

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 - 210

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

ZEUS - 195

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 or chicken 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

SOUPS

Fakes

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

18

Supa thalassinon

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

32

COLD STARTERS

Tzatziki

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

18

Humus

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

18

Gavros marynatos

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

26

Avokado me feta ke roka

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

28

HOT STARTERS

Lukaniko me praso

traditional Greek pork sausage with leek served with pita

20

Spanakotyropitakia

traditional Greek dumplings stuffed with spinach and feta cheese

20

Feta psiti

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

26

Gavros tiganitos

fried Greek fish "Gavros" with lemon

26

Keftedakia

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

28

Halloumi

grilled halloumi cheese with tomatoes, pita and basil sauce

30

Midia achnista me feta

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

36

Oktapodaki scharas

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

42

Kalamarakia tiganita

fried squid served with tartar sauce

42

Garides saganaki

prawns with feta cheese and garlic, baked in tomato sauce

42

Mezedakia (for 2 people)

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

56

Pita bread - 6

SALADS

Salata El Greco

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

32

Horiatiki

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

32

Mykonos

lettuce with chicken, artichokes, figs and parmesan cheese

32

FISHES AND SEAFOOD

Bakaliaros el Greco

cod filet in tomatoes and onions served on vegetable risotto

52

Kritharoto me garides

orzo pasta with shrimps, fresh tomatoes and Parmesan cheese

52

Risotto Posejdon

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

56

Tsipura scharas

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

74

Garides scharas

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

75

Oktapodi scharas

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

92

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

200

MAIN COURSES

Suvlaki kotopulo

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

42

Sutzukakia

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

45

Psaronefri

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

45

Gyros

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

45

Musaka

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

45

Moscharaki kokinisto

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

50

Arnaki el Greco

lamb stewed in red wine with of cloves, cinnamon and nutmeg served on baked aubergine puree

62

Souvlaki oriental

shashlik of lamb sirloin, pepper, onion, served with french fries, grilled vegetables, pita bread and tzatziki

78

Pidakia

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

95

Antrykot - Polska 250g

seasoned grilled rib eye steak served with fries and grilled vegetables

120

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

170

VEGETARIAN DISHES

Lindos

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

36

Lahanika scharas

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

36

Risotto me spanaki

risotto with fresh spinach, spring onions, dill and parmesan

38

Canelloni

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

40

DESSERTS

Giaourtomelo

Greek yogurt with honey and figs stewed in Metaxa

16

Portokalopita

traditional Greek orange cake served with vanilla ice cream

20

Sokolatopita

original Greek chocolate cake served with vanilla ice cream

20

Profiterol

puffs stuffed with cream topped with chocolate sauce and roasted almonds

20

Baklawas

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

22

Tsis keik

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

22

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, 7UP, Mirinda, Schweppes Tonic	(0,2l)	9
Spring water Cisowianka <i>still, perlage, sparkling</i>	(0,3l)	9
El Greco water <i>still, sparkling</i>	(0,75l)	12
Zagori <i>Greek natural water still</i>	(1l)	20
Souroti <i>Greek natural water sparkling</i>	(0,75l)	20
Fresh juice <i>orange or grapefruit or mix</i>	(0,25l)	16
Fruit juice Toma <i>apple, orange, tomato, black currant</i>	(0,25l)	9
Jug of fruit juice Toma	(1l)	30
Lipton Ice Tea <i>peach, lemon</i>	(0,25 l)	9
Red Bull	(0,25l)	22
Lemonade <i>lemon, orange or grapefruit</i>	(0,4l) (1l)	14 29
Greek pomegrante juice	(0,2l)	22

TEA AND COFFEE

Tea in a teapot

12

Greek tea with saffron

14

Tsai vounou (Greek mountain tea)

12

Winter tea - Apple Pie or Hot Spicy

18

Fresh mint tea

16

Hot lemonade

14

Espresso

10

Espresso Freddo

12

Coffee

12

Cappuccino

14

Cappuccino Freddo

18

Cafe latte

14

Ellinikos

Greek coffee traditionally percolated in a casserole

12

Frappe

nesca coffee served cold in a Greek way

15

BEERS

Amber Chmielowy Pils - draft beer	0,3l 10
	0,5l 14
Amber Żywe	but. 0,5l 16
Amber Pszenicznik/ wheat beer	but. 0,5l 16
Amber Kozłak / strong bock beer	but. 0,5l 16
Mythos – Greek beer	but. 0,33l 18
Fix Hellas – Greek beer	but. 0,33l 18
Bawaria 0%	but. 0,33l 16

TRADITIONAL GREEK SPIRITS

Metaxa 5*	(40ml) 18
Metaxa 7*	(40ml) 24
Metaxa 12*	(40ml) 30
Ouzo	(40ml) 12
	but. 0,7l 170
Ouzo Plomari	(40ml) 16
<i>Greek anise flavoured vodka from Lesvos island</i>	but. 0,7l 210
Tsipouro Tsilili	(40ml) 18
<i>traditional Greek alcohol</i>	but. 0,7l 250
Rakolemo el Greco	(40ml) 16
<i>hot tsipouro with honey, cinnamon and herbs</i>	
Masticha	(40ml) 16
<i>original taste Greek liqueur from Chios island</i>	
Tentoura	(40ml) 16
<i>Greek digestif, with cinnamon</i>	

