

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 - 200 ZŁ

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

PAROS - 185 ZŁ

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

SOUPS

Fakes

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

16

Tomatosupa me haloumi

*cream tomato soup with basil pesto
and halloumi cheese*

19

COLD STARTERS

Tzatziki

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

15

Humus

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

15

Melitzanosalata

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

20

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*

25

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*

56

HOT STARTERS

Lukaniko me praso

traditional pork sausage with leek served with pita

18

Spanakotyropitakia

Greek filo pastry dumplings stuffed with fresh spinach and feta cheese

19

Feta psiti

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

24

Kolokythakia tiganita

crispy courgettes slices

24

Keftedakia

lamb and beef meatballs with garlic and mint served with tzatziki

25

Melitzana saganaki

eggplant in aromatic, tomato sauce baked with graviera cheese

26

Gavros Tiganitos

fried Aegean sprats served with lemon

26

Haloumi

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

28

Kalamarakia tiganita

fried squids served with tatar sauce

38

Garides saganaki

prawns baked with tomatoes, garlic, feta cheese and chilli

38

Garides me skordo

prawns flamed in butter, garlic and white wine with chili

38

Oktapodaki scharas

grilled octopus with ladolemono dressing served with potatoe salad

38

Pikilia (for 2 people)

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

70

Grilled pita

5

SALADS

Salata Kypros

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

30

Salata Kreta

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

30

Horiatiki

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

30

FISHES AND SEAFOOD

Bakaliaros speciota

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

48

Orzotto me garides ke parmezan

orzo pasta with shrimps in fresh tomato sauce with parmesan

50

Tagiatelle me thallasina

tagiatelle with shrimps, octopus and mussels in fresh tomato sauce

52

Garides scharas

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

68

Tsipoura scharas

Fresh grilled sea bream served with grilled vegetables and potato salad

70

Oktapodi krasato

octopus braised in wine with caramelised onion served with gnocchi

78

Oktapodi scharas

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

88

Posejdon (for 2 people)

seafood platter – sea bream fillet, grilled octopus and prawns, fried squids, gavros sprats, mussels served with potato salad, vegetables, tatar sauce and “ladolemono“

190

MAIN DISHES

Souvlaki kotopulo

chicken skewer served with grilled vegetables, pita and tzatziki

40

Moussaka

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

42

Soutzukakia

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

42

Souvlaki elliniko

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

42

Greek Gyros

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

42

Moscharaki kokinisto

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

48

Arnaki lemonato

*lamb stewed in wine served with artichokes, green peas, carrots,
potatoes in a lemon sauce with the addition of dil*

58

Antrykot - Polska 250g

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

95

Pidakia

grilled lamb chops served with homemade fries and grilled vegetables

90

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*

160

VEGETARIAN DISHES

Lahanika scharas me humus

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

36

Briam

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

36

Scordomanites me piperis

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

38

Ravioles kypriakes

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

40

DESSERTS

Giaourti me meli ke sika

Greek yoghurt with honey and figs stewed in Metaxa with walnuts

15

Baklava

traditional Greek dessert with almonds served with ice cream

19

Sokolatopita

original Greek chocolate cake served with vanilla ice cream

19

Portokalopita

original Greek orange cake served with vanilla ice cream

19

Profiterol

small round pastry filled with cream with chocolate sauce and roasted almonds

19

Chocolate lava

smooth chocolate cake with liquid chocolate inside served with vanilla ice cream

22

Tsis keik

mascarpone cheesecake on cinnamon bottom with cherries

22

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, 7UP, Mirinda, Schweppes Tonic	(0,2l) 9
Pepsi, Pepsi Max, 7UP	(0,85l) 30
Górska Natura <i>still, sparkling</i>	(0,3l) 9
Paros water <i>still, sparkling</i>	(0,75l) 12
Zagori <i>Greek natural still water</i>	(1l) 20
Souroti <i>Greek natural sparkling water</i>	(0,75l) 20
Fresh juice <i>orange, grapefruit, mix</i>	(0,25l) 16
Fruit juice Toma <i>apple, orange, tomato, black currant</i>	(0,2l) 9
A jug of juice <i>apple, orange, black currant, grapefruit</i>	(1l) 30
Lipton Ice Tea <i>peach, lemon</i>	(0,2 l) 9
Red Bull	(0,25l) 22
Classic lemonade	(0,4l) 15 (1l) 29
Flavored lemonade <i>passion fruit, mango, strawberry</i>	(0,4l) 17 (1l) 34
Pomegranate juice from Greek crops	(0,2l) 24

