

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 - 210 ZŁ

Taramas me pita

cod roe mousse served with pita bread

Horiatiki

*traditional Greek salad made of tomatoes, cucumbers, peppers,
and original feta cheese and Kalamata olives drizzled
with extra virgin olive oil*

Mydia saganaki

*clams stewed in white wine with garlic, mustard
and paprika with the addition of feta*

Garides juvetsi

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

Kalamarakia tiganita

fried calmars

Oktapodaki scharas

*grilled octopus seasoned with olive oil, lemon and oregano sauce
served with baby potatoes and fava*

PAROS - 195 ZŁ

Tzatziki me pita

*Greek yoghurt with fresh cucumber, seasoned with garlic,
dill and extra virgin olive oil served with pita bread*

Horiatiki

*traditional Greek salad made of tomatoes, cucumbers, peppers,
and original feta cheese and Kalamata olives drizzled
with extra virgin olive oil*

Halloumi

grilled halloumi cheese with tomato

Gyros

*real Greek pork gyros served with potato slices,
tomatoes, onions, pita and tzatziki*

Musaka

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

Baklawas

traditional Greek cake stuffed with almonds and nuts

SOUPS

Fakes

traditional Greek lentil soup served with feta cheese and olives

18

Tomatosupa

tomato cream soup with fresh basil and yoghurt mousse

19

Psarosupa

creamy fish soup with vegetables, cod, shrimps and mussels

36

COLD STARTERS

Tzatziki

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

18

Humus

chickpeas mousse with tahini and olive oil served with pita

18

Dolmadakia

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

24

Gavros Marinatos

*marinated Gavros sprats fillets served with fava,
kritamo sea dill, capers and onion*

24

Melitzanosalata

*baked eggplant with yoghurt mousse, florinis,
pomegranate, and garlic*

26

Avocado me feta

*avocado with feta cheese, arugula, cherry tomatoes,
sprinkled with balsamic sauce*

29

Mezes (for 2 people)

*selection of Greek appetizers: cheese, manouri and graviera cheese,
dolmadakia, shrimps with taramasalata, florinis peppers with feta cheese,
olives with almonds, hummus, melitzanosalata served with pita*

58

HOT STARTERS

Pitakia Kritika

*traditional Crete dumplings stuffed with: spinach and feta cheese,
wild dill, onion with herbs, mizithra goat cheese*

24

Melitzana saganaki

*eggplant baked with aromatic tomato sauce, chilli,
garlic, honey and parmesan cheese*

26

Kolokithokeftedes

zucchini pancakes with feta cheese and fresh herbs served with tzatziki

26

Kolokythakia tiganita

zucchini chips

26

Feta bujurdi

*Greek feta baked with tomatoes, chilli, oregano,
garlic and extra virgin olive oil*

28

Keftedakia

*minced lamb and beef cutlets with garlic
and mint served with tzatziki*

28

Gavros tiganitos

fried Aegean sprats served with lemon

28

Halloumi

hot Cypriot cheese served with pita, tomato and basil sauce

30

Midia achnista me feta

mussels stewed in white wine with garlic, mustard, paprika and feta

30

Kalamarakia tiganita

fried calamari served with taramasalata

42

Garides saganaki

prawns baked with tomatoes, garlic, feta cheese and chilli

42

Garides me skordo

prawns flamed in butter, garlic and white wine with chili

42

Oktapodaki scharas

*grilled octopus seasoned with olive oil, lemon and oregano sauce,
served with baby potatoes and fava*

45

Pikilia (for 2 people)

*platter of Greek hot appetizers –pitakia with spinach, keftadakia, dolmadakia,
halloumi, shrimps, Greek sausage, tzatziki, tomato chutney and pita*

74

Grilled pita - 6

SALADS

Horiatiki

traditional Greek salad of tomatoes, cucumbers, peppers, feta cheese and Kalamata olives sprinkled with extra virgin olive oil

32

Salata Kypros

salad with fried halloumi cheese, avocado, rocket salad, romaine lettuce, cherry tomatoes, pomegranate and honey vinaigrette sauce

35

Salata Alonisos

marinated tuna from the Greek island of Alonisos, romaine lettuce, cherry tomatoes, baby potatoes, caper leaves, red onions and mayonnaise vinaigrette sauce

42

FISHES AND SEAFOOD

Bakaliaros speciota

Atlantic cod fillet baked with fresh tomatoes and onions served with potatoes

48

Orzotto me garides ke parmezan

Orzo paste with shrimps, fresh tomatoes and Parmesan cheese

50

Tagliatelle me thallasina

tagliatelle with shrimps, octopus and clams in a sauce of fresh tomatoes with cream

