lychee, lemon juice	24 PLN

SERVICE IS NOT INCLUDED FOR GROUPS OVER 8 PERSONS
WE ADD SERVICE CHARGE 10% OF THE TOTAL BILL