

**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 - 220 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*

Midia 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 squids*

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

### PAROS - 200 PLN

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*

19

### Humus

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

20

### 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*

26

### 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

### Piperies

*green Padron peppers with sea salt and feta mousse*

24

### Spanakotyropitakia

*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 me mustarda

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

32

### 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

### Kalamarakia tiganita

*fried calamari served with taramasalata*

44

### 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 – spanakotyropitakia, keftadakia, dolmadakia,  
halloumi, shrimps, Greek sausage, tzatziki, tomato chutney and pita*

74

Grilled pita - 7

## SALADS

### Horiatiki

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

35

### Salata Kypros

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

35

### Salata Alonisos

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

45

## FISHES AND SEAFOOD

### Orzotto me garides ke parmezan

*Orzo paste with shrimps, fresh tomatoes and Parmesan cheese*

52

### Pilafi me garides ke spanaki

*pilaf with shrimp, spinach, dill and lemon juice*

52

### Bakaliaros speciota

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

54

### Tagliatelle me thallasina

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

56

### Garides scharas

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

75

### Tsipoura scharas

*grilled sea bream served with baby potatoes and grilled vegetables*

80

### Oktapodi scharas

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

95

### 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*

210

## MAIN DISHES

### Souvlaki kotopulo

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

42

### Kypriako burger

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

45

### Moussaka

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

46

### Greek Gyros

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

46

### Soutzukakia

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

48

### Moscharaki me melitzanes

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

52

### Brizola Hirini

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

58

### 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*

88

### Pidakia

*grilled lamb cutlets served with potato slices and grilled vegetables*

120

### 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*

185

## 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) 12            |
| Krystaliczne źródło<br><i>still, sparkling</i>   | (0,3l) 9             |
| Cisowianka<br><i>still, perlage</i>  | (0,7l) 20            |
| Fruit juice Toma<br><i>orange, apple, blackcurrant</i>   | (0,2l) 12            |
| Fresh juice<br><i>orange, grapefruit, mix</i>  | (0,25l) 18           |
| Lipton Ice Tea<br><i>lemon, peach</i>  | (0,2 l) 12           |
| Tonic Fever-Tree Mixers<br><i>Premium Indian Tonic, Elderflower Tonic, Mediterranean Tonic, Sicilian Lemon Tonic, Raspberry &amp; Rhubarb Tonic, Ginger Beer</i> | (0,2 l) 19           |
| Zagori<br><i>Greek still water</i>   | (1l) 20              |
| Souroti<br><i>Greek sparkling water</i>  | (0,75l) 22           |
| Red Bull   | (0,25l) 22           |
| Classic lemonade   | (0,4l) 16<br>(1l) 26 |
| Flavoured lemonade<br><i>mango, passion fruit, rose, pineapple, hibiskus</i>   | (0,4l) 18<br>(1l) 28 |
| Pomegranate juice  | (0,2l) 24            |
| Jug of fruit juice<br><i>orange, grapefruit, blackcurrant, apple</i>   | (1l) 32              |
| Fizzy drink<br><i>Pepsi, Pepsi Max, 7up, Schweppes Tonic</i>   | (0,85l) 32           |

## TEA & COFFEE

|   |    |
|---|----|
| Tea in a teapot                           | 15 |
| Greek tea with saffron                    | 15 |
| Greek mountain tea                        | 15 |
| Espresso                                  | 12 |
| Double espresso                           | 15 |
| Espresso Freddo                           | 14 |
| Espresso Tonic                            | 16 |
| Americano                                 | 15 |
| Cappuccino                                | 15 |
| Cappuccino Freddo                         | 16 |
| Cafe latte                                | 17 |
| Ellinikos <i>traditional Greek coffee</i> | 16 |
| Frappe <i>nesca served cold</i>           | 15 |



## DRAFT BEERS

|                             |           |
|-----------------------------|-----------|
| Amber Chmielowy             | (0,3l) 14 |
| <i>Pils</i>                 | (0,5l) 18 |
| Amber Pszeniczak draft beer | (0,3l) 17 |
| <i>Wheat</i>                | (0,5l) 22 |

## BOTTLED BEERS

|                  |                        |
|------------------|------------------------|
| Alfa             | (0,3l) 18              |
| Fix Hellas       | (0,3l) 18              |
| Mythos           | (0,3l) 18<br>(0,5l) 25 |
| Johannes         | (0,5l) 20              |
| Bawaria 0%       | (0,3l) 17              |
| <i>Pils, Wit</i> |                        |

