

**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 baby 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 walnuts*

## 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

### Melitzanosalata

*eggplant, grilled pepper, garlic, feta and mayonnaise served with pita*

22

### 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

Pita bread

6

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

Manitaria Sote

*mushrooms, portobello mushrooms sauté with herbs and manouri cheese*

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 baby potatoes*

42

Kalamarakia tiganita

*fried baby squid served with tartar sauce*

42

Garides saganaki

*shrimps with feta cheese and garlic, baked in tomato sauce*

42

Mix thalassinon

*shrimps, scallops and mussels in garlic - orange sauce*

48

Mezedakia (for 2 people)

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

56

## 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

### Alonisos

*marinated tuna from the Greek island of Alonisos, green salad mix, avocado, kohlrabi, celery, onions, capers, lemon mayonnaise sauce*

45

## 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 baby potatoes 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 baby potatoes and vegetables*

92

### Archipelagos (dla 2 osób)

*seafood platter - grilled sea bream, shrimps, octopus, fried calamari and mussels stewed in wine served with baby potatoes, 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

### Brizola Hirini

*grilled pork chop with ribs and fat served with french fries and tomato with onion*

52

### Magula

*beef cheeks in wine sauce served with tagliatelle and oyster mushroom*

54

### Souvlaki oriental

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

85

### Pidakia

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

120

### Antrykot - Polska 250g

*seasoned grilled rib eye steak served with fries and grilled vegetables*

120

### Mix grill (for 2 people)

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

180

## VEGETARIAN DISHES

### Lindos

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

38

### Lahanika scharas

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

38

### Risotto me spanaki

*risotto with fresh spinach, spring onions, dill and parmesan*

40

### Canelloni

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

40

### Risotto me manitaria

*risotto with mushrooms, portobello mushrooms, dill and Parmesan cheese*

42

## 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. The service is not included in the price.  
For groups of 6 or more people, we add 10% of the service.

## 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

Asti On Ice

*Martini Asti / Fruit*

25

Fizzy Peachtree

*De kuyper peachtree / Sparkling water / Lime*

24

Martini Fiero & Tonic

*Martini Fiero / Tonic / Orange*

25

Peachtree Bellini

*De Kuyper Peachtree / Prosecco*

26

Bacardi Cuba Libre

*Bacardi Carta Oro / Pepsi / Lime*

27

Bacardi Mojito

*Bacardi Carta Blanca / Mint / Lime*

28

Margarita

*Salitos silver / De kuyper triple sec*

28

Hugo Spritz

*De kuyper elderflower / Prosecco / Mint / Lime*

28

Aperol Spritz

*Aperol / Prosecco / Sparkling water*

28

Dewar's Highball

*Dewar's 8yo / Ginger beer / Lime*

28

Pornstar Martini

*Amundsen / Marakuja / Wanilia / Prosecco*

29

Bombay Twist

*Bombay Sapphire / De kuyper elderflower / Egg white*

30

Bombay El Greco Twist

*Bombay Sapphire Sunset / De kuyper elderflower / Egg white*

30

## Bombay Tonic

*Bombay Sapphire / Tonic / Lime*

30

## Martini Negroni

*Martini Sapphire / Martini Riserva Bitter / Bombay Sapphire*

32

## GREEK SPIRIT COCKTAILS

### Santorini

*Ouzo / Masticha / Egg white*

28

### Kos

*Bacardi Carta Blanca / Melon / Ginger beer*

28

### Mykonos Mojito

*Metaxa 5\* / Passion fruit / Mięta / Lime / Angostura / Sparkling water*

28

### Tinos

*Amundsen / Tentaura / Espresso / Vanilla*

28

### Elafonisi

*Amundsen Forest Fruits / De kuyper peachtree / Strawberry*

29

### El Greco

*Bombay Sapphire / Aperol / Jagermeister / Egg white*

29

### Lesbos

*Bailey's / Metaxa 5\* / De kuyper Wild Strawberry / Egg white*

29

## NON-ALCOHOLIC COCKTAILS

### Nisiros

*Bitter syrop / Martini Nolo Vibrante / Wine 0%*

25

### Simi

*Elderflower syrup / Lime / Mint / Sparkling water*

25

### Patmos

*Martini Vibrante / Ginger beer / Wine 0%*

25