

F'

Verde Ruga

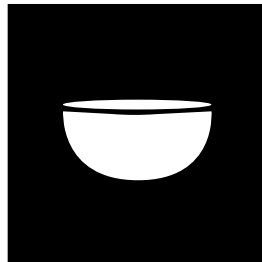
Pierros Verde

Along the shores of the Ionian Sea, where the wind carries stories of centuries and the water binds lands and memories, a culture was born that belongs neither solely to Greece nor to Italy, but lives quietly between them.

The Griko heritage, a living language and tradition rooted in the South, is a whisper of old songs, light resting on stone, and a sense of longing carried on the salt of the sea.

This menu is a small journey into that world.
Each cocktail is a moment, a landscape, a feeling, a
memory.

A sip that brings the past into the present.



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.

“To nero psila psila milai,
ce i kardia den isei.”
Ston vento pu perna,
meno ego ce esi.”

N'

Natura Menu

Natura Welcome

A selection of finger food accompanied by fresh cold-pressed juice with seasonal fruits and vegetables

Artisan Bread Selection

Sourdough bread infused with Greek salad essence, served with extra virgin olive oil and sea fennel 6

Soup of the Day

Please ask us for our premium seasonal daily creation 14

C'

Cold Appetizers

Greek "Sushi" Dolmas

Blue crab wrapped in tender vine leaves with bulgur, mango, walnuts, and citrus mayonnaise 18

Catch of the Day Ceviche / Gluten Free

Fresh fish fillet with summer stone fruits (peach, nectarine), grapefruit, chili, fresh coriander, and chamomile vinaigrette 22

Beef Carpaccio

Thinly sliced beef fillet with lime, strawberry, pomegranate, capers, pickled cucumber, parmesan flakes, roasted hazelnuts, valerian, and grapefruit vinaigrette 26

W'

Warm Appetizers

Octopus Salami

Served with sautéed seasonal greens and a potato sphere with velvet Florina pepper cream 22

Aged Cheese "Loukoumades" / Vegetarian Option
12-month aged cheese fritters with fig textures, caramelized red grape balsamic, and pickled radish 18

Artisan Country Potatoes / Vegetarian Option
Seasoned with fresh oregano, truffle essence, grated aged gruyère, and smoked paprika 12

Black Angus Tenderloin Bruschetta
Double-fermented bread with beef medallions, truffle emulsion, grilled forest mushrooms, and a Naxos Gruyère (P.D.O.) biscuit 20

S'

Salads

Greek "Aroma" / Vegetarian Option
A deconstructed Greek salad with organic cherry tomatoes, carob rusks, caper leaves, early-harvest olive oil, and anothotyro cream scented with savory 16

Chiotiki / Vegetarian Option
Grilled Mastelo cheese from Chios, grape berries, organic leafy greens, and a bittersweet mastic vinaigrette 14

Superfood Vegan / Vegetarian Option
Buckwheat, quinoa, mesclun greens, hemp seeds, grilled wild mushrooms, and a forest fruit vinaigrette 12

M'

Main Courses

24-Hour Slow-Cooked "Kleftiko" Lamb
With tender buttered vegetables, Jerusalem artichoke
cream, Zakynthian herb dust, and black garlic 32

Braised Beef Cheeks "Stifado"
With parsley root textures, Callinico Frizante wine sauce,
and a dried hibiscus biscuit 34

Chicken Ballotine
With sweet potato purée, marinated kale,
flaxseed chips, and vegetable espuma 24

Pork Fillet Mini Souvlakia
Served with traditional pita bread, black garlic potato
aliada, tomato tartare with herbs,
and charred leek hay 26

Sea Bream Fricassee / Gluten Free
With lettuce hearts, summer herbs, baby vegetables,
and a velvet celeriac cream 32

Cauliflower Steak / Vegan
With cashew purée and a summer herb-infused
lemon-oil dressing 20

Catch of the Day & Shellfish per kilo
Pre-order
Prepared with the finest seasonal ingredients

P'

Premium Beef Cuts (Mini Bbq) & Sides

Wagyu Australia Ribeye A5
Gluten Free 28 / 100GR

Black Angus Tenderloin USA
Gluten Free 15 / 100GR

Sides

Buttered baby potatoes with garlic and thyme 8

Forest mushrooms with crispy zucchini
and roasted hazelnuts 10

Grapeseed oil with summer herbs
and early-harvest olive oil

Black garlic aioli with roasted walnuts

P'

Pasta & Risotto

Shrimp Paccheri

With shrimp bisque, ouzo-infused caramelized
cherry tomatoes, sea asparagus,
and roasted Aegina pistachios 24

Beef Ragout Pappardelle

With grated Naxos gruyère, roasted cherry tomatoes,
and summer truffle flakes 28

Rooster "Bianco"

With traditional chilopites pasta, sautéed spinach,
sun-dried tomatoes, scallions, and a velvet cream
from its natural broth 26

Epirus "Gemista" Risotto / Vegan

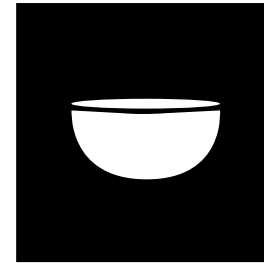
With a light traditional stuffed vegetable sauce, basil,
pine nuts, Zakyntian raisins, and vegan feta 25

Chicken & Truffle Risotto

With wild forest mushrooms and 24-month
aged parmesan 30

D'

Desserts



D'

Desserts

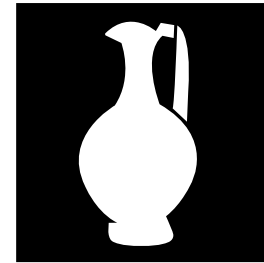
Zakynthian Mandolato Panakota
With coconut milk , lemon verbena,
almonds and mango 12

Chocolate mosaic with Greek coffee
Topped with kaimaki cream and traditional almond
mandoles coated with strawberry glaze 12

Greek Dessert of the Day
Please ask us about today's traditional sweet creation

B'

Beverages



C'

Cocktails

Classic Cocktails

Paloma	13
Mojito	12
Margarita	10
Zombie	18
Porn Star	12
Negroni	13

Classic Twists

L'ultimo canto di Saffo (Ionian Negroni with Moschato Rio, Greek gin and South Italian bitter)	15
Mitti e leggende (Something between Mai Tai and Zombie)	19
Pizzica (Greek southern twist of Margarita with fig)	12

P'

Pierros Spritzers

Athenian Spritz (Athenian vermouth, lemon and tangerine soda)	11
Ionian Spritz (Carpano vermouth, pomegranate and fig leaf soda)	12
Sunset Spritz (Aperol, Campari and grapefruit soda)	12
Aperol Spritz (The classic Aperol Spritz)	10

V'

Virgin Cocktails (Non Alcoholic)

Erato (Mix of berries, lime, orange and soda)	9
Thaleia (Zero alcohol gin with ginger, lemon and basil)	8
Demetre's Verde (Matcha tea with coconut milk, cinnamon and honey)	13

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 "Skinos"	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:
Adreas Ntougias

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

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