Pidalio
RESTAURANT

~~~~~~~~ *est. 2013* ~~~~~~~

With love for the local culinary history,
the value of tradition and the quality of raw materials.
With respect for the environment and the reduction of food waste.

We welcome you with those principles and simple dishes,
as my family - originated from Crete and Minor Asia - cooked them.

With recipes that have been passed on from generation
to generation and developed by our team into creative dishes.

Seasonal local products from the fields to your plate,
fresh fishes from the Argolic Gulf, wine from wineries of our area.

We discover people and producers who share the same values
for the high quality products. We organize visits their fields and
workshops, we learn, we cook, we taste and enjoy the authentic experience.

We welcome you to PIDALIO and
we wish you will enjoy that gastronomic journey!

Nikolaos Koutsoudakis, Head Chef & his Team
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From our intangible cultural heritage

Fruits of the Earth

Horta (V) 7,00 €
Boiled leafy greens / Extra virgin olive oil

Greek Salad (V) 10,00 €
Tomato / Cucumber / Onion / Peppers / Local Feta cheese / Extra virgin olive oil / Oregano

Metohi (V) 12,00 €
String beans / Local anthotyro "MYCENAE" cream cheese / Local yogurt "Iliou Family 1980" / Honey from Nafplio / Sun dried tomato / Onion / Roasted hazelnut

Full Moon (V) 12,00 €
Light and airy fava mousse / Handmade Kariki Cheese ice cream / Cherry tomato / Strawberry / Pickled cucumber / Crushed carob / Aromatic olive oil powder

Pidalio (V) 11,50 €
Lola / Iceberg / Radicchio / Rocket / Baby Spinach / Green apple / Bread Sticks / Fig salami / Argolida's goat cheese mousse / Vinaigrette

From our intangible cultural heritage

At the Beginning…

Tzatziki (V) ..... **4,50 €**

Spicy cheese feta dip (V) ..... **5,50 €**

Taramosalata ..... **7,50 €**
White fish roe / Crackers / Flavored extra virgin olive oil

French fries (V) ..... **5,00 €**

Zucchini croquettes (V) ..... **7,00 €**
Green zucchini / Sweet pumpkin with herbs /
Served with Feta cheese mousse

Pastrami spring rolls / Kasseri cheese / Tomato ..... **8,00 €**

Eggplant saganaki (V) ..... **10,00 €**
Eggplant / Fresh tomato with graded garlic / Béchamel with local Graviera cheese / Argolida's Feta cheese mousse

Local cheese donuts (V) ..... **9,50 €**
Smoked graviera cheese / Mastichoto cheese / Feta cheese /
Fig jam with Agiorgitiko wine from Nemea

Green pie from Vassiliki's field (V) ..... **13,00 €**
Crispy handmade ravioli filled with spinach, chervil and hartwort /
Served with artichoke mousse and pickles / Feta cheese mousse from Argolida. The flour in our pie – traditional Greek wheat variety "Limnos"- and the Artichoke from Iria (PGI) are cultivated organically by "Iria Milos 1930".

From our intangible cultural heritage

…From Generation, to Generation…

«Tsuchti» with fake egg ..... **13,00 €**
Homemade linguine with Farro flour, organically cultivated wheat from "Iria Milos 1930" / Cretan smoked pork / Local Mizithra cheese in chantilly cream / Egg yolk

Skioufichta with chicken ..... **13,50 €**
Homemade Greek traditional fusilli pasta of semolina / Chicken / Mushroorms / Graviera cheese from Argolida

"Stuffed" alternatively of Alexandra (V) ..... **14,00 €**
Red tomato and Florina's pepper risotto with eggplant / "Green" pepper and zucchini risotto / Puree of mashed potato / Rice / Tomato / Feta cheese mousse from Argolida

«Mousakas» Pidalio ..... **16,00 €**
Veal ballottine / Eggplant / Fresh tomato sauce / Pouring béchamel with Graviera cheese from Argolida / Crispy potato chips

Lemony beef ..... **14,00 €**
Veal scallop braise / Rice / Lemon sauce

