

PAROS SIGNATURE DISHES

Bujurdi

*feta, haloumi and graviera cheeses baked in tomato sauce
with chilli served with pita*

36

Garidosalata

*marinated shrimps with celery, lime,
chilli, mayonnaise and truffle oil*

38

Ravioles kypriakes

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

48

Piperies gemistes

*baked peppers stuffed with minced beef, rice, onion,
mint, parsley and tomatoes*

48

Brizola Hirini

*grilled pork chop with rib served with fries
and tomato with onion*

58

Magula moschari

*beef cheeks in wine sauce with spinach gnocchi
and truffle oil*

68

Kalamari scharas

grilled calamari with salad and baby potatoes

72

Fagri fileto

*grilled fillets of red sea bream with vegetables
and potatoes*

84

CHEF SET MENU

FOR TWO PEOPLE - FREE CARAFE OF WHITE WINE 0.5L

MYKONOS - 250 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 achnista

mussels in a light wine sauce

Garides juvetsi

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

Kalamarakia tiganita

fried calamari

Oktapodaki me patates

*baked octopus with potatoes, smoked paprika,
parsley and olive oil*

PAROS - 220 PLN

Tzatziki me pita

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

Horiatiki

*original 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 fries,
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

22

Tomatosupa

tomato cream soup with fresh basil and yoghurt mousse

22

Psarosupa

creamy fish soup with vegetables, cod, shrimps and mussels

42

COLD STARTERS

Tzatziki

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

23

Humus

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

26

Dolmadakia

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

28

Melitzanosalata

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

28

Avocado mizithra

*avocado with mizithra cheese, rucola, cherry tomatoes
sprinkled with balsamico sauce*

34

Mezes (for 2 people)

*selection of Greek appetizers: dolmadakia, pantzarosalata, tyrokafteri,
Kalamatas olives, melitzanosalata, garidosalata,
humus, served with pita*

72

HOT STARTERS

Piperies

green Padron peppers with sea salt and feta mousse

28

Spanakotyropitakia

filo pastry pie stuffed with spinach and feta cheese

28

Kolokithokeftedes

courgettes, feta and fresh herbs fritters served with tzatziki

28

Kolokythakia tiganita

zucchini chips

28

Keftedakia

beef meatballs with garlic and mint served with tzatziki

30

Gavros tiganitos

fried Aegean sprats served with lemon

30

Lukaniko horiatiko

Greek village sausage with leek served with lemon

32

Halloumi

hot Cypriot cheese served with pita, tomato and basil sauce

34

Garides saganaki

shrimps baked in tomato sauce with garlic, feta and chilli peppers

45

Garides me skordo

prawns flamed in butter, garlic and white wine with chili

45

Midia achnista

mussels in a light wine sauce with pita

45

Kalamarakia tiganita

fried calamari served with taramasalata

46

Oktapodaki me patates

baked octopus with potatoes, smoked paprika, parsley and olive oil

48

Pikilia (for 2 people)

platter of Greek hot appetizers – spanakotyropitakia, keftadakia, Greek sausage, haloumi, kolokithoketedes, shrimps, tzatziki and pita

88

Grilled pita - 8

SALADS

Horiatiki

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

38

Kypros

salad with fried haloumi cheese, avocado, rucola, lettuce, cherry tomatoes, pomegranate and honey vinaigrette sauce

38

Kreta

Avocado, lettuce, dakos, cherry tomatoes, mizithra, Kalamata olives, red pepper and ladolemono sauce

38

Add to your salad:

Grilled chicken 100g – 18

Fried shrimps 4 pcs – 22

FISHES AND SEAFOOD

Orzotto me garides ke parmezan

orzo paste with shrimps, fresh tomatoes and parmesan cheese

58

Bakaliaros tiganitos

Atlantic cod fillet served with vegetables and baby potatoes

62

Tagliatelle me thallasina

tagliatelle sepia with shrimps, octopus and clams in a fresh tomato sauce

65

Garides scharas

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

78

Tsipoura scharas

grilled sea bream served with baby potatoes and grilled vegetables

84

Oktapodi scharas

grilled octopus with olive and lemon sauce served with grilled vegetables and baby potatoes

95

Posejdon (for 2 people)

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

230

MAIN DISHES

Souvlaki kotopulo

chicken souvlaki served with grilled vegetables, pita and tzatziki

46

Burger kypriako

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

49

Moussaka

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

49

Greek Gyros

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

49

Soutzukakia

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

49

Souvlaki hirino

*traditional Greek souvlaki with marinated pork neck
served with fries, pita and tzatziki*

