

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