



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...

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
- Supa thalassinon** 24.00 PLN
fish soup with fresh tomatoes and
mussels, prawns, clams and cod with vegetables

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
with fresh herbs served with "kritamo" sea dill,
red onion, capers, rocket and pita bread
- Tuna carpaccio** 22.00 PLN
a delicate tuna sirloin with "kritamo" sea dill with lime peel
and red pepper
- Avokado me feta ke roka** 22.00 PLN
avocado with feta cheese, rocket, cherry tomatoes
drizzled with balsamic sauce
- Mavres fakes me bacaliaro** 22.00 PLN
black lentils with smoked cod
with "kritamo" sea dill and fresh herbs
- Tatar** 45.00 PLN
beef tartar served with egg yolks, capers, onions,
Dijon mustard, parmesan and rocket
- Meze (for 2 people)** 48.00 PLN
Greek appetisers platter: marinated Gavros, black lentils
with smoked cod, dolmadakia, Greek sausage with manouri
and olives, florinis pepper with feta cheese, manouri cheese
with honey and sesame, marinated octopus and shrimps
with potatoes, Kalamatas and Halkidikis olives and pita

Hot Starters

Lukaniko me elies ke manouri traditional Greek pork sausage with olives and manouri cheese served with pita bread	16.00 PLN
Spanakotyropitakia traditional Greek dumplings stuffed with spinach and feta cheese	18.00 PLN
Kolokithokeftedes courgettes and feta fritters served with tzatziki	18.00 PLN
Pitakia two types of dumplings: with cheeses from the Chania region and with wild fennel with spring onions and herbs, served with Greek yoghurt	18.00 PLN
Sardeles scharas grilled sardines fillets with olive oil and lemon sauce, capers and red onion served on the bed of rocket	19.00 PLN
Keftedakia beef and lamb meatballs seasoned with garlic and mint served with tzatziki	22.00 PLN
Feta psiti Greek feta cheese baked with tomato, red pepper, garlic and olive oil	22.00 PLN
Skordomanites oyster mushrooms sauté seasoned with olive oil and garlic served with fresh spinach and sesame seeds	24.00 PLN
Gavros tiganitos fried Greek fish "Gavros"	24.00 PLN
Haloumi grilled halloumi cheese with tomatoes, pita and basil sauce	26.00 PLN
Kalamarakia tiganita fried squid served with tartar sauce	28.00 PLN
Gambas al ajillo pan fried prawns with white wine, garlic and butter	29.00 PLN
Garides saganaki prawns with feta cheese and garlic, baked in tomato sauce	29.00 PLN
Oktapodaki scharas grilled octopus drizzled with olive oil, lemon and fresh herbs sauce served with potato salad	30.00 PLN
Htenia me garides scallops and shrimps, pan fried with butter and garlic served with potato salad	45.00 PLN
Mezedakia (for 2 people) platter of hot Greek appetisers: - spanakotyropitakia, keftedakia, kolokithokeftedes, grilled haloumi, Greek sausage, battered shrimps, served with tzatziki, tomato chutney and pita	64.00 PLN

Salads

- 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
- Salata thalasina** 32.00 PLN
mixed lettuces with "kritamo" sea dill with prawns, octopus and mussels with capers and cherry tomatoes

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** 45.00 PLN
Atlantic cod fillet with capers, cherry tomatoes and basil served with bulgur with quinoa
- Kalamary gemisto** 45.00 PLN
squids stuffed with rice, prawns, haloumi cheese and fresh herbs served with fresh tomato sauce
- Risotto Posejdon** 48.00 PLN
risotto with prawns, mussels and octopus seasoned with Greek saffron «Krokos Kozanis»
- Thalasaki** 55.00 PLN
scallops, prawns, mussels and vongole served with Greek pasta orzo in fresh tomato sauce
- Tsipoura scharas** 55.00 PLN
fresh grilled sea bream — whole or fillets, served with potato salad and grilled vegetables
- Garides scharas** 58.00 PLN
grilled Black Tiger prawns with olive oil, lemon and basil sauce served with bulgur with quinoa
- Oktapodi scharas** 62.00 PLN
grilled octopus with olive oil, lemon and fresh herbs sauce served with potato salad and vegetables
- Archipelagos (for 2 people)** 150.00 PLN
seafood platter — grilled sea bream, octopus, prawns, sardines and fried squids and Gavros fish served with potato salad, vegetables, tatar and lemon sauce

Main Courses

- Souvlaki kotopoulo** 34.00 PLN
chicken skewer made of marinated chicken leg,
red peppers and mushrooms
served with homemade chips, pita and tzatziki
- Gyros** 38.00 PLN
real Greek gyros of Your choice: chicken or pork
served with homemade chips, tomatoes, onions, pita and tzatziki
- Musaka** 38.00 PLN
traditional Greek dish made of aubergines,
potatoes and minced meat baked under béchamel sauce
served with salad
- Sutzukakia arni me haloumi** 38.00 PLN
grilled lamb and beef meatballs stuffed
with haloumi cheese served with chips, tomatoes,
onions, pita and tzatziki
- Psaronefri** 38.00 PLN
grilled pork tenderloin with bacon
served with grilled vegetables and homemade fries
and honey, garlic and rosemary sauce
- Magula apo moscharaki** 45.00 PLN
beef cheeks braised in red wine with a hint of cinnamon
served with potato purée
- Moscharaki katsarolas** 45.00 PLN
beef stewed in white wine with a delicate truffle sauce
served with bulgur with quinoa
- Arnaki me araka** 48.00 PLN
lamb roasted with potatoes and green peas
in a delicate fresh tomato sauce
- Souvlaki Angus** 52.00 PLN
Argentinian Black Angus skewers served with
homemade fries, grilled vegetables and tomato chutney
- Antrykot - Polska 250 g** 65.00 PLN
grilled beef entrecote steak served
with fries, grilled vegetables and tomato chutney
- Suvlakia oriental** 65.00 PLN
lamb tenderloin skewers marinated in herbs with
homemade fries, grilled vegetables, pita bread and tzatziki
- Pidakia** 78.00 PLN
grilled lamb chops seasoned with Mediterranean herbs
served with homemade fries, grilled vegetables and tzatziki
- Fileto moscharisio 200 g** 78.00 PLN
grilled beef tenderloin served with grilled vegetables,
homemade fries and tomato chutney
- Mix grill (for 2 people)** 130.00 PLN
platter of grilled meats — lamb chops, pork loin,
skewer made of marinated chicken leg, Greek sausage,
sutzukakia — served with salad, chips, pita, tzatziki and tomato chutney

Vegetarian Dishes

Arakas green peas baked with potatoes, tomato and fresh herbs served with feta cheese	26.00 PLN
Lindos courgette, red pepper, aubergine and mushrooms baked in tomato sauce with feta cheese	28.00 PLN
Bliguri me haloumi 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
Sokolatopita original Greek chocolate cake served with vanilla ice cream	16.00 PLN
Karidopita traditional greek walnut cake served with vanilla ice cream	16.00 PLN
Lava chocolatas smooth chocolate cake with liquid chocolate filling served with ice cream	18.00 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