COFFEE & TEA

Tea in a teapot	12
Greek tea with saffron	14
Greek mountain tea	12
Espresso	10
Espresso Freddo	12
Coffee	12
Cappuccino	14
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>	15

DRAFT BEERS

Amber Chmielowy Pils	0,3l 12
	0,5l 16
Amber Pszenicznik	0,3l 14
	0,5l 19

BOTTLES BEERS

Amber Johannes	0,5l 19
Mythos – piwo greckie	0,33l 19
	0,5l 25
Alfa	0,33l 19
Fix Hellas	0,33l 19
Bawaria 0%	0,33l 16

TRADITIONAL GREEK SPIRITS

Metaxa 5*	(40ml) 18
Metaxa 7*	(40ml) 25
Metaxa 12*	(40ml) 32
Ouzo	(40ml) 14
<i>Greek anise flavoured vodka</i>	but. 0,7l 160
Ouzo Plomari	(40ml) 16
<i>Greek anise flavoured vodka from Lesbios Island</i>	but. 0,7l 220
Tsipouro Tsilili	(40ml) 18
<i>traditional Greek alcohol</i>	but. 0,7l 250
Rakolemo Paros	(40ml) 16
<i>hot Tssipuro with honey, cinnamon and herbs</i>	
Masticha	(40ml) 16
<i>original taste Greek liqueur from Chios Island</i>	
Tentoura	(40ml) 16
<i>Greek digestif with cinnamon</i>	

VODKA

Amundsen	(40ml) 14 (0,7l) 220
Orkisz	(40ml) 17 (0,7l) 285
Grey Goose	(0,7l) 630
Beluga Noble	(40ml) 30 (0,7l) 515
Beluga Celebration	(40ml) 32 (0,7l) 540
Beluga Transatlantic	(40ml) 34 (0,7l) 600
Beluga Celebration Special Edition	(1,5l) 1380
Beluga Gold Line	(0,7l) 1400

FLAVORED VODKA

Stock Prestige <i>citron, cranberry, grapefruit</i>	(40ml) 14 (0,5l) 140
Saska <i>purple plum, cherry with rum note, quince, coffee and brandy, nuts and caramel, orange and bourbon</i>	(40ml) 14 (0,5l) 140
Żołądkowa Gorzka <i>traditional, black cherry, mint, fig</i>	(40ml) 14 (0,5l) 140
Beluga Hunting Herbal	(40ml) 32
Beluga Hunting Berry	(40ml) 32

BOURBON

Jim Beam White	(40ml) 16 (0,7l) 220
Jim Beam Red Stag, Honey, Apple	(40ml) 18 (0,7l) 250
Jim Beam Black	(40ml) 19 (0,7l) 290
Jim Beam Double Oak, Jim Beam Rye	(40ml) 20 (0,7l) 300
Maker's Mark	(40ml) 22 (0,7l) 370

WHISKY

Dewar's White Label, Dewar's 8 YO Teacher's, Dubliner, Dubliner Liquer	(40ml) 18 (0,7l) 250
Dewar's 12 YO, Chivas Regal 12 YO Johnnie Walker Black Label	(40ml) 25 (0,7l) 400
Connemara Single Malt	(40ml) 35
Aberfeldy 12 YO	(40ml) 35
Laphroaig Single Malt 10 YO	(40ml) 37
Bowmore Single Malt 12 YO	(40ml) 40
Auchentoshan Single Malt American Oak	(40ml) 40
Auchentoshan Single Malt 12YO	(40ml) 40
Auchentoshan Single Malt Three Wood	(40ml) 51
Chivas Regal 15 YO	(40ml) 51
Hibiki Harmony Japan	(40ml) 75

