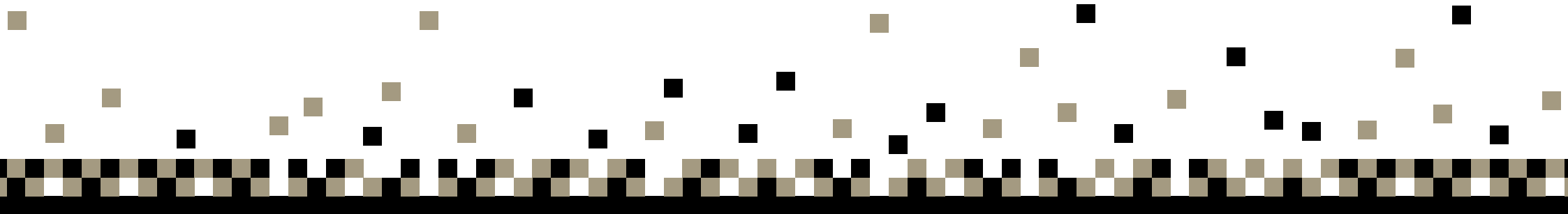


PIETRA



There is a quiet moment, just before your first dish arrives. That's when Pietra begins to unfold. Inspired by the light, the seasons, and the richness of the Mediterranean, each creation by Chef Miltos Armenis invites you into a story of place and craft, where simplicity becomes elegance and every ingredient speaks with clarity.

With every plate, you become part of that story, discovering the flavors of the island through dishes that are thoughtful, balanced, and quietly unforgettable.

APPETIZERS / SALADS

SOURDOUGH BREAD

4€ PER PERSON

Selection of premium Corfiot
Extra Virgin Olive Oil, Corfiot Butter

GAZPACHO "GREEK SALAD"

12€

Greek salad Gazpacho with feta ice cream

GRILLED GREENS

14€

With tarama mousse

PEACH

14€

Grilled Peach, Black Garlic Oxymel,
Numboulo, Hazelnuts

SWEETBREADS

16€

Lamb sweetbreads, sofrito sauce

TUNA

18€

Tuna wrapped with Caul Fat, Verde Sauce

TSIGARELI

16€

Spicy greens, Cuttlefish

GIOUVARLAKIA

16€

Fish tartar, Avgolemono

MAIN COURSE

BOURDETO

Scorpaena In Corfiot Spicy Red Sauce

34€

CUTTLEFISH RISOTTO

Cuttlefish, Cuttlefish Ink, Labneh Cheese

28€

STIFADOSlowly Cooked Pork Cheek, Pearl Onions,
Celery Root

30€

PONTIAKO COUSCOUSCouscous, Shrimps, Grilled Tomatoes,
Kumquat

26€

LEMONATO

Beef, Lemon Sauce, Parsnip Puree

32€

PASTITSADOGuinea Fowl, Red Pastitsada Sauce,
with angel hair

30€

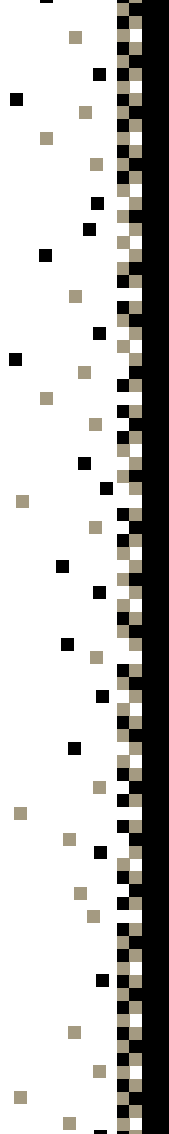
FISH

95€/KG

LOBSTER

120€/KG

DESSERT



RIZOGALO

Rice Pudding, White Chocolate,
Arborize, Cinnamon Syrup, Fruits

12€

CHOCOLATE & KUMQUAT

Chocolate, Cocoa Crumble, Kumquat

14€

ICE CREAM BAKLAVA

12€

Please inform your waiter if you have any dietary requirements or allergies. 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: Christos Stamou.



PIETRA

