



Gastronomy 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*

Executive Chef Christos Bitsakis
Consulting Chef Adam Kodovas

Homemade bread with olive oil and herb butter

Starters

French oysters 3pcs accompanied a glass of sparkling wine

Marinated seabass with saffron, tarama mousse and spicy quinoa

Crispy beef tartar with cauliflower and bottarga

Local salad with cherry tomatoes, mango and jalapenos

Plum and endive salad with cashews and prosciutto

Zucchini tart with truffle pecorino and citrus

Roasted octopus with aromatic lentils and fried bread

Slow cooked egg with spiny chicory, parmesan, and “Apaki”

Fava gyozas with mussels, shrimps and soya beans

Potato soup with roasted mackerel and apple relish

Main Course

Cod, with celeriac, wild greens and sea urchin

Tuna with white eggplant, avocado and Asian pear

Lobster with squid ink agnolotti and butternut squash

Lamb fricassee with sea lettuce and monks beard

Pork chop with polenta and wild mushrooms

Angus fillet with black garlic, smoked parsnips and Vinsanto

Dessert

Choco macaron with red fruits and Sichuan pepper

Pistachio cake with mastiha and grapes

Apricot pudding with kadaifi pastry and verbena