

## 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
- Tomatosupa me haloumi** 15.00 PLN  
cream tomato soup with basil pesto and halloumi cheese
- Psarosupa** 20.00 PLN  
traditional fish soup cooked with fresh tomatoes, vegetables and extra virgin olive oil and lemon

# COLD STARTERS

- 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** 17.00 PLN  
Chopped, baked aubergines with garlic, pepper and walnuts served with pita
- Dolmadakia** 17.00 PLN  
Vine leaves stuffed with rice and fresh herbs served with yoghurt dip
- Tuna carpaccio** 22.00 PLN  
Tenderloin of tuna with «kritamo» sea dill with olive oil, lemon and black pepper
- Avocado me feta** 22.00 PLN  
Avocado , feta, rocket and cherry tomatoes with balsamic sauce
- Mykonos** 30.00 PLN  
Mediterranean salad with shrimps, marinated octopus, bulgur, quinoa, peppers, fresh coriander with olive oil and lemon
- Mezes (for 2 people)** 48.00 PLN  
Selection of Greek appetizers: graviera and manouri cheese, dolmadakia, shrimps with sea dill «kritamo», smoked fish " skoumpri", florinis peppers with feta cheese, olives with almonds hummus, melitzanosalata served with pita

# HOT STARTERS

<b>Lukaniko me elies ke manouri</b> Traditional pork sausage with black olives and manouri cheese	<b>15.00 PLN</b>
<b>Spanakotyropitakia</b> Greek filo pastry dumplings stuffed with fresh spinach and feta cheese	<b>18.00 PLN</b>
<b>Kolokithokeftedes</b> Zucchini fritters with feta and mint served with tzatziki	<b>18.00 PLN</b>
<b>Maranthopita</b> Cretan stuffed pastry filling with wild fennel, spring onions and herbs	<b>18.00 PLN</b>
<b>Feta psiti</b> Feta cheese baked with tomatoes, pepper, garlic and olive oil	<b>22.00 PLN</b>
<b>Gavros</b> Fried european anchovies "gavros" served with lemon	<b>24.00 PLN</b>
<b>Melitzana saganaki</b> Eggplant in aromatic tomato sauce baked with graviera cheese	<b>24.00 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>Haloumi</b> Fried Cypriot cheese served on the top of pita with tomato and basil olive oil	<b>26.00 PLN</b>
<b>Kalamarakia tiganita</b> Fried squids served with tatar sauce	<b>28.00 PLN</b>
<b>Garides saganaki</b> Prawns baked with tomatoes, garlic, feta cheese and chilli	<b>29.00 PLN</b>
<b>Garides me skordo</b> Prawns flamed in butter, garlic and white wine with chilli	<b>29.00 PLN</b>
<b>Oktapodaki scharas</b> Grilled octopus with ladolemono dressing served with potato salad	<b>30.00 PLN</b>
<b>Pikilia (for 2 people)</b> Platter of Greek hot appetizers – spanakotyropitakia, keftadakia, kolokithokeftedes, haloumi, shrimps, Greek sausage, tzatziki, tomato chutney and pita	<b>64.00 PLN</b>

# SALADS

- Salata Kypros** 25.00 PLN  
Salad with rocket, romaine lettuce, fresh coriander, grilled haloumi cheese, cranberry, almond flakes with lemon–honey sauce
- Horiatiki** 25.00 PLN  
Traditional Greek salad with tomatoes, cucumbers, peppers, original feta cheese and Kalamatas olives
- Salata Kreta** 25.00 PLN  
lettuce, rocket, graviera cheese, avocado, olives and Greek rusk with vinaigrette 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
- Greek Gyros** 38.00 PLN  
Original pork Greek gyros served with onions, tomatoes, homemade fries, pita and tzatziki
- Moscharaki me fasolakia** 45.00 PLN  
beef braised in red wine with cinnamon and cloves, served with green beans and potatoes in tomato sauce
- Arnaki me melitzanes** 48.00 PLN  
Lamb braised in wine with thyme and garlic baked with eggplant in tomato sauce and Greek cheese
- Suvlakiki oriental** 65.00 PLN  
Grilled lamb tenderloin skewer marinated in herbs served with homemade fries, grilled vegetables and tzatziki
- Antrykot – Polska 250 gr** 65.00 PLN  
grilled entrecote steak served with homemade fries, grilled vegetables and tomato chutney
- Paidakia** 78.00 PLN  
Grilled lamb chops served with homemade fries and grilled vegetables
- Mix grill (dla 2 osób)** 125.00 PLN  
Platter of grilled meats – lamb tenderloin skewer, pork loin, chicken fillets, Greek sausage and soutzoukakia served with salad, homemade fries, pita, tzatziki and tomato chutney

