

# 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** 20.00 PLN  
Vine leaves stuffed with rice and fresh herbs  
served with yoghurt dip
- Avocado me feta** 22.00 PLN  
Avocado , feta, rocket and cherry tomatoes  
with balsamic sauce
- Mezes (for 2 people)** 48.00 PLN  
Selection of Greek appetizers: graviera cheese,  
manouri cheese with honey and sesame seeds  
dolmadakia, avocado mousse with  
shrimps, florinis peppers, with feta cheese,  
olives, almonds, hummus, melitzanosalata  
served with pita

# Hot Starters

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

# Salads

- Salata Kypros** 25.00 PLN  
Salad with rocket, romaine lettuce, fresh coriander, grilled haloumi cheese, pomegranate and 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 kokinisto** 45.00 PLN  
juicy beef braised in red wine and aromatic tomato sauce baked with vegetables and graviera cheese
- Arnaki me melitzanes** 48.00 PLN  
Lamb braised in wine with thyme and garlic baked with eggplant in tomato sauce and Greek cheese
- Antrykot – Polska 250 gr** 65.00 PLN  
grilled entrecote steak served with homemade fries, and grilled vegetables
- Paidakia** 85.00 PLN  
Grilled lamb chops served with homemade fries and grilled vegetables
- Mix grill (dla 2 osób)** 130.00 PLN  
Platter of grilled meats – paidakia, pork loin, chicken fillets, Greek sausage and soutzoukakia served with salad, homemade fries, pita and tzatziki

# Fishes & Seafood

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

# Vegetarian Dishes

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| <b>Revithia me spanaki</b><br>Chickpeas in lemon sauce with spinach, dill<br>served with feta cheese and pita                        | <b>26.00 PLN</b> |
| <b>Lahanika scharas me humus</b><br>Grilled oysters mushrooms, courgette,<br>peppers, aubergine<br>served with hummus and rocket     | <b>30.00 PLN</b> |
| <b>Pliguri ma lachanika ke haloumi</b><br>Bulgur, quinoa with haloumi cheese,<br>vegetables and truffle oil                          | <b>30.00 PLN</b> |
| <b>Prasonisi</b><br>Slices of aubergine, courgette,<br>mushrooms and peppers<br>baked with tomato sauce and feta cheese              | <b>30.00 PLN</b> |
| <b>Ravioles kypriakes</b><br>Cypriot ravioli with haloumi cheese and mint,<br>in cream sauce with fresh sage served with<br>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>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>Portokalopita</b><br>Original Greek orange 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