

## 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 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

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

# MAIN DISHES

<b>Souvlaki kotopoulo</b> Chicken skewer with grilled vegetables, pita and tzatziki	<b>34.00 PLN</b>
<b>Moussaka</b> Traditional Greek dish made of aubergine, potatoes, minced meat baked under béchamel sauce, served with horiatiki salad	<b>38.00 PLN</b>
<b>Soutzoukakia</b> Grilled lamb and beef meatballs served with homemade fries, tomatoes, onions, pita and tzatziki	<b>38.00 PLN</b>
<b>Souvlaki elliniko</b> Traditional Greek pork skewer served with onion, tomatoes, pita, homemade fries and tzatziki	<b>38.00 PLN</b>
<b>Suvlakiki kypriko</b> chicken skewer with haloumi and cherry tomatoes served with vegetable bulgur	<b>38.00 PLN</b>
<b>Kouneli me skordo ke meli</b> Rabbit braised in white wine with garlic, honey and orange zest served with vegetables bulgur	<b>42.00 PLN</b>
<b>Moscharaki me hylopites</b> beef braised in red wine with tomatoes, cinnamon and cloves, served with Greek pasta «hylopites» and graviera cheese	<b>45.00 PLN</b>
<b>Arnaki me araka</b> roasted lamb in wine with thyme and garlic served with green peas and homemade fries	<b>48.00 PLN</b>
<b>Souvlaki Angus - Argentina</b> Argentine Black Angus skewers served with homemade fries, grilled vegetables, honey-pepper paste «piperomelo», tzatziki, pita bread	<b>52.00 PLN</b>
<b>Antrykot –Poland 250 gr</b> grilled steak served with homemade fries, grilled vegetables and spicy pepper Florinis paste	<b>58.00 PLN</b>
<b>Paidakia</b> grilled lamb chops served with homemade fries and baked tomatoe	<b>75.00 PLN</b>
<b>Mix grill (for 2 people)</b> 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	<b>125.00 PLN</b>

# 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

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

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

## Cold Drinks

<b>Pepsi, Pepsi Max, Pepsi light, 7UP, Mirinda, Schweppes Tonic</b>	0,2 l	7 PLN
<b>Spring water Górska Natura</b> still, sparkling	0,3 l	7 PLN
<b>Paros water</b> still, sparkling	0,75 l	10 PLN
<b>Zagori – Greek natural water</b>	1 l	16 PLN
<b>Souroti - Greek natural mineral water</b> sparkling	0,75 l	16 PLN
<b>Fresh juice</b> orange or grapefruit or mix	0,25 l	12 PLN
<b>Fruit juice Toma</b> apple, orange, tomato, black currant	0,25 l	7 PLN
<b>Jug of fruit juice</b>	1 l	20 PLN
<b>Lipton Ice Tea</b> peach, lemon	0,25 l	7 PLN
<b>Energy drink Red Bull</b>	0,25 l	18 PLN
<b>Lemonade</b> traditional drink and other season fruits tastes	0,40 l 1 l	12 PLN 20 PLN
<b>Pomegrante juice</b>	0,2 l	18 PLN

## Coffee & Tea

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

# Spirits

## Vodka

<b>Amundsen</b>	(40ml) (0,7 lt)	<b>12 PLN</b> <b>150 PLN</b>
<b>Orkisz</b>	(40ml) (0,7 lt)	<b>15 PLN</b> <b>250 PLN</b>
<b>Beluga Noble</b>	(40ml) (0,7 lt)	<b>26 PLN</b> <b>450 PLN</b>
<b>Beluga Celebration</b>	(40ml) (0,7 lt)	<b>28 PLN</b> <b>470 PLN</b>
<b>Beluga Celebration Special Edition</b>	(1,5 lt)	<b>1000 PLN</b>
<b>Beluga Transatlantic</b>	(40ml) (0,7 lt)	<b>30 PLN</b> <b>520 PLN</b>
<b>Beluga Gold Line</b>	(0,7 lt)	<b>1200 PLN</b>

