

## EL GRECO SIGNATURE DISHES

### Lahanodolmades

*young cabbage leaves stuffed with rice and beef  
with aromatic herbs in lemon sauce  
served with home fries*

45

### Midia achnista me feta

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

54

### Risotto Posejdon

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

62

### Kalamary scharas

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

72

### Souvlaki oriental

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

85

### Filetakia moschari

*beef tenderloin medallions with truffle sauce  
served with wild rice*

88

## CHEF SET MENU

FOR TWO PEOPLE - WITH FREE CARAFE OF WINE 0.5L

### POSEJDON - 250

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 stewed in white wine, with garlic,  
feta and vegetables 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

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

### ZEUS - 220

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*

22

### Psarosupa

*creamy fish soup with vegetables, cod, shrimp and mussels*

42

## COLD STARTERS

### Taramos

*cod roe paste with onion, garlic, lemon and extra virgin olive oil  
served with pita bread*

23

### Tzatziki

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

23

### Humus

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

26

### Dolmadakia

*grape leaves stuffed with rice and beef with aromatic herbs  
served with yogurt sauce*

28

### Avokado me feta ke roka

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

34

### Gavros marynatos

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

36

### Tartare

*beef tartare, onion, cucumber, mushrooms,  
parmesan and egg served with pita*

42

### Meze

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

72

## HOT STARTERS

### Spanakotyropitakia

*traditional Greek dumplings stuffed with spinach and feta cheese*

28

### Kolokythakia tiganita

*zucchini chips served with tzatziki*

28

### Feta psiti

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

30

### Keftedakia

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

30

### Barbunia

*fried barbies served with lemon*

32

### Gavros tiganitos

*fried Greek fish "Gavros" 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*

34

### Skordomanites

*grilled oyster mushrooms and peppers with olive oil and garlic served with argula and parmesan in a light balsamic sauce*

36

### Garides saganaki

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

45

### Kalamarakia tiganita

*fried baby calamari served with tartar sauce*

45

### Oktapodaki

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

48

### Pikilia (for 2 people)

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

82

Pita bread - 8

## SALADS

### El Greco

*salad mix, breaded feta cheese, filleted tangerines, almonds  
and pomegranate sprinkled with extra virgin olive oi*

38

### Kypros

*grilled halloumi, avocado, cherry tomatoes, romaine lettuce,  
arugula, pomegranate with honey vinaigrette*

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*

58

### Bakaliaros el Greco

*cod filet in tomatoes and onions served on vegetable risotto*

62

### Tsipura / Lavraki scharas

*whole grilled sea bream or sea bass, served with baby potatoes  
and grilled vegetables*

78

### Garides scharas

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

78

### Lavraki scharas

*see bass filet with ladolemon sauce served with baby potatoes  
and grilled vegetables*

78

### 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 bass fillet, shrimps, octopus, fried calamari,  
fried Greek fish "Gavros" and mussels stewed in wine served  
with baby potatoes, vegetables, tharama dip,  
olive oil and lemon sauce*

230

## MAIN COURSES

### Suvlaki kotopulo

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

46

### Suvlaki hirino

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

49

### Burger El Greco

*beef burger with haloumi, tomato, caramelized onions, pepper mousse  
served with homemade fries*

49

### Gyros

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

49

### Musaka

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

49

### Sutzukakia

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

49

### Moscharaki kokinisto

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

54

### Brizola Hirini

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

58

### Antrykot - Polska 250g

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

110

### Pidakia

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

135

### Mix grill (for 2 people)

*platter of grilled meat - chicken breast suvlaki, pork suvlaki, Greek  
sausage with leeks, pantseta, lamb tenderloin skewer and sutzukakia -  
served with salad, homemade fries, pita, tzatziki and paprika sauce*

210

## 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*

45

### Risotto me spanaki

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

45

### Canelloni

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

45

## DESSERTS

### Pagoto El Greco

*vanilla ice cream covered with almonds and walnuts  
served with chocolate sauce and seasoned fruit*

24

### Sokolatopita

*original Greek chocolate cake served with vanilla ice cream*

24

### Portokalopita

*traditional Greek orange cake served with vanilla ice cream*

24

### Baklawas

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

26

### Milfei espresso

*crème brûlée cake with espresso with raspberry sauce*

28

### Tsis keik

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

28

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
Krystaliczne Źródło mineral water <i>still, sparkling</i>	(0,33)	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>mango, passion fruit, strawberry</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

Ginger infusion

*ginger, dried lime, honey, rosemary*

22

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