



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...

Lunch Menu

(MONDAY - FRIDAY FROM 11AM-5PM)

Fasoles gigantes beans baked with vegetables in tomato sauce served with feta	18.00 PLN
Revithia me tomata chickpeas cooked with spinach in light tomatoes sauce served with feta cheese	20.00 PLN
Lindos courgettes, red peppers, aubergine and mushrooms baked in tomatoes sauce with feta cheese	22.00 PLN
Haloumi me lountza grilled haloumi cheese with marinated and smoked ham, tomatoes in Cypriot pita served with salad	23.00 PLN
Kotopulo scharas grilled chicken fillets marinated in herbs served with pita and tzatziki	25.00 PLN
Souvlaki kotopoulo chicken skewer made of marinated chicken leg served with fries, pita and tzatziki	25.00 PLN
Canelloni canelloni stuffed with Greek cheeses: feta, haloumi, manouri and anothiro baked with tomato sauce	25.00 PLN
Kypriaki Pita grilled lamb and beef meatballs with Cypriot pita, onion, tomatoes served with fries and tzatziki	25.00 PLN
Hilopites me magula traditional Greek pasta with beef cheeks and fresh vegetables	26.00 PLN
Bakaliaros me lahanika Finely chopped fillets of Atlantic cod baked with vegetables and light tomatoes sauce	26.00 PLN
Moscharaki kokinisto Juicy beef braised in red wine and aromatic tomato sauce baked with vegetables	26.00 PLN
Bakaliaros plaki Atlantic cod fillets baked in tomato sauce with onions and herbs, served with rice	28.00 PLN
Gyros real Greek Gyros of Your choice: chicken or pork served with fries, tomatoes, onions, pita and tzatziki	28.00 PLN
Kalamarakia fried squids with fries and cod roe paste «taramosalata»	29.00 PLN
Lunch mix grill grilled meat plate — chicken fillets, and sutzukaki, pork loin, and Greek sausage served with pita bread, tzatziki and fries	29.00 PLN
Garides giuvetsi Greek pasta orzo with prawns and feta cheese in a delicate fresh tomatoes sauce	29.00 PLN

Soups

- Fakes** 13.00 PLN
traditional Greek lentil soup
served with feta cheese and olives
- Tomatosoupa** 13.00 PLN
tomato soup seasoned with basil,
topped with yogurt and cream mousse
- Psarosoupa** 24.00 PLN
traditional soup with fish, sea food,
vegetables and fresh tomatoes

Cold Starters

- Tzatziki** 14.00 PLN
Greek yoghurt dip with fresh cucumber, garlic,
dill and olive oil served with pita
- Hummus** 14.00 PLN
chickpeas and tahini (sesame paste) mousse
with olive oil served with pita
- Gavros marynatos** 20.00 PLN
Greek fish «Gavros» marinated in olive oil
served with traditional Greek cod roe paste «taramosalata»,
rocket and pita
- Avokado me feta ke roka** 22.00 PLN
avocado boats with feta cheese, rocket, cherry tomatoes
drizzled with balsamic sauce
- Garidosalata** 26.00 PLN
prawns mixed with avocado, roasted peppers,
cherry tomatoes and manouri cheese
served in filo pastry basket.
- Carpaccio** 26.00 PLN
beef carpaccio marinated in Dijon mustard
served with capers, rocket, parmesan flakes and truffle oil
- Meze (for 2 people)** 44.00 PLN
Greek appetisers – Greek cod roe paste «taramosalata»,
peas paste «fava», Cypriot lountza, marinated fish «Gavros»,
piperies me feta, manouri cheese with honey
and sesame seeds, marinated octopus
and prawns with potatoes, Kalamata and Halkidiki olives and pita

