

F'

Verde Ruga

Pierros Verde



Story

Our menus are crafted on Takeo Tant Select, a fine Japanese paper known for its gentle texture and timeless character. Chosen for its quiet elegance and tactile refinement, it reflects the same philosophy we bring to our cuisine: attention to detail, respect for tradition, and a deep appreciation for beauty in simplicity.

As every plate tells a story, so too does the paper it's presented on.

S'

Salads

- Choriatiki Greek salad
(vegetarian)
Cherry tomatoes, bell pepper, cucumber, fresh onion,
olive paste, pickled onion, feta cheese mousse, goat cheese,
caper, tomato sorbet, carob rusk 13
- Sexy salad
(gluten free)
Shrimps, crab meat, kanikama, avocado, mango,
cucumber, field greens, tobiko, spicy mayo 16
- Burrata peach
(vegetarian)
Green leaves, radish, Carpaccio peach textures,
almond crumble, burrata cheese, basil pesto 13
- Zucchini salad
(gluten free)
Marinated Zucchini, cucumber, Local Olive Cheese,
mizuna, fresh oregano, mustard caviar,
Mustard caraway dressing 11

E'

Entrees

Crunchy truffle potatoes	
Truffle oil, parmesan, thyme	8
Eggplant “skordostoubi” (vegetarian)	
Smoked eggplant, tomato tartar, garlic, parsley, basil, smoked onion, olive oil	11
Spinach pie (vegetarian)	
Crispy pastry dough, spinach, spring onion, parmesan, feta cream, fresh herbs	12
Ceviche catch of the day	
Fisherman’s catch of the day, lime, avocado sorbet, Chili, fresh herbs, macadamia nuts crumble, citrus dressing	18
Gnocchi caprese	
Handmade gnocchi, cherry tomato sauce, basil cream, mozzarella, parmesan cream	14
Chickpeas Giouvarlakia (vegan)	
Chickpeas balls, rice, fresh herbs, almond, basil oil, lemon sauce	14
King prawn “saganaki”	
King prawns, organic tomatoes, olives, fennel, ouzo, gorgonzola, chili, olive oil	18
Cannelloni with beef tartar	
Beef filet, tartar sauce, egg yolk, lime, béchamel mousse, smoked scallions	16
Handmade bread per person	2

P'

Pasta & Risotto

Beetroot rigatoni

(vegetarian)

Beetroot Puree, local graviera cream, parmesan, heavy cream, walnuts, basil, breadcrumb flavored with onion 14

Tsouchti

Spaghetti, Mizithra & Parmesan Cream, Siglino from Mani, caper & sundried tomato crumble poached egg 15

Tagliolini crayfish

Tagliolini pasta, shrimp textures, chives, chilly, basil pesto, caramelized pinecones 22

“Sartcha” giouvetsi

Slow cooked Beef, orzo, tomato sauce, beef stock, local olive oil ,cheese sour cream, bacon powder 18

M'

Mains

- Two ways cooked calamari
Black garlic fava, roasted calamari, fry calamari, fry caper,
pickled radish, orange & citrus hollandaise sauce,
roasted lime 22
- Forest mushroom fricassee
Forest mushrooms, summer truffle, local herbs, cherry
tomatoes, balsamic cream, almond béchamel,
white wine, crispy traditional bread 17
- Lemon Grove Chicken
Chicken breast, tahini & corn puree,
roasted baby vegetables, lemon cream 16
- “Other way” Greek souvlaki
Grilled pork filet, pita bread, tomato sauce, tzatziki,
pickled onion, smoked paprika 17
- Sea bream avgolemono
Sea bream filet, marinated chard, fresh herbs, avgolemono
foam, fish roe powder, rice chips, lemon-yogurt sauce 26
- Rib eye steak
Grilled rib-eye, wild pickled mushrooms, celery puree,
blackberry maderia emulsion 42
- Heritage lamb pressé
Lamb in the press, fresh thyme, potato puree in red basil
gremolata, red pepper textures, local red wine sauce 24

S'

To share

Catch of the day on the Grill
Served with grilled vegetables, lemon sauce,
smoked sea salt 100/ per kilo

Grandma's lamb in the oven
(4 persons)
Slow cooked lamb in tomato sauce with local herbs,
cinnamon, carnation, nutmeg, onions, carrot served
with chilopites pasta or potatoes in the oven 84

"Two ways" lobster per kilo
Butter Lemon Lobster Served with lemon butter sauce,
wedges potatoes, vegetables on grill 130

Lobster pasta per kilo
Fresh tomato sauce, anise, basil, homemade pasta 130

B'

Beverages



C'

Coctails

Summer Classic

Old fashioned	12
Whiskey Sour	12
Amaretto Sour	12
Martini	12
Moscow mule	12
Safe Harbor	13
Porn star Martini	12
Cosmopolitan	12
Espresso Martini	12
Negroni	12
Paloma	12
Mojito	12
Caipirinha	12
Margarita	12
Mai tai	13
Zombie	12

S'

Spritzers

Aperol Spritz (Aperol, prosecco, soda)	11
Limoncello Spritz Homemade (Limoncello, mint, prosecco, soda)	12
Ouzo Spritz (Ouzo, prosecco, cherry soda)	12
Masticha Spritz (Masticha, strawberry basil, prosecco, soda)	12
Summer Spritz (Strawberry, peach, prosecco, soda)	12

N'

Non Alcoholic Cocktails - Mocktails

Nohito (Peppermint, fresh lime juice, sugar syrup, soda)	10
Virgin Mai Tai (Orange, pineapple, dark rum 0%, orgeat)	10
Virgin Aperol (Bitter aperitivo zero alcohol, soda, 0% sparkling wine)	10
Berries Smash (Berries, lemon, honey, gingerbeer)	10

All mixtures with premium beverages
have an extra charge.

Fever Tree 0,20 ml (Indian Tonic / Ginger beer / Club soda)	4
Three Cents 0,20 ml (Pink Grapefruit / Aegean Tonic / Mandarin and Bergamot/ Fig leaf Soda / Cherry soda)	4

G'

Gin

Alcohol free Gin	8
Beefeater Pink	9
Votanikon (Greece)	9
Suntory Roku (Japan)	12
Tanqueray 10o	9
Hendrick's	12
The Botanist	13
Monkey 47	15

R'

Rum

Alcohol free rum	8
Sailor Jerry Spiced	10
Clement Cane Bleue Agricole	12
Havana 7 anos	10
Diplomatico Reserva exclusiva	13
Don Papa	14
Chairman's Admiran Rodney royal oak	18
Flor De Cana 12 y.o.	12

T'

Tequila & Mezcal

Mezcal Gusano Rojo	14
Corralejo Blanco	10
Corralejo Reposado	12
Don Julio Blanco	13
Don Julio Reposado	15
Casamigos Anejo	20

V'

Vodka

Tito's Handmade	12
Stolichnaya (Russia)	9
Stolichnaya Gold	14
Belvedere	15
Grey Goose (France)	14
Ciroc (France)	12
Standard Russian	10

W'

Whiskey

Scotch	
Johnnie Walker Red Label	8
Whiskey special	
Chivas Regal 12 y.o.	12
Johnnie Walker Double Black Label	10
Whiskey malt	
Cardhu 12 y.o.	14
Lagavulin 16 y.o.	20
Dalmore Single Malt 12 y.o.	18
Irish	
Jameson Black barrel	12
Tennese	
Jack Daniels	9
Bourbon	
Woodford Reserve Double oaked	15
4 Roses	8
Japanese	
Nikka Yoichi Single Malt	20
Nikka Coffey Grain	18

A'

Aperitifs

Ouzo bottle 200ml	12
Campari	8
Tsipouro 200ml	12
Vermouth	
Carpano antica formula	8
Cocchi Americano bianco	9
Cocchi Americano extra dry	9

L'

Liqueurs & Digestives

Averna Amaro	7
Amaretto Disaronno	7
Bailey's	7
Fernet Branca	7
Drambuie	8
Tendoura "Kastro" Achaia	8
Masticha "Skins"	8
Malibu	7
Frangelico	8
Sagatiba cachaca	8
Homemade Limoncello	7
Cointreau	8
Dorba Double Chocolate Liqueur	8

B'

Brandy & Cognac

Metaxa 7*	8
Carlos I	9
Metaxa Private Reserve	18
Courvoisier v.s	14
Hennessy V.S.O.P	20

B'

Beers Domestic & Imported

Mythos Lager 0,33lt	5
Levante Zante Lager 0,33lt	6.5
Levante Zante Xigia Pils 0,33lt	6.5
Pikri IPA 0.33lt	7
Levante Bavarian Weisse 0.33lt	6.5
Odyssey Calypso Desire dark 0.33lt	7
Corona 0,33lt	6
Beer alcoholic free 0% 0.33lt	5.5
Estrella Daura Gluten free 0.33lt	7
Estrella Damn Inedit 0.750lt	18

W'

Water & Refreshments

Mineral water 0,50lt	0.50
Mineral water 0,75lt	6
Sparkling water 0,25lt	4
Sparkling water 0,75lt	7
Soft Drinks	4
Coca cola / Fanta orange / Fanta lemon / Sprite 0,25lt	
Juices variety of your choice	4
orange / apple / lemon / pineapple	

M'

Natural Premium Mixers

Fever Tree 0,20ml	4
Indian Tonic / Ginger beer / Club soda	
Three Cents 0,20ml	4
Pink Grapefruit / Aegean Tonic / Mandarin and Bergamot / Fig leaf Soda / Cherry soda	

H'

Hot Beverages

Espresso	3
Double Espresso	4
Cappuccino	4
Tea (green, black....)	3.5

Restaurant Timetable
18:00-23:30

Executive chef:
Panagiotis Antonakas

All menu prices are in Euros (€)

All mixtures with premium beverages have
an extra charge.

All charges and V.A.T. are included.

Consumer is not obliged to pay if the notice
of payment has not been received
(Receipt-Invoice)

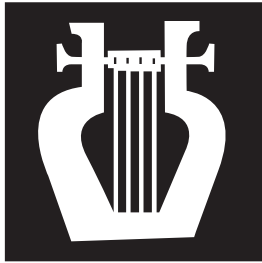
Allergens Info
All wines contain Sulphites

Beer is not permitted to people with gluten intolerance.

Market Controller:
Petroula Kapsaski

Scan here & follow us
on instagram





D'

Desserts

Baklava

Pistachio cream, pastry filo sheets, star anise syrup,
pistachio crumble, kaimaki ice cream 12

Chocolate Melomakarono

Melomakarono crumble, cinnamon syrup,
chocolate mousse, walnuts, milk chocolate textures 12

Frigania

Cream patisserie vanilla & lime flavor, breadcrumb
and walnut crumbled, orange syrup, strawberry sauce 8

Lemon

Lemon curd, white chocolate, lemon confit,
almond crumble, vanilla cake 10



W'

Dessert wines
Bottle 500 ml / Glass

Ostria Gkoumas
sweet / vostilidi / peach, spearmint
Zakynthos 45
glass 22

Vinsanto Argyros First Release
sweet aidani, athiri, asyrtiko / figs, orange peel,
honey, botanic
Santorini bottle 118
glass 22

