

EL GRECO SIGNATURE DISHES

Alonisos

*marinated Greek fish "Gavros", cherry tomatoes, bell pepper,
red onion, capers, sea fennel "kritamo", Greek dakos rusks
with mizithra cheese*

42

Garides saganaki

shrimps with feta cheese and garlic, baked in tomato sauce

44

Midia achnista me feta

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

45

Brizola Hirini

*grilled pork chop with rib served with homemade fries
and tomato with onion*

58

Risotto Posejdon

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

59

Kalamary scharas

*grilled calamari served with homemade fries
and vegetables with ladolemono*

65

Souvlaki oriental

*lamb sirloin suvlaki with pepper and onion, served
with homemade fries, grilled vegetables,
pita bread and tzatziki*

95

CHEF SET MENU

FOR TWO PEOPLE - WITH FREE CARAFE OF WINE 0.5L

POSEJDON - 240

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

shrimps with feta cheese and garlic, baked in tomato sauce

Kalamarakia tiganita

fried baby calamari served with tartar sauce

Oktapodaki scharas

grilled octopus drizzled with olive oil, lemon and fresh herbs

ZEUS - 215

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

*original 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*

20

Supa thalassinon

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

35

COLD STARTERS

Pantzarosalata

*beetroot salad with Greek yogurt, garlic
and extra virgin olive oil*

20

Tzatziki

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

22

Humus

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

24

Melitzanosalata

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

26

Gavros marynatos

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

28

Avokado me feta ke roka

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

32

Meze

*pantzarosalata, tzatziki, hummus, melitzanosalata, marinated
Greek fish „Gavros“, olives: Kalamata and Halkidiki, pita*

68

HOT STARTERS

Spanakotyropitakia

traditional Greek dumplings stuffed with spinach and feta cheese

26

Sikoti Moscharisio

*beef liver from a pan with caramelized onion
with arugula and pomegranate*

28

Feta psiti

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

28

Gavros tiganitos

fried Greek fish "Gavros" with lemon

28

Manitaria Sote

*mushrooms and portobello mushrooms with fresh herbs
and mizithra cheese*

28

Keftedakia

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

28

Gopa

fried Greek small fish "Gopa" served with lemon

32

Lukaniko horiatiko

traditional Greek smoked pork sausage with leeks served with lemon

32

Halloumi

grilled halloumi cheese with tomatoes, pita and basil sauce

32

Kalamarakia tiganita

fried baby calamari served with tartar sauce

44

Garidaki simiako

fried whole Aegean small shrimps served with tartar sauce

46

Oktapodaki scharas

*grilled octopus drizzled with olive oil, lemon and fresh herbs sauce
served with baby potatoes*

46

Pikilia (for 2 people)

*platter of Greek hot appetizers: spanakotyropitakia, keftedakia, grilled
haloumi, Greek sausage with leeks and shrimps served with tzatziki and pita*

74

Kreatomezes (for 2 people)

*traditional souvlaki, pantseta and country sausage with leek served with
ajwar sauce, tzatziki, pita bread, tomato and rucola*

78

Pita bread - 7

SALADS

Salata El Greco

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

38

Horiatiki

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

38

EXTRAS

grilled chicken fillets – 100g – 18

shrimps – 4 pcs. – 22

FISHES AND SEAFOOD

Kritharoto me garides

orzo pasta with shrimps, fresh tomatoes and Parmesan cheese

55

Bakaliaros el Greco

cod filet in tomatoes and onions served on vegetable risotto

58

Garides scharas

*grilled shrimps with olive oil, lemon and basil sauce served
with grilled vegetables and rice seasoned with saffron*

78

Fagri fileto

grilled red sea bream fillets served with vegetables

80

Tsipura scharas

*fresh grilled sea bream – whole or fillets, served
with baby potatoes and grilled vegetables*

80

Oktapodi scharas

*grilled octopus with olive oil, lemon and fresh herbs sauce
served with baby potatoes and vegetables*

95

Archipelagos (dla 2 osób)

*platter of seafood - grilled sea bream, shrimps, octopus, fried calamari,
fried Greek fish "Gavros" and mussels stewed in wine served
with baby potatoes, vegetables, tartar sauce,
olive oil and lemon sauce*

220

MAIN COURSES

Suvlaki kotopulo

*chicken suvlaki with peppers and onions served
with homemade fries, pita and tzatziki*

45

Burger El Greco

*beef burger with parmesan, eggplant, tomato and truffle sauce
served with homemade fries*

48

Suvlaki hirino

*traditional Greek pork suvlaki with marinated pork neck
served with homemade fries, pita and tzatziki*