Hot Starters

- Pitakia** 18.00 PLN
traditional Greek dumplings stuffed with spinach and feta and courgettes and feta pancakes served with tzatziki
- Lukaniko krasato** 18.00 PLN
traditional Cypriot sausage «krasato» marinated in red wine with coriander and juniper served with vegetables bulgur
- Sardeles scharas** 19.00 PLN
grilled sardines fillets with olive oil and lemon sauce, capers and red onion served on the bed of rocket
- Kefalotyri saganaki** 20.00 PLN
fried Kefalotyri cheese served with pepper-honey paste «piperomelo»
- Keftedakia** 22.00 PLN
beef and lamb meatballs seasoned with garlic and mint served with tzatziki
- Feta psiti** 22.00 PLN
Greek feta cheese baked with tomato, red pepper, garlic and olive oil
- Skordomanites** 24.00 PLN
oyster mushrooms sauté seasoned with olive oil and garlic served with fresh spinach and sesame seeds
- Haloumi me lountza** 26.00 PLN
grilled haloumi cheese and smoked pork loin «lountza» served with pita and tomatoes
- Kalamarakia tiganita** 28.00 PLN
fried squids with cod roe paste «taramosalata»
- Gambas al ajillo** 29.00 PLN
pan fried prawns with white wine, garlic and butter
- Garides saganaki** 29.00 PLN
prawns with feta cheese and garlic, baked in tomato sauce
- Oktapodaki scharas** 30.00 PLN
grilled octopus drizzled with olive oil, lemon and fresh herbs sauce served with Greek peas paste «fava»
- Htenia me garides ke fava** 45.00 PLN
scallops and shrimps, pan fried with butter and garlic served on the bed of greek pea paste «fava»
- Mezedakia (for 2 people)** 64.00 PLN
platter of hot Greek appetisers — spanakotyropitakia, keftedakia, kolokithokeftedes, haloumi cheese and cherry tomatoes skewers, Cypriot sausage «krasato» and shrimp in beer batter «kurkuti» with tzatziki and cod roe paste «taramasalata»

Salads

- Salata spanaki** 22.00 PLN
fresh spinach leaves with, sesame pumpkin and sunflower seeds, manouri cheese and dried figs with honey-balsamic sauce
- Salata El Greco** 22.00 PLN
mixed lettuce with oranges, roasted almonds and feta cheese baked in sesame seeds with light, honey vinaigrette
- Salata Kreta** 25.00 PLN
romaine lettuce, spinach and rocket with avocado, roasted peppers, kalamata olives, sun-dried tomatoes, dakos rusk and feta cheese, drizzled with vinaigrette sauce
- Horiatiki** 25.00 PLN
traditional Greek salad made from tomatoes, cucumber, red peppers, feta cheese and Kalamata olives with extra virgin olive oil

Fishes and Seafood

- Bacalhau com natas** 36.00 PLN
finely chopped fillets of Atlantic cod baked with potatoes, onions and cream
- Pestrofa** 38.00 PLN
fillet of salmon trout with vegetable tagliatelle and basil sauce
- Bacaliaros El Greco** 42.00 PLN
Atlantic cod fillet with capers, basil and cherry tomatoes sauce served with vegetable bulgur
- Risotto Posejdon** 45.00 PLN
risotto with prawns, mussels and octopus seasoned with Greek saffron «Krokos Kozanis»
- Thalasaki** 52.00 PLN
scallops, prawns, mussels and vongole served with Greek pasta orzo in fresh tomato sauce
- Tsipoura scharas** 56.00 PLN
fresh grilled sea bream — whole or fillets, served with grilled vegetables
- Garides scharas** 58.00 PLN
grilled Black Tiger prawns with olive oil, lemon and basil sauce served with vegetable bulgur
- Oktapodi scharas** 62.00 PLN
grilled octopus with olive oil, lemon and fresh herbs sauce served with rice and grilled vegetables
- Archipelagos (for 2 people)** 140.00 PLN
seafood platter — grilled sea bream, octopus, prawns, sardines and fried squids served with cod roe paste «taramasalata», olive oil and lemon sauce, rice and vegetables

