

M

E

N

U

Stello
Greek cuisine & more



Between the shallow sea and the steep mountains of Thassos, in a land where beauty meets tradition, Stello restaurant has been part of the island's story since 1979, when yaya Meni started her crafts. Living in this paradise inspires everything we do—from the ingredients we choose to the natural atmosphere we create. Over the years, our philosophy has evolved, but our purpose remains the same: to create honest food (food with soul), in a warm setting, where every detail is crafted with care.

This is our best version of Stello yet. Let us guide you through a unique tasting experience and a wide range of Greek wines. Enjoy the scents and flavours in a journey through Mediterranean cuisine. Discover a menu of seasonal dishes, inspired by the local tradition, with modern techniques.

Take a breath. Feel the moment. Let the flavours tell the story. We're honoured to have you with us.

*Sincerely,
Chef
Dimitrakoudis Panagiotis*

A handwritten signature in black ink, appearing to read "Dimitrakoudis Panagiotis". It is positioned above a decorative flourish consisting of a curved line and a horizontal line meeting at a point.

Μεταξύ της ρηχής θάλασσας και των απόκρημνων βουνών της Θάσου, σε έναν τόπο όπου η ομορφιά συναντά την παράδοση, το εστιατόριο Stello αποτελεί κομμάτι της ιστορίας του νησιού από το 1978. Η ζωή σε αυτόν τον παράδεισο μάς εμπνέει σε κάθε μας βήμα — από τα υλικά που επιλέγουμε έως την και (φυσική) ατμόσφαιρα που δημιουργούμε. Με τα χρόνια, η φιλοσοφία μας εξελίχθηκε, αλλά ο σκοπός μας παραμένει ο ίδιος: να δημιουργούμε φαγητό με "ψυχή", σε έναν φιλόξενο χώρο, όπου κάθε λεπτομέρεια δημιουργείτε με προσοχή.

Αυτή είναι η καλύτερη εκδοχή του Stello μέχρι και σήμερα. Σας προσκαλούμε να ζήσετε μια μοναδική εμπειρία γευσιγνωσίας και να ανακαλύψετε την πλούσια ποικιλία ελληνικών κρασιών. Απολαύστε τα αρώματα και τις γεύσεις σε ένα ταξίδι στη μεσογειακή κουζίνα. Ανακαλύψτε ένα μενού γεμάτο εποχικά πιάτα, εμπνευσμένα από την τοπική παράδοση, με σύγχρονες τεχνικές.

Πάρτε μια ανάσα. Νιώστε τη στιγμή. Αφήστε τις γεύσεις να σας πουν την ιστορία. Είναι τιμή μας που βρίσκεστε εδώ.

*Με εκτίμηση,
Σεφ
Δημητρακούδης Παναγιώτης*

B R E A D



Homemade bread

€1



Grilled Pita

bread with olive oil and oregano

€1

D I P S



Tzatziki

€5



Creamy velvet feta

with roasted cherry tomato and garlic

€6.5



Greek Fava with beef sausage
caramelised onion and cherry tomatoes

€9



Greek Fava with portobello mushrooms
caramelised onion and cherry tomatoes

€9

APPETIZERS



Stuffed Phyllo rolls
with beef, a selection of cheese, mushrooms
and Dizon-honey sauce

€9.5



Pizza fritta
with chorizo marmalade, mascarpone-truffle cream,
fried onion flakes

€8



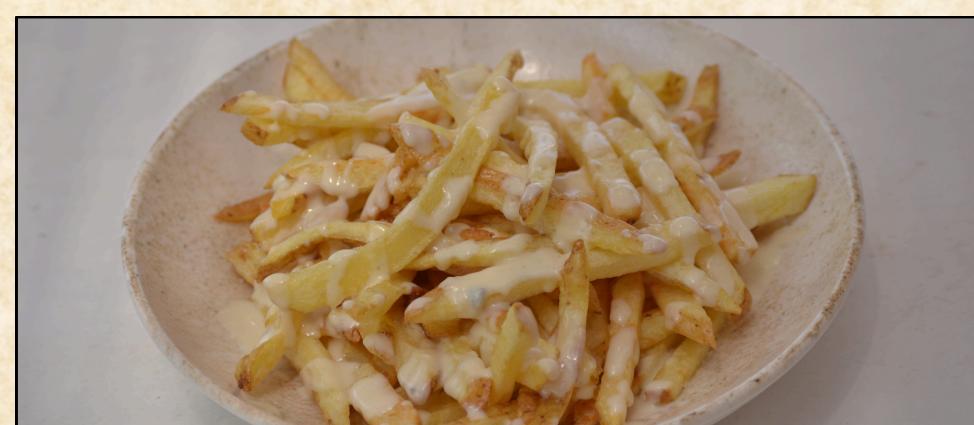
Fried crispy aubergine
red pepper coulis, xinomizithra cheese

€8



Cheese croquettes
with handmade tomato marmalade

€8



Fresh double fried country potato
with creamy cheese sauce

€6



Fresh fish tartare
fresh lemon juice, extra virgin olive oil,
ajoli mayonnaise, chives

€14

S A L A D S



Dakos
with tomato, feta mousse, rusk, oregano

€8.5



Traditional Greek
salad with feta and Thasos olives

€9



Valeriana
salad with prosciutto, goat cheese, apricot, cashew,
and citrus fruit dressing

