

**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.

**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...

**CHEF SET MENU**  
FOR TWO PEOPLE - WITH FREE CARAFE OF WINE 0.5L

**MYKONOS**

Tzatziki me pita

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

Horiatiki

*traditional Greek salad made from tomatoes, cucumber, red peppers,  
feta cheese and Kalamata olives with extra virgin olive oil*

Midia achnista me feta

*mussels cooked in white wine with feta cheese and garlic served with pita*

Garides saganaki

*prawns with feta cheese and garlic, baked in tomato sauce*

Kalamarakia tiganita

*fried squid served with tartar sauce*

Oktapodaki scharas

*grilled octopus drizzled with olive oil, lemon and fresh herbs*

190

**PAROS**

Tzatziki me pita

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

Horiatiki

*tradycyjna sałatka grecka z pomidorów, ogórków, papryki, oryginalnej fety  
i oliwek z Kalamaty skropiona oliwą extra vergine*

Haloumi

*traditional Greek salad made from tomatoes, cucumber, red peppers,  
feta cheese and Kalamata olives with extra virgin olive oil*

Gyros

*real Greek pork gyros served with homemade chips,  
tomatoes, onions, pita and tzatziki*

Musaka

*traditional Greek dish made of aubergines, potatoes and minced meat  
baked under béchamel sauce served with salad*

Baklava

*traditional Greek cake stuffed with almonds and nuts*

170

## SOUPS

### Fakes

*traditional Greek lentil soup served  
with feta cheese and olives*

14

### Tomatosupa me haloumi

*cream tomato soup with basil pesto  
and halloumi cheese*

16

## COLD STARTERS

### Tzatziki

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

14

### Humus

*chickpeas mousse with tahini  
and olive oil served with pita*

14

### Melitzanosalata

*chopped, baked aubergines with garlic, pepper  
and walnuts served with pita*

18

### Dolmadakia

*grape leaves stuffed with rice and fresh herbs  
served with yoghurt dip*

22

### Avocado me feta

*avocado , feta, rocket and cherry tomatoes  
with balsamic sauce*

22

### 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 with almonds,  
hummus, melitzanosalata served with pita*

52

## HOT STARTERS

Grilled pita

5

Lukaniko me praso

*traditional pork sausage with leek served with pita*

16

Spanakotyropitakia

*Greek filo pastry dumplings stuffed with fresh spinach and feta cheese*

18

Feta psiti

*feta cheese baked with tomatoes, pepper, garlic and olive oil*

22

Melitzana saganaki

*eggplant in aromatic, tomato sauce baked with graviera cheese*

24

Keftedakia

*lamb and beef meatballs with garlic and mint served with tzatziki*

24

Kolokythakia tiganita

*crispy courgettes slices*

24

Haloumi

*fried Cypriot cheese served on the top of pita with tomato and basil oil*

26

Kalamarakia tiganita

*fried squids served with tatar sauce*

35

Garides saganaki

*prawns baked with tomatoes, garlic, feta cheese and chilli*

35

Garides me skordo

*prawns flamed in butter, garlic and white wine with chili*

35

Oktapodaki scharas

*grilled octopus with ladolemono dressing served with potatoe salad*

35

Pikilia (for 2 people)

*platter of Greek hot appetizers – spanakotyropitakia, keftadakia, dolmadakia, haloumi, shrimps, Greek sausage, tzatziki, tomato chutney and pita*

68

## SALADS

### Salata Kypros

*salad with rocket, romaine lettuce, fresh coriander, grilled haloumi cheese, cranberry, almond flakes with lemon –honey sauce*

25

### Salata Kreta

*romaine lettuce, rocket, graviera cheese, avocado, olives and greek rusk with vinegrette sauce*

25

### Horiatiki

*traditional Greek salad with tomatoes, cucumbers, peppers, original feta cheese and Kalamatas olives*

28

## FISHES AND SEAFOOD

### Orzotto me garides ke parmezan

*orzo pasta with shrimps in fresh tomato sauce with parmesan*

48

### Bakaliaros speciota

*fillet of fresh Atlantic cod baked with fresh tomatos and onions served with potatoes*

