

PAROS SIGNATURE DISHES

Feta Psiti

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

32

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

Lahanodolmades avgolemono

*young cabbage leaves stuffed with rice and beef
with aromatic herbs in lemon sauce*

45

Glossa me garides

*sole rolls with shrimps and marinated celery with lemon sauce,
served with rice and vegetables*

55

Magula moschari

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

68

Kalamari scharas

grilled calamari with salad and baby potatoes

74

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 Saganaki

*mussels in tomato sauce with garlic,
feta and chili peppers*

Garides juvetsi

*orzo pasta with shrimps and garlic in tomato sauce
with feta cheese*

Kalamarakia tiganita

fried calamari with taramosalat

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*

Baklawa

*traditional Greek filo pastry stuffed with almonds and nuts in syrup
served with a ice cream ball*

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

Meze (for 2 people)

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

82

HOT STARTERS

Piperies Padron

green Padron peppers with sea salt

28

Spanakotyropitakia

filo pastry pie stuffed with spinach and feta cheese

28

Kolokithokeftedes

zucchini pancakes, feta cheese and real herbs with tzatziki

28

Kolokythakia tiganita

zucchini chips with tzatziki

28

Keftedakia

beef meatballs with garlic and mint served with tzatziki

30

Gavros tiganitos

fried Aegean sprats served with lemon

30

Lukaniko horiatiko

traditional rural Greek sausage with leek served with lemon

32

Halloumi

*grilled halloumi cheese with pita, tomato,
basil sauce and extra virgin olive oil*

34

Garides saganaki

shrimps baked in tomato sauce with garlic, feta and chili

45

Garides me skordo

prawns flamed in butter, garlic and white wine with chili

45

Midia achnista

clams in a light wine sauce with vegetables, served 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 with olive oil and oregano - 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

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

38

Kreta

romaine lettuce, avocado, cherry tomatoes, dakos crackers, mizithra cheese and kalamata olives with vinaigrette 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 specjota

Atlantic cod fillet with tomato sauce, onion and garlic 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 ladolemono sauce served with rice and vegetables

78

Lavraki fileto

grilled sea bass fillet with ladolemono sauce, baby potatoes and vegetables

78

Tsipoura / Lavraki scharas

grilled sea bream or sea bass served with baby potatoes, vegetables and ladolemono sauce

84

Oktapodi scharas

grilled octopus served with 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 skewer served with vegetables, pita and tzatziki

46

Burger kypriako

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

49

Moussaka

traditional Greek casserole made from eggplant, potatoes and minced meat baked under béchamel sauce

49

Greek Gyros

original Greek pork or chicken gyros served with home fries, tomatoes, cucumber, onion, pita and tzatziki

49

Soutzukakia

grilled minced lamb and beef cutlets served with home fries, tomatoes, onion, and pita bread and pepper sauce

49

Souvlaki hirino

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

49

Brizola Hirini

grilled pork chop with ribs served with home fries and tomato, cucumber and onion

60

Suvlakl oriental

kebab of lamb tenderloin, peppers, onions, served with home fries, grilled vegetables, pita bread and tzatziki

85

Antrykot - Poland 250g

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

120

Pidakia

grilled lamb cutlets served with home fries and grilled vegetables

135

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

210

VEGETARIAN DISHES

Briam

*zucchini, eggplant, pepper, potatoes, garlic, onion
baked in tomato sauce with feta cheese*
42

Anthi

zucchini flowers stuffed with rice with lemon sauce
40

Melitzana imam

*baked eggplant with vegetables and lentils
in tomato sauce with feta cheese*
45

Lahanika scharas me humus

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

Portokalopita

traditional Greek orange cookie served with a scoop of vanilla ice cream
24

Afrodita

*caramelized filo dough layered with Greek yogurt cream
and mascarpone with fresh seasonal fruit*
24

Baklava

*traditional Greek cake in sweet syrup stuffed with almonds
and walnuts served with a ball of ice cream*
26

Purekia me anari

anari goat cheese in phyllo dough with cinnamon, drizzled with honey
26

Tsis keik

*cold cheesecake with mascarpone on cinnamon dough
topped with blackcurrant preserve*
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
Lord Of Taste Tonic Water <i>Elderflower, Premium Indian, Hibiscus, Ginger Beer</i>	0,2l	16
Zagori <i>Greek still water</i>	1l	20
Souroti <i>Greek sparkling water</i>	(0,75l)	22
Red Bull	0,25l	22
Classic lemonade	0,4l 1l	16 26
Flavoured lemonade <i>mango, passion fruit, rose, pineapple, hibiskus, peach</i>	0,4l 1l	18 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
Ginger infusion	22
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, Greek style</i>	15