# FISHES AND SEAFOOD

<b>Orzotto me garides ke parmezan</b> Orzo pasta with shrimps in fresh tomato sauce with parmesan	<b>42.00 PLN</b>
<b>Bakaliaros speciota</b> fillet of fresh Atlantic cod baked with fresh tomatoes and onions served on chickpeas pure and grilled courgettes	<b>45.00 PLN</b>
<b>Linguini me thallasina</b> linguini with shrimps, octopus and mussels in fresh tomato sauce	<b>48.00 PLN</b>
<b>Garides scharas (12 pcs)</b> Grilled prawns seasoned with lemon and olive oil served with bulgur, quinoa and grilled vegetables	<b>54.00 PLN</b>
<b>Tsipoura scharas</b> Fresh grilled sea bream served with potato salad and grilled vegetables	<b>55.00 PLN</b>
<b>Oktapodi scharas</b> Grilled octopus drizzled with ladolemono dressing served with grilled vegetables and potato salad	<b>62.00 PLN</b>
<b>Posejdon (for 2 people)</b> Seafood platter – sea bream fillet, grilled octopus and prawns, fried squids and gavros fish, mussels served with potato salad, vegetables, tatar sauce and “ladolemono”	<b>150.00 PLN</b>

# VEGETARIAN DISHES

<b>Revithia me spanaki</b> Chickpeas in lemon sauce with spinach, dill served with feta cheese and pita	<b>26.00 PLN</b>
<b>Fasolakia</b> Green beans braised with potatoes and carrots in aromatic tomato sauce served with feta cheese	<b>26.00 PLN</b>
<b>Lahanika scharas me humus</b> Grilled oysters mushrooms, courgette, peppers, aubergine served with hummus and rocket	<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>Prasonisi</b> Slices of aubergine, courgette, mushrooms and peppers baked with tomato sauce and feta cheese	<b>30.00 PLN</b>
<b>Ravioles kypriakes</b> Cypriot ravioli with haloumi cheese and mint, in cream sauce with fresh sage served with parmesan	<b>34.00 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>Sokolatopita</b><br>Original Greek chocolate cake<br>served with vanilla ice cream                        | <b>16.00 PLN</b> |
| <b>Karidopita</b><br>Original Greek walnut cake<br>served with vanilla ice cream                             | <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

## 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 Ortodoxy	(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

Amber Chmielowy Pils 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 Żywe	bot. 0,5 l	14 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	<b>16 PLN</b>
<b>Jim Beam Pepsi</b> Jim Beam /Pepsi	<b>19 PLN</b>
<b>Bacardi Cuba Libre</b> Bacardi Carta Blanca/Pepsi/Lime	<b>22 PLN</b>
<b>Punisher</b> Jim Beam /Passion fruit/Angostura/Beer	<b>22 PLN</b>
<b>Wódka Sour</b> Amundsen/Angostura/Egg white	<b>22 PLN</b>
<b>Cool Cucumber</b> Amundsen/Triple Sec/Orange bitter/Cucumber/Egg white	<b>24 PLN</b>
<b>Kentucky Apple Cake</b> Jim Beam White/Lime juice/ passion fruit Jim Beam Honey/Cinnamon/Apple juice/Beer	<b>25 PLN</b>
<b>Whisky Sour</b> Jim Beam/Angostura/Egg white	<b>25 PLN</b>
<b>Amundsen &amp; Roses</b> Amundsen/Rose /Grapefruit bitter/Tonic	<b>25 PLN</b>
<b>Bombay Tonic</b> Bombay Sapphire/Tonic/Lime	<b>25 PLN</b>
<b>Bacardi Mojito</b> Bacardi Carta Blanca /mint/Sugar/Lime	<b>25 PLN</b>
<b>Long Island Ice Tea</b> Amundsen/ Bombay Sapphire /Sauza Blanco Triple Sec/Bacardi Carta Blanca/Pepsi	<b>30 PLN</b>
<b>Old Cuban</b> Dictador 12 YO/Angostura/Mint/Prosecco	<b>35 PLN</b>
<b>Auchentoshan Julep</b> Auchentoshan American Oak/Mango/Mint	<b>39 PLN</b>
<b>The Original</b> Auchentoshan American Oak/Honey/Beer	<b>39 PLN</b>
<b>The Orange Mule</b> Auchentoshan American Oak Triple Sec/Chocolate bitters	<b>42 PLN</b>

# 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>