

meltemi

COLD STARTERS

🌿 **TZATZIKI** – 18
yogurt with fresh cucumber and garlic

🌿🌿 **FAVA** – 18
yellow split pea and olive oil purée

TARAMOSALATA – 18
cod roe mousse

🌿🌿 **MELITZANOSALATA** – 18
eggplant dip with walnuts

🌿🌿 **HUMMUS** – 18
chickpea and tahini dip

PASTA ELIAS – 18
Kalamata olive, almond and anchovy
tapenade

ASTERIAS – 29
variety of Greek spreads

PIKILIA – 59
cold starters for 2-3 persons

SOUPS

SOUP OF THE DAY
ask the waiter for our soup of the day

SALADS

🌿 **CHORIIATIKI** – 29
traditional Greek salad

🌿 **ROKA ME KATSIKISIO TIRI** – 32
rocket with beets and baked
goat cheese

🌿 VEGETARIAN

🌿🌿 VEGAN

HOT STARTERS

🌿 **KOLOKITHOKEFTEDES** – 24
zucchini fritters with feta cheese
and yogurt sauce

DOLMADAKIA – 26
grape leaves stuffed with rice
and lamb

🌿 **HALLOUMI TIGANITO** – 39
fried halloumi cheese served
with pita, tomatoes, and rocket

🌿 **PITA ME MELITZANA KAI FETA** – 37
Greek pita topped with tomatoes,
eggplant, and cheese

KALAMARAKIA TIGANITA – 43
fried calamari

GARIDES SAGANAKI – 42
shrimps with feta cheese
in tomato sauce

ZESTI MEZEDES – 35 / person
assorted hot starters for 2 or more

KIDS MENU

KOTOPOULO JA PEDIA – 18
fried chicken breast served
with vegetables, and rice or fries

PSARI TIGANITO – 18
fried fish with vegetables and rice

🌿 **TOMATOSUPA** – 12
tomato soup with rice or noodles

🌿 **MAKARONIA NTOMATES** – 18
noodles with tomato sauce

🌿 **PITA ME TIRI** – 12
Greek style pizza with tomato sauce
and graviera cheese

🌿 **KEFTEDES** – 18
zucchini fritters and beetroot cakes
with Greek yogurt

MAIN DISHES

-  **MELITZANES IMAM** – 38
eggplant baked with vegetables
and feta cheese
-  **BURGER LACHANIKON** – 38
vegetable burger in Greek pita bread
- MUSAKA** – 45
minced meat, eggplant, potato,
and béchamel casserole
- SOUVLAKI** – 48
pork loin skewers with baked
potatoes, marinated beets,
and tzatziki
- BIFTEKI GEMISTO** – 43
traditional Greek burger served
with tzatziki and french fries
- KOTOPULO ME HALUMI** – 43
grilled chicken fillet stuffed
with halloumi cheese
and sun-dried tomatoes
- ARNI AGIORITIKO** – 68
baked lamb with feta cheese,
tomatoes, and capers
- PAIDAKIA** – 72
grilled lamb chops
- MIX GRILL** – 138
grilled meat platter for two
- CATCH OF THE DAY**
ask the waiter for today's fresh fish
- GARIDES ALA GREK** – 71
shrimp with garlic and butter
- CHTAPODI SCHARAS** – 89
grilled octopus
- PIATELA TALASSINON** – 169
seafood platter for two

SIDE DISHES

-  **PITA** – 7
pita bread with garlic butter
-  **MARULI** – 17
mixed salad with vinaigrette
-  **PANTZARIA** – 13
beetroot salad
-  **PATATES TIGANITES** – 12
french fries
-  **ELIES** – 19
homemade greek olives

DESSERTS

- ZACHAROPLASTIO MAS** – 22
phyllo pastry filled with almonds
and nuts
- GIAURTI ME MELI** – 18
Greek yogurt with nuts and honey
- MUS SOKOLATA** – 21
chocolate mousse with plums
stewed in brandy
- PAGOTA** – 9 / scoop
ask the waiter for available
ice cream flavors
- OMICHLI** – 25
meringue with mascarpone cream
and fruit coulis
- NIRVANA** – 24
mascarpone cake with caramel
and crunchy sesame wafer

COLD BEVERAGES

Homemade lemonade

lemon / grapefruit / cucumber
0,3 L / 1 L - 12 / 36

Homemade iced tea - 12

Pressed juice Wiatrowy Sad 0,3 L - 10

Fresh citrus juice 0,2 L - 16

Mineral water 0,3 L / 0,7 L - 8 / 15

Water Suroti / Zagori - 19

Jar of water 1 L - 13

Red Bull - 13

**Coca-Cola, Coca-Cola Zero,
Sprite, Fanta, Tonic** 0,25 L - 9

Frappé - 14

HOT BEVERAGES

Coffee - 9

Espresso / Double espresso - 9 / 13

Greek coffee - 14

Cappuccino / Cafe latte - 13

Tea - 12

BEER

Mythos Greek beer 0,33 L - 14

Jasny Pilsner z beczki 0,4 L - 15

Wheat 0,5 L - 15

IPA 0,5 L - 16

APA 0,5 L - 16

Low Alcoholic 0,5 L - 15

SIGNATURE COCKTAILS

MYKONOS SANGRIA - 24

rosé wine, fresh fruit, grenadine

RODOS - 29

metaxa, fresh lime juice,
fresh orange juice, orange

KORFU - 32

tsipouro, ouzo, frozen strawberries

COCKTAILS

APEROL SPRITZ - 29

aperol, prosecco, sparkling water

MOJITO - 32

rum, lime, brown sugar, mint

OUZITO - 31

ouzo, lime, brown sugar, mint

WHISKY SOUR - 32

whisky, lemon juice, sugar syrup,
eggwhites

MARGARITA - 31

tequila, triple sec, lime juice

NEGRONI?