Main Courses

Souvlaki kotopoulo chicken skewer made of marinated chicken leg, red peppers and mushrooms served with homemade chips, pita and tzatziki	34.00 PLN
Souvlaki elliniko pork tenderloin skewer served with homemade chips, tomatoes, onions, pita and tzatziki	38.00 PLN
Gyros real Greek gyros of Your choice: chicken or pork served with homemade chips, tomatoes, onions, pita and tzatziki	38.00 PLN
Musaka traditional Greek dish made of aubergines, potatoes and minced meat baked under béchamel sauce served with salad	38.00 PLN
Soutzoukakia arni me haloumi grilled lamb and beef meatballs stuffed with haloumi cheese served with chips, tomatoes, onions, pita and tzatziki	38.00 PLN
Magula apo moscharaki beef cheeks braised in red wine with a hint of cinnamon served with vegetable purée	40.00 PLN
Kouneli me bliguri rabbit braised in red wine and fresh tomatoes served with vegetable bulgur	42.00 PLN
Moscharaki katsarolas beef stewed in white wine with a delicate truffle sauce served with vegetable bulgur	45.00 PLN
Arnaki lamb roasted with potatoes and vegetables in a delicate fresh tomatoes sauce	48.00 PLN
Souvlaki Angus - Argentina Argentine Black Angus skewers served with homemade fries, grilled vegetables, honey-pepper paste «piperomelo», tzatziki, pita bread	52.00 PLN
Antrykot - Polska 250 g beef steak served with chips, grilled vegetables and a spicy paste made of florinis peppers	58.00 PLN
Pidakia grilled lamb chops seasoned with mediterranean herbs served with potatoes and ratatouille	75.00 PLN
Mix grill (for 2 people) platter of grilled meats — lamb chops, pork loin, skewer made of marinated chicken leg, Greek sausage, sutzukakia — served with salad, chips, pita, tzatziki and spicy paste made of florinis peppers	120.00 PLN

Vegetarian Dishes

Lindos courgette, red pepper, aubergine and mushrooms baked in tomatoes sauce with feta cheese	28.00 PLN
Revithia me spanaki chickpeas cooked with spinach, onion, olive oil and lemon served with feta cheese	28.00 PLN
Bliguri me lahanika bulgur with red peppers, aubergine, courgettes, mushrooms, haloumi cheese and truffle oil	28.00 PLN
Risotto me spanaki risotto with fresh spinach, spring onions, dill and parmesan	30.00 PLN
Lahanika scharas grilled vegetables: courgettes, red peppers, oyster mushrooms, aubergines, onions and tomato baked with feta cheese	32.00 PLN
Canelloni canelloni stuffed with Greek cheeses: feta, haloumi, manouri and anothiro baked with tomato sauce	32.00 PLN

Desserts

Giaourtomelo Greek yogurt with honey and figs stewed in Metaxa.	14.00 PLN
Ahladi me Mavrodavne pears stewed in Mavrodavne wine served with creamy yogurt	15.00 PLN
Espresso krem brulee cream brulee with espresso aroma	15.00 PLN
Tsis keik mascarpone cheesecake on the bed of cinnamon pastry with topped with cherries	15.00 PLN
Milfei El Greco filo pastry layered with vanilla cream served with raspberry sauce	15.00 PLN
Baklawas traditional Greek cake stuffed with almonds and nuts served with ice cream.	15.00 PLN
Lava chocolatás smooth chocolate cake with liquid chocolate filling served with ice cream.	18.00 PLN
Kadaifi wanilia sokolata smooth vanilla and chocolate cream with kataifi pastry	18.00 PLN
Pagoto me brownie chocolate brownie with three scoops of ice cream: vanilla, strawberry and chocolate	20.00 PLN

SERVICE IS NOT INCLUDED

**FOR GROUPS 8 PERSONS WE ADD SERVICE
CHARGE 10% OF THE TOTAL BILL.**

Cold Drinks

Pepsi, Pepsi Max, Pepsi light, 7UP, Mirinda, Schweppes Tonic	0,2 l	7 PLN
Spring water Górska Natura still, sparkling	0,3 l	7 PLN
El Greco water still, sparkling	0,75 l	10 PLN
Zagori – Greek natural water	1 l	16 PLN
Souroti - Greek natural mineral water sparkling	0,75 l	16 PLN
Fresh juice orange or grapefruit or mix	0,25 l	12 PLN
Fruit juice Toma apple, orange, tomato, black currant	0,25 l	7 PLN
Jug of fruit juice	1 l	20 PLN
Lipton Ice Tea peach, lemon	0,25 l	7 PLN
Energy drink Red Bull	0,25 l	18 PLN
Lemonade traditional drink and other season fruits tastes	0,40 l 1 l	12 PLN 20 PLN
Pomegrante juice	0,2 l	18 PLN

