

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...

CHEF SET MENU
FOR TWO PEOPLE - WITH FREE CARAFE OF WINE 0.5L

POSEJDON

Tzatziki me pita

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

Horiatiki

*traditional Greek salad made from tomatoes, cucumber, red peppers,
feta cheese and Kalamata olives with extra virgin olive oil*

Midia achnista me feta

mussels cooked in white wine with feta cheese and garlic served with pita

Garides saganaki

prawns with feta cheese and garlic, baked in tomato sauce

Kalamarakia tiganita

fried squid served with tartar sauce

Oktapodaki scharas

grilled octopus drizzled with olive oil, lemon and fresh herbs

190

ZEUS

Tzatziki me pita

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

Horiatiki

*traditional Greek salad made from tomatoes, cucumber, red peppers,
feta cheese and Kalamata olives with extra virgin olive oil*

Haloumi

grilled halloumi cheese with tomatoes, pita and basil sauce

Gyros

*real Greek pork gyros served with homemade chips,
tomatoes, onions, pita and tzatziki*

Musaka

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

Baklawas

traditional Greek cake stuffed with almonds and nuts

170

SOUPS

Fakes

*traditional Greek lentil soup served
with feta cheese and olives*

14

Supa thalassinon

*fish soup with fresh tomatoes,
mussels, prawns and cod with vegetables*

24

COLD STARTERS

Tzatziki

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

14

Humus

*chickpeas and tahini (sesame paste) mousse
with olive oil served with pita*

14

Gavros marynatos

*Greek fish "Gavros" marinated in olive oil with fresh herbs
served with red onion, capers, rocket and pita bread*

20

Avokado me feta ke roka

*avocado with feta cheese, rocket, cherry tomatoes
drizzled with balsamic sauce*

22

HOT STARTERS

Lukaniko me praso

traditional Greek pork sausage with leek served with pita

16

Spanakotyropitakia

traditional Greek dumplings stuffed with spinach and feta cheese

18

Keftedakia

beef and lamb meatballs seasoned with garlic and mint served with tzatziki

22

Feta psiti

Greek feta cheese baked with tomato, red pepper, garlic and olive oil

22

Halloumi

grilled halloumi cheese with tomatoes, pita and basil sauce

26

Kalamarakia tiganita

fried squid served with tartar sauce

35

Garides saganaki

prawns with feta cheese and garlic, baked in tomato sauce

35

Midia achnista me feta

mussels cooked in white wine with feta cheese and garlic served with pita

35

Oktapodaki scharas

*grilled octopus drizzled with olive oil, lemon and fresh herbs sauce
served with potato salad*

35

Mezedakia (for 2 people)

*platter of hot Greek appetisers: - spanakotyropitakia, keftedakia,
grilled halloumi cheese, shrimps served with tzatziki and pita*

48

SALADS

Salata El Greco

mixed lettuces with halloumi cheese, roasted almonds and pomegranate sprinkled with a light honey vinaigrette sauce

25

Horiatiki

traditional Greek salad made from tomatoes, cucumber, red peppers, feta cheese and Kalamata olives with extra virgin olive oil

25

FISHES AND SEAFOOD

Kritharoto me garides

orzo pasta with shrimps, fresh tomatoes and Parmesan cheese

45

Bacalhau com natas

finely chopped fillets of Atlantic cod baked with potatoes, onions and cream

45

Risotto Posejdon

risotto with prawns, mussels and octopus seasoned with Greek saffron «Krokos Kozanis»

52

Garides scharas

grilled Black Tiger prawns with olive oil, lemon and basil sauce served with grilled vegetables and rice seasoned with saffron

64

Tsipura scharas

fresh grilled sea bream – whole or fillets, served with potato salad and grilled vegetables

65

Oktapodi scharas

grilled octopus with olive oil, lemon and fresh herbs sauce served with potato salad and vegetables

75

Archipelagos (dla 2 osób)

seafood platter - grilled sea bream, shrimps, octopus, fried calamari and mussels stewed in wine served with potato salad, vegetables, tartare sauce and olive and lemon sauce

160

MAIN COURSES

Suvlaki kotopulo

skewer made of marinated breast of chicken, peppers and onions served with homemade chips, pita and tzatziki

36

Gyros

real Greek gyros of Your choice: chicken or pork served with homemade chips, tomatoes, onions, pita and tzatziki

38

Musaka

traditional Greek dish made of aubergines, potatoes and minced meat baked under béchamel sauce served with salad

38

Sutzukakia

grilled lamb and beef meatballs served with homemade chips, tomatoes, onion, pita and tzatziki

38

Psaronefri

grilled pork tenderloin wrapped in bacon with honey, garlic and rosemary sauce served with grilled vegetables, homemade chips

