



PIETRA
D I N N E R M E N U

by Chef Miltos Armenis

D I N N E R M E N U

S T A R T E R S / S A L A D S

SOURDOUGH BREAD

assortment of daily baked breads with local premium evoo
3€ per person

GAZPACHO

7€

GRILLED ZUCCHINI

with feta cream & spearmint

8€

GRILLED PEACH

with black garlic vinaigrette, yogurt & corfiot numbulo

11€

BAKED NOTCHWEEDS

with oxyhoney sauce

7€

TARAMAS MOUSSE

8€

CRAB SALAD

with apple & avocado

12€

SEABASS CEVICHE

with kumquat & fennel

15€

CALAMARI TSIGARELI

spicy corfiot seasonal greens recipe

13€

BEEF TARTARE "LIKE PASTITSADO"

with graviera cream

16€

FETA WITH PHYLO

with greek salad cream

8€

ARANCINI "LIKE GEMISTA"

with feta cream & spearmint

9€

IMAM BAYILDI

eggplant with onion cream

10€

D I N N E R M E N U

M A I N C O U R S E

SEABASS BIANCO
with parisienne potatoes
24€

GYOZA BOURDETTO
gyoza stuffed with fish & corfiot spicy red sauce
20€

CUTTLEFISH ORZO
with cuttlefish ink
22€

OCTOPUS STIFADO
with fava beans gnocchi
24€

MUSHROOM RISOTTO
with wild mushrooms & truffle oil
23€

SHRIMP COUSCOUS
with grilled tomatoes
22€

LAMB PACCHERI
with rosemary & graviera cream
18€

BEEF CHEEKS SOFRITO
with parsnip puree
24€

CHICKEN BREAST FRICASSEE
with egg & lemon sauce
20€

CORFIOT STOUFADO COTOLETTE
corfiot red sauce with onions
22€

BEEF TAGLIATA
with sauteed spinach & potato puree with truffle
30€

FISH OF THE DAY KG
90€

LOBSTER KG
90€

S I D E R S

GRILLED VEGETABLES
5€

POTATO PUREE
5€

SAUTEED SPINACH
5€

FRENCH FRIES
5€

D I N N E R M E N U

D E S S E R T S

LEMON TART
with swiss meringue
9€

PAVLOVA
with forest fruit soup
9€

CHOCOLATE NAMELAKA
with kumquat & salty cacao crumble
12€

*Please inform your waiter if you have any dietary requirements or allergies.
CONSUMER IS NOT OBLIGED TO PAY IF THE NOTICE OF PAYMENT HAS
NOT BEEN RECEIVED (RECEIPT - INVOICE).

*All prices include services, all taxes & VAT.

Person in charge in case of market inspection : Stamou Christos



PIETRA