48

### Tagliatelle me thallasina

*tagliatelle with shrimps, octopus and mussels in fresh tomato sauce*

50

### Garides scharas (12 pcs)

*grilled prawns sesoned with lemon and olive oil served with baked potatoe and grilled vegetables*

58

### Oktapodi krasato

*baby octopus braised in wine with caramelised onion served with gnocchi*

58

### Tsipoura scharas

*Fresh grilled sea bream served with grilled vegetables and potato salad*

65

### Oktapodi scharas

*grilled octopus drizzled with ladolemono dressing served with grilled vegetables and potato salad*

75

### Posejdon (for 2 people)

*seafood platter – sea bream fillet, grilled octopus and prawns, fried squids and Atlantic cood fish ,mussels served with potato salad, vegetables, tatar sauce and “ladolemono“*

160

## MAIN DISHES

### Souvlaki kotopulo

*chicken skewer served with grilled vegetables, pita and tzatziki*

38

### Moussaka

*traditional Greek dish made of aubergine, potatoes, minced meet  
baked under béchamel sauce, served with horiatiki salad*

40

### Soutzukakia

*grilled lamb and beef meatballs served with homemade fries,  
tomatoes, onions, pita and tzatziki*

40

### Souvlaki elliniko

*traditional Greek pork skewer served with onion, tomatoes,  
pita, homemade fries and tzatziki*

40

### Greek Gyros

*original pork Greek gyros served with onions, tomatoes ,  
homemade fries , pita and tzatziki*

40

### Moscharaki kokinisto

*juicy beef braised in red wine and aromatic tomato sauce  
baked with vegetables and graviera cheese*

45

### Arnaki me melitzanes

*lamb braised in wine with thyme and garlic baked with eggplant  
in tomato sauce and Greek chesses*

52

### Antrykot - Polska 250g

*grilled entrecote steak served with homemade fries,  
grilled vegetables and tomato chutney*

68

### Pidakia

*grilled lamb chops served with homemade fries and grilled vegetables*

85

### Mix grill (for 2 people)

*platter of grilled meats –lamb tenderloin skewer , pork loin, chicken fillets , Greek  
sausage and soutzoukakia served with salad, homemade fries, pita and tzatziki*

140

## VEGETARIAN DISHES

### Lahanika scharas me humus

*Grilled oysters mushrooms, courgette, peppers, aubergine  
served with hummus and rocket*

34

### Scordomanites me piperies

*Grilled oyster mushrooms and peppers with oil and garlic served with rocket,  
manuri cheese with sesame in a light balsamico sauce*

34

### Briam

*courgette, aubergine, peppers, potatoes, garlic and onion  
baked in tomato sauce with feta cheese*

34

### Ravioles kypriakes

*Cypriot ravioli with haloumi cheese and mint, in cream sauce  
with fresh sage served with hard goat cheese anari*

38

## DESERY

### Giaourti me meli ke sika

*Greek yoghurt with honey and figs stewed in Metaxa with walnuts*

15

### Tsis keik

*Mascarpone cheesecake on cinnamon bottom with cherries*

16

### Baklava

*Traditional Greek dessert with almonds, honey  
and peanuts served with ice cream*

16

### Sokolatopita

*Original Greek chocolate cake served with vanilla ice cream*

17

### Portokalopita

*Original Greek orange cake served with vanilla ice cream*

17

### Chocolate lava

*Smooth chocolate cake with liquid chocolate inside  
served with vanilla ice cream*

19

### Pagoto ( 1 scoop of ice cream )

*Optional flavors: vanilla, chocolate, strawberry*

5

All prices are in PLN.

Service is not included.

For groups of 6 or more persons  
we add service charge 10% of the total bill.