38

Moscharaki kokinisto

juicy beef stewed in red wine and aromatic tomato sauce baked with vegetables and graviera cheese, served with homemade chips

45

Pidakia

grilled lamb chops seasoned with Mediterranean herbs served with homemade fries, grilled vegetables and tzatziki

78

Antrykot - Polska 250g

grilled rib eye steak served with fries and grilled vegetables

78

Mix grill (for 2 people)

grilled meat platter - lamb chops, pork tenderloin, chicken skewer, Greek sausage, sutzukakia served with salad, homemade chips, pita, and tzatziki

138

VEGETARIAN DISHES

Lindos

*courgettes, peppers, aubergine and mushrooms in tomato sauce,
baked with feta cheese*

32

Risotto me spanaki

risotto with fresh spinach, spring onions, dill and parmesan

32

Lahanika scharas

*grilled vegetables: courgettes, red peppers, oyster mushrooms,
aubergines, onions and tomato baked with feta cheese*

32

Canelloni

*canelloni stuffed with Greek cheeses: feta, haloumi,
manouri and anthotiro baked with tomato sauce*

32

DESSERTS

Giaourtomelo

Greek yogurt with honey and figs stewed in Metaxa

14

Tsis keik

*mascarpone cheesecake on the bed of cinnamon pastry
with topped with cherries*

16

Baklawas

traditional Greek cake stuffed with almonds and nuts served with ice cream

16

Sokolatopita

original Greek chocolate cake served with vanilla ice cream

16

Portokalopita

traditional Greek orange cake served with vanilla ice cream

16

All prices are in PLN.

Service is not included.

For groups of 6 or more persons
we add service charge 10% of the total bill.

COLD DRINKS

Pepsi, Pepsi Max, Pepsi light, 7UP, Mirinda, Schweppes Tonic	(0,2l)	8
Spring water Cisowianka <i>still, perlage, sparkling</i>	(0,3l)	7
El Greco water <i>still, sparkling</i>	(0,75l)	10
Zagori <i>Greek natural water still</i>	(1l)	18
Souroti <i>Greek natural water sparkling</i>	(0,75l)	18
Fresh juice <i>orange or grapefruit or mix</i>	(0,25l)	14
Fruit juice Toma <i>apple, orange, tomato, black currant</i>	(0,25l)	8
Jug of fruit juice Toma	(1l)	25
Lipton Ice Tea <i>peach, lemon</i>	(0,25 l)	8
Red Bull	(0,25l)	20
Lemonade <i>lemon, orange or grapefruit</i>	(0,4l) (1l)	14 28
Greek pomegrante juice	(0,2l)	18

TEA AND COFFEE

Tea in a teapot

12

Greek tea with saffron

12

Tsai vounou (Greek mountain tea)

12

Winter tea - Apple Pie or Hot Spicy

16

Fresh mint tea

16

Hot lemonade

14

Espresso

8

Espresso Freddo

12

Coffee

12

Cappuccino

12

Cappuccino Freddo

16

Cafe latte

14

Ellinikos

Greek coffee traditionally percolated in a casserole

12

Frappe

nesca coffee served cold in a Greek way

14

BEERS

Amber Chmielowy Pils - draft beer	0,3l	10
	0,5l	14
Amber Żywe	but. 0,5l	16
Amber Pszeniczak/ wheat beer	but. 0,5l	16
Amber Koźlak / strong bock beer	but. 0,5l	16
Mythos – Greek beer	but. 0,33l	16
Fix Hellas	but. 0,33l	16
Bawaria 0%	but. 0,33l	14

TRADITIONAL GREEK SPIRITS

Metaxa 5*	(40ml)	16
Metaxa 7*	(40ml)	22
Metaxa 12*	(40ml)	28
Ouzo	(40ml)	10
	but. 0,7l	140
Ouzo Plomari	(40ml)	14
<i>Greek anise flavoured vodka from Lesvos island</i>	but. 0,7l	190
Tsipouro Tsilili	(40ml)	16
<i>traditional Greek alcohol</i>	but. 0,7l	220
Rakolemo el Greco	(40ml)	14
<i>hot tsipouro with honey, cinnamon and herbs</i>		
Masticha	(40ml)	14
<i>original taste Greek liqueur from Chios island</i>		
Tentoura	(40ml)	14
<i>Greek digestif, with cinnamon</i>		

VODKA

Amundsen	(40ml) 12 (0,7l) 180
Orkisz	(40ml) 15 (0,7l) 250
Grey Goose	(0,7l) 550
Beluga Noble	(40ml) 26 (0,7l) 450
Beluga Celebration	(40ml) 28 (0,7l) 470
Beluga Transatlantic	(40ml) 30 (0,7l) 520
Beluga Celebration Special Edition	(1,5l) 1000
Beluga Gold Line	(0,7l) 1200