48

Sutzukakia

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

48

Gyros

*original Greek gyros of your choice: chicken or pork served
with homemade fries, tomatoes, onions, pita and tzatziki*

48

Musaka

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

48

Moscharaki kokinisto

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

52

Magula

beef cheeks in wine sauce served with tagliatelle and oyster mushroom

64

Antrykot - Polska 250g

seasoned grilled rib eye steak served with fries and grilled vegetables

120

Paidakia

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

145

Mix grill (for 2 people)

*platter of grilled meat - chicken breast suvlaki, pork suvlaki, Greek
sausage with leeks, pantseta, brizolaki and sutzukakia -
served with salad, homemade fries,
pita, tzatziki and ajvar*

190

VEGETARIAN DISHES

Lindos

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

42

Lahanika scharas

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

42

Risotto me spanaki

risotto with fresh spinach, spring onions, dill and parmesan

44

Canelloni

*canelloni stuffed with cheeses: feta, haloumi, parmesan
and anhotiro baked with tomato sauce*

44

Risotto me manitaria

risotto with mushrooms, portobello mushrooms, dill and Parmesan cheese

44

Burger haloumi

*burger with grilled haloumi, eggplant, cucumber and sweet – spicy
red pepper sauce served with homemade fries*

45

DESSERTS

Giaourtomelo

Greek yogurt with honey and figs stewed in Metaxa

20

Portokalopita

traditional Greek orange cake served with vanilla ice cream

22

Sokolatopita

original Greek chocolate cake served with vanilla ice cream

22

Halva 100g

different flavors served with a scoop of vanilla ice cream

22

Baklawas

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

24

Milfei espresso

crème brûlée cake with espresso with raspberry sauce

26

Tsis keik

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

26

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)	12
Pepsi, Pepsi Max, 7UP, Mirinda, Schweppes Tonic	(0,85l)	32
Cisowianka mineral water <i>still, perlage</i>	(0,3l)	10
El Greco water <i>still, sparkling</i>	(0,75l)	12
Zagori <i>still Greek natural mineral water</i>	(1l)	20
Souroti <i>carbonated Greek natural mineral water</i>	(0,75l)	22
Fresh fruit juice <i>orange, grapefruit or mix</i>	(0,25l)	18
Toma fruit juices <i>apple, tomato, blackcurrant</i>	(0,25l)	12
Toma jug of fruit juice <i>apple, tomato, blackcurrant</i>	(1l)	32
Lipton Ice Tea <i>peach</i>	(0,25 l)	12
Red Bull energy drink	(0,25l)	22
Classic lemonade	(0,4l)	16
	(1l)	26
Flavored lemonades <i>lemon, orange, grapefruit</i>	(0,4l)	18
	(1l)	28
Pomegranate juice from Greek crops	(0,2l)	24

TEA AND COFFEE

Tea in a teapot

15

Greek tea with saffron

15

Greek mountain tea

15

Fresh mint tea

15

Espresso

12

Double Espresso

15

Espresso Freddo

14

Americano

15

Cappuccino

15

Cappuccino Freddo

16

Cafe latte

17

Ellinikos

Greek coffee brewed in a crucible

16

Frappe

nesca served cold in the Greek way

15

DRAFT BEER

Amber Chmielowy	(0,3l) 14
	(0,5l) 18

BOTTLED BEERS

Amber Żywe	(0,5l) 20
Amber Pszenicznik	(0,5l) 22
Amber Koźlak	(0,5l) 22
Fix Hellas - Greek beer	(0,3l) 18
Mythos - Greek beer	(0,3l) 18
Bawaria 0%	(0,3l) 16

TRADITIONAL GREEK SPIRITS

Metaxa 5*	(40ml) 22
Metaxa 7*	(40ml) 28
Metaxa 12*	(40ml) 42
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) 16
<i>warm tsipouro with the addition of honey and herbs</i>	(0,2l) 68
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>	
Tentura	(40ml) 18
<i>Greek digestif with cinnamon and clove flavor</i>	

VODKA

Amundsen	(40ml) 15 (0,7l) 250
Amundsen Nordic Raspberry	(40ml) 15 (0,7l) 250
Amundsen Forest fruits	(40ml) 15 (0,7l) 250
Orkisz	(40ml) 22 (0,7l) 360
Belvedere	(40ml) 35 (0,7l) 600
Grey Goose	(40ml) 38 (0,7l) 650

FLAVORED VODKA

Saska	(40ml) 15
<i>Cherry with a hint of Rum, Coffee and Brandy, Quince, Redcurrant</i>	(0,5l) 180
Żołądkowa Gorzka	(40ml) 15
<i>Traditional, Mint, Fig</i>	(0,5l) 180