## COLD DRINKS

Pepsi, Pepsi Max, Pepsi light, 7UP, Mirinda, Schweppes Tonic	(0,2l)	8
Woda Zróżlana Górska Natura <i>still, perlage, sparkling</i>	(0,3l)	8
Paros water <i>still, sparkling</i>	(0,75l)	10
Zagori <i>Greek natural water still</i>	(1l)	18
Souroti <i>Greek natural water sparkling</i>	(0,75l)	18
Fresh juice <i>orange or grapefruit or mix</i>	(0,25l)	14
Fruit juice Toma <i>apple, orange, tomato, black currant</i>	(0,25l)	8
Jug of fruit juice	(1l)	25
Lipton Ice Tea <i>peach, lemon</i>	(0,25 l)	8
Red Bull	(0,25l)	20
Lemonade <i>lemon, orange or grapefruit</i>	(0,4l) (1l)	14 28
Greek pomegrante juice	(0,2l)	18

## TEA AND COFFEE

Tea in a teapot		12
Greek tea with saffron		12
Winter tea - Apple Pie or Hot Spicy		14
Espresso		10
Espresso Freddo		12
Coffee		12
Cappuccino		12
Cappuccino Freddo		16
Cafe latte		14
Ellinikos <i>Greek coffee traditionally percolated in a casserole</i>		12
Frappe <i>nesca coffee served cold in a Greek way</i>		14



## BEERS

Amber Chmielowy Pils - draft beer	0,3l	10
	0,5l	14
Amber Pszeniczak - draft beer	0,3l	12
	0,5l	17
Amber Żywe	but. 0,5l	17
Amber Johannes	but. 0,5l	17
Mythos – Greek beer	but. 0,33l	17
Fix Hellas	but. 0,33l	17
Bawaria 0%	but. 0,33l	14

## TRADITIONAL GREEK SPIRITS

Metaxa 5*	(40ml)	16
Metaxa 7*	(40ml)	22
Metaxa 12*	(40ml)	28
Ouzo	(40ml)	10
	but. 0,7l	140
Ouzo Plomari	(40ml)	14
<i>Greek anise flavoured vodka from Lesvos island</i>	but. 0,7l	190
Tsipouro Tsilili	(40ml)	16
<i>traditional Greek alcohol</i>	but. 0,7l	220
Rakolemo el Greco	(40ml)	14
<i>hot tsipouro with honey, cinnamon and herbs</i>		
Masticha	(40ml)	14
<i>original taste Greek liqueur from Chios island</i>		
Tentoura	(40ml)	14
<i>Greek digestif with cinnamon</i>		

## VODKA

Amundsen	(40ml) 12 (0,7l) 190
Orkisz	(40ml) 15 (0,7l) 250
Grey Goose	(0,7l) 550
Beluga Noble	(40ml) 26 (0,7l) 450
Beluga Celebration	(40ml) 28 (0,7l) 470
Beluga Transatlantic	(40ml) 30 (0,7l) 520
Beluga Celebration Special Edition	(1,5l) 1000
Beluga Gold Line	(0,7l) 1200

## FLAVORED VODKA

Stock Prestige <i>citron, cranberry, grapefruit</i>	(40ml) 12 (0,5l) 120
Saska <i>purple plum, cherry with rum note, quince, coffee and brandy, nuts and caramel, orange and bourbon</i>	(40ml) 12 (0,5l) 120
Żołądkowa Gorzka <i>traditional, whiskey flavor, brandy flavor</i>	(40ml) 12 (0,5l) 120
Beluga Hunting Herbal	(40ml) 28
Beluga Hunting Berry	(40ml) 28

## BOURBON

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

## WHISKY

Dewar's White Label, Dewar's 8 YO Teacher's, Dubliner, Dubliner Liqueur	(40ml) 16 (0,7l) 220
Dewar's 12 YO, Chivas Regal 12 YO Johnnie Walker Black Label	(40ml) 22 (0,7l) 360
Connemara Single Malt	(40ml) 30
Aberfeldy 12 YO	(40ml) 30
Laphroaig Single Malt 10 YO	(40ml) 32
Bowmore Single Malt 12 YO	(40ml) 35
Auchentoshan Single Malt American Oak	(40ml) 35
Auchentoshan Single Malt 12YO	(40ml) 35
Auchentoshan Single Malt Three Wood	(40ml) 45
Chivas Regal 15 YO	(40ml) 45
Hibiki Harmony Japan	(40ml) 65