Coffee & Tea

Greek tea with saffron	10 PLN
Tea in a teapot	10 PLN
Winter tea - Apple Pie or Hot Spicy	12 PLN
Espresso	8 PLN
Espresso Freddo	10 PLN
Coffee	10 PLN
Cappuccino	10 PLN
Cappuccino Freddo	14 PLN
Cafe latte	12 PLN
Ellinikos Greek coffee traditionally percolated in a casserole	10 PLN
Frappe nesca coffee served cold in a Greek way	12 PLN

Spirits

Vodka

Amundsen	(40ml) (0,7 lt)	12 PLN 150 PLN
Orkisz	(40ml) (0,7 lt)	15 PLN 250 PLN
Beluga Noble	(40ml) (0,7 lt)	26 PLN 450 PLN
Beluga Celebration	(40ml) (0,7 lt)	28 PLN 470 PLN
Beluga Celebration Special Edition	(1,5 lt)	1000 PLN
Beluga Transatlantic	(40ml) (0,7 lt)	30 PLN 520 PLN
Beluga Gold Line	(0,7 lt)	1200 PLN

Flavored Vodka

Stock Prestige (Citron, Cranberry, Grapefruit)	(40ml) (0,5 lt)	12 PLN 120 PLN
Saska (Purple plum, Cherry with rum note, Quince, Coffee and brandy, Nuts and caramel, Orange and Bourbon)	(40ml) (0,5 lt)	12 PLN 120 PLN
Żołądkowa Gorzka (Traditional, Black cherry, Mint, Fig)	(40ml) (0,5 lt)	12 PLN 120 PLN
Beluga Hunting Herbal	(40ml)	28 PLN
Beluga Hunting Berry	(40ml)	28 PLN

Bourbon

Jim Beam White	(40ml) (0,7 lt)	14 PLN 190 PLN
Jim Beam Red Stag, Honey, Apple	(40ml) (0,7 lt)	16 PLN 220 PLN
Jim Beam Black	(40ml) (0,7 lt)	17 PLN 250 PLN
Jim Beam Double Oak, Jim Beam Rye	(40ml) (0,7 lt)	18 PLN 260 PLN
Maker's Mark	(40ml) (0,7 lt)	20 PLN 320 PLN

Whisky

Teacher`s, Dubliner, Dubliner Liquer	(40ml)	16 PLN
Dewar`s White Label	(0,7 lt)	220 PLN
Chivas Regal 12 YO, Dewar`s 12 YO	(40ml)	22 PLN
Johnnie Walker Black Label	(0,7 lt)	360 PLN
Connemara Single Malt	(40ml)	30 PLN
Laphroaig Single Malt 10 YO	(40ml)	32 PLN
Bowmore Single Malt No.1	(40ml)	35 PLN
Auchentoshan Single Malt American Oak	(40ml)	35 PLN
Auchentoshan Single Malt 12YO	(40ml)	35 PLN
Auchentoshan Single Malt Three Wood	(40ml)	45 PLN
Chivas Regal 15YO	(40ml)	45 PLN
Hibiki Harmony Japan	(40ml)	65 PLN