## Flavored Vodka

<b>Stock Prestige</b> (Citron, Cranberry, Grapefruit)	(40ml) (0,5 lt)	<b>12 PLN</b> <b>120 PLN</b>
<b>Saska</b> (Purple plum, Cherry with rum note, Quince, Coffee and brandy, Nuts and caramel, Orange and Bourbon)	(40ml) (0,5 lt)	<b>12 PLN</b> <b>120 PLN</b>
<b>Żołądkowa Gorzka</b> (Traditional, Black cherry, Mint, Fig)	(40ml) (0,5 lt)	<b>12 PLN</b> <b>120 PLN</b>
<b>Beluga Hunting Herbal</b>	(40ml)	<b>28 PLN</b>
<b>Beluga Hunting Berry</b>	(40ml)	<b>28 PLN</b>

## Bourbon

<b>Jim Beam White</b>	(40ml) (0,7 lt)	<b>14 PLN</b> <b>190 PLN</b>
<b>Jim Beam Red Stag, Honey, Apple</b>	(40ml) (0,7 lt)	<b>16 PLN</b> <b>220 PLN</b>
<b>Jim Beam Black</b>	(40ml) (0,7 lt)	<b>17 PLN</b> <b>250 PLN</b>
<b>Jim Beam Double Oak, Jim Beam Rye</b>	(40ml) (0,7 lt)	<b>18 PLN</b> <b>260 PLN</b>
<b>Maker's Mark</b>	(40ml) (0,7 lt)	<b>20 PLN</b> <b>320 PLN</b>



## Whisky

Teacher`s, Dubliner, Dubliner Liquer	(40ml)	16 PLN
Dewar`s White Label	(0,7 lt)	220 PLN
Chivas Regal 12 YO, Dewar`s 12 YO	(40ml)	22 PLN
Johnnie Walker Black Label	(0,7 lt)	360 PLN
Connemara Single Malt	(40ml)	30 PLN
Laphroaig Single Malt 10 YO	(40ml)	32 PLN
Bowmore Single Malt No.1	(40ml)	35 PLN
Auchentoshan Single Malt American Oak	(40ml)	35 PLN
Auchentoshan Single Malt 12YO	(40ml)	35 PLN
Auchentoshan Single Malt Three Wood	(40ml)	45 PLN
Chivas Regal 15YO	(40ml)	45 PLN
Hibiki Harmony Japan	(40ml)	65 PLN

## Other Spirits

Bacardi Carta Blanca	(40ml)	16 PLN
	(0,7 lt)	220 PLN
Bacardi Carta Negra	(40ml)	17 PLN
Bacardi Carta Oro	(40ml)	17 PLN
Bacardi Oakheart oryiginal	(40ml)	17 PLN
Dictator Rum 12 YO	(40ml)	30 PLN
Dictator Rum 20 YO	(40ml)	38 PLN
Tequila	(40ml)	18 PLN
(Sauza Blanco, Sauza Gold)	(0,7 lt)	290 PLN
Gin Stock	(40ml)	14 PLN
	(0,7 lt)	190 PLN
Gin Bombay Sapphire	(40ml)	19 PLN
	(0,7 lt)	300 PLN
Colombian Gin Ortoodoxy	(40ml)	28 PLN
Stock 84	(40ml)	14 PLN
Courvosier VS	(20ml)	16 PLN
Stock XO	(40ml)	20 PLN
Jegermeister	(40ml)	17 PLN
Martini (Bianco, Rosato, Rosso, Extra dry)	(80ml)	12 PLN
Martini Riserva (Ambrato, Rubino)	(80ml)	18 PLN
Malibu, Cointreau, Bailey`s, Passoa	(40ml)	14 PLN
Campari	(40ml)	16 PLN

# Beers

## Draft beer

Żywe Unpasteurized draft beer	0,3 l	9 PLN
	0,5 l	12 PLN
Koźlak strong bock beer	0,3 l	9 PLN
	0,5 l	12 PLN

