

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

Traditional Greek lentil soup
served with feta cheese and olives

12.00 PLN

Tomatosupa me haloumi

cream tomato soup with basil pesto
and halloumi cheese

15.00 PLN

Cold Starters

Tzatziki

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

14.00 PLN

Humus

Chickpeas mousse
with tahini and olive oil served with pita

14.00 PLN

Melitzanosalata

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

17.00 PLN

Dolmadakia

Vine leaves stuffed with rice and fresh herbs
served with yoghurt dip

20.00 PLN

Avocado me feta

Avocado , feta, rocket and cherry tomatoes
with balsamic sauce

22.00 PLN

Mezes (for 2 people)

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

48.00 PLN

Hot Starters

Lukaniko me praso Traditional pork sausage with leek served with pita	15.00 PLN
Spanakotyropitakia Greek filo pastry dumplings stuffed with fresh spinach and feta cheese	18.00 PLN
Kolokithokeftedes Zucchini fritters with feta and mint served with tzatziki	18.00 PLN
Feta psiti Feta cheese baked with tomatoes, pepper, garlic and olive oil	22.00 PLN
Melitzana saganaki Eggplant in aromatic tomato sauce baked with graviera cheese	24.00 PLN
Keftedakia Lamb and beef meatballs with garlic and mint served with tzatziki	24.00 PLN
Kolokythakia tiganita Crispy courgettes slices	24.00 PLN
Haloumi Fried Cypriot cheese served on the top of pita with tomato and basil olive oil	26.00 PLN
Kalamarakia tiganita Fried squids served with tatar sauce	32.00 PLN
Garides saganaki Prawns baked with tomatoes, garlic, feta cheese and chilli	32.00 PLN
Garides me skordo Prawns flamed in butter, garlic and white wine with chilli	32.00 PLN
Oktapodaki scharas Grilled octopus with ladolemono dressing served with potato salad	32.00 PLN
Pikilia (for 2 people) Platter of Greek hot appetizers – spanakotyropitakia, keftadakia, kolokithokeftedes, haloumi, shrimps, Greek sausage, tzatziki and pita	64.00 PLN

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

Orzotto me garides ke parmezan Orzo pasta with shrimps in fresh tomato sauce with parmesan	45.00 PLN
Bakaliaros speciota fillet of fresh Atlantic cod baked with fresh tomatoes and onions served with potatoes	45.00 PLN
Linguini me thallasina linguini with shrimps, octopus and mussels in fresh tomato sauce	48.00 PLN
Garides scharas (12 pcs) Grilled prawns seasoned with lemon and olive oil served with bulgur, quinoa and grilled vegetables	58.00 PLN
Tsipoura scharas Fresh grilled sea bream served with potato salad and grilled vegetables	55.00 PLN
Oktapodi scharas Grilled octopus drizzled with ladolemono dressing served with grilled vegetables and potato salad	68.00 PLN
Posejdon (for 2 people) Seafood platter – sea bream fillet, grilled octopus and prawns, fried squids and Atlantic cod, mussels served with potato salad, vegetables, tatar sauce and “ladolemono”	150.00 PLN

Vegetarian Dishes

Lahanika scharas me humus Grilled oysters mushrooms, courgette, peppers, aubergine served with hummus and rocket	30.00 PLN
Scordomanites me piperies grilled oyster mushrooms and peppers with oil and garlic served with rocket, manouri cheese with sesame in a light balsamico sauce	30.00 PLN
Prasonisi Slices of aubergine, courgette, mushrooms and peppers baked with tomato sauce and feta cheese	30.00 PLN
Ravioles kypriakes Cypriot ravioli with haloumi cheese and mint, in cream sauce with fresh sage served with parmesan	34.00 PLN

Desserts

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| Giaourti me meli ke sika
Greek yoghurt with honey and figs
stewed in Metaxa with walnuts | 14.00 PLN |
| Tsis keik
Mascarpone cheesecake
on cinnamon biscuits, topped with cherries | 15.00 PLN |
| Baklava
Traditional Greek dessert with almonds,
honey and peanuts served with ice cream | 15.00 PLN |
| Sokolatopita
Original Greek chocolate cake
served with vanilla ice cream | 16.00 PLN |
| Portokalopita
Original Greek orange cake
served with vanilla ice cream | 16.00 PLN |
| Chocolate lava
Smooth chocolate cake with liquid chocolate inside
served with vanilla ice cream | 18.00 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
Spring water Górska Natura still, sparkling	0,3 l	7 PLN
Paros water still, sparkling	0,75 l	10 PLN
Zagori – Greek natural water	1 l	16 PLN
Souroti - Greek natural mineral water sparkling	0,75 l	16 PLN
Fresh juice orange or grapefruit or mix	0,25 l	12 PLN
Fruit juice Toma apple, orange, tomato, black currant	0,25 l	7 PLN
Jug of fruit juice	1 l	20 PLN
Lipton Ice Tea peach, lemon	0,25 l	7 PLN
Energy drink Red Bull	0,25 l	18 PLN
Lemonade traditional drink and other season fruits tastes	0,40 l 1 l	12 PLN 20 PLN
Pomegrante juice	0,2 l	18 PLN

