



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.

Executive Chef Christos Bitsakis
Consulting Chef Adam Kodovas

“Speechless” Dining Experience
eight course degustation menu

Wine Pairing +35€ per person

Homemade bread with olive oil and herb butter

Starters

French oysters 3pcs accompanied with a glass of sparkling wine

Marinated seabass with saffron, tarama mousse, forbidden rice

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 gruyere 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 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, Vinsanto

Fish off the day cooked in salt crust served with seasonal vegetables

**45min. serving time*

Grouper

Red snapper

Dessert

Choco macaron with red fruits and Sichuan pepper

Pistachio cake with mastiha and grapes

Apricot pudding with kadaifi pastry and verbena