€13



Caesars
with greens, chicken breast, crispy bacon,
croutons, corn, parmesan

€8



Stello Salad
with mesclun leaves, cherry tomato, dried fig, balsamic dressing,
bulgur, parmesan flakes

€6

PIZZA



Special

with bacon, ham, salami, mushrooms, peppers, gouda

€12



Pepperoni

with tomato sauce, gouda and authentic pepperoni

€12



Clasico

with prosciutto, mozzarella, basil, mushrooms, gouda

€12



Menis

with mushrooms, tomato, feta cheese, gouda

€11



Margarita

with gouda cheese and tomato sauce

€12



Thassos

with bacon, feta cheese, olives, tomato, oregano, bacon, gouda

€12

PASTA & RISOTTO



Carbonara

with linguini, guanciale, pecorino, fresh eggs, pangrattato

€11.5



Rigatoni Gorgonzola

with chicken bites, mushrooms selection, baby spinach and sun dried tomato pesto

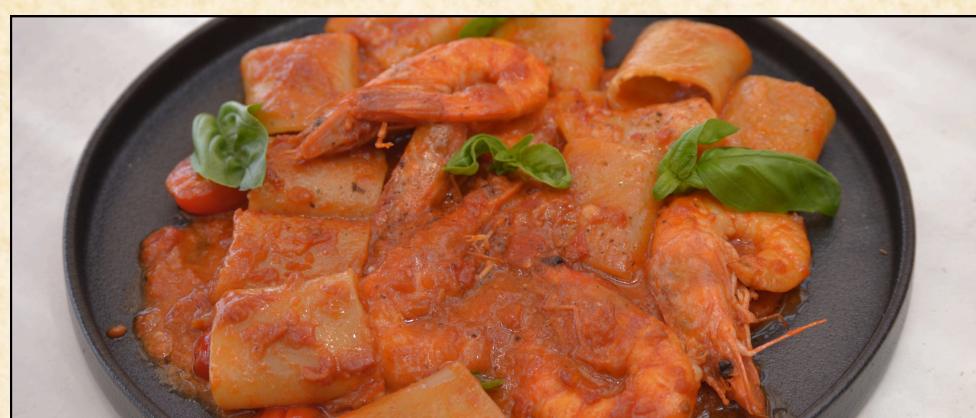
€12.5



Risotto Milanese

with beef cheeks, safran stems, parmesan, butter, gorgonzola cream

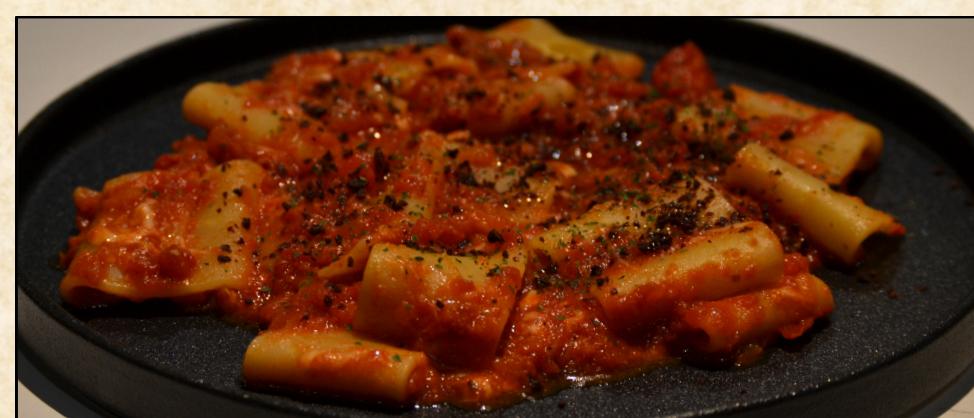
€18



Shrimp pasta

with paccheri, bisque sauce, cherry tomatoes, basil

€18



Sorrentina twist

with paccheri, fresh tomato sauce, cherry tomatoes, metsovone smoked cheese, olive powder

€11.5



Napolitana Classic

with linguini, fresh tomato sauce

€8.5

MAIN COURSES



Pork sirloin fillet

with peppercorn sauce, celery root puree,
potato chips, crispy bacon

€17



Grilled chicken fillet

in a rich herb sauce, mashed baby potatoes
with butter, goat cheese, and sun-dried tomato pesto

€13.5



Homemade Pork gyros

with pita bread, tomato, onion, tzatziki
and fried potatoes

€12.5



Mushroom gyros twist,

with pita bread, tomato, onion, and fried potatoes

€10.5



★ **Pork Belly Bites**

glazed with honey and soy sauce, potato chips,
sesame, ginger, spring onion

€11.5



Black Angus Ribeye steak (300gr)
with sweet potato fries and chimichurri

€30



Aged Beef Steak (500-600gr)
with sweet potato fries and chimichurri

€28

FROM THE SEA



Fried crispy calamari

with ajoli mayonnaise and potato chips

€14



Grilled shrimp

with bulgur salad and citrus fruit dressing

€16



Grilled fresh salmon souvlaki

with vegetables and sweet fried potatos

€19.5



Fresh catch of the day

(upon request)

FROM THE WOOD OVEN



Menis traditional Mousakas

in the clay pot

€11.5



Slow cooked lamb

with baby potatoes, carrots and graviera cheese

€16



Like Greek Pastitsio

with rigatoni, beef minced ragu, graviera and velvet béchamel

€13.5

DESERTS



Tiramisu

with a Stello twist

€11



Half-baked cookie,

with stracciatella ice cream and salty caramel

€10