

# SOUPS

**Fakes** **12.00 PLN**

Traditional Greek lentil soup served with feta cheese and olives

**Supa me piperies** **16.00 PLN**

Slightly spicy cream soup of red pepper and tomatoes with yoghurt basil mousse

**Psarosupa** **24.00 PLN**

Traditional fish soup cooked with fresh tomatoes, vegetables and extra virgin olive oil

## COLD STARTERS

**Fava** **12.00 PLN**

Paste from greek pea " fava" with olive oil, lemon, spring onions served with pita

**Tzatziki** **14.00 PLN**

Greek yoghurt with cucumber, garlic, dill and olive oil served with pita

**Humus** **14.00 PLN**

Chickpeas mousse with tahini and olive oil served with pita

**Melitzanosalata** **16.00 PLN**

Chopped, baked aubergines with garlic, pepper and walnuts served with pita

**Avocado me feta** **22.00 PLN**

Avocado , feta, rocket and cherry tomatoes with balsamic sauce

**Dolmadakia** **24.00 PLN**

Grape leaves stuffed with rice, beef with the addition of dill. Served with tzatziki

**Salata me garides ke oktapodi** **30.00 PLN**

Mediterranean salad with shrimps, marinated octopus, bulgur, quinoa, peppers and spring onions with olive oil and lemon

**Mezes ( for 2 people )** **48.00 PLN**

Selection of Greek appetizers: graviera and manouri cheese, dolmadakia, "fava" with shrimps, lountza, florinis peppers with feta cheese, "tyrokafteri" with olives, hummus, melitzanosalata served with pita

# HOT STARTERS

<b>Kypriako lukaniko</b> Cypriot sausage "krasato" pork meat marinate in red wine with coriander and juniper served with vegetable bulgur	<b>18.00 PLN</b>
<b>Pitakia</b> Greek filo pastry dumplings stuffed with fresh spinach and feta cheese and fritters of zucchini, feta and mint served with tzatziki	<b>19.00 PLN</b>
<b>Feta psiti</b> Feta cheese baked with tomatoes, pepper, garlic and olive oil	<b>20.00 PLN</b>
<b>Kefalotyri saganaki</b> Fried kefalotyri cheese served with paprika-honey paste «piperomelo»	<b>20.00 PLN</b>
<b>Keftedakia</b> Lamb and beef meatballs with garlic and mint served with tzatziki	<b>24.00 PLN</b>
<b>Kolokythakia tiganita</b> Crispy courgettes slices	<b>24.00 PLN</b>
<b>Melitzana gemisti</b> Baked stuffed eggplant with aromatic beef, greek cheeses and red pepper	<b>24.00 PLN</b>
<b>Haloumi</b> Fried Cypriot cheese served on the top of pita with tomato and basil olive oil	<b>26.00 PLN</b>
<b>Garides saganaki</b> Prawns baked with tomatoes, garlic, feta cheese and chili	<b>29.00 PLN</b>
<b>Garides me skordo</b> Prawns flamed in butter, garlic and white wine with chili	<b>29.00 PLN</b>
<b>Oktapodaki scharas</b> Grilled octopus with ladolemono dressing and "fava"	<b>30.00 PLN</b>
<b>Pikilia (for 2 people)</b> Platter of Greek hot appetizers spanakotyropitakia, keftedakia, kolokithokeftedes, haloumi, shrimps, Cypriot sausage, tzatziki, taramosalata and pita	<b>64.00 PLN</b>

# SALADS

- Salata Kypros** 25.00 PLN  
Salad with rocket, romaine lettuce, grilled haloumi cheese, lountza, sesame, cranberry with light balsamic sauce
- Horiatiki** 25.00 PLN  
Traditional Greek salad with tomatoes, cucumbers, peppers, original feta cheese and Kalamatas olives
- Salata Kreta** 25.00 PLN  
Romaine lettuce, rocket, feta cheese, avocado, sunflower seeds, olives and greek rusk with vinegrette sauce

