

MENU RESTAURACJI

Medusa Warszawa

Emilii Plater 14, 00-669 Warszawa, Polska

POZYCJI W MENU
30

KATEGORII
6

STAN NA DZIEŃ
14.10.2026

Dania i ceny

Ceny i dostępność mogą ulec zmianie. Dokument nie zawiera ocen użytkowników.

PRZYSTAWKI

12

Tzatziki

21.00

With mint, compressed cucumber and pita bread

Crispy halloumi fries

34.00

With sweet and spicy sauce and coriander

Feta Saganaki

29.00

Fried feta cheese wrapped in filo pastry, drizzled with thyme honey, served with pomegranate confit and lemon jam

"Horiatiki" salad

37.00

With marinated feta cheese and fresh herbs

Shrimps Saganaki

48.00

In tomatoes baked with feta cheese

Tuna tartare

44.00

With teriyaki sauce, sesame oil, avocado tzatziki, citrus fruits, compressed cucumber, and coriander

Crispy Squid Fries

39.00

With tartar sauce

Greek olives

21.00

Marinated in lemon thyme

Oysters - 1 piece

22.00

With tomato salsa / cucumber salsa

Oysters - 4 pieces

82.00

With tomato salsa / cucumber salsa

Lemon potatoes

19.00

With avocado tzatziki

Additional pita bread

5.00

2 pieces

TO SHARE

1

Platter of Greek grilled meats

189.00

Chicken "Souvlaki" / pork neck gyros / lamb kofta / Greek lamb sausages / potatoes / pita / tzatziki

DANIA GŁÓWNE

8

Chicken "Souvlaki"

55.00

With chimichurri, tzatziki, pita bread and herb salad

Lamb kofta meatballs

59.00

On green beans in tomato sauce, with Kefalograviera cheese, black garlic butter, and mint yogurt

Squid steak

89.00

With potato puree, pumpkin foam, grilled corn, and crispy sage

Mussels

48.00

In a wine-butter emulsion with chili, garlic, and parsley, served with pita

Lamb "Kleftiko"

89.00

Baked in parchment with zucchini, carrots, potatoes, and olives, served with truffle sauce and fresh truffle

Classic Moussaka

45.00

With beef, grilled eggplant, and potatoes, baked with bechamel and Kefalograviera cheese, topped with coriander

Seared Sea Bream

89.00

With lemon pearl couscous, wild broccoli, lime butter, and verbena chips

Vegetarian moussaka

38.00

With grilled eggplant, potatoes and green lentils, baked with bechamel and parmesan

SPRING MENU

4

Szparagi z sosem holenderskim, oliwą porową i koperkiem

29.00

Asparagus with hollandaise sauce, leek oil, and dill

Grillowana ośmiornica na zielonych szparagach, z purée koperkowym, emulsją maślaną i oliwą z natki pietruszki

129.00

Grilled octopus served with green asparagus, dill purée, butter emulsion, and parsley oil

Polędwica wołowa w sosie demi-glace z whisky Monkey Shoulder, wędzonym boczkiem, szparagami oraz kulkami ziemniaczanymi w pudrze porowym

Beef tenderloin in demi-glace sauce with Monkey Shoulder whisky, smoked bacon, asparagus, and potato croquettes coated in leek powder; 100 g

Lody jogurtowe z karmelizowanym rabarbarem i syropem hibiskusowym

28.00

Yogurt ice cream with caramelized rhubarb and hibiscus syrup

MEZZE SET

2

Mezze set 1

59.00

Tzatziki / Taramosalata / Tirosalata / Melitzanosalata / olives / pita bread

Mezze set 2

89.00

Tzatziki / Taramosalata / Tirosalata / Melitzanosalata / Horiatiki with marinated feta / breaded Manouri cheese with lemon confit / olives / pita

DESERY

3

Pistachio baklava
With honey and pistachios

29.00

Greek yogurt
With honey and caramelized walnuts

26.00

Yogurt and halva mousse
With kataifi pastry, halva pieces, and pomegranate confit

31.00