52

Tagliatelle me tono Alonisos

Tagliatelle with marinated tuna from the Greek island of Alonisos with capers, green olives, concase tomatoes, spring onion and fresh basil in a light tomato sauce

52

Garides scharas

grilled shrimps seasoned with olive oil and lemon sauce, served with baby potatoes and grilled vegetables

74

Tsipoura scharas

grilled sea bream served with baby potatoes and grilled vegetables

75

Oktapodi scharas

grilled octopus with olive and lemon sauce served with grilled vegetables and fava

92

Posejdon (for 2 people)

seafood platter - sea bream fillets, octopus, grilled shrimps, squids, mussels and gavros sprats with baby potatoes, vegetables, ladolemono sauce and tarama

200

MAIN DISHES

Souvlaki kotopulo

chicken souvlaki served with grilled vegetables, pita and tzatziki

42

Moussaka

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

45

Soutzukakia

*Grilled lamb and beef kebab served with potato slices,
tomatoes, onions, pita and tzatziki*

45

Kypriako burger

*beef burger with halloumi cheese, tomato, caramelized onion,
ajvar served with potato slices*

45

Greek Gyros

*real Greek pork or chicken Gyros served with potato slices,
tomatoes, onions, pita and tzatziki*

45

Brizola Hirini

*Grilled pork chop with rib served with potato slices
and tomato with onion*

52

Moscharaki me melitzanes

*juicy beef stewed in red wine baked with eggplant and baby potatoes
in aromatic tomato sauce with parmesan cheese*

52

Arnaki lemonato

lamb stewed in wine served with artichokes, potatoes in lemon sauce with dill

68

Suvlaki oriental

*souvlaki of lamb sirloin, pepper, onion, served with potato slices,
grilled vegetables, pita and tzatziki*

85

Pidakia

grilled lamb cutlets served with potato slices and grilled vegetables

110

Antrykot - Polska 250g

*grilled beef steak served with aromatic butter
with potato slices and grilled vegetables*

120

Mix grill (for 2 people)

*grilled meat platter - lamb shashlik, pork tenderloin, chicken fillets, sutzukakia,
Greek sausage, served with salad, potato slices, pita and tzatziki*

175

VEGETARIAN DISHES

Briam

*zucchini, eggplant, pepper, potatoes, garlic, onion
baked in tomato sauce with feta cheese*

38

Lahanika scharas me humus

*grilled - oyster mushrooms, zucchini, pepper, eggplant, tomatoe
served with hummus and arugula*

42

Scordomanites me piperies

*grilled oyster mushrooms and pepper with olive oil and garlic served
with rocket, manuri cheese with sesame in a light balsamic sauce*

42

Ravioles kypriakes

*Cypriot ravioli with halloumi cheese and mint in a cream sauce
with fresh sage served with parmesan cheese*

42

DESSERTS

Giaourti me meli ke sika

Greek yoghurt with honey, figs stewed in Metax and walnuts

18

Krema karamele

caramel cream baked in French style

18

Baklava

*traditional Greek cake in sweet syrup stuffed with almonds
and walnuts served with a ball of ice cream*

22

Sokolatopita

original Greek chocolate cake served with a scoop of vanilla ice cream

22

Portokalopita

traditional Greek orange cookie served with a scoop of vanilla ice cream

22

Profiterol

cream puffs stuffed with chocolate sauce and roasted almonds

22

Tsis keik

cold cheesecake with mascarpone on cinnamon dough under a cherries quilt

24

Chocolate lava

liquid chocolate biscuit served with vanilla ice cream

25

Pagoto (1 scoop of ice cream)

flavors to choose from: vanilla, chocolate, strawberry

5

All prices are in PLN. The service is not included in the price.
For groups of 6 or more people, we add 10% of the service.

COLD DRINKS

| | |
|--|-------------------------|
| Pepsi, Pepsi Max, 7UP, Mirinda, Schweppes Tonic | (0,2l) 10 (0,85l) 30 |
| Krystaliczne źródło <i>still, sparkling</i> | (0,3l) 9 |
| Cisowianka <i>still, perlage</i> | (0,7l) 20 |
| Fruit juice Toma <i>orange, apple, blackcurrant</i> | (0,2l) 10 |
| Jug fruit juice Toma <i>orange, grapefruit, blackcurrant, apple</i> | (1l) 30 |
| Fresh juice <i>orange, grapefruit, mix</i> | (0,25l) 15 |
| Lipton Ice Tea <i>lemon, peach</i> | (0,2 l) 10 |
| Tonic Fever-Tree Mixers <i>Premium Indian Tonic, Elderflower Tonic, Mediterranean Tonic, Sicilian Lemon Tonic, Raspberry & Rhubarb Tonic, Ginger Beer</i> | (0,2 l) 17 |
| Zagori <i>Greek still water</i> | (1l) 20 |
| Souroti <i>Greek sparking water</i> | (0,75l) 20 |
| Red Bull | (0,25l) 22 |
| Classic lemonade | (0,4l) 16 (1l) 26 |
| Flavoured lemonade <i>mango, passion fruit, rose, pineapple, hibiskus</i> | (0,4l) 17 (1l) 34 |
| Pomegranate juice | (0,2l) 24 |