# MAIN DISHES

- Souvlaki kotopoulo** 34.00 PLN  
Chicken skewer with grilled vegetables, pita and tzatziki
- Moussaka** 38.00 PLN  
Traditional Greek dish made of aubergine, potatoes, minced meat baked under béchamel sauce, served with horiatiki salad
- Soutzoukakia** 38.00 PLN  
Grilled lamb and beef meatballs served with homemade fries, tomatoes, onions, pita and tzatziki
- Souvlaki elliniko** 38.00 PLN  
Traditional Greek pork skewer served with onion, tomatoes, pita, homemade fries and tzatziki
- Suvlakiki kypriako** 38.00 PLN  
chicken skewer with haloumi and cherry tomatoes served with vegetable bulgur
- Kouneli me skordo ke meli** 42.00 PLN  
Rabbit braised in white wine with garlic, honey and orange zest served with vegetables bulgur
- Moscharaki me hylopites** 45.00 PLN  
beef braised in red wine with tomatoes, cinnamon and cloves, served with Greek pasta «hylopites» and graviera cheese
- Arnaki me araka** 48.00 PLN  
roasted lamb in wine with thyme and garlic served with green peas and homemade fries
- Antrykot –Poland 250 gr** 58.00 PLN  
grilled steak served with homemade fries, grilled vegetables and spicy pepper Florinis paste
- Pidakia** 75.00 PLN  
grilled lamb chops served with homemade fries and baked tomatoe
- Antrykot Angus –Argentina 240 gr** 78.00 PLN  
grilled steak served with homemade fries, grilled vegetables and spicy pepper Florinis paste
- Mix grill (for 2 people)** 125.00 PLN  
Platter of grilled meats – lamb chops, pork loin, chicken skewers, Greek sausage and soutzoukakia served with salad, homemade fries, pita, tzatziki and spicy pepper Florinis paste

# FISHES AND SEAFOOD

<b>Kalamarakia</b> Fried baby squids served with homemade fries and "taramosalata"	<b>38.00 PLN</b>
<b>Bakaliaros me revithia</b> Baked fillet of fresh Atlantic cod served on chickpeas with spinach in tomato sauce	<b>45.00 PLN</b>
<b>Linguini me thallasina</b> linguini with shrimps, octopus and vongole in fresh tomato sauce	<b>45.00 PLN</b>
<b>Garides scharas (12 pcs)</b> Grilled prawns seasoned with lemon and olive oil, served with vegetable bulgur	<b>54.00 PLN</b>
<b>Tsipoura scharas</b> Fresh grilled sea bream served with potatoes and vegetables	<b>54.00 PLN</b>
<b>Lavraki</b> Fillet of sea bass seasoned with herbs baked with cherry tomatoes served with potatoes and vegetables	<b>58.00 PLN</b>
<b>Oktapodi scharas</b> Grilled octopus drizzled with ladolemono dressing served with grilled vegetables	<b>62.00 PLN</b>
<b>Posejdon (for 2 people)</b> Seafood platter – sea bream fillet, grilled octopus, prawns, fried squids , baked mussels, fillet of fresh Atlantic cod with potatoes , vegetables, "ladolemono" sauce and " taramosalata "	<b>150.00 PLN</b>

## Vegetarian Dishes

<b>Revithia me spanaki ke tomata</b> Chickpeas with spinach in tomato sauce served with feta cheese and pita bread	<b>28.00 PLN</b>
<b>Lahanika scharas</b> Grilled oysters mushrooms, courgette, peppers, aubergine , baked tomatoe with feta and rocket	<b>30.00 PLN</b>
<b>Prasonisi</b> Slices of aubergine, courgette, mushrooms and peppers baked with tomato sauce and feta cheese	<b>30.00 PLN</b>
<b>Pliguri ma lachanika ke haloumi</b> Bulgur , quinoa with haloumi cheese, vegetables and truffle oil	<b>30.00 PLN</b>
<b>Ravioles kypriakes</b> Cypriot ravioli with haloumi cheese and mint, in cream sauce with fresh sage served with hardgoat cheese anari	<b>32.00 PLN</b>

# DESSERTS

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| <b>Giaourti me meli ke sika</b><br>Greek yoghurt with honey and figs<br>stewed in Metaxa with walnuts               | <b>14.00 PLN</b> |
| <b>Nemesis</b><br>Creamy mascarpone cake<br>with toffee and almonds   | <b>15.00 PLN</b> |
| <b>Tsis keik</b><br>Mascarpone cheesecake<br>on cinnamon biscuits, topped with cherries                             | <b>15.00 PLN</b> |
| <b>Baklava</b><br>Traditional Greek dessert with almonds,<br>honey and peanuts served with ice cream                | <b>15.00 PLN</b> |
| <b>Ahladi Mavrodafne</b><br>Pear poached in sweet wine Mavrodafne<br>served with a delicate cream yoghurt           | <b>15.00 PLN</b> |
| <b>Beza Paros</b><br>Meringue with a delicate yoghurt cream with mascarpone,<br>seasonal fruits and raspberry sauce | <b>16.00 PLN</b> |
| <b>Chocolate lava</b><br>Smooth chocolate cake with liquid chocolate inside<br>served with vanilla ice cream        | <b>18.00 PLN</b> |
| <b>Pagoto ( 1 scoop of ice cream )</b><br>Optional flavors: Vanilla, chocolate, strawberry                          | <b>5.00 PLN</b>  |

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