

## 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

<b>Lukaniko me praso</b> Traditional pork sausage with leek served with pita	<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>Feta psiti</b> Feta cheese baked with tomatoes, pepper, garlic and olive oil	<b>22.00 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>32.00 PLN</b>
<b>Garides saganaki</b> Prawns baked with tomatoes, garlic, feta cheese and chilli	<b>32.00 PLN</b>
<b>Garides me skordo</b> Prawns flamed in butter, garlic and white wine with chilli	<b>32.00 PLN</b>
<b>Oktapodaki scharas</b> Grilled octopus with ladolemono dressing served with potato salad	<b>32.00 PLN</b>
<b>Pikilia (for 2 people)</b> Platter of Greek hot appetizers – spanakotyropitakia, keftadakia, kolokithokeftedes, haloumi, shrimps, Greek sausage, tzatziki and pita	<b>64.00 PLN</b>



# Salads

<b>Salata Kypros</b>	<b>25.00 PLN</b>
Salad with rocket, romaine lettuce, fresh coriander, grilled haloumi cheese, pomegranate and almond flakes with lemon-honey sauce	
<b>Horiatiki</b>	<b>25.00 PLN</b>
Traditional Greek salad with tomatoes, cucumbers, peppers, original feta cheese and Kalamatas olives	
<b>Salata Kreta</b>	<b>25.00 PLN</b>
lettuce, rocket, graviera cheese, avocado, olives and Greek rusk with vinaigrette sauce	

# Main Dishes

<b>Souvlaki kotopoulo</b>	<b>34.00 PLN</b>
Chicken skewer with grilled vegetables, pita and tzatziki	
<b>Moussaka</b>	<b>38.00 PLN</b>
Traditional Greek dish made of aubergine, potatoes, minced meat baked under béchamel sauce, served with horiatiki salad	
<b>Soutzoukakia</b>	<b>38.00 PLN</b>
Grilled lamb and beef meatballs served with homemade fries, tomatoes, onions, pita and tzatziki	
<b>Souvlaki elliniko</b>	<b>38.00 PLN</b>
Traditional Greek pork skewer served with onion, tomatoes, pita, homemade fries and tzatziki	
<b>Greek Gyros</b>	<b>38.00 PLN</b>
Original pork Greek gyros served with onions, tomatoes, homemade fries, pita and tzatziki	
<b>Moscharaki kokinisto</b>	<b>45.00 PLN</b>
juicy beef braised in red wine and aromatic tomato sauce baked with vegetables and graviera cheese	
<b>Arnaki me melitzanes</b>	<b>48.00 PLN</b>
Lamb braised in wine with thyme and garlic baked with eggplant in tomato sauce and Greek cheese	
<b>Antrykot – Polska 250 gr</b>	<b>65.00 PLN</b>
grilled entrecote steak served with homemade fries, and grilled vegetables	
<b>Paidakia</b>	<b>85.00 PLN</b>
Grilled lamb chops served with homemade fries and grilled vegetables	
<b>Mix grill (dla 2 osób)</b>	<b>130.00 PLN</b>
Platter of grilled meats – paidakia, pork loin, chicken fillets, Greek sausage and soutzoukakia served with salad, homemade fries, pita and tzatziki	

# Fishes & Seafood

<b>Orzotto me garides ke parmezan</b> Orzo pasta with shrimps in fresh tomato sauce with parmesan	<b>45.00 PLN</b>
<b>Bakaliaros speciota</b> fillet of fresh Atlantic cod baked with fresh tomatoes and onions served with potatoes	<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>58.00 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>68.00 PLN</b>
<b>Posejdon (for 2 people)</b> Seafood platter – sea bream fillet, grilled octopus and prawns, fried squids and Atlantic cod, mussels served with potato salad, vegetables, tatar sauce and “ladolemono”	<b>150.00 PLN</b>

# Vegetarian Dishes

<b>Lahanika scharas me humus</b> Grilled oysters mushrooms, courgette, peppers, aubergine served with hummus and rocket	<b>30.00 PLN</b>
<b>Scordomanites me piperies</b> grilled oyster mushrooms and peppers with oil and garlic served with rocket, manouri cheese with sesame in a light balsamico sauce	<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

<b>Giaourti me meli ke sika</b> Greek yoghurt with honey and figs stewed in Metaxa with walnuts	<b>14.00 PLN</b>
<b>Tsis keik</b> Mascarpone cheesecake on cinnamon biscuits, topped with cherries	<b>15.00 PLN</b>
<b>Baklava</b> Traditional Greek dessert with almonds, honey and peanuts served with ice cream	<b>15.00 PLN</b>
<b>Sokolatopita</b> Original Greek chocolate cake served with vanilla ice cream	<b>16.00 PLN</b>
<b>Portokalopita</b> Original Greek orange cake served with vanilla ice cream	<b>16.00 PLN</b>
<b>Chocolate lava</b> Smooth chocolate cake with liquid chocolate inside served with vanilla ice cream	<b>18.00 PLN</b>
<b>Pagoto ( 1 scoop of ice cream )</b> 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, 7UP, Mirinda, Schweppes Tonic</b>	0,2 l	7 PLN
<b>Spring water Górska Natura still, sparkling</b>	0,3 l	7 PLN
<b>Paros water still, sparkling</b>	0,75 l	10 PLN
<b>Zagori – Greek natural water</b>	1 l	16 PLN
<b>Souroti - Greek natural mineral water sparkling</b>	0,75 l	16 PLN
<b>Fresh juice orange or grapefruit</b>	0,25 l	12 PLN
<b>Fruit juice Toma apple, orange, grapefruit, tomato, black currant</b>	0,25 l	7 PLN
<b>Jug of fruit juice</b>	1 l	20 PLN
<b>Lipton Ice Tea peach, lemon</b>	0,25 l	7 PLN
<b>Red Bull</b>	0,25 l	18 PLN
<b>Lemonade classic</b>	0,40 l 1 l	12 PLN 30 PLN
<b>Lemonade flavour</b>	0,40 l 1 l	15 PLN 35 PLN

