



## *Gastronomy Menu*

Operating hours: 13:00 - 23:00

Locals used to refer to this area as 'Alali', which in Greek means speechless. You are now one step closer to encountering a unique gastronomic experience that will leave you at a loss of words, through delectable flavors and breathtaking views.

**Executive Chef** Adam Kodovas  
**Head Chef** Manos Regkoukos

**H**omemade bread with olive oil and butter

## *Starters*

**C** Caesar salad, smoked bacon, miso dressing, Romain lettuce, cured eggs

**G**reek salad, summer tomatoes, cucumber, peppers, feta cheese

**C**ured amberjack tataki, zucchini, green apple, smoked eel, buttermilk, lovage

**G**yozas, split peas, mussels, shrimp, edamame, mussel beurre blanc

**O**ctopus satay, pumpkin, papaya, shiso, peanuts

**C**hicken kebabs, fish roe mayo, cabbage, Leykada sausