

Desserts

Baklava with Gelato Traditional Greek baklava served with Greek vanilla ice cream	8.95
Baklava Phyllo dough filled with chopped nuts & sugar, baked and served drenched with syrup	4.25
Kadaifi Shredded phyllo dough filled with chopped nuts and sugar, baked and served drenched with syrup.	4.75
Galaktoboureko Traditional Greek dessert with custard creme and semolina in a crispy phyllo dough, baked and served drenched with syrup	4.75
Ekmek Traditional Greek dessert with kadaifi (shredded phyllo dough), custard creme, pistachios and fresh whipped cream.	4.95
Portokalopita Traditional Greek orange cake with shredded phyllo dough and orange juice, baked and served with syrup	4.75
Saragli Traditional dessert first made from Greeks of Constantinople. Wrapped baklava phyllo dough with nuts and spices	4.75
Brownie with Gelato Chocolate brownie with powdered sugar. Served with Greek ice cream	7.95
Almond Mousse Vanilla mousse filled with roasted almonds on a vanilla	5.45
Crème Brulée Vanilla cream topped with a caramelized sugar crust	4.95
Mille-feuille Puff pastry layers with crème patisserie, shredded phyllo dough and powdered sugar	5.95
Eros Strawberry and chocolate mousse with a chocolate cake base	5.45
Banoffee Toffee caramel mixed with fresh banana and crunchy biscuits. Topped with fresh whipped cream and banana chips	4.95
Profiterole Pastry choux dipped in crème patisserie and topped with chocolate sauce & whipped cream	4.95
Fruit Tulip Tulip shaped crust dipped in Belgian chocolate filled with dark chocolate, whipped cream and topped with seasonal fruits	5.35
Nyx Dark chocolate mousse on a rich chocolate cake, coated with dark chocolate	5.45
Bolero Dark and milk chocolate mousse on a fluffy chocolate cake covered with dark chocolate	5.45
Cheesecake Sweetened cream cheese on a ground buttered biscuit crust, topped with strawberry or red cherry jam	5.65

Nutella & Oreo Cheesecake Dark chocolate cream cheese on a ground buttered oreo crust, topped with Nutella	6.95
Decouler Dark chocolate and vanilla mousse on a rich chocolate cake	5.45
Mango Dark chocolate and mango mousse covered with glazed mango	5.45
Oreo Cookies Chocolate mousse filled with diced Oreo cookies in a slice of chocolate cake	5.45
Black Forest Dark chocolate sponge cake with cherries	5.45
Dark Caramel Cake Dark chocolate and caramel mousse on a rich chocolate cake coated with dark chocolate	5.45
Bailey's Mousse Milk chocolate mousse with Bailey's liqueur on a slice of sponge cake	5.45
Milk Chocolate Mousse Milk chocolate mousse on a slice of sponge cake	5.45
Black Rose Dark and milk chocolate mousse on a fluffy chocolate cake	5.45



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To Go Menu

Place your phone order at 562-433-8999

5000 E 2nd Street • Long Beach, CA 90803
pietrisbakery.com

Breakfast

Available 8:00 am to 1:00 pm, Weekends 8:00 am to 2:00 pm

Add Bacon 2.00, Ham 1.50, Sausage 2.50, Tenderloin steak 4.50, Chicken 3.50, Turkey 3.50

Athenian Skillet	9.95
Two eggs any style, roasted potatoes, onions, spinach, tomatoes, feta cheese, green onions and Kalamata olives made in a cast iron skillet. Served with a side of fruits and bread	
Breakfast Croissant	7.95
Two eggs any style, Gouda or cheddar cheese in our house made French croissant	
Open Face Kayianna	9.95
Traditional Greek breakfast with two scrambled eggs premixed with grinded fresh tomatoes, onions and topped with feta cheese. Served on a slice of sourdough bread and a side of fruits	
Santorini Omelette	9.95
Two egg bell peppers omelette filled with Cherry tomatoes, onions, cucumbers, Kalamata olives and grinded Kefalograviera cheese	
Original Breakfast	9.95
Two eggs any style, roasted potatoes and a choice of bacon, ham or sausage	
Building Omelette	7.95
Make your own two egg omelette. Egg whites 1.00, Spinach 1.00, Kale 1.00, Onions 1.00, Jalapenos 1.50, Mushrooms 1.00, Tomatoes 1.00, Avocado 1.50, Bacon 2.00, Sausage 2.50, Ham 1.50, Tenderloin steak 4.50, Greek burger putty(lamb and beef) 4.50	
Breakfast Sandwich	8.95
Two eggs any style, bacon, Cheddar or Gouda Cheese, roasted potatoes on your choice of bread. Served with fruits	
Vegan Skillet	10.95
Tofu with Vegan Cheese, potatoes, onions, kale, tomatoes, mushrooms and avocado made in a cast iron skillet	
Pancakes	7.95
Three pancakes topped with berries, maple syrup and whipped cream	
Greek Yogurt	8.95
Bowl of Greek yogurt with granola, fresh berries, nuts and honey	

Champagne Cocktails

Mimosa	9.00
J.P. Chenet French sparkling wine with fresh orange juice	
Bellini	9.00
J.P. Chenet French sparkling wine with peach	
Poinsettia	9.00
J.P. Chenet French sparkling wine with cranberry juice	

Lunch & Dinner

Available noon to 10pm, Fri & Sat available until 10:30pm

APPETIZERS

Saganaki	8.95
Sautéed Greek cheese with lemon	
Honey Feta Cheese	9.95
Greek imported Feta cheese in a crunchy phyllo, Greek honey and mixed sesame	
Mini Feta Pies	6.95
Mini crunchy phyllo feta cheese triangles (4). Served with tomato marmalade	
Spanakopita	4.95
Traditional spinach and feta pie, Served with Greek salad	
Shrimp Saganaki	13.95
Sautéed shrimp with tomato sauce and Greek imported feta cheese and ouzo	
Dolmades	8.95
Stuffed grape leaves (5) with rice and fresh herbs. Served with yogurt sauce	
Charcuterie & Cheese Board (for 2)	24.95
Italian imported prosciutto, salami, aged Gouda, Goat cheese, Greek olives, tomato jam and bread	

SALADS & SOUPS

Greek Salad	8.95
Traditional Greek salad with tomatoes, cucumbers, onions, capers, Kalamata olives, Greek imported Feta cheese and olive oil & oregano	
Caesar Salad	8.95
Lettuce iceberg, parmesan cheese, croutons, and Caesar dressing add bacon 2.00, Chicken 3.50	
Protein Salad	11.95
Grilled chicken breast, goat cheese, cherry tomatoes, cucumbers, mixed lettuce, garbanzo beans and Caesar vinaigrette	
Beef, Prosciutto & Asparagus Salad	13.95
Tenderloin steak, prosciutto, goat cheese, asparagus, avocado, spinach, arugula, and balsamic glaze	
Soup of the Day	Cup 6.95 Bowl 8.95
Ask our server for the daily soup	

DIPS

Eggplant - VEGAN	6.95
Traditional eggplant salad, with onions, bell peppers and garlic	
Kafteri	7.95
Blended Greek imported feta cheese with spicy peppers	
Hummus - VEGAN	7.95
Garbanzo beans and tahini dip	
Tzatziki	7.95
Homemade yogurt and garlic sauce, topped with olive oil and Greek olives	
Santorini Fava -VEGAN	8.95
Traditional yellow split peas dip, topped with diced tomatoes and onions	
Combo Special	13.95
Selection of 3 dips, served with a warm pita bread	

SIDES

French Fries	3.45	Roasted Veggies	5.45
Feta fries	5.45	Fruits	4.95
Baked lemon potatoes	4.45	Green Side Salad	4.45
<i>Mixed greens with tomatoes and cucumbers</i>			

Entrees

Gemista - VEGAN	12.95
Tomatoes and green bell peppers stuffed with rice and fresh herbs baked with lemon potatoes	
Chicken Souvlaki	16.95
Three grilled handmade chicken skewers with bell peppers and ladolemono(olive oil and lemon) sauce. Served with green salad and rice or French fries	
Chicken Wrap	11.95
Chicken breast skewer wrapped in pita bread with sliced tomatoes, onions, and tzatziki dip. Served with French fries or green salad	
Shrimp Souvlaki	17.95
Three grilled handmade shrimp skewers with bell peppers and ladolemono(olive oil and lemon) sauce. Served with green salad and rice or French fries	
Soutzoukakia Smyrneika (Smyrna meatballs)	14.95
Greek baked meatballs (4) made with fresh ground beef, and herbs. Served with tomato sauce and rice	
Pastitsio	16.95
Greek baked pasta with fresh ground beef and béchamel sauce. Served with a Greek salad	
Moussaka	16.95
Layers of juicy beef mince, sweet eggplants, potatoes, and creamy béchamel sauce. Served with Greek salad	
Tagliatta with Arugula	18.95
Sliced Tenderloin steak served with arugula salad tossed in our home-made balsamic vinaigrette and oven baked lemon potatoes	
Grilled Salmon with Lemon Juice & Dill	23.95
Fresh grilled salmon marinated with lemon, olive oil and dill. Served with grilled vegetables and rice	
Lamb Chops with Lemon Potatoes	25.95
French cut Lamb chops marinated with olive oil and oregano and served with oven baked lemon potatoes, Greek salad side and bread	

SANDWICHES & BURGERS

<i>Served with a side of green salad, French fries or fruits</i>	
Californian Sandwich - VEGAN	8.95
Multigrain bread with grilled tofu, cherry tomatoes, cucumbers, kale, avocado & hummus	
Prosciutto Sandwich	12.95
Ciabatta bread with prosciutto, goat cheese, cherry tomatoes, pesto basil, sundried tomatoes, arugula and balsamic vinaigrette	
Chicken Club Sandwich	12.95
Sourdough bread with sliced turkey, bacon, Gouda cheese, lettuce, tomatoes and mayo	
Steak Sandwich	14.95
French baguette with fresh grilled tenderloin steak, fresh mozzarella cheese, bell peppers, caramelized onions, arugula and balsamic glaze	
Tuna sandwich	14.95
Multigrain bread with tuna, cucumbers, sliced tomatoes, onions, iceberg lettuce and mayo	
Greek Burger	13.95
Our signature burger: Brioche bun, Lamb & beef patty, feta and Gouda cheese, arugula, roasted cherry tomatoes, bell peppers, handmade onion rings, and pesto & mayo sauce. Served with Feta fries	
Pietris Burger	13.95
Brioche bun, house made ground beef patty, cheddar cheese, lettuce, tomatoes, onions and honey & mustard sauce. Served with French fries	
The Impossible Burger - VEGAN	14.95
Brioche bun, Vegan patty(wheat, potatoes, coconut oil, and heme - 100% natural ingredient with aroma, taste and appearance of beef), vegan cheese, Lettuce, tomatoes and avocado. Served with French fries	