Other Spirits

Bacardi Carta Blanca	(40ml)	16 PLN
	(0,7 lt)	220 PLN
Bacardi Carta Negra	(40ml)	17 PLN
Bacardi Carta Oro	(40ml)	17 PLN
Bacardi Oakheart oryiginal	(40ml)	17 PLN
Dictator Rum 12 YO	(40ml)	30 PLN
Dictator Rum 20 YO	(40ml)	38 PLN
Tequila	(40ml)	18 PLN
(Sauza Blanco, Sauza Gold)	(0,7 lt)	290 PLN
Gin Stock	(40ml)	14 PLN
	(0,7 lt)	190 PLN
Gin Bombay Sapphire	(40ml)	19 PLN
	(0,7 lt)	300 PLN
Colombian Gin Ortodoxy	(40ml)	28 PLN
Stock 84	(40ml)	14 PLN
Courvosier VS	(20ml)	16 PLN
Stock XO	(40ml)	20 PLN
Jegermeister	(40ml)	17 PLN
Martini (Bianco, Rosato, Rosso, Extra dry)	(80ml)	12 PLN
Martini Riserva (Ambrato, Rubino)	(80ml)	18 PLN
Malibu, Cointreau, Bailey`s, Passoa	(40ml)	14 PLN
Campari	(40ml)	16 PLN

Beers

Żywe Unpasteurized draft beer	0,3 l	9 PLN
	0,5 l	12 PLN
Amber Chmielowe	bot. 0,5 l	12 PLN
Amber Pszeniczak/ wheat beer	bot. 0,5 l	16 PLN
Amber Koźlak / strong bock beer	bot. 0,5 l	16 PLN
Mythos – Greek beer	bot. 0,33 l	15 PLN
Fix Hellas	bot. 0,33 l	15 PLN
Bawaria 0 %	bot. 0,33 l	14 PLN

Traditional Greek Spirits

Metaxa 5*	40 ml	16 PLN
Metaxa 7*	40 ml	22 PLN
Metaxa 12*	40 ml	28 PLN
Ouzo – Greek anise flavoured vodka	40 ml	10 PLN
	bot. 0,7 l	140 PLN
Ouzo Plomari– Greek anise flavoured vodka from Lesvos island	40 ml	14 PLN
Tsipouro Tsilili – traditional Greek alcohol	40 ml	16 PLN
Rakomelo el Greco	40 ml	14 PLN
hot tsipouro with honey, cinnamon and herbs		
Masticha	40 ml	14 PLN
original taste Greek liqueur from Chios island		
Tentoura	40 ml	14 PLN
Greek digestif, with cinnamon		

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Cocktails

Martini Tonic Martini Bianco or Rosso/Tonic/Lime	16.00 PLN
Jim Beam Pepsi Jim Beam /Pepsi	19.00 PLN
Cuba Libre Bacardi Carta Blanca/Pepsi/Lime	22.00 PLN
Punisher Jim Beam/Passion fruit/Angostura/Beer	22.00 PLN
Wódka Sour Amundsen/Angostura/Egg white	22.00 PLN
Cool Cucumber Amundsen/Triple Sec/Orange bitter Cucumber/Egg white	24.00 PLN
Whisky Sour Jim Beam/Angostura/Egg white	25.00 PLN
Amundsen & Roses Amundsen/Rose/Grapefruit bitter/Tonic	25.00 PLN
Bombay Tonic Bombay Sapphire/Tonik/Lime	25.00 PLN
Bacardi Mojito Bacardi Carta Blanca /Mint/Sugar/Lime	25.00 PLN
Long Island Ice Tea Amundsen/ Bombay Sapphire /Sauza Blanco Triple Sec/Bacardi Carta Blanca/Pepsi	30.00 PLN
Old Cuban Dictador 12 YO/Angostura/Mint/Prosecco	35.00 PLN
Auchentoshan Julep Auchentoshan American Oak/Mango/Mint	39.00 PLN
The Original Auchentoshan American Oak/Honey/Beer	39.00 PLN
The Orange Mule Auchentoshan American Oak/Triple Sec/Chocolate bitters	42.00 PLN

Greek Spirits Coctails

Metaxa Tonic Metaxa 5*/Tonic/ cucumber	18.00 PLN
El Greco Tentura/ Metaxa 5*/ tangerine juice, lemon juice/ agave syrup	22.00 PLN
Pink Swan Masticha/ likier lychee/ strawberry lemon juice, sugar syrup	26.00 PLN