FLAVORED VODKA

Stock Prestige <i>citron, cranberry, grapefruit</i>	(40ml) 12 (0,5l) 120
Saska <i>purple plum, cherry with rum note, quince, coffee and brandy, nuts and caramel, orange and bourbon</i>	(40ml) 12 (0,5l) 120
Żołądkowa Gorzka <i>traditional, whiskey flavor, brandy flavor</i>	(40ml) 12 (0,5l) 120
Beluga Hunting Herbal	(40ml) 28
Beluga Hunting Berry	(40ml) 28

BOURBON

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

WHISKY

Dewar's White Label, Dewar's 8 YO Teacher's, Dubliner, Dubliner Liqueur	(40ml) 16 (0,7l) 220
Dewar's 12 YO, Chivas Regal 12 YO Johnnie Walker Black Label	(40ml) 22 (0,7l) 360
Connemara Single Malt	(40ml) 30
Aberfeldy 12 YO	(40ml) 30
Laphroaig Single Malt 10 YO	(40ml) 32
Bowmore Single Malt 12 YO	(40ml) 35
Auchentoshan Single Malt American Oak	(40ml) 35
Auchentoshan Single Malt 12YO	(40ml) 35
Auchentoshan Single Malt Three Wood	(40ml) 45
Chivas Regal 15 YO	(40ml) 45
Hibiki Harmony Japan	(40ml) 65

OTHER SPIRITS

Bacardi Carta Blanca	(40ml) 16 (0,7l) 220
Bacardi Carta Negra	(40ml) 17
Bacardi Spiced	(40ml) 17
Bacardi Carta Oro	(40ml) 17
Bacardi 4 Anos	(40ml) 20
Bacardi 10 Anos	(40ml) 26
Pyrat XO Rum	(40ml) 26
Dictator Rum 12 YO	(40ml) 30
Dictator Rum 20 YO	(40ml) 38
Tequila	(40ml) 19
<i>Salitos Silver, Salitos Gold</i>	(0,7l) 300
Gin Bombay Sapphire	(40ml) 19 (0,7l) 300
Larios 12 Mediterranea Premium Gin	(40ml) 22
Larios Rose Mediterranea Premium Gin	(40ml) 22
Roku Japanese Craft Gin	(40ml) 24
Colombian Gin Ortodoxo	(40ml) 28
Stock 84	(40ml) 14
Courvosier VS	(40ml) 16
Stock XO	(40ml) 20
Jegermeister	(40ml) 17
Martini	(80ml) 12
<i>Fiero, Bianco, Rosso, Rosato, Extra dry</i>	
Martini Riserva	(80ml) 18
<i>Ambrato, Rubino</i>	
Martini Riserva Bitter	(80ml) 24
Malibu, Cointreau, Bailey's, Passoa	(40ml) 14
St. Germain	(80ml) 24
Campari	(40ml) 16

COCKTAILS

Martini Fiero Tonic

Martini Fiero/Tonic/Orange

20

Jim Beam Pepsi

Jim Beam/Pepsi

21

Bacardi Cuba Libre

Bacardi Carta Oro/Pepsi/Lime

24

Hugo

St. Germain/Prosecco/Sparkling water/Mint /Lime

24

Punisher

Jim Beam/Passion fruit/Angostura/Beer

24

Wódka Sour

Amundsen/Angostura/Egg white

24

Cool Cucumber

Amundsen/Triple Sec/Orange bitter/Cucumber/Egg white

26

Martini Spritz

Martini Riserva Bitter/Prosecco/Sparkling water/Orange

27

Whisky Sour

Jim Beam/Angostura/Egg white

27

Martini Negroni

Martini Rubino/Martini Riserva Bitter/Bombay Sapphire

27

Amundsen & Roses

Amundsen/Rose/Grejfrut bitter/Tonic

27

Bombay Tonic

Bombay Sapphire/Tonik/Lime

27

Bacardi Mojito

Bacardi Carta Blanca/Mint/Sugar/Lime

27

Auchentoshan Julep

Auchentoshan American Oak/Mango/Mint

30

The Original

Auchentoshan American Oak/Honey/Beer

31

Long Island Ice Tea

Amundsen/Bombay Sapphire /Salitos Silver/Triple Sec/Bacardi Carta Blanca/Pepsi

37

Old Cuban

Dictador 12 YO/Angostura/Mint/Prosecco

37

The Orange Mule

Auchentoshan American Oak/Triple Sec/Chocolate bitters

37

GREEK SPIRIT COCKTAILS

Metaxa Tonic

Metaxa 5/Tonic/Cucumber*

22

El Greco

Tentura/ Metaxa 5/Tangerine juice/Lemon juice/Agave syrup*

24

Pink swan

Masticha/Likier lychee/Strawberry/Lemon juice/Sugar syrup

28