TEA & COFFEE

| | |
|---|----|
| Tea in a teapot | 14 |
| Greek tea with saffron | 14 |
| Greek mountain tea | 14 |
| Espresso | 10 |
| Double espresso | 14 |
| Espresso Freddo | 12 |
| Espresso Tonic | 15 |
| Americano | 12 |
| Cappuccino | 14 |
| Cappuccino Freddo | 16 |
| Cafe latte | 15 |
| Ellinikos <i>traditional Greek coffee</i> | 15 |
| Frappe <i>nesca served cold</i> | 14 |

DRAFT BEERS

| | |
|------------------|-----------|
| Amber Chmielowy | (0,3l) 14 |
| <i>Pils</i> | (0,5l) 18 |
| Amber Pszeniczak | (0,3l) 15 |
| <i>Wheat</i> | (0,5l) 20 |

BOTTLED BEERS

| | |
|------------------|-----------|
| Alfa | (0,3l) 18 |
| Fix Hellas | (0,3l) 18 |
| Mythos | (0,3l) 18 |
| | (0,5l) 25 |
| Johannes | (0,5l) 18 |
| Bawaria 0% | (0,3l) 16 |
| <i>Pils, Wit</i> | |

TRADITIONAL GREEK SPIRITS

| | |
|---|------------|
| Metaxa 5* | (40ml) 19 |
| Metaxa 7* | (40ml) 24 |
| Metaxa 12* | (40ml) 37 |
| Metaxa Grand Fine | (40ml) 45 |
| Ouzo | (40ml) 15 |
| | (0,7l) 220 |
| Ouzo Plomari | (40ml) 18 |
| | (0,7l) 270 |
| Tsipouro Tsilili | (40ml) 22 |
| | (0,7l) 340 |
| Rakolelo Paros | (40ml) 17 |
| <i>Tsipouro with honey served warm</i> | |
| Masticha | (40ml) 18 |
| <i>a liqueur with a characteristic taste with the addition of resin</i> | |
| Tentoura | (40ml) 18 |
| Greek digestif | |

VODKA

| | |
|---------------------------|-------------------------|
| Amundsen | (40ml) 14 (0,7l) 220 |
| Amundsen Nordic Raspberry | (40ml) 14 (0,7l) 220 |
| Amundsen Forest Fruits | (40ml) 14 (0,7l) 220 |
| Orkisz | (40ml) 22 (0,7l) 350 |
| Grey Goose | (40ml) 35 (0,7l) 700 |
| Belvedere | (40ml) 35 (0,7l) 700 |

FLAVOURED VODKA

| | |
|---|-------------------------|
| Saska <i>Plum, Coffee, Cherry, Currant, Quince</i> | (40ml) 14 (0,5l) 170 |
| Żołądkowa Gorzka <i>Traditional, Mint, Fig, Black cherry</i> | (40ml) 14 (0,5l) 170 |

GIN

| | |
|--|-----------|
| Bombay Sapphire | (40ml) 19 |
| Bombay Sapphire Sunset | (40ml) 19 |
| Millhills <i>Dry gin, Pineapple, Strawberry</i> | (40ml) 22 |
| Roku | (40ml) 27 |
| Pink Pepper | (40ml) 32 |

RUM

| | |
|--|-------------------------|
| Bacardi <i>Carta Blanca, Carta Oro, Carta Negra, Spiced</i> | (40ml) 18 (0,7l) 260 |
| Bacardi 4 Anos | (40ml) 24 |
| Bacardi 8 Anos | (40ml) 30 |
| Bacardi Diez 10 YO | (40ml) 35 |
| Dictator Rum 12 YO | (40ml) 35 |
| Dictator Rum 20 YO | (40ml) 50 |
| Mates Gold Rum | (40ml) 28 |
| Leblon Cachaca | (40ml) 24 |

BOURBON

| | |
|--|-------------------------|
| Jim Beam White | (40ml) 18 (0,7l) 270 |
| Jim Beam Black | (40ml) 22 |
| Jim Beam Rye | (40ml) 22 |
| Jim Beam flavoured <i>Red Stag, Honey, Apple, Peach</i> | (40ml) 18 |
| Maker's Mark | (40ml) 28 |
| Maker's Mark 46 | (40ml) 38 |