Coffee & Tea

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

Spirits

Vodka

Amundsen	(40ml) (0,7 lt)	12 PLN 150 PLN
Orkisz	(40ml) (0,7 lt)	15 PLN 250 PLN
Beluga Noble	(40ml) (0,7 lt)	26 PLN 450 PLN
Beluga Celebration	(40ml) (0,7 lt)	28 PLN 470 PLN
Beluga Celebration Special Edition	(1,5 lt)	1000 PLN
Beluga Transatlantic	(40ml) (0,7 lt)	30 PLN 520 PLN
Grey Goose	(0,7 lt)	550 PLN
Beluga Gold Line	(0,7 lt)	1200 PLN

Flavored Vodka

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

Bourbon

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

Whisky

Teacher`s, Dubliner, Dubliner Liquer	(40ml)	16 PLN
Dewar`s White Label, Dewar`s 8 YO	(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
Aberfeldy 12 YO	(40ml)	30 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 Spiced	(40ml)	17 PLN
Bacardi Carta Oro	(40ml)	17 PLN
Bacardi 4 Anos	(40ml)	20 PLN
Bacardi 10 Anos	(40ml)	26 PLN
Pyrat XO Rum	(40ml)	26 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, Fiero)	(80ml)	12 PLN
Martini Riserva (Ambrato, Rubino)	(80ml)	18 PLN
Martini Riserva (Bitter)	(80ml)	24 PLN
Malibu, Cointreau, Bailey`s, Passoa	(40ml)	14 PLN
St. Germain	(40ml)	26 PLN
Campari	(40ml)	16 PLN

Beers

Draft beer

Amber Chmielowy Pils	0,3 l	10 PLN
	0,5 l	14 PLN
Pszencizak	0,3 l	10 PLN
	0,5 l	16 PLN

Bottle

Amber Żywe	bot. 0,5 l	15 PLN
Amber Johannes	bot. 0,5 l	17 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

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Cocktails

Jim Beam Pepsi Jim Beam /Pepsi	19 PLN
Martini Fiero Tonic Martini Fiero/Tonic/Orange	20 PLN
Bacardi Cuba Libre Bacardi Carta Blanca/Pepsi/Lime	22 PLN
Punisher Jim Beam /Passion fruit/Angostura/Beer	22 PLN
Wódka Sour Amundsen/Angostura/Egg white	22 PLN
Cool Cucumber Amundsen/Triple Sec/Orange bitter/Cucumber/Egg white	24 PLN
Martini Negroni Rubinio Martini Rubinio/Martini Riserva Bitter/Bombay Sapphire	25 PLN
Kentucky Apple Cake Jim Beam White/Lime juice/ passion fruit Jim Beam Honey/Cinnamon/Apple juice/Beer	25 PLN
Whisky Sour Jim Beam/Angostura/Egg white	25 PLN
Amundsen & Roses Amundsen/Rose /Grapefruit bitter/Tonic	25 PLN
Bombay Tonic Bombay Sapphire/Tonic/Lime	25 PLN
Bacardi Mojito Bacardi Carta Blanca /mint/Sugar/Lime	25 PLN
Long Island Ice Tea Amundsen/ Bombay Sapphire /Sauza Blanco Triple Sec/Bacardi Carta Blanca/Pepsi	30 PLN
Old Cuban Dictador 12 YO/Angostura/Mint/Prosecco	35 PLN
Auchentoshan Julep Auchentoshan American Oak/Mango/Mint	39 PLN
The Original Auchentoshan American Oak/Honey/Beer	39 PLN
The Orange Mule Auchentoshan American Oak Triple Sec/Chocolate bitters	42 PLN

Cocktails Paros

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

Summer Time

Bellini Prosecco, Peach	22 PLN
Chios's Tears Masticha infused with Orange/ Martini Extra Dry / Lychee	23 PLN
Kefi Ouzo Plomari infused with cucumber Raspberry / Lychee / Chocolate	24 PLN
Orange Dream Bombay Sapphire / Aperol / Jagermeister / Egg white	27 PLN