## Coffee & Tea

<b>Greek tea with saffron</b>	10 PLN
<b>Tea in a teapot</b>	10 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>	10 PLN
Greek coffee traditionally percolated in a casserole	
<b>Frappe</b>	12 PLN
nesca coffee served cold in a Greek way	

# 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
Dictador Rum 12 YO	(40ml)	30 PLN
Dictador Rum 20 YO	(40ml)	38 PLN
Tequila	(40ml)	19 PLN
(Salitos Silver, Salitos Gold)	(0,7 lt)	290 PLN
Gin Bombay Sapphire	(40ml)	19 PLN
Gin Larios 12 Mediterranea Premium Gin	(40ml)	22 PLN
Gin Larios Rose Mediterranea Premium Gin	(40ml)	22 PLN
Roku Japanese Craft Gin	(40ml)	28 PLN
Colombian Gin Ortodoxo	(40ml)	28 PLN
Stock 84	(40ml)	14 PLN
Courvosier VS	(20ml)	16 PLN
Stock XO	(40ml)	20 PLN
Jegermeister	(40ml)	17 PLN
Martini (Fiero, Bianco, Rosso, Rosato, Extra dry, )	(80ml)	12 PLN
Martini Riserva (Ambrato, Rubino)	(80ml)	18 PLN
Martini Riserva (Bitter)	(80ml)	16 PLN
Malibu, Cointreau, Bailey`s, Passoa	(40ml)	14 PLN
St. Germain	(40ml)	26 PLN

# Beers

## Draft beer

Amber Chmielowy Pils	0,3 l	10 PLN
	0,5 l	14 PLN
Pszencizak	0,3 l	12 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 but. 0,7 l	14 PLN 180 PLN
Tsipouro – 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>Jim Beam Pepsi</b> Jim Beam /Pepsi	19 PLN
<b>Bacardi Cuba Libre</b> Bacardi Carta Oro/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>Martini &amp; Tonic</b> Martini Fiero/Bianco/ Rosso	22 PLN
<b>Cool Cucumber</b> Amundsen/Triple Sec/Orange bitter/Cucumber/Egg white	24 PLN
<b>Kentucky Apple Cake</b> 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>Martini Negroni Rubino</b> Martini Rubino/Martini Riserva Bitter/Bombay Sapphire	26 PLN
<b>Auchentoshan Julep</b> Auchentoshan American Oak/Mango/Mint	28 PLN
<b>The Original</b> Auchentoshan American Oak/Honey/Beer	29 PLN
<b>Long Island Ice Tea</b> Amundsen/ Bombay Sapphire /Salitos Silver Triple Sec/Bacardi Carta Blanca/Pepsi	30 PLN
<b>The Orange Mule</b> Auchentoshan American Oak Triple Sec/Chocolate bitters	35 PLN
<b>Old Cuban</b> Dictador 12 YO/Angostura/Mint/Prosecco	35 PLN



# Cocktails Paros

<b>Caipirinha</b> Cachaca /Sugar/Lime	22 PLN
<b>Chios's Tears</b> Masticha infused with Orange/ Martini Extra Dry / Lychee	23 PLN
<b>Margarita</b> Salitos Silver/Triple Sec/Lime	24 PLN
<b>Aperol Spritz</b> Aperol/Prosecco	25 PLN
<b>Hugo Spritz</b> prosecco / elderflower/ mint	25 PLN
<b>Paros Night</b> Amundsen/Strawberries/Prosecco	25 PLN
<b>Mykonos Mojito</b> Metaxa 5*/Passion fruit/Mint/Sugar/Lime	25 PLN
<b>Aviation</b> Bombay Sapphire/Luxardo Marashino/Violet	25 PLN
<b>Elafonisi</b> Bombay Sapphire infused with raspberries Luxardo Marashino/Prosecco	25 PLN
<b>Santorini</b> Ouzo infused strawberries/ Luxardo Marashino/mango/mint	25 PLN
<b>Greek Manhattan</b> Maker's Mark/Tentoura infused with allspice	26 PLN
<b>Greek Martini</b> Larios 12/Masticha/Martini Extra Dry/ Ouzo/rose oil	27 PLN
<b>Orange Dream</b> Bombay Sapphire / Aperol / Jagermeister / Egg white	27 PLN