Our bartenders can make most classic cocktails. Just let us know what drink you would like!

GREEK WINES

WHITE WINE

Retsina Malamatina

Savatiano, Rhoditis

125 ml / 0,5 L - 12 / 48

Retsina Kechribari

Rhoditis

125 ml / 0,5 L - 15 / 60

Greek house wine

Rhoditis

125 ml / 0,5 L - 14 / 56

Giorti Moschofilero

Moschofilero, Roditis

125 ml / 0,75 L - 15 / 90

Queen of Hearts

Roditis, Muscat, Chardonnay, Ugni Blanc

125 ml / 0,75 L - 20 / 120

Alpha Estate Malagouzia

Malagouzia

125 ml / 0,75 L - 24 / 144

Mega Spileo Cuvee III

Malagouzia, Assyrtiko, Chardonnay

0,75 L - 160

Black Sheep

Sauvignon Blanc, Semillion

125 ml / 0,75 L - 25 / 150

Biblia Chora

Assyrtiko, Sauvignon Blanc

125 ml / 0,75 L - 28 / 168

Mega Spileo Moschato

Muscat

0,75 L - 170

Gerovassiliou Viogner

Viogner

0,75 L - 240

ROSE WINE

Mountain Sun

Agiorgitiko

125 ml / 0,75 L - 24 / 144

RED WINE

Greek house wine

Cabernet Sauvignon

125 ml / 0,5 L - 14 / 56

Giorti Agiorgitiko

Agiorgitiko

125 ml / 0,75 L - 15 / 90

King of Hearts

Merlot, Xinomavro

125 ml / 0,75 L - 20 / 120

Mega Spileo Cuvee III

Cabernet Sauvignon,

Mavrodaphne, Agiorgitiko

0,75 L - 160

Nemea Grande Reserva

Agiorgitiko

125 ml / 0,75 L - 26 / 156

Black Sheep

Syrah, Merlot

125 ml / 0,75 L - 29 / 170

Biblia Chora

Cabernet Sauvignon, Merlot

125 ml / 0,75 L - 34 / 204

DESSERT WINE

Vaeni Ideodis Imiglikos

Roditis, Xinomavro

125 ml - 14

WINES

WHITE WINE

Aresti Estate

Sauvignon Blanc, Chile

125 ml / 0,75 L - 16 / 96

Pietrame

Pinot Grigio, Italy

125 ml / 0,75 L - 18 / 108

Moulin de Gassac

Chardonnay, France

125 ml / 0,75 L - 20 / 120

RED WINE

Aresti Estate

Cabernet Sauvignon, Chile

125 ml / 0,75 L - 16 / 96

Primitivo di Manduria

Primitivo, Italy

125 ml / 0,75 L - 22 / 132

Condado de Haza Crianza

Tempranillo, Spain

0,75 L - 174

CHAMPAGNE & SPARKLING WINE

Rhoscento Sec

125 ml / 0,75 L - 14 / 84

Belstar Prosecco Brut, D.O.C.

125 ml / 0,75 L - 19 / 114 zł

Moët & Chandon Brut

0,75 L - 380 zł

NON-ALCOHOLIC WINE

VINA'O° Bio

Chardonnay, France

125 ml - 16

VINA'O° Bio

Merlot, France

125 ml - 16

ALCOHOL

Ouzo 40 ml - 14

Metaxa 5* 20 ml - 9

Metaxa 7* 20 ml - 12

Metaxa 12* 20 ml - 18

Metaxa Grande Fine 15* 20 ml - 22

Metaxa Reserve 30* 20 ml - 30

Wyborowa 40 ml / 0,7 L - 12 / 160

Finlandia 40 ml / 0,7 L - 14 / 190

Aperol 40 ml - 15

Martini 80 ml - 15

Seagrams Gin 40 ml - 14

Tequila Silver / Gold 40 ml - 15

Rum Bacardi - 40 ml - 15

Jameson 40 ml - 17

Jack Daniel's 40 ml - 19

Ballantines 40 ml - 17

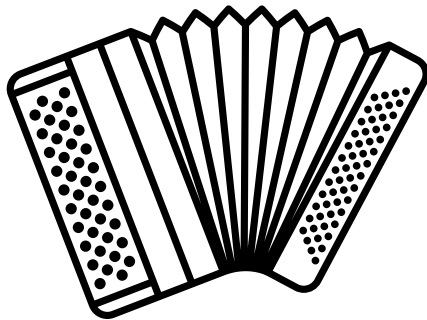
Chivas Regal 12 40 ml - 22

Jägermeister 40 ml - 14

Likier Masticha 40 ml - 19

Likier Tentura 40 ml - 19

Tsipouro 40 ml - 19



Concerts

Live music every
Friday and Saturday evening!

The products used in our dishes may contain allergens and their derivatives.

Ask your waiter for the details.

For recipe and grammage information please contact the manager.

The price of dishes and fruit juices includes 8% VAT.

The price of alcoholic and non-alcoholic beverages and seafood dishes includes 23% VAT.

We add 10 % service charge to groups of 6 or more.

Meltemi is a characteristic wind in Greece, loved by the Cycladic sailors as it chases away the heat and blows into the sails. And when you arrive at the port, the due pleasures for sailors are a visit to the harbour taverna, colourful, fragrant mezedes and chilled retsina.

That's what you can count on at our Meltemi on Szczęśliwicka Street for twenty years now. We are a nearby port and look forward to welcoming you with Greek dishes, music and sunny smiles.