

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)	10
Pepsi, Pepsi Max, 7UP, Mirinda, Schweppes Tonic	(0,85l)	30
Woda mineralna Cisowianka	(0,3l)	9
<i>still, perlage, strongly carbonated</i>		
Woda El Greco	(0,75l)	12
<i>still, sparkling</i>		
Zagori	(1l)	20
<i>still Greek natural mineral water</i>		
Souroti	(0,75l)	20
<i>carbonated Greek natural mineral water</i>		
Fresh fruit juice	(0,25l)	16
<i>orange, grapefruit or mix</i>		
Toma fruit juices	(0,25l)	10
<i>apple, tomato, blackcurrant</i>		
Toma jug of fruit juice	(1l)	30
<i>apple, tomato, blackcurrant</i>		
Lipton Ice Tea	(0,25 l)	10
<i>peach, lemon</i>		
Red Bull energy drink	(0,25l)	22
Flavored lemonades	(0,4l)	16
<i>lemon, orange, grapefruit</i>	(1l)	29
Pomegranate juice from Greek crops	(0,2l)	24

TEA AND COFFEE

Tea in a teapot

14

Greek tea with saffron

14

Greek mountain tea

14

Apple pie or Hot Spicy winter tea

18

Fresh mint tea

16

Hot lemonade

14

Espresso

10

Double Espresso

14

Espresso Freddo

12

Coffee

12

Cappuccino

14

Cappuccino Freddo

16

Cafe latte

15

Ellinikos

Greek coffee brewed in a crucible

15

Frappe

nesca served cold in the Greek way

14

DRAFT BEER

Amber Chmielowy	(0,3l) 12
	(0,5l) 16

BOTTLED BEERS

Amber Żywe	(0,5l) 18
Amber Pszenicznik	(0,5l) 18
Amber Koźlak	(0,5l) 18
Alfa - Greek beer	(0,3l) 18
Fix Hellas - Greek beer	(0,3l) 18
Mythos - Greek beer	(0,3l) 18
Bawaria 0%	(0,3l) 16

TRADITIONAL GREEK SPIRITS

Metaxa 5*	(40ml) 19
Metaxa 7*	(40ml) 24
Metaxa 12*	(40ml) 37
Ouzo	(40ml) 15
<i>Greek anise</i>	(0,7l) 220
Ouzo Plomari	(40ml) 18
<i>Greek anise, the best ouzo from the island of Lesbos</i>	(0,7l) 270
Tsipouro Tsilili	(40ml) 22
<i>traditional Greek alcohol</i>	(0,7l) 340
Rakolelo El Greco	(40ml) 17
<i>warm tsipouro with the addition of honey and herbs</i>	
Masticha	(40ml) 18
<i>a liqueur with a characteristic taste, with the addition of resin from the trees growing on the island of Chios</i>	
Tentoura	(40ml) 18
<i>Greek digestif with cinnamon and clove flavor</i>	

VODKA

Amundsen	(40ml) 14
	(0,7l) 220
Amundsen Nordic Raspberry	(40ml) 14
	(0,7l) 220
Amundsen Forest fruits	(40ml) 14
	(0,7l) 220
Orkisz	(40ml) 22
	(0,7l) 350
Grey Goose	(40ml) 35
	(0,7l) 700

FLAVORED VODKA

Saska <i>Hungarian Plum, Cherry with a hint of Rum,</i>	(40ml) 14
<i>Coffee and Brandy, Quince, Redcurrant</i>	(0,5l) 170
Żołądkowa Gorzka	(40ml) 14
<i>Traditional, Black Cherry, Mint, Fig</i>	(0,5l) 170

RUM

Bacardi	(40ml) 18
<i>Carta Blanca, Carta Oro, Carta Negra, Spiced</i>	(0,7l) 260
Bacardi Añejo 4 YO	(40ml) 24
Bacardi Añejo 8 YO	(40ml) 30
Bacardi Diez 10 YO	(40ml) 35
Dictator Rum 12 YO	(40ml) 35
Dictator Rum 20 YO	(40ml) 50
Mates Gold Rum	(40ml) 28
Leblon Cachaca	(40ml) 24

BOURBON

Jim Beam White	(40ml) 18
	(0,7l) 270
Jim Beam Black	(40ml) 22
Jim Beam Rye	(40ml) 22
Jim Beam flavoured	(40ml) 18
<i>Red Stag, Honey, Apple, Peach</i>	
Maker's Mark	(40ml) 28
Maker's Mark 46	(40ml) 38

WHISKY

Dewar's 8 YO	(40ml) 17
	(0,7l) 250
Dewar's 12 YO	(40ml) 23
Dewar's 15 YO	(40ml) 28
Dubliner	(40ml) 18
Chivas 12 YO	(40ml) 25
	(0,7l) 380
Chivas 15 YO	(40ml) 35
Chivas 18 YO	(40ml) 45

SINGLE MALT

Aberfeldy 12 YO	(40ml) 36
Aberfeldy 16 YO	(40ml) 47
Autmore 12YO	(40ml) 44
Craigellachie 13 YO	(40ml) 45
Auchentoshan Single Malt American Oak	(40ml) 28
Auchentoshan Single Malt 12 YO	(40ml) 31
Auchentoshan Single Malt Three Wood	(40ml) 42
Laphroaig Single Malt 10 YO	(40ml) 35
Ardbeg 10 YO	(40ml) 38
Macallan 12 YO	(40ml) 62

GIN

Bombay Sapphire	(40ml) 19
Bombay Sapphire Sunset	(40ml) 19
Millhills	(40ml) 22
<i>Dry gin, Pineapple, Strawberry</i>	
Roku	(40ml) 27
Pink Pepper	(40ml) 32

TEQUILA

Salitos	(40ml) 22
<i>Silver, Gold</i>	(0,7l) 320
Patron Silver	(40ml) 30

COGNAC

Courvosier VS	(40ml) 30
Courvosier VSOP	(40ml) 42

VERMOUTH

Martini	(80ml) 16
<i>Fiero, Bianco, Rosso, Rosato, Extra dry</i>	
Martini	(80ml) 18
<i>Ambrato, Rubino</i>	
Martini Bitter	(80ml) 18

LIKIERY

St. Germain	(20ml) 22
Bailey's	(40ml) 17
Kahlua	(40ml) 17
Jegermeister	(40ml) 19

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

Fizzy Peachtree

De kuyper peachtree / Woda gazowana / Lime

26

Hugo

De kuyper elderflower / Prosecco / Sparkling water / Mint / Lime

27

Punisher

Dewar's 8YO / Maracuja / Angostura / Beer

27

Wódka Sour

Amundsen / Angostura / Egg white

27

Peachtree Bellini

De Kuyper Peachtree / Prosecco

28

Cool Cucumber

Amundsen / De Kuyper 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 / Tonic / Lime

29

Bacardi Mojito

Bacardi Carta Blanca / Mint / Sugar / Lime

29

Margarita

Salitos silver / De kuyper triple sec

30

Margarita Strawberry

Salitos Silver / De kuyper triple sec / Lime juice / Sugar syrup / Strawberries

30

Long Island Ice Tea

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

39

Bacardi Old Cuban

Bacardi Carta Negra / Angostura / Mint / Prosecco

39

The Orange Mule

Auchentoshan American Oak / De Kuyper Triple Sec / Chocolate bitters

39

GREEK SPIRIT COCKTAILS

Metaxa Tonic

Metaxa 5 / Tonic / Fresh 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