49

Suvlaki oriental

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

95

Antrykot - Poland 250g

*grilled rib eye steak served with aromatic butter
with fries and grilled vegetables*

120

Pidakia

*grilled lamb cutlets served with fries
and grilled vegetables*

145

Mix grill (for 2 people)

*platter of grilled meats – chicken souvlaki, pork souvlaki, pantseta,
brizolaki, sutzukakia, Greek sausage with leek served
with salad, fries, pita, tzatziki and ajvar*

200

VEGETARIAN DISHES

Briam

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

42

Lahanika scharas me humus

*grilled – oyster mushrooms, zucchini, peppers, eggplant
served with humus and arugula*

45

Melitzana imam

*baked eggplant with vegetables and lentils
in tomato sauce with feta cheese*

45

Scordomanites me piperies

*grilled oyster mushrooms and pepper with olive oil and garlic
served with rucola, parmezan in a light balsamic sauce*

45

Haloumi burger

*burger with grilled haloumi cheese, eggplant, cucumber, parmesan
with sweet spicy red pepper sauce served with fries*

45

DESSERTS

Sokolatopita

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

24

Portokalopita

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

26

Baklava

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

26

Tsis keik

*cold cheesecake with mascarpone on cinnamon dough
topped with blackcurrant confiture*

26

Afrodita

*baked filo pastry layered with Greek yoghurt cream and mascarpone
with fresh seasonal fruits*

26

Nemesis

caramel cheesecake with mascarpone

28

Chocolate lava

liquid chocolate biscuit served with vanilla ice cream

28

Pagoto (1 scoop of ice cream)

flavours 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 <i>still, sparkling</i>	(0,3l)	10
Fruit juice Toma <i>orange, apple, blackcurrant</i>	(0,2l)	12
Fresh juice <i>orange, grapefruit, mix</i>	(0,25l)	18
Lipton Ice Tea <i>peach</i>	(0,2l)	12
Tonic Fever-Tree <i>Premium Indian Tonic, Elderflower Tonic, Mediterranean Tonic, Sicilian Lemon Tonic, Raspberry & Rhubarb Tonic, Ginger Beer</i>	(0,2l)	19
Zagori <i>Greek still water</i>	(1l)	20
Souroti <i>Greek sparking water</i>	(0,75l)	22
Red Bull	(0,25l)	22
Classic lemonade	(0,4l)	16
	(1l)	26
Flavoured lemonade <i>mango, passion fruit, rose, pineapple, hibiskus, peach</i>	(0,4l)	18
	(1l)	28
Pomegranate juice	(0,2l)	24
Jug of fruit juice <i>jabłkowy, pomarańczowy, czarna porzeczka, grejpfrut</i>	(1l)	32
Fizzy drink <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)	15
<i>Pils</i>	(0,5l)	19
Amber Pszeniczak draft beer	(0,3l)	18
<i>Wheat</i>	(0,5l)	23

BOTTLED BEERS

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

TRADITIONAL GREEK SPIRITS

Metaxa 5*	(40ml)	22
Metaxa 7*	(40ml)	28
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
Rakomelo	(40ml)	16
<i>Tsipouro with honey and heerbbs, 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) 16 (0,7l) 270
Amundsen Nordic Raspberry	(40ml) 16 (0,7l) 270
Amundsen Owoce Leśne	(40ml) 16 (0,7l) 270
Orkisz	(40ml) 22 (0,7l) 360
Grey Goose	(40ml) 38 (0,7l) 650
Belvedere	(40ml) 35 (0,7l) 600
Belvedere Lake Bartężek	(40ml) 53 (0,7l) 920
Belvedere Smogóry Forest	(40ml) 53 (0,7l) 920

FLAVOURED VODKA

Saska	(40ml) 16
<i>Plum, Cherry with a hint of Rum, Coffee and Brandy, Quince</i>	(0,5l) 190
Żołądkowa Gorzka	(40ml) 16
<i>Traditional, Mint, Fig, Black cherry</i>	(0,5l) 190

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
Favignana	(40ml) 45

BOURBON

Jim Beam White	(40ml) 21 (0,7l) 340
Jim Beam Black	(40ml) 25
Jim Beam Rye	(40ml) 25
Jim Beam flavoured	(40ml) 21
<i>Red Stag, Honey, Apple, Peach</i>	
Maker's Mark	(40ml) 30
Maker's Mark 46	(40ml) 40

WHISKY

Dewar`s 8 YO	(40ml)	20
	(0,7l)	320
Dewar`s 12 YO	(40ml)	26
Dewar`s 15 YO	(40ml)	33
Dubliner	(40ml)	20
Chivas 12 YO	(40ml)	28
	(0,7l)	450
Chivas 15 YO	(40ml)	40
Chivas 18 YO	(40ml)	55
Chita	(40ml)	59
Hibiki	(40ml)	110

