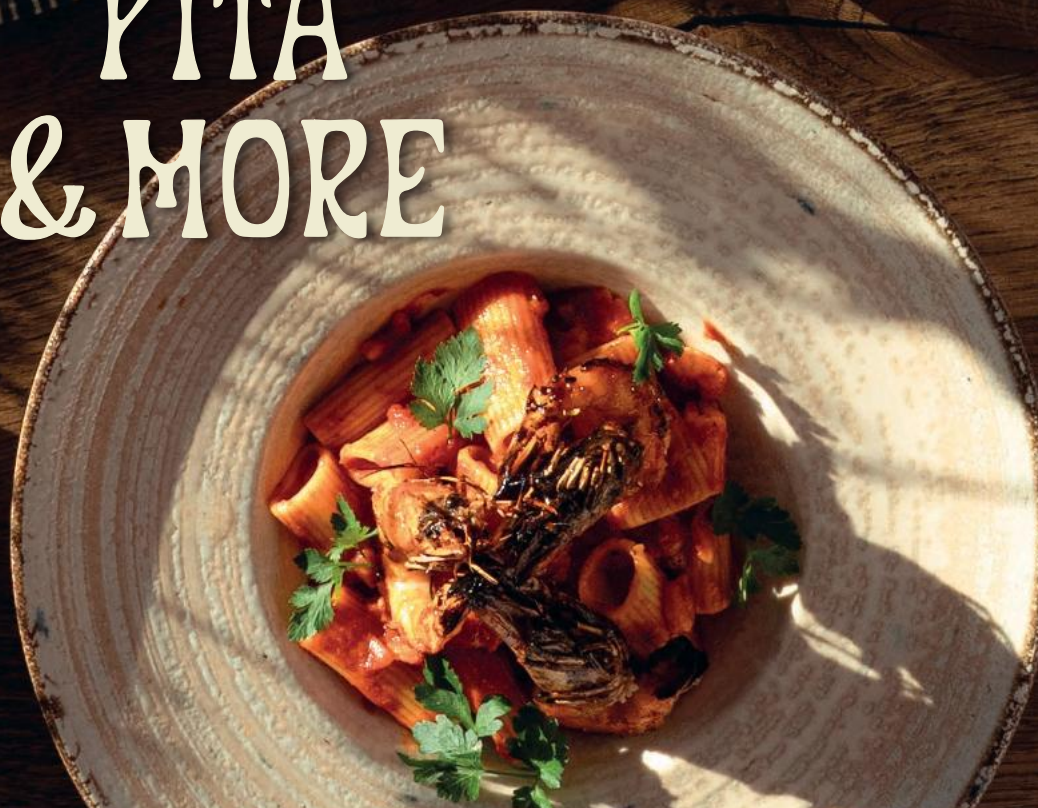




Soulfood
MEDITERRANEAN
Sun-Inspired Cuisine

**GRILL
SEAFOOD
PITA
& MORE**





SPECIAL MENU

BABY CALAMARI 🍷

Crispy fried baby calamari served with homemade lemon mayo and lime.

45 PLN

OCTOPUS BURGER 🍷

Grilled octopus, truffle mayo, arugula, grilled tomato, caramelized onion and parmesan in a buttery brioche bun.

69 PLN

FIRE-GRILLED OCTOPUS 🍷

Octopus slow-cooked in red wine and grilled. Served with creamy butter bean purée, spicy chorizo and golden baby potatoes.

94 PLN

LAMB CHOPS

Grilled lamb chops with baby potatoes, fresh Mediterranean salad with orange vinaigrette and a yogurt-mint dip.

89 PLN



SPECIAL DRINKS

BERGAMOT MATCHA / ESPRESSO

earl grey tea lemonade / bergamot matcha or espresso shot

27 PLN

VIOLET SPRITZ

violet liquor / raspberry mousse / prosecco mint / sparkling water

36 PLN / NON-ALCO 29 PLN



Morning RITUALS

Slow breakfasts inspired
by the Mediterranean

Greek morning focaccia

Sunrise shakshuka

Turkish eggs

Mediterranean toast





BREAKFAST

Every day 9 AM - 12 PM

with every breakfast
COFFEE / TEA +5 PLN

SUNRISE SHAKSHUKA

Organic eggs cooked in a sauce of sun-ripened tomatoes and peppers.
Finished with spicy Italian nduja sausage, mascarpone and fresh parsley. Served with Greek pita.

39 PLN

GREEK MORNING FOCACCIA 🌿

Rosemary focaccia with organic scrambled eggs, whipped feta, tomato salsa,
grilled onion and sun-dried tomatoes.