DRAFT BEERS

Amber Chmielowy	0,3l	15
<i>Pils</i>	0,5l	19
Amber Pszeniczak	0,3l	18
<i>Wheat</i>	0,5l	23

BOTTLED BEERS

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 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	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	40
	0,7l	680
Belvedere	40ml	38
	0,7l	650
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	24
Bombay Sapphire Sunset	40ml	24
Bombay Premier Cru	40ml	39
Millhills	40ml	25
<i>Dry gin, pineapple, strawberry</i>		
Roku	40ml	30
Tanqueray 0%	40ml	19

BOURBON

Jim Beam White	40ml	23
	0,7l	360
Jim Beam Black	40ml	25
Jim Beam Rye	40ml	25
Jim Beam flavoured	40ml	23
<i>Red Stag, Honey, Apple, Peach</i>		
Maker's Mark	40ml	30
Maker's Mark 46	40ml	40
Angels Envy	40ml	59

WHISKY

Dewar`s 8 YO	40ml	22
	0,7l	340
Dewar`s 12 YO	40ml	28
Dewar`s 15 YO	40ml	35
Dubliner	40ml	22
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	44
Aberfeldy 16 YO	40ml	58
Autmore 12YO	40ml	54
Craigellachie 13 YO	40ml	54
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	21
<i>Carta Blanca, Carta Oro, Carta Negra, Spiced</i>	0,7l	320
Bacardi Añejo 4 YO	40ml	29
Bacardi Añejo 8 YO	40ml	35
Bacardi Diez 10 YO	40ml	48
Republika Rum	40ml	22
<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
Leblon Cachaca	40ml	28

TEQUILA

Sierra Antiguo	40ml	28
<i>Plata, Añejo</i>	0,7l	450
Patron Silver	40ml	44
	0,7l	740
Volcan De Mi Tierra Silver	40ml	45
	0,7l	760

VERMOUTH

Martini	80ml	20
<i>Fiero, Bianco, Rosso, Rosato, Extra dry</i>		
Martini Riserva	80ml	22
<i>Ambrato, Rubino</i>		
Martini Bitter	80ml	20
Martini Nolo 0%	80ml	18
<i>Flo reale, 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
Fernet Branca	40ml	21
Fernet Mentha	40ml	22
Cynar	40ml	18
Absynt	40ml	26

PAROS COCKTAILS

Elafonisi

bombay sapphire inf.rapberries / luxardo marashino / prosecco

37

Milos

bombay sapphire / yuzu / thyme / sparkling water

37

Rodos

bacardi carta blanca / lord tonic ginger beer / thyme / red pepper

35

Mykonos Mojito

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

36

Kreta

metaxa 5 / cynar / pineapple / lord tonic elderflower*

37

Korfu

amundsen owoce leśne / de kuyper peachtree / hibiscus

35

Kos

*amundsen malina nordycka / de kuyper peachtree / mint /
lord hibiskus*

36

Naksos

hennessy VS / peach / almond

39

Skorpios

belvedere vodka / masticha / almond / raspberry / sparkling water

48

Kea

bacardi carta blanca / aperol / yuzu / egg white

38

Simi

belvedere vodka / yuzu / rose / prosecco

49

COCKTAILS

Aperol Spritz

aperol / prosecco / sparkling water

36

Hugo Spritz

de kuyper elderflower / prosecco / mint / lime

36

Peachtree Bellini On Ice

de kuyper peachtree / prosecco

36

Martini Fiero & Tonic

martini fiero / tonic / orange

29

Bacardi Mojito

bacardi carta blanca / mint / lime

36

Bacardi Cuba Libre

bacardi carta oro / pepsi / limonka

34

Bombay Tonic

bombay sapphire / tonic / lime

37

Martini Negroni

bombay sapphire / martini rubino / martini bitter

42

Dewar's Highball

dewar's 8yo / lord tonic ginger beer / lime

36

Bombay Paros Twist

bombay sapphire inf raspberries / de kuyper elderflower / egg white

39

Amundsen Mule

amundsen vodka / angostura / lord tonic ginger beer

34

Bombay Mojito Twist

bombay sapphire inf raspberries / lord tonic hibiscus

39

NON-ALCOHOLIC COCKTAILS

Nisiros

martini nolo floreale / martini nolo vibrante / tanqueray 0%

29

Hydra

thyme / elderflower syrup / wine 0% / sparkling water

29

Chios

martini nolo floreal / lord tonic premium indian

29

Thira

tanqueray 0% / lord tonic hibiscus

29