## OTHER SPIRITS

Bacardi Carta Blanca	(40ml) 16 (0,7l) 220
Bacardi Carta Negra	(40ml) 17
Bacardi Spiced	(40ml) 17
Bacardi Carta Oro	(40ml) 17
Bacardi 4 Anos	(40ml) 20
Bacardi 10 Anos	(40ml) 26
Pyrat XO Rum	(40ml) 26
Dictator Rum 12 YO	(40ml) 30
Dictator Rum 20 YO	(40ml) 38
Tequila	(40ml) 19
<i>Salitos Silver, Salitos Gold</i>	(0,7l) 300
Gin Bombay Sapphire	(40ml) 19 (0,7l) 300
Larios 12 Mediterranea Premium Gin	(40ml) 22
Larios Rose Mediterranea Premium Gin	(40ml) 22
Roku Japanese Craft Gin	(40ml) 24
Colombian Gin Ortodoxy	(40ml) 28
Stock 84	(40ml) 14
Courvosier VS	(40ml) 16
Stock XO	(40ml) 20
Jegermeister	(40ml) 17
Martini	(80ml) 12
<i>Fiero, Bianco, Rosso, Rosato, Extra dry</i>	
Martini Riserva	(80ml) 18
<i>Ambrato, Rubino</i>	
Martini Riserva Bitter	(80ml) 24
Malibu, Cointreau, Bailey's, Passoa	(40ml) 14
St. Germain	(80ml) 24

## COCKTAILS

Jim Beam Pepsi

*Jim Beam/Pepsi*

21

Punisher

*Jim Beam/Passion fruit/Angostura/Beer*

22

Martini Fiero & Tonic

*Martini Fiero/Tonic/Orange*

22

Wódka Sour

*Amundsen/Angostura/Egg white*

23

Bacardi Cuba Libre

*Bacardi Carta Oro/Pepsi/Lime*

24

Cool Cucumber

*Amundsen/Triple Sec/Orange bitter/Cucumber/Egg white*

24

Kentucky Apple Cake

*Jim Beam Honey/Cinnamon/Apple juice/Beer*

25

Whisky Sour

*Jim Beam/Angostura/Egg white*

25

Bacardi Mojito

*Bacardi Carta Blanca/Mint/Sugar/Lime*

25

Bombay Tonic

*Bombay Sapphire/Tonic/Lime*

26

Auchentoshan Julep

*Auchentoshan American Oak/Mango/Mint*

28

Old Cuban

*Bacardi Carta Negra/Angostura/Mint/Prosecco*

28

The Original

*Auchentoshan American Oak/Honey/Beer*

29

Long Island Ice Tea

*Amundsen/Bombay Sapphire /Salitos Silver/Triple Sec/Bacardi Carta Blanca/Pepsi*

31

Rum Fashioned

*Dictator 12YO/Angostura/Brown sugar*

32

The Orange Mule

*Auchentoshan American Oak/Triple Sec/Chocolate bitters*

35

Martini Negroni Rubino

*Martini Rubino/Martini Riserva Bitter/Bombay Sapphire*

26

## PAROS COCKTAILS

### Caipirinha

*Cachaca /Sugar/Lime*

22

### Chios's Tears

*Masticha infused with orange/Martini Extra Dry/Lychee*

23

### Margarita

*Salitos Blanco/Triple Sec/Lime*

24

### Aperol Spritz

*Aperol/Prosecco/Sparkling water*

25

### Paros Night

*Amundsen/Strawberry/Prosecco*

26

### Mykonos Mojito

*Metaxa 5\*/Marakuja/Mint/Sugar/Lime*

25

### Aviation

*Bombay Sapphire/Luxardo Marashino/Violet*

25

## Elafonisi

*Bombay Sapphire infused with raspberries/Luxardo Marashino/Prosecco*

25

## Santorini

*Ouzo infused with strawberry/Luxardo Marashino/Mango/Mint*

25

## Greek Manhattan

*Maker's Mark/Tentoura infused with English herb*

26

## Greek Martini

*Larios 12/Masticha/Martini Extra Dry/Ouzo/Rose oil*

27

## Orange Dream

*Bombay Sapphire/Aperol/Jagermeister/Egg white*

27

## Mai – Tai

*Falernum/Bacardi Carta Oro/Baked pineapple/Orgeat*

30

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