RUM

Bacardi	(40ml) 20
<i>Carta Blanca, Carta Oro, Carta Negra, Spiced</i>	(0,7l) 300
Bacardi Añejo 4 YO	(40ml) 28
Bacardi Añejo 8 YO	(40ml) 35
Bacardi Diez 10 YO	(40ml) 40
Republika Rum	(40ml) 20
<i>White, Dark</i>	
Dictator Rum 12 YO	(40ml) 40
Dictator Rum 20 YO	(40ml) 56
Leblon Cachaca	(40ml) 28

BOURBON

Jim Beam White	(40ml) 20 (0,7l) 320
Jim Beam Black	(40ml) 24
Jim Beam Rye	(40ml) 24
Jim Beam flavoured <i>Red Stag, Honey, Apple</i>	(40ml) 20
Maker's Mark	(40ml) 30
Maker's Mark 46	(40ml) 40

WHISKY

Dewar's 8 YO	(40ml) 19 (0,7l) 300
Dewar's 12 YO	(40ml) 25
Dewar's 15 YO	(40ml) 32
Dubliner	(40ml) 19
Chivas 12 YO	(40ml) 26 (0,7l) 410
Chita	(40ml) 59
Hibiki	(40ml) 110

SINGLE MALT

Aberfeldy 12 YO	(40ml) 42
Aberfeldy 16 YO	(40ml) 54
Autmore 12YO	(40ml) 50
Craigellachie 13 YO	(40ml) 50
Auchentoshan Single Malt 12 YO	(40ml) 36
Bowmore 12 YO	(40ml) 43
Laphroaig Single Malt 10 YO	(40ml) 48

GIN

Bombay Sapphire	(40ml) 22
Millhills	(40ml) 22
<i>Dry gin, Pineapple, Strawberry</i>	
Roku	(40ml) 28

TEQUILA

Salitos	(40ml) 24
<i>Silver, Gold</i>	(0,7l) 390
Patron Silver	(40ml) 35
	(0,7l) 590

COGNAC

Hennessy VS	(40ml) 34
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VERMOUTH

Martini	(80ml) 18
<i>Fiero, Bianco, Rosso, Rosato, Extra dry</i>	
Martini Nolo 0%	(80ml) 18
<i>Flo reale, Vibrante</i>	
Martini	(80ml) 20
<i>Ambrato, Rubino</i>	
Martini Bitter	(80ml) 20

LIQUEURS

De Kuyper	(80ml) 18
<i>Peachtree, Srip le Sec, Wild Strawberry, Elderflower</i>	
St. Germain	(20ml) 22
Bailey's	(40ml) 18
Kahlua	(40ml) 18
Jegermeister	(40ml) 20

COCKTAILS

Martini Fiero & Tonic

Martini Fiero / Tonic / Orange

28

Amundsen Black

Amundsen / Saska Coffee

28

Peachtree Bellini

De Kuyper Peachtree / Prosecco

30

Bacardi Cuba Libre

Bacardi Carta Oro / Pepsi / Lime

32

Amundsen Ras & Mint

*Amundsen Nordic Raspberry / De Kuyper Elderflower /
Lime / Mint / Sparkling water*

32

Aperol Spritz

Aperol / Prosecco / Sparkling water

35

Hugo Spritz

De Kuyper Elderflower / Prosecco / Mint / Lime

35

Bacardi Mojito

Bacardi Carta Blanca / Mint / Lime

35

Bombay Tonic

Bombay Sapphire / Tonic / Lime

35

Dewar's Highball

Dewar's 8yo/ Ginger beer / Lime

35

Mykonos Mojito

Metaxa 5 / Passion fruit / Mint / Lime / Angostura / Sparkling water*

35

Milos

Bacardi Carta Negra / De Kuyper Peachtree / Prosecco / Mint

36

Bombay El Greco Twist

Bombay Sapphire / De Kuyper Wild Strawberry / Egg white

37

Bombay Twist

Bombay Sapphire / De Kuyper Triple Sec / Ginger Beer

37

Paros

Bombay Sapphire / Aperol / Jagermeister / Egg white

37

Pornstar Martini

Amundsen / Passoa / Passion fruit / Vanilla / Prosecco

38

Martini Negroni

Bombay Sapphire / Martini Rubino / Martini Bitter

39

NON-ALCOHOLIC COCKTAILS

Nisiros

Martini Nolo Vibrante / Martini Nolo Floreale / Wine 0%

27

Simi

Elderflower syrup / Lime / Mint / Wine 0% / Sparkling water

27

Patmos

Martini Vibrante / Tonic / Orange

27