OTHER SPIRITS

Bacardi Carta Blanca	(40ml) 18 (0,7l) 250
Bacardi Carta Negra	(40ml) 20
Bacardi Spiced	(40ml) 20
Bacardi Carta Oro	(40ml) 20
Bacardi 4 Anos	(40ml) 23
Bacardi 10 Anos	(40ml) 30
Pyrat XO Rum	(40ml) 30
Dictator Rum 12 YO	(40ml) 35
Dictator Rum 20 YO	(40ml) 43
Tequila	(40ml) 22
<i>Salitos Silver, Salitos Gold</i>	(0,7l) 330
Gin Bombay Sapphire	(40ml) 22 (0,7l) 350
Larios 12 Mediterranea Premium Gin	(40ml) 25
Larios Rose Mediterranea Premium Gin	(40ml) 25
Roku Japanese Craft Gin	(40ml) 27
Colombian Gin Ortodoxo	(40ml) 32
Stock 84	(40ml) 16
Courvosier VS	(40ml) 37
Stock XO	(40ml) 23
Jegermeister	(40ml) 20
Martini	(80ml) 14
<i>Fiero, Bianco, Rosso, Rosato, Extra dry</i>	
Martini Riserva	(80ml) 20
<i>Ambrato, Rubino</i>	
Martini Riserva Bitter	(80ml) 20
Malibu, Cointreau, Bailey's, Passoa	(40ml) 16
St. Germain	(80ml) 27

PAROS COCKTAILS

Chios's Tears

Masticha infuse orange/Martini Extra Dry/Lychee

25

Mykonos Mojito

Metaxa 5/Passion fruit/Mint/Brown sugar/Lime*

28

Elafonisi

Bombay Sapphire infuse raspberries/Luxardo Marashino/Prosecco

28

Santorini

Ouzo infuse strawberries/Luxardo Marashino/Mango

28

Paros Night

Amundsen/Strawberry/Prosecco

29

El Greco

Tentoura infuse allspice/Metaxa 5/Lillet blanc*

29

Green Lady

Bacardi Carta Blanca/Ginger tonic/Thyme syrup

29

Yuzu Negroni

Larios 12/Martini Extra Dry/Yuzu

31

Greek Martini

Larios 12 /Masticha/Martini Extra Dry/Ouzo/Rose olive

31

Orange Dream

Bombay Sapphire/ Aperol/Jagermeister/Egg white

31

COCKTAILS

Jim Beam & Pepsi

Jim Beam/Pepsi

21

Caipirinha

Cachaca/Brown sugar/Lime

25

Punisher

Jim Beam/Passion fruit/Angostura/Beer

25

Martini Fiero & Tonic

Martini Fiero/Tonic

25

Bacardi Cuba Libre

Bacardi Carta Oro/Pepsi/Lime

25

Wódka Sour

Amundsen/Angostura/Egg white

26

Margarita

Salitos Blanco/Triple Sec/Lime

27

Aviation

Larios 12/Luxardo Marashino/Violet

28

Bacardi Mojito

Bacardi Carta Blanca/Mint/Brown sugar/Lime

28

Aperol Spritz

Aperol/Prosecco

28

Hugo Spritz

Elderflower/Prosecco/Mint

28

Bombay & Tonic

Bombay Sapphire/Tonic/Lime

29

Martini Negroni Rubino

Martini Rubino/Martini Bitter/Bombay Sapphire

29

Pornstar Martini

Amundsen/Passion fruit/Vanilla/Prosecco

29

Frech 75

Bombay Sapphire/Prosecco/Egg white

31

Auchentoshan Julep

Auchentoshan American Oak/Mango/Mint

32

Old Cuban

Bacardi Carta Negra/Angostura/Mint/Prosecco

32

The Original

Auchentoshan American Oak/Honey/Beer

33

Long Island Ice Tea

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

35

Rum Fashioned

Dictator 12YO/Angostura/Brown sugar

36