SINGLE MALT

Aberfeldy 12 YO	(40ml)	42
Aberfeldy 16 YO	(40ml)	54
Autmore 12YO	(40ml)	50
Craigellachie 13 YO	(40ml)	50
Glenmorangie 10 YO	(40ml)	32
Glenmorangie Lasanta	(40ml)	57
Glenmorangie Quinta Ruban	(40ml)	69
Glenmorangie 18 YO	(40ml)	138
Glenmorangie Signet	(40ml)	199
Auchentoshan 12 YO	(40ml)	36
Laphroaig Single Malt 10 YO	(40ml)	38
Ardbeg 10 YO	(40ml)	58
Ardbeg Wee Beastie	(40ml)	48
Macallan 12 YO	(40ml)	70

COGNAC

Hennessy VS	(40ml)	34
Hennessy VSOP	(40ml)	58
Hennessy XO	(40ml)	220

RUM

Bacardi	(40ml)	20
<i>Carta Blanca, Carta Oro, Carta Negra, Spiced</i>	(0,7l)	320
Bacardi Añejo 4 YO	(40ml)	28
Bacardi Añejo 8 YO	(40ml)	35
Bacardi Diez 10 YO	(40ml)	40
Republika Rum	(40ml)	21
<i>White, Dark</i>	(0,7l)	340
Dictator Rum 12 YO	(40ml)	40
Dictator Rum 20 YO	(40ml)	56
Dictator AU Perpetual	(40ml)	88
Eminente Reserva 7 YO	(40ml)	54
Mates Gold Rum	(40ml)	32
Leblon Cachaca	(40ml)	28

TEQUILA

Salitos	(40ml)	25
<i>Silver, Gold</i>	(0,7l)	420
Patron Silver	(40ml)	35
	(0,7l)	590
Volcan De Mi Tierra Silver	(40ml)	45
	(0,7l)	770

VERMOUTH

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

LIQUERS

De Kuyper	(40ml)	18
<i>Peachtree, Triple Sec, Wild Strawberry</i>		
St. Germain	(20ml)	22
Bailey's	(40ml)	18
Kahlua	(40ml)	18
Jegermeister	(40ml)	20
Cynar	(40ml)	18
Absynt	(40ml)	26

PAROS COCKTAILS

Elafonisi

bombay sapphire inf.rapberries / luxardo marashino / prosecco

36

Milos

bombay sapphire / yuzu / thyme / sparkling water

36

Tinos

metaxa 5 / tentoura / espresso / vanilla*

34

Rodos

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

35

Mykonos Mojito

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

35

Kreta

metaxa 5 / cynar / pineapple / fever-tree elderflower*

37

Korfu

amundsen owoce leśne / de kuyper peachtree / hibiscus

34

Itaka

salitos gold / bergamot / pineapple

37

Kos

*amundsen malina nordycka / de kuyper peachtree / mint /
fever-tree sicilian lemon*

36

Naksos

Hennessy VS / peach / almond

39

Ikaria

belvedere vodka / rhubarb / hibiscus / sparkling water

47

Simi

belvedere vodka / yuzu / rose / prosecco

49

Limnos

bergamot / cynar / prosecco

35

COCKTAILS

Aperol Spritz

aperol / prosecco / sparkling water

35

Hugo Spritz

de kuyper elderflower / prosecco / mint / lime

35

Peachtree Bellini

de kuyper peachtree / prosecco

30

Martini Fiero & Tonic

martini fiero / tonic / orange

28

Bacardi Mojito

bacardi carta blanca / mint / lime

35

Bacardi Cuba Libre

bacardi carta oro / pepsi / limonka

32

Bombay Tonic

bombay sapphire / tonic / lime

35

Martini Negroni

bombay sapphire / martini rubino / martini bitter

39

Dewar's Highball

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

35

Bombay Paros Twist

bombay sapphire inf raspberries / de kuyper elderflower / egg white

37

Amundsen Mule

amundsen vodka / angostura / fever-tree ginger beer

34

Asti Garden

martini asti / fruits

30

Bombay Mojito Twist

bombay sapphire inf raspberries / fever tree raspberry & rhubarb

37

The Cooperation

amundsen vodka / martini rosso / fever-tree raspberry & rhubarb

33

NON-ALCOHOLIC COCKTAILS

Nisiros

martini nolo floreale / martini nolo vibrante / wine 0%

28

Hydra

thyme / elderflower syrup / wine 0% / sparkling water

28

Chios

martini nolo floreale / fever-tree sicilian lemon

28