## TRADITIONAL GREEK SPIRITS

|   |            |
|---|------------|
| Metaxa 5*   | (40ml) 22  |
| Metaxa 7*   | (40ml) 27  |
| Metaxa 12*  | (40ml) 42  |
| Metaxa Grand Fine   | (40ml) 48  |
| Ouzo  | (40ml) 15  |
| <i>Greek anisette</i>   | (0,7l) 220 |
| Ouzo Plomari  | (40ml) 18  |
| <i>Greek anisette, the best ouzo from the Lesbos island</i>                                     | (0,7l) 270 |
| Tsipouro Tsilili  | (40ml) 22  |
| <i>Traditional Greek alcohol</i>  | (0,7l) 340 |
| Rakolelo Paros  | (40ml) 16  |
| <i>Tsipouro with honey and heerbs, served warm</i>  | (0,2l) 68  |
| Masticha  | (40ml) 18  |
| <i>a liqueur with a characteristic taste with the addition of resin from Chios island trees</i> |            |
| Tentoura  | (40ml) 18  |
| <i>Greek digestif, cinnamon and cloves flavored</i>   |            |

## VODKA

|                           |                         |
|---------------------------|-------------------------|
| Amundsen                  | (40ml) 15<br>(0,7l) 250 |
| Amundsen Nordic Raspberry | (40ml) 15<br>(0,7l) 250 |
| Amundsen Forest Fruits    | (40ml) 15<br>(0,7l) 250 |
| Orkisz                    | (40ml) 22<br>(0,7l) 360 |
| Grey Goose                | (40ml) 38<br>(0,7l) 650 |
| Belvedere                 | (40ml) 35<br>(0,7l) 600 |

## FLAVOURED VODKA

|   |            |
|---|------------|
| Saska   | (40ml) 15  |
| <i>Plum, Cherry with a hint of Rum, Coffee and Brandy, Quince</i> | (0,5l) 180 |
| Żołądkowa Gorzka  | (40ml) 15  |
| <i>Traditional, Mint, Fig, Black cherry</i>                       | (0,5l) 180 |

## GIN

|                                       |           |
|---------------------------------------|-----------|
| Bombay Sapphire                       | (40ml) 22 |
| Bombay Sapphire Sunset                | (40ml) 22 |
| Millhills                             | (40ml) 22 |
| <i>Dry gin, Pineapple, Strawberry</i> |           |
| Roku                                  | (40ml) 28 |
| Pink Pepper                           | (40ml) 34 |

## RUM

|   |            |
|---|------------|
| Bacardi   | (40ml) 19  |
| <i>Carta Blanca, Carta Oro, Carta Negra, Spiced</i> | (0,7l) 300 |
| Bacardi Añejo 4 YO                                  | (40ml) 28  |
| Bacardi Añejo 8 YO                                  | (40ml) 35  |
| Bacardi Diez 10 YO                                  | (40ml) 40  |
| Dictator Rum 12 YO                                  | (40ml) 40  |
| Dictator Rum 20 YO                                  | (40ml) 56  |
| Mates Gold Rum                                      | (40ml) 32  |
| Leblon Cachaca                                      | (40ml) 28  |

## BOURBON

|  |                         |
|--|-------------------------|
| Jim Beam White   | (40ml) 20<br>(0,7l) 320 |
| Jim Beam Black   | (40ml) 24               |
| Jim Beam Rye   | (40ml) 24               |
| Jim Beam flavoured<br><i>Red Stag, Honey, Apple, Peach</i> | (40ml) 20               |
| Maker's Mark   | (40ml) 30               |
| Maker's Mark 46  | (40ml) 40               |

## WHISKY

|               |                         |
|---------------|-------------------------|
| Dewar's 8 YO  | (40ml) 19<br>(0,7l) 300 |
| Dewar's 12 YO | (40ml) 25               |
| Dewar's 15 YO | (40ml) 32               |
| Dubliner      | (40ml) 19               |
| Chivas 12 YO  | (40ml) 26<br>(0,7l) 410 |
| Chivas 15 YO  | (40ml) 38               |
| Chivas 18 YO  | (40ml) 52               |
| Hibiki        | (40ml) 110              |