## Bottle

Amber Chmielowe	bot. 0,5 l	12 PLN
Amber Pszeniczak/ wheat beer	bot. 0,5 l	16 PLN
Mythos – Greek beer	bot. 0,33 l	15 PLN
Fix Hellas	bot. 0,33 l	15 PLN
Bawaria 0 %	bot. 0,33 l	14 PLN

# Traditional Greek Spirits

Metaxa 5*	40 ml	16 PLN
Metaxa 7*	40 ml	22 PLN
Metaxa 12*	40 ml	28 PLN
Ouzo – Greek anise flavoured vodka	40 ml bot. 0,7 l	10 PLN 140 PLN
Ouzo Plomari– Greek anise flavoured vodka from Lesbos island	40 ml	14 PLN
Tsipouro Tsilili – traditional Greek alcohol	40 ml	16 PLN
Rakomelo Paros hot tsipouro with honey, cinnamon and herbs	40 ml	14 PLN
Masticha original taste Greek liqueur from Chios island	40 ml	14 PLN
Tentoura Greek digestif, with cinnamon	40 ml	14 PLN

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

# Cocktails

<b>Martini Tonic</b> Martini Bianco or Rosso/Tonic/Lime	16 PLN
<b>Jim Beam Pepsi</b> Jim Beam /Pepsi	19 PLN
<b>Bacardi Cuba Libre</b> Bacardi Carta Blanca/Pepsi/Lime	22 PLN
<b>Punisher</b> Jim Beam /Passion fruit/Angostura/Beer	22 PLN
<b>Wódka Sour</b> Amundsen/Angostura/Egg white	22 PLN
<b>Cool Cucumber</b> Amundsen/Triple Sec/Orange bitter/Cucumber/Egg white	24 PLN
<b>Kentucky Apple Cake</b> Jim Beam White/Lime juice/ passion fruit Jim Beam Honey/Cinnamon/Apple juice/Beer	25 PLN
<b>Whisky Sour</b> Jim Beam/Angostura/Egg white	25 PLN
<b>Amundsen &amp; Roses</b> Amundsen/Rose /Grapefruit bitter/Tonic	25 PLN
<b>Bombay Tonic</b> Bombay Sapphire/Tonic/Lime	25 PLN
<b>Bacardi Mojito</b> Bacardi Carta Blanca /mint/Sugar/Lime	25 PLN
<b>Long Island Ice Tea</b> Amundsen/ Bombay Sapphire /Sauza Blanco Triple Sec/Bacardi Carta Blanca/Pepsi	30 PLN
<b>Old Cuban</b> Dictador 12 YO/Angostura/Mint/Prosecco	35 PLN
<b>Auchentoshan Julep</b> Auchentoshan American Oak/Mango/Mint	39 PLN
<b>The Original</b> Auchentoshan American Oak/Honey/Beer	39 PLN
<b>The Orange Mule</b> Auchentoshan American Oak Triple Sec/Chocolate bitters	42 PLN

# Cocktails Paros

<b>Aperol Spritz</b> Aperol/Prosecco	<b>20 PLN</b>
<b>Caipirinha</b> Cachaca /Sugar/Lime	<b>22 PLN</b>
<b>Margarita</b> Sauza Blanco/Triple Sec/Lime	<b>24 PLN</b>
<b>Paros Night</b> Amundsen/Strawberries/Prosecco	<b>25 PLN</b>
<b>Mykonos Mojito</b> Metaxa 5*/Passion fruit/Mint/Sugar/Lime	<b>25 PLN</b>
<b>Negroni</b> Bombay Sapphire/Campari/Martini Rosso	<b>25 PLN</b>
<b>Aviation</b> Bombay Sapphire/Luxardo Marashino/Violet	<b>25 PLN</b>
<b>Elafonisi</b> Bombay Sapphire infused with raspberries Luxardo Marashino/Prosecco	<b>25 PLN</b>
<b>Nisiros</b> Bombay Sapphire/Chambord /Raspberries /Egg white	<b>25 PLN</b>