



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 products minimum serving time is 30minutes*

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

Homemade bread with variety of Greek olives 3€/person

Appetizers

Open spinach pie with dill oil and “feta” cheese ice cream 16€

Bavaroise of black and white Santorinian Fava (split peas) with tomato jelly 15€

Tart with clamps, black truffle, cauliflower foam and gold leaves 18€

Beef carpaccio with basil, caper and olives 16€

Salads

Modern “Ntakos” with fresh salad leaves, cream cheese, cheese balls and Greek olive caviar 15€

Greek salad with cherry tomatoes, cucumber, sea fennel, olives and marinated “feta” cheese 13€

Salad with crunchy baby greens, goat cheese, tomato marmalade and nuts 16€

Prosciutto salad with watermelon cubes, beans and spinach 17€

Pasta/Risotto

S pinach tagliatelle with scapi tails and modern Carbonara sauce	18€
S ummer “Yiouvetsi” with scorpion fish, fennel and capricious	16€

Main Course

S tuffed chicken with “apaki” smoked pork from Crete, “graviera” cheese, assorted with risotto with sea fennel and sauce from Greek olives and sun dried tomato	22€
B lack Angus fillet turnedo glazed with vanilla and served on “Prespes” beans and glazed with “Kalamata” balsamic vinegar	35€
P ork fillet with mashed celery root, apple pickle, topinambur and egg-lemon sauce	25€
T una fillet with smoked eggplant salad, red and yellow tomato ragout and black garlic served with “agiorgitiko” red wine sauce	35€
A egean cod with leek, sweet potato puree and wild greens	28€
L obster with linguini, asparagus and saffron	90€/kg
F resh fish of the day	Red Snapper 75€/kg Sea bass 60€/kg

Desserts

C hocolate soufflé with caramelized banana and ice cream	11€
M illefeuilles with apple tatin and anise cream	12€
Y ogurt parfait with strawberries and candied watermelon	10€
I ce cream	4€/scoop