## SINGLE MALT

|                                       |           |
|---------------------------------------|-----------|
| Aberfeldy 12 YO                       | (40ml) 42 |
| Aberfeldy 16 YO                       | (40ml) 54 |
| Autmore 12YO                          | (40ml) 50 |
| Craigellachie 13 YO                   | (40ml) 50 |
| Auchentoshan Single Malt American Oak | (40ml) 30 |
| Auchentoshan Single Malt 12 YO        | (40ml) 36 |
| Auchentoshan Single Malt Three Wood   | (40ml) 48 |
| Laphroaig Single Malt 10 YO           | (40ml) 38 |
| Ardbeg 10 YO                          | (40ml) 58 |
| Macallan 12 YO                        | (40ml) 70 |

## TEQUILA

|                     |            |
|---------------------|------------|
| Salitos             | (40ml) 24  |
| <i>Silver, Gold</i> | (0,7l) 390 |
| Patron Silver       | (40ml) 35  |
|                     | (0,7l) 590 |

## COGNAC

|                 |           |
|-----------------|-----------|
| Courvosier VS   | (40ml) 35 |
| Courvosier VSOP | (40ml) 48 |

## VERMOUTH

|  |           |
|--|-----------|
| Martini  | (80ml) 18 |
| <i>Fiero, Bianco, Rosso, Rosato, Extra dry</i> |           |
| Martini  | (80ml) 20 |
| <i>Ambrato, Rubino</i>                         |           |
| Martini Bitter                                 | (80ml) 20 |
| Martini Nolo 0%                                | (80ml) 18 |
| <i>Floreeal, Vibrante</i>                      |           |

## LIQUERS

|                     |           |
|---------------------|-----------|
| De Kuyper Peachtree | (40ml) 18 |
| St. Germain         | (20ml) 22 |
| Bailey's            | (40ml) 18 |
| Kahlua              | (40ml) 18 |
| Jegermeister        | (40ml) 20 |
| Cynar               | (40ml) 18 |
| Becherovka          | (40ml) 20 |
| Absynt              | (40ml) 26 |

## PAROS COCKTAILS

### Santorini

*ouzo / yuzu / egg white*

33

### Zakhyntos

*bacardi carta blanca / amaretto / orgeat / egg white*

34

### Tinos

*metaxa 5\* / tentoura / espresso / vanilla*

34

### Korfu

*amundsen fruit forest / de kuyper peachtree / hibiscus*

34

### Samos

*bacardi carta blanca / martini bitter / pineapple / orgeat*

34

### Limnos

*bergamot / cynar / prosecco*

35

### Mykonos Mojito

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

35

### Rodos

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

35

### Lesbos

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

35

### Elafonisi

*bombay sapphire inf. rapberries / luxardo marashino / prosecco*

36

### Milos

*bombay sapphire / yuzu / thyme / sparkling water*

36

### Kreta

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

36

### Itaka

*salitos gold / bergamot / grapefruit*

37

## COCKTAILS

Martini Fiero & Tonic

*martini fiero / tonic / orange*

28

Asti Garden

*martini asti / fruits*

30

Fizzy Peachtree

*de kuyper peachtree / sparkling water / lime*

28

Bacardi Cuba Libre

*bacardi carta oro / pepsi / lime*

32

Peachtree Bellini

*de kuyper peachtree / prosecco*

30

Dewar's Highball

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

35

The Cooperation

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

33

Aperol Spritz

*aperol / prosecco / sparkling water*

35

Hugo Spritz

*de kuyper elderflower / prosecco / mint / lime*

35

Bacardi Mojito

*bacardi carta blanca / mint / lime*

35

## Bombay Tonic

*bombay sapphire / tonic / lime*

35

## Margarita

*salitos silver / de kuyper triple sec*

35

## Bombay Paros Twist

*bombay sapphire inf. rapberries / de kuyper elderflower / egg white*

37

## Bombay Twist

*bombay sapphire / martini rosso / tonic*

37

## Martini Negroni

*bombay sapphire / martini rubino / martini bitter*

39

## NON-ALCOHOLIC COCKTAILS

### Mejisti

*pineapple / bitter syrup / sparkling water*

27

### Nisiros

*bitter syrup / martini nolo vibrante / wine 0%*

28

### Chios

*martini nolo floreal / fever-tree Sicilian lemon*

28