



PIETRA
DINNER MENU



SALADS

Greek Country

Heirloom Cherry Tomatoes, Compressed cucumber,
Pickled onions, Feta Mousse, Fresh Oregano

12,00€

Burrata

Burrata Cheese, Arugula Purée,
Aged Balsamic Vinegar, Basil Oil & Fleur De Sel

12,00€

Octopus & Nubulo

Peruvian Potatoes, Rucola, Vinegar Marinated Octopus, Butter Milk
Whole Grain Mustard

15,00€

Quinoa

Poached Asparagus, Mushrooms, Corfiot Gruyere Flakes,
Hazelnut Crumble, Thyme Vinaigrette

12,00€

APPETIZERS

Sea bass Tartar

Spicy Cucumber Soup, Qum Kuat, Salmon Roe, herbed oil

15,00€

Beef Carpaccio

Beef Prime Fillet, Lime Mayo, Soy Sauce,
'Mandoles' Caramelized Almonds, Fresh Leaves

16,00€

Shrimp Saganaki

Shrimps, Fresh Tomato Sauce, Chilli Ouzo,
Roasted Feta cheese Crumble

15,00€

Green Olive Soup

Corfiot olives, Corfiot Pecorino Mousse, Rye Bread Crouton, Pink Pepper, herbs oil

12,00€

Mushroom "Fricassee"

Selection Of Wild Mushrooms, Wild Greens, local Herbs, Lemon Sauce

12,00€

PASTA & RISOTTO

Cappelletti "Pastitsada"

Spicy Tomato sauce, "Spetseriko" Corfiot spice, Cherry tomato, Garlic

16,00€

Black Shrimp Risotto

Tiger prawns, Bottarga powder from Mesologhi, "Nubulo", Squid Ink, Lime, Chives

22,00€

MEAT & FISH

"Mousaka"

Prime Beef Fillet, eggplant, potato, Béchamel

22,00€

Pan Seared Lamb Chops

French Cut Lamb Chop, Hot Tabouleh Salad, Lemon Thyme Sauce

24,00€

Beef Short Rib

Slowly cooked beef, Eggplant Puree, Confit Cherry tomato, "Metsovone" Cheese

24,00€

FIREDOOR

Tomahawk steak (for 2 persons)

Served with baby potatoes, asparagus, mushrooms & secret sauces

Per/kilo 65,00€

Iberico "Pork" chops

Served with mashed potatoes, asparagus, mushrooms & secret sauces

28,00€

Tiger prawns

Seasonal vegetables

22,00€

Lobster

Grilled vegetables and fresh butter

Per kilo/by request 90,00€

Fish of the day

Served with seasonal vegetables, E.V.O & lemon

50,00€ € / kilo

DESSERTS

Lemon Tart

Deconstructed Lemon tart

9,00€

Orange Pie with Qum Quat

10,00€

Crème Brule

Crème Mastiha, Caramelized Nuts

12,00€

Sorbet & Ice Creams

Price by Scoop

3,00€

*Please inform your waiter if you have any dietary requirements or allergies. For the options with * there is an extra charge for guests on Bed & Breakfast meal basis. Guest is not obliged to pay if the notice of payment has not been received.

*All prices include services, all taxes & VAT.

Person in charge in case of market inspection : Stamou Christos



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