



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

GRILLED ZUCCHINI

with feta cream & spearmint
8€

GRILLED PEACH

with black garlic vinaigrette, yogurt & corfiot numbulo
11€

TARAMAS MOUSSE

8€

SEABASS CEVICHE

with kumquat & fennel
15€

CALAMARI TSIGARELI

spicy corfiot seasonal greens recipe
13€

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€

MUSHROOM RISOTTO
with wild mushrooms & truffle oil
23€

SHRIMP LINGUINE
with tomatoes & ouzo
22€

LAMB PACCHERI
with rosemary & graviera cream
18€

SAUTEED CHICKEN WITH VEGETABLES
with triple cooked fries
20€

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

FISH OF THE DAY KG
90€

LOBSTER KG
120€

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

RICE PUDDING "RIZOGALO"

with seasonal fruits & geranium

6€

PAVLOVA

with forest fruit soup

9€

CHOCOLATE NAMELAKA

with kumquat & salty cacao crumble

12€

*Ask your server about the special of the day

*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



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