



Menu

Serving Time: 19:00 - 23:00 (22:30 last orders)

Since 'Alali' means **speechless** in Greek, you are now one step closer to encountering a unique gastronomic experience that will leave you at a loss for words, through delectable flavors and stunning views.

**Due to the fact than none of our courses is precooked or premade,
and in order to maintain the freshness of our product minimum serving time is 30minutes
**To enjoy the en suite gastronomy experience that we offer, kindly notice that the order will be served a la course*

Executive chef Christos Bitsakis

Chef's Choice

Enjoy the view and let us guide you to an amazing gastronomic journey

“Speechless” Dining Experience

nine course degustation menu

cannelloni/mushroom/chorizo

beetroot/raisins/apple

octopus/fava/tomato/vinsanto

egg/potato/prosciutto

sea bass/celery/ouzo/lemon

strawberry/tequila/oregano

lamb/eggplant/king oyster

halva/chilly

lemon/dakos

Gastronomy Menu

Homemade bread with variety of dips

Starters

Santorini tomato gazpacho with “feta” cheese

Fish soup

Modern Greek salad

Beetroot salad

Quinoa salad, raspberry dressing, smoked eel

Marinated sardine / sea bream tartar / scampi ceviche

Octopus, fava cream, tomato marmalade

Poached egg with smoked potato cream, crispy prosciutto

Seafood, Jerusalem artichoke cream

Black angus beef carpaccio

Risotto with pumpkin, quail

Ravioli “pastitsio”

Main Course

Sea bass, celery root cream

Red snapper, cauliflower puree, bisque sauce

Aegean cod, black garlic cream bottarga, kale saute

Slow cooked pork belly, polenta cream, yellow donkey beer sauce
pickled carrots

Lamb rack, smoked eggplant cream, king oyster mushroom

Black Angus beef fillet, foie gras royal, orange marmalade

Lobster with fresh tagliatelle***

Fresh fish of the day

Red Snapper
Sea bass

Desserts

White chocolate millefeuille with lime sorbet

Lemon curd with “dakos” crumbe

Chocolate parfait with passion fruit

*****Lobster and fresh fish of the day upon reservation**