WHISKY

| | |
|---------------|-------------------------|
| Dewar's 8 YO | (40ml) 17 (0,7l) 250 |
| Dewar's 12 YO | (40ml) 23 |
| Dewar's 15 YO | (40ml) 28 |
| Dubliner | (40ml) 18 |
| Chivas 12 YO | (40ml) 25 (0,7l) 380 |
| Chivas 15 YO | (40ml) 35 |
| Chivas 18 YO | (40ml) 45 |
| Hibiki | (40ml) 76 |

SINGLE MALT

| | |
|---------------------------------------|-----------|
| Aberfeldy 12 YO | (40ml) 36 |
| Aberfeldy 16 YO | (40ml) 47 |
| Autmore 12YO | (40ml) 44 |
| Craigellachie 13 YO | (40ml) 45 |
| Auchentoshan Single Malt American Oak | (40ml) 28 |
| Auchentoshan Single Malt 12 YO | (40ml) 31 |
| Auchentoshan Single Malt Three Wood | (40ml) 42 |
| Laphroaig Single Malt 10 YO | (40ml) 35 |
| Ardbeg 10 YO | (40ml) 38 |
| Macallan 12 YO | (40ml) 62 |

TEQUILA

| | |
|---------------------|------------|
| Salitos | (40ml) 22 |
| <i>Silver, Gold</i> | (0,7l) 320 |
| Patron Silver | (40ml) 30 |

COGNAC

| | |
|-----------------|-----------|
| Courvosier VS | (40ml) 30 |
| Courvosier VSOP | (40ml) 42 |

VERMOUTH

| | |
|--|-----------|
| Martini | (80ml) 16 |
| <i>Fiero, Bianco, Rosso, Rosato, Extra dry</i> | |
| Martini | (80ml) 18 |
| <i>Ambrato, Rubino</i> | |
| Martini Bitter | (80ml) 18 |
| Martini Nolo 0% | (80ml) 16 |
| <i>Floreal, Vibrante</i> | |

LIQUERS

| | |
|---------------------|-----------|
| De Kuyper Peachtree | (40ml) 17 |
| St. Germain | (20ml) 22 |
| Bailey's | (40ml) 17 |
| Kahlua | (40ml) 17 |
| Jegermeister | (40ml) 19 |
| Cynar | (40ml) 17 |
| Becherovka | (40ml) 19 |
| Absynt | (40ml) 25 |

PAROS COCKTAILS

Santorini

ouzo / yuzu / egg white

28

Zakhyntos

bacardi carta blanca / amaretto / orgeat / egg white

29

Tinos

metaxa 5 / tentoura / espresso / vanilla*

29

Korfu

amundsen fruit forest / de kuyper peachtree / hibiscus

29

Samos

bacardi carta blanca / martini bitter / citrus mix / orgeat

29

Limnos

amundsen / bergamot / mostra chardonnay

29

Mykonos Mojito

metaxa 5 / passion fruit / mint / lime / angostura / sparkling water*

30

Rodos

bacardi carta blanca / fever-tree ginger beer / thyme / red pepper

30

Lesbos

bailey's / rose water / de kuyper wild strawberry / egg white

30

Elafonisi

bombay sapphire inf.rapberries / luxardo marashino / prosecco

31

Milos

bombay sapphire / yuzu / thyme / sparkling water

31

Kreta

metaxa 5 inf.orange / cynar / pineapple / fever-tree elderflower*

32

Itaka

salitos gold / bergamot / grapefruit

32

COCKTAILS

Martini Fiero & Tonic

martini fiero / tonic / orange

25

Asti Garden

martini asti / fruits

25

Fizzy Peachtree

de kuyper peachtree / sparkling water / lime

26

Bacardi Cuba Libre

bacardi carta oro / pepsi / lime

28

Peachtree Bellini

de kuyper peachtree / prosecco

28

Dewar's Highball

dewar's 8yo / fever-tree ginger beer / lime

28

The Cooperation

millhills strawberry / martini rosso / fever-tree raspberry & rhubarb

29

Aperol Spritz

aperol / prosecco / sparkling water

30

Hugo Spritz

de kuyper elderflower / prosecco / mint / lime

30

Bacardi Mojito

bacardi carta blanca / mint / lime

30

Bombay Tonic

bombay sapphire / tonic / lime

30

Margarita

salitos silver / de kuyper triple sec

30

Bombay Paros Twist

bombay sapphire sunset / citrus mix / pro secco

32

Bombay Twist

bombay sapphire / martini rosso / tonic

32

Martini Negroni

bombay sapphire / martini rubino / martini bitter

34

NON-ALCOHOLIC COCKTAILS

Mejisti

pineapple / bitter syrup / sparkling water

25

Nisiros

bitter syrup / martini nolo vibrante / wine 0%

26

Chios

martini nolo floreal / fever-tree Sicilian lemon

26