Lamb a la polita ..... **21,00 €**
Boneless lamb slowly cooked for 24 hours and breaded with herbs / Homemade ravioli pasta with Artichoke from Iria PGI, organic cultivation by "Iria Milos 1930" / Egg lemon sauce

Giosa with sour thick trachanas ..... **18,00 €**
Argolida's boneless lamb slowly cooked for 24 hours with local traditional sour – thick pebbles from "Mallio's Pasta Shop" / Smoked eggplant / Garlic foam

From our intangible cultural heritage

The Fisherman's Table

Fish soup ..... **10,00 €**

Sea & Vegetable Garden ..... **17,50 €**
Fried calamari / Saffron flavored puree of french fries / Vlita (Amaranth Green) / Green tzatziki cream

Octopus with eggplant ..... **17,50 €**
Breaded octopus / Smoked eggplant puree / Caramelised onions

Linguini with shrimps ..... **23,50 €**
Homemade linguine with Farro flour, organically cultivated wheat from "Iria Milos 1930" / Fresh shrimps from the Greek seas / Bisque / Zucchini

Sea bass with spinach and rice ..... **21,00 €**
Sea bass fillet / Risotto / Spinach mousse / Egg lemon sauce in snow ice cream

Grilled fish of the day ..... **49,00 € / kg**

Grilled fish of the day A' ..... **59,00 € / kg**

Grilled

Chicken fillet with french fries	10,00 €
Pork pancetta with french fries	10,00 €
Pork sausage with french fries	8,50 €
"Bifteki" veal patty with french fries	10,00 €
Argentinian rib eye Black Angus 300gr	29,00 €

Grilled Meat Platters

Small	26,00 €
Medium	31,00 €
Big	36,00 €

Consist: Pork boneless pancetta, beef patty "bifteki", chicken fillet, sausage and french fries.

Cocktails

Life & Nature ..... **8,50 €**

Tsipouro / Green Apple / Peas / Cucumber / Ginger / Lime

Sweet Ending

The Secret Viral «Εξ Αιγίνης» (from Aegina) ..... **9,00 €**

**Aegina's PDO pistachio – White chocolate / Kadaifi /
Patisserie cream / Whipped cream / Orange – tahini sorbet**

Monastic welcome ..... **10,00 €**

**Chocolate brownies / Greek coffee namelaka /
Loukoumi ice cream / Karoni's mastic liqueur / Roasted hazelnuts**

Bread for 1 person ..... **1,50 €**

Extra virgin olive oil 50 ml και vinegar 20 ml ..... **2,50 €**

Beers

Mythos 500 ml	5,50 €
Fix 500 ml	5,00 €
Kaiser 500 ml	5,50 €
Fix (Alcohol free) 500 ml	5,00 €
Radler Mythos 330 ml	4,50 €
Nissos Pils 500 ml	5,50 €

Refreshments

Water 1 Lt	2,00 €
Carbonated water Xino Nero 750ml	4,50 €
Pepsi Cola 250 ml	2,50 €
Pepsi Zero 250 ml	2,50 €
Pepsi Twist 250 ml	2,50 €
Orangeade 250 ml	2,50 €
Lemonade 250 ml	2,50 €
7 up 250 ml	2,50 €
Souroti 250 ml	2,50 €
Souroti Medium 750 ml	5,50 €
Ice Tea Peach 330 ml	3,50 €
Ice Tea Lemon 330 ml	3,50 €
Fresh orange juice	3,50 €

Bulk Wines

White moschofilero, Nasiakos estate ½ lt	5,50 €
Rose, Nasiakos estate ½ lt (Agiorgitiko)	5,50 €
Red, Nasiakos estate ½ lt (Agiorgitiko)	6,00 €
Red semi sweet, Nasiakos estate ½ lt	6,00 €

Ouzo

Karonis 50 ml	3,50 €
Karonis 200 ml	9,00 €
Mavrakis 200 ml	9,00 €
Verino 200 ml	9,50 €
Varvagianni	10,00 €

Tsipouro

Karonis 200 ml	9,00 €
Verino 200 ml	10,00 €
Idoniko 200 ml	10,00 €
Apostolakis 200 m l	9,00 €
Apostolakis with anice 200 ml	9,00 €
Tsikoudia Amorgopoula 200 ml	11,50 €

Pigalio
RESTAURANT

The consumer is not obliged to pay if the notice of payment has not been received (receipt – invoice).

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Person in Charge: KOUTSOUDAKIS NIKOLAOS

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Prices include all legal taxes VAT.

In salads and cooked dishes we use local virgin olive oil.

In fried dishes we use sunflower oil.

In French fries potatoes we use olive pomace oil.

Our meats and fishes are fresh.

Seafood is frozen.

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Please inform our Staff for any allergies that you may have.