VODKA

Amundsen	(40ml) 14 (0,7l) 220
Orkisz	(40ml) 17 (0,7l) 285
Belvedere	(0,7l) 550
Grey Goose	(0,7l) 550
Beluga Noble	(40ml) 30 (0,7l) 515
Beluga Celebration	(40ml) 32 (0,7l) 540
Beluga Transatlantic	(40ml) 34 (0,7l) 600
Beluga Celebration Special Edition	(1,5l) 1380
Beluga Gold Line	(0,7l) 1400

FLAVORED VODKA

Stock Prestige <i>citron, cranberry, grapefruit</i>	(40ml) 14 (0,5l) 140
Saska <i>purple plum, cherry with rum note, quince, coffee and brandy, nuts and caramel, orange and bourbon</i>	(40ml) 14 (0,5l) 140
Żołądkowa Gorzka <i>traditional, black cherry, mint, fig</i>	(40ml) 14 (0,5l) 140
Beluga Hunting Herbal	(40ml) 32
Beluga Hunting Berry	(40ml) 32

BOURBON

Jim Beam White	(40ml) 16 (0,7l) 220
Jim Beam Red Stag, Honey, Apple	(40ml) 18 (0,7 l) 250
Jim Beam Black	(40ml) 19 (0,7l) 290
Jim Beam Double Oak, Jim Beam Rye	(40ml) 20 (0,7l) 300
Maker's Mark	(40ml) 22 (0,7l) 370

WHISKY

Dewar's White Label, Dewar's 8 YO Teacher's, Dubliner, Dubliner Liqueur	(40ml) 18 (0,7l) 250
Dewar's 12 YO, Chivas Regal 12 YO Johnnie Walker Black Label	(40ml) 25 (0,7l) 400
Connemara Single Malt	(40ml) 35
Aberfeldy 12 YO	(40ml) 35
Laphroaig Single Malt 10 YO	(40ml) 37
Bowmore Single Malt 12 YO	(40ml) 40
Auchentoshan Single Malt American Oak	(40ml) 40
Auchentoshan Single Malt 12YO	(40ml) 40
Craigellachie 13YO	(40ml) 48
Autmore 12YO	(40ml) 49
Auchentoshan Single Malt Three Wood	(40ml) 51
Chivas Regal 15 YO	(40ml) 51
Aberfeldy 16YO	(40ml) 65
Hibiki Harmony Japan	(40ml) 75

OTHER SPIRITS

Bacardi Carta Blanca	(40ml) 18 (0,7l) 250
Bacardi Carta Negra	(40ml) 20
Bacardi Spiced	(40ml) 20
Bacardi Carta Oro	(40ml) 20
Bacardi 4 Anos	(40ml) 23
Bacardi 10 Anos	(40ml) 30
Pyrat XO Rum	(40ml) 30
Dictator Rum 12 YO	(40ml) 35
Dictator Rum 20 YO	(40ml) 43
Tequila	(40ml) 22
<i>Salitos Silver, Salitos Gold</i>	(0,7l) 330
Tequila Patron Silver	(40ml) 39
Gin Bombay Sapphire	(40ml) 22 (0,7l) 350
Larios 12 Mediterranea Premium Gin	(40ml) 25
Larios Rose Mediterranea Premium Gin	(40ml) 25
Roku Japanese Craft Gin	(40ml) 27
Colombian Gin Ortodoxo	(40ml) 32
Stock 84	(40ml) 16
Courvosier VS	(40ml) 37
Stock XO	(40ml) 23
Jegermeister	(40ml) 20
Martini	(80ml) 14
<i>Fiero, Bianco, Rosso, Rosato, Extra dry</i>	
Martini Riserva	(80ml) 20
<i>Ambrato, Rubino</i>	
Martini Riserva Bitter	(80ml) 20
Malibu, Cointreau, Bailey's, Passoa	(40ml) 16
St. Germain	(80ml) 27

COCKTAILS

Martini Fiero Tonic

Martini Fiero/Tonic/Orange

22

Dewar's Pepsi

Dewar's/Pepsi

22

Bacardi Cuba Libre

Bacardi Carta Oro/Pepsi/Lime

26

Hugo

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

27

Punisher

Dewar's 8YO/Passion fruit/Angostura/Beer

27

Wódka Sour

Amundsen/Angostura/Egg white

27

Cool Cucumber

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

29

Martini Spritz

Martini Riserva Bitter/Prosecco/Sparkling water/Orange

29

Whisky Sour

Dewar's/Angostura/Egg white

29

Martini Negroni

Martini Rubino/Martini Riserva Bitter/Bombay Sapphire

29

Amundsen & Roses

Amundsen/Rose/Grejfrut bitter/Tonic

29

Bombay Tonic

Bombay Sapphire/Tonik/Lime

29

Bacardi Mojito

Bacardi Carta Blanca/Mint/Sugar/Lime

29

Auchentoshan Julep

Auchentoshan American Oak/Mango/Mint

32

The Original

Auchentoshan American Oak/Honey/Beer

34

Long Island Ice Tea

*Amundsen/Bombay Sapphire /Salitos Blanco/Triple Sec/
Bacardi Carta Blanca/Pepsi*

39

Bacardi Old Cuban

Bacardi Carta Negra/Angostura/Mint/Prosecco

39

The Orange Mule

Auchentoshan American Oak/Triple Sec/Chocolate bitters

39

GREEK SPIRIT COCKTAILS

Metaxa Tonic

Metaxa 5/Tonic/Cucumber*

24

El Greco

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

24

Pink swan

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

28