39 PLN

TURKISH EGGS 🌿

Poached eggs on garlic yogurt, finished with spicy butter and fresh herbs.
Served with Greek pita.

37 PLN

MEDITERRANEAN TOAST

Choice of: Jamón Serrano | smoked salmon 🐟

Crispy bread with burrata, tomato salsa and sun-dried tomatoes.
Finished with pistachios and fresh herbs.

46 PLN

OASIS BREAKFAST BOARD

Spanish cured ham, sheep's milk cheese, fresh vegetables, homemade tomato salsa and lemon
ricotta. Served with sourdough bread and focaccia.

48 PLN

SWEET MORNING TOAST 🌿

Buttery challah served with whipped ricotta, balsamic strawberries,
honey, pistachios and fresh mint.

35 PLN



EXTRAS:

SMOKED SALMON 🐟 - 18 PLN

FRIED EGGS OR SCRAMBLED EGGS (2 PCS.) - 12 PLN

AVOCADO - 8 PLN

BREAD (2 PCS.) - 8 PLN

Tips are not included in our prices. A 10% service charge applies to groups of 6 or more.

TO SHARE

MEZZE - PLATES OF THE SUN

Served with Middle Eastern pita bread.
Perfect to start and share.

CHOOSE ANY MEZZE:

2 PCS	3 PCS
42 PLN	52 PLN

TZATZIKI

Creamy Greek yogurt with cucumber, garlic and fresh herbs.

CREAMY FETA WITH NUTS

Whipped feta with toasted nuts, grapes and honey-balsamic cream.

HUMMUS

Smooth chickpea and tahini dip with olive oil.

BABA GHANOUSH

Creamy roasted eggplant with tahini, lemon and pomegranate.

MUHAMMARA

Roasted red pepper and walnut dip with pomegranate molasses.

BUTTER BEAN

Velvety bean spread with chorizo and maple syrup.

SIDES

OLIVES

Marinated Greek olives with pits and caper berries in herb oil

16 PLN

MEDITERRANEAN ROASTED VEGETABLE CREAM SOUP 300G

A silky cream soup made from roasted tomatoes, eggplant, zucchini, and onion, finished with olive oil and Parmesan cheese. Served with grilled Greek pita bread.

26 PLN

SMALL GREEK SALAD 170G

Cucumber, tomato, bell pepper, red onion, oregano, parsley, Greek feta, olive oil.

20 PLN

LARGE GREEK SALAD 350G

Large Greek salad with an optional add-on of your choice:

grilled chicken souvlaki | grilled cevapcici | 🌿 crispy falafel +10 PLN

grilled beef koftas | 🌿 grilled halloumi +13 PLN

35 PLN

MIDDLE EASTERN FATTOUSH SALAD

Lettuce, tomato, pepper, cucumber, red onion, pomegranate, crispy Arabic pita chips, olive oil, fresh herbs: parsley, mint, coriander.

20 PLN

GRILLED GREEK PITA WITH OLIVE OIL

Grilled pita bread, warm and fluffy, brushed with olive oil.

15 PLN

MIDDLE EASTERN PITA

Authentic Arabic bread, perfect with mezze.

13 PLN

ORIENTAL CHIPS

Golden fried Middle Eastern pita with an aromatic spice blend.

15 PLN

GOLDEN BABY POTATOES

Crispy baby potatoes fried to a golden finish with garlic-herb seasoning.

17 PLN

FRIES WITH TRUFFLE MAYO

18 PLN

GRILL & SEAFOOD

Dishes inspired by the sunny regions of the Mediterranean.

GREEK PLATE

59 PLN

Golden new potatoes, greek pita and classic tzatziki. Accompanied by a Greek salad with feta, bell pepper, olive oil, grapes, balsamic glaze, and toasted walnuts.

Choice of:

grilled souvlaki chicken

pork gyros

grilled halloumi skewers

Wine pairing:

Cavazza Pinot Grigio DOP 26 PLN

Versant Nord Luberon AOC 27 PLN

Caprice Colombelle IGP 22 PLN

ORIENTAL PLATE

61 PLN

Arabic rice, Greek pita, hummus, roasted eggplant dip, and a pomegranate salad with tahini yogurt.

Choice of:

grilled pork-beef koftas

crispy homemade falafels

Wine pairing:

Versant Nord Luberon AOC 27 PLN

Deliri Floral 35 PLN

BALKAN PLATE

59 PLN

Golden new potatoes, Greek pita, and grilled vegetables.
Served with ajvar, dill, and sweet gherkins.

Choice of:

grilled cevapcici

grilled halloumi

Wine pairing:

Zolla Primitivo di Manduria DOP 37 PLN

Castelnuovo Prosecco D.O.C. 22 PLN

MEDITERRANEAN PLATE

75 PLN

Grilled sea bream fillet with lime zest, served with grilled vegetables, orange salad and salsa verde.
Accompanied by delicate gnocchi in a white wine-lemon sauce with parmesan and pine nuts.

Prefer something different? Swap the gnocchi for golden new potatoes.
Hand-filleted sea bream, may contain bones.

Wine pairing:

Dom Charbielin Muscaris C 42 PLN

GRILL PITAS

Everything good wrapped into one bite.
Add fries +10 PLN

GREEK PITA

48 PLN

Greek pita with tzatziki, tomatoes, cucumber, red onion, and Greek feta.
Finished with a delicate balsamic-honey glaze.

Choice of:

grilled souvlaki chicken

pork gyros

grilled halloumi skewers

Wine pairing:

Cavazza Pinot Grigio DOP 26 PLN

Versant Nord Luberon AOC 27 PLN

Caprice Colombelle IGP 22 PLN

ORIENTAL PITA

49 PLN

Greek pita, creamy hummus, fresh herbs, and fattoush salad.
Finished with tahini yogurt, pomegranate, and sumac.

Choice of:

grilled pork-beef koftas

crispy homemade falafels

Wine pairing:

Versant Nord Luberon AOC 27 PLN

Deliri Floral 35 PLN

BALKAN PITA

48 PLN

Greek pita with ajvar, garlic yogurt, and fresh red onion.
Served with fresh lettuce, herbs, cucumber, sweet gherkins and grilled vegetables.

Choice of:

grilled cevapcici

grilled halloumi

Wine pairing:

Zolla Primitivo di Manduria DOP 37 PLN

Castelnuovo Prosecco D.O.C. 22 PLN



PASTA

Comforting pasta dishes
inspired by warm southern evenings.

PASTA POMODORO AVO 🌿

Rigatoni pasta in aromatic tomato sauce with olive oil,
finished with fresh avocado and basil.

🍷 *Wine pairing: Cavazza Pinot Grigio DOC 26 PLN*

46 PLN

PESTO PASTA 🌿

Rigatoni pasta in a creamy sauce with Parmesan, champignons,
garlic, and white onion, with a touch of a truffle paste.
Topped with basil pesto, toasted pine nuts and parmesan flakes.

🍷 *Wine pairing: Les Pierres Dorées Chardonnay 23 PLN*

48 PLN

BALKAN PASTA

Rigatoni pasta in aromatic tomato sauce served with
grilled cevapcici (pork patties) and fresh parsley.

🍷 *Wine pairing: Moderna Cabernet Cortis 39 PLN*

49 PLN

SHRIMP PASTA 🍤

Rigatoni pasta with cocktail shrimp and grilled tiger prawns
in aromatic tomato sauce. Light, vibrant and full of sunshine.

🍷 *Wine pairing: Alpha Estate Rose 44 PLN*

62 PLN

DESSERTS

A sweet ending to extend
the moment at the table.

GREEK YOGURT WITH HONEY & NUTS Creamy Greek yogurt with thyme honey, balsamic cream and toasted nuts.	26 PLN
GOLDEN HOUR Crispy kataifi with milk-vanilla cream and a balsamic-fig reduction.	35 PLN
BROWNIE WITH SALTED CARAMEL Rich chocolate-nut brownie with salted caramel. Optional: ice cream +7 PLN	29 PLN
VELVETY PISTACHIO CHEESECAKE Delicate, creamy cold pistachio cheesecake with a crunchy pistachio layer and chocolate glaze.	31 PLN
GREEK DONUTS Golden Greek donuts served warm, available in two versions to choose from: honey and cinnamon chocolate ganache. Perfect for sharing.	27 PLN
ICE CREAM WITH CHOCOLATE SAUCE AND ROASTED NUTS	32 PLN



Golden Hour



Greek yogurt
with honey & nuts



Greek Donuts



LUNCH MENU

Monday - Friday 12-4PM

Choose your set:

SOUP + PITA 45 PLN

PITA + DESSERT 45 PLN

SOUP + PITA + DESSERT 55 PLN

MEDITERRANEAN ROASTED VEGETABLE CREAM SOUP 200G

A silky cream soup made from roasted tomatoes, eggplant, zucchini, and onion, finished with olive oil.



GREEK PITA

Choice of: grilled chicken souvlaki |  grilled halloumi

Grilled pita with tzatziki, tomatoes, cucumber, bell pepper, red onion, and Greek feta.

Finished light balsamic honey glaze. Served with fries.

ORIENTAL PITA

Choice of: pork gyros |  crispy falafel

Grilled pita with creamy hummus, fresh herbs, and fattoush salad.

Finished with tahini yogurt, pomegranate, and sumac. Served with fries.

BALKAN PITA

Choice of: cevapcici |  grilled halloumi

Grilled pita with ajvar, garlic yogurt, and fresh red onion.

With lettuce, herbs, cucumber, and sweet gherkins. Served with fries.



GREEK YOGURT WITH HONEY & NUTS

Creamy Greek yogurt with thyme honey, balsamic cream, and toasted nuts.

GREEK DONUTS

Golden Greek donuts served warm, available in two versions to choose from:

honey and cinnamon | chocolate ganache.

Homemade Lemonade 0,3

lemon / raspberry & rose / bergamot iced tea

10 PLN

Lager Panache 0,3

Beer with homemade lemonade

10 PLN



NON-ALCOHOLIC DRINKS

HOMEMADE LEMONADES 0,3/1L 16/35 PLN

lemon / raspberry with rose / bergamot iced tea

HOMEMADE HOT INFUSIONS 17 PLN

Moroccan

hot water / mint / pomegranate molasses
rosehip / brown sugar

Italian

hot water / rosemary / orange / honey / lemon

Turkish

hot water / cardamom / lemon
honey / orange blossom water / orange / ginger

MATCHA

Matcha Latte 19 PLN

Iced Matcha Latte 19 PLN

Rosemary Orange Matcha 26 PLN
matcha shot / orange juice / rosemary

TEA 15 PLN

Assam

Earl Grey

Sencha

Rooibos

COFFEE

Espresso 11 PLN

Doppio 15 PLN

Americano S/L 12/16 PLN

Cappuccino S/L 15/18 PLN

Flat White 18 PLN

Latte Macchiato 18 PLN

Iced Coffee 18 PLN

Espresso Tonic 16 PLN

Affogato 25 PLN

espresso shot / vanilla ice cream

MILK OF CHOICE

lactose free 2 PLN

coconut / oat / soy 3 PLN

SOFTIES

Juices 0,3 15 PLN

apple / orange / passionfruit / pomegranate

Fritz-Kola 0,2 15 PLN

classic / sugar-free

Sanpellegrino 0,33 15 PLN

Tonic 0,2 15 PLN

Filtered water 0,3/0,7 6/10 PLN

Cisowianka Water 0,3/0,7 10/16 PLN

WINE

WHITE WINE 0,125/0,75

Les Pierres Dorées 23/115 PLN
CHARDONNAY
France / juicy / velvety / fruity Languedoc

Cavazza Pinot Grigio DOC 26/135 PLN
PINOT GRIGIO
Italy / crisp floral with fruity notes / refreshing / Veneto

Caprice Colombelle 22/110 PLN
Côtes de Gascogne IGP
COLOMBARD & GROS MANSENG
France / fruity refreshing
with a tropical aroma / Gascony

Deliri Floral 35/180 PLN
MUSCAT & SAUVIGNON BLANC
Spain / crisp / mineral / aromatic Catalonia

ROSE WINE 0,125/0,75

Le Versant 25/130 PLN
Grenache Rosé IGP
GRENACHE
France / floral with fruity notes / balanced
refreshing / Languedoc

RED WINE 0,125/0,75

Azabache Rioja Semi-Crianza 23/115 PLN
TEMPRANILLO, GARNACHA & GRACIANO
Spain / bold in flavour / intense
full-bodied / Rioja

Marrenon Versant 27/140 PLN
Nord Luberon AOC
GRENACHE & SYRAH
France / pleasant / with dark fruits aromas
Rhône Valley

Zolla Primitivo 37/190 PLN
di Manduria DOP
PRIMITIVO
Italy / pleasant / with notes of red fruits / Puglia

SPARKLING WINE 0,125/0,75

Castelnuovo Prosecco 22/110 PLN
D.O.C. Extra Dry
GLERA
Italy / fresh / sparkling / fruity / semi-dry / Veneto

Cava Visiega Brut 19/95 PLN
MACABEU, XARELLO & PARELLADA
Spain / crisp / fresh / sparkling / citric Catalonia

NON-ALCOHOLIC WINE 0,125/0,75

Divin Sauvignon Blanc 25/130 PLN
SAUVIGNON BLANC
France / crisp / balanced Loire Valley

Divin Pinot Noir 25/130 PLN
PINOT NOIR
France / juicy / fruity / Loire Valley

BEER

DRAUGHT 0,3/0,5

Lager 17/20 PLN

Pils 19/23 PLN

Wheat 17/20 PLN

Surprise 23/26 PLN

BOTTLED

1664 Blanc KRONENBOURG 23 PLN

Mythos 0,33 20 PLN

Corona 0,33 17 PLN

Surprise 23 PLN

NON-ALCOHOLIC BEER

Peroni 0,3 0% 17 PLN

Hoppi Spritz 0,5 0% 24 PLN

Lemon IPA 0,5 <0,5% 24 PLN

SPIRITS

WHISKY 4c1

Jameson 20 PLN

Jack Daniel's 22 PLN

GIN 4c1

Beefeater Classic / Pink 19 PLN

Malfy Limone / Rosa Arancia 24 PLN

Gunpowder Fig & Laurel 35 PLN

RUM 4c1

Havana 3YO 19 PLN

Planteray 3* 22 PLN

Botucal Reserva 33 PLN

TEQUILA 4CL

Olmecca Silver / Gold 21 PLN

1800 Silver 32 PLN

VODKA 4c1

Ostoya 15 PLN

Belvedere 29 PLN

OTHERS 4c1

Metaxa 5* 20 PLN

Ouzo of Plomari 20 PLN

Cynar 19 PLN

COCKTAILS

Pornstar Ouzini refreshing - fruity - anise-flavored ouzo of Plomari* / vanilla / passionfruit / mint <i>*swap to vodka</i>	36 PLN
Earth Spirit pleasant / astonishing / with a nutty note Beefeater gin / baobab / lime / cardamom / sparkling water / hazelnuts	32 PLN
Berry Crush refreshing / fruity / sweet and sour Chambord blackberry liqueur / Beefeater gin / pomegranate / basil / hibiscus	35 PLN
Velvet Negroni dry / bittersweet / with a floral hint Beefeater gin / Campari / 9diDante Inferno red vermouth / pomegranate molasses rose water / dried watermelon	38 PLN
Pearcer fruity and herbal / intense / velvety Ostoya vodka / pear liqueur / honey water / cardamom / sage / foam	37 PLN
Lavender Marriage refreshingly dry / with a floral note / elegant June G'vine pear-flavored gin / lavender / cucumber / tonic water	37 PLN
Bloody Balcan savory / umami / slightly spicy Absolut tabasco vodka / celery bitter / tomato-vegetable puree / chili / parsley	36 PLN
Green Collins refreshing / herbal / surprising Malfy Limone gin / parsley / lemon / sparkling water	33 PLN
Oriental Cosmo tart and fruity / refreshing / tangy Ostoya vodka infused with lemon peel / Triple Sec / pomegranate / hibiscus / maraschino cherries	36 PLN
Basilisk fruity / refreshing / sweet and sour Beefeater gin / lemon / basil / freeze-dried raspberries / foam	35 PLN
Berry Mojito fruity / refreshing / sweet and sour Planteray 3* rum / raspberry cordial / lime / mint / sparkling water	34 PLN
Sip My Baclava delectable / velvety / dessert-like Planteray 3* rum / Frangelico hazelnut liqueur / walnut bitter honey / orange blossom water / foam / kataifi pastry	39 PLN
Amalfi Margarita citrus-forward / strong / balanced Olmeca Silver tequila / Triple Sec / Aperol / grapefruit	36 PLN
Homemade Limoncello Shot 1 pc. / 4 pcs.	10/30 PLN

MOCKTAILS NON-ALCOHOLIC COCKTAILS

Virgin Lavender Marriage Tanqueray non-alcoholic gin / lavender cucumber / tonic water	32 PLN
Virgin Bloody Balcan tomato-vegetable puree / celery bitter chili / parsley	34 PLN
Virgin Velvet Negroni <0,5% Martini Vibrante non-alcoholic aperitivo <0,5% Tanqueray non-alcoholic gin / pomegranate molasses / rose water / dried watermelon	34 PLN
Virgin Pornstar passionfruit / vanilla / anise / mint	31 PLN
Virgin Aperol Spritz non-alcoholic aperitivo / non-alcoholic prosecco / orange / sparkling water	32 PLN
Virgin Grapefruit & Basil Spritz non-alcoholic prosecco / grapefruit basil / sparkling water	32 PLN
Virgin Flower Hugo <0,5% Martini Floreale <0,5% / elderflower syrup rose water / sparkling water	30 PLN

PROSECCO & FIZZ

Aperol Spritz Aperol / cava / orange sparkling water	36 PLN
Hugo Spritz cava / elderflower syrup / lime mint / sparkling water	35 PLN
Limoncello Spritz homemade limoncello / rosemary bergamot / sparkling water	34 PLN
Grapefruit & Basil Spritz cava / grapefruit / basil sparkling water	34 PLN