

CLIFF'S EDGE.

PETRA

FINEST TABLE.





3 COURSE MENU | THE FIRST EXPERIENCE

BLUE CRAB

Asparagus | Early-Harvest Prickly Pear

OR

THE EGG

“Trahana Tsigareli” | Potato Bread

OR

GREEN “KAKAVIA”

Seafood | Parsley & Wild Garlic Pesto

LAND & SEA

Zucchini Textures | Ramson Caper Beurre Blanc | Brandade

OR

DRY-AGED LAMB “MOUSTOKOULOURO”

Chickpeas | Ellassona Lamb | Tinos Wild Artichokes

OR

BEEF

Short Rib | Stuffed Candele | “Kariki Tinou” Cheese

PETRA

72% Dark Chocolate | Kalamata Olive | Santorini Vinsanto | Blueberries

OR

GREEK DELIGHT

Rose | Greek Coffee

135€ Per person | 90€ Wine pairing per person

All menu items are subject to change according to seasonality and availability. All prices mentioned above are in euros(€). V.A.T. is included in prices. Consumer is not obliged to pay if the notice of payment has not been received (receipt - invoice). The restaurant / bar is legally required to issue official receipts certified by the relevant tax office. The oil used on salads is olive oil. Sunflowerseed oil is used for frying. Responsible for implementation of statutory regulations:: Vassiliis Lagios