



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
Lindos courgettes, red peppers, aubergine and mushrooms baked in tomato sauce with feta cheese	22.00 PLN
Haloumi grilled halloumi cheese with fresh tomatoes served with bulgur, quinoa and 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 served with Cypriot pita, onion, fries and tzatziki	25.00 PLN
Bakaliaros me lahanika finely chopped fillets of Atlantic cod baked with vegetables in light tomato 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 french fries and tatar sauce	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 tomato sauce	29.00 PLN
Pilafi me thalassina rice with mussels, prawns and octopus	32.00 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
- Supa thalassinon** 24.00 PLN
fish soup with fresh tomatoes,
mussels, prawns 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 red onion, capers,
rocket and pita bread
- Avokado me feta ke roka** 22.00 PLN
avocado with feta cheese, rocket, cherry tomatoes
drizzled with balsamic sauce
- Meze (for 2 people)** 48.00 PLN
Greek appetisers platter: marinated Gavros,
dolmadakia, hummus Greek sausage,
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 praso traditional Greek pork sausage with leek served with pita	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
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	30.00 PLN
Gambas al ajillo pan fried prawns with white wine, garlic and butter	32.00 PLN
Garides saganaki prawns with feta cheese and garlic, baked in tomato sauce	32.00 PLN
Oktapodaki scharas grilled octopus drizzled with olive oil, lemon and fresh herbs sauce served with potato salad	32.00 PLN
Mezedakia (for 2 people) platter of hot Greek appetisers: - spanakotyropitakia, keftedakia, kolokithokeftedes, grilled haloumi, Greek sausage, shrimps, served with tzatziki 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 mizithra 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 grilled vegetable, rice and ladolemono sauce
- Bacaliaros El Greco** 45.00 PLN
Atlantic cod fillet with capers, cherry tomatoes and basil
served with bulgur with quinoa
- Kalamary gemisto** 49.00 PLN
squids stuffed with rice, prawns, haloumi cheese
and fresh herbs served with fresh tomato sauce
- Risotto Posejdon** 52.00 PLN
risotto with prawns, mussels and octopus
seasoned with Greek saffron «Krokos Kozanis»
- Tsipoura scharas** 55.00 PLN
fresh grilled sea bream — whole or fillets,
served with potato salad and grilled vegetables
- Garides scharas** 64.00 PLN
grilled Black Tiger prawns with olive oil,
lemon and basil sauce served with bulgur with quinoa
- Oktapodi scharas** 68.00 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, homemade fries
and honey, garlic and rosemary sauce
- Moscharaki kokinisto** 45.00 PLN
juicy beef braised in red wine and aromatic
tomato sauce baked with vegetables
and graviera cheese
- 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, and grilled vegetables
- Antrykot - Polska 250 g** 65.00 PLN
grilled rib eye steak served
with fries, and grilled vegetables
- Paidakia** 85.00 PLN
grilled lamb chops seasoned
with Mediterranean herbs
served with homemade fries,
grilled vegetables and tzatziki
- 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, and tzatziki

Vegetarian Dishes

Arakas green peas baked with potatoes 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 anthotiro baked with tomato sauce	32.00 PLN

Desserts

Giaourtomelo Greek yogurt with honey and figs stewed in Metaxa	14.00 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
Portokalopita traditional Greek orange cake served with vanilla ice cream	16.00 PLN
Oniro me fruta ephos delicate cream made of mascarpone Greek yogurt and amaretto with seasonal fruit	16.00 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	10 PLN
Greek coffee traditionally percolated in a casserole	
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
Grey Goose	(0,7 lt)	550 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, Dewar`s 8 YO	(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
Aberfeldy 12 YO	(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 Spiced	(40ml)	17 PLN
Bacardi Carta Oro	(40ml)	17 PLN
Bacardi 4 Anos	(40ml)	20 PLN
Bacardi 10 Anos	(40ml)	26 PLN
Pyrat XO Rum	(40ml)	26 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, Fiero)	(80ml)	12 PLN
Martini Riserva (Ambrato, Rubino)	(80ml)	18 PLN
Martini Riserva Bitter	(80ml)	24 PLN
Malibu, Cointreau, Bailey`s, Passoa	(40ml)	14 PLN
St. Germain	(80ml)	24 PLN
Campari	(40ml)	16 PLN

Beers

Amber Chmielowy Pils - draft beer	0,3 l 0,5 l	10 PLN 14 PLN
Amber Żywe	bot. 0,5 l	15 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 bot. 0,7 l	10 PLN 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

Jim Beam Pepsi Jim Beam /Pepsi	19.00 PLN
Martini Fiero Tonic Martini Fiero/Tonic/Orange	20.00 PLN
Bacardi 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
Martini Spritz Martini Fiero/Prosecco/sparkling water/Orange	25.00 PLN
Whisky Sour Jim Beam/Angostura/Egg white	25.00 PLN
Martini Negroni Rubinio Martini Rubinio/Martini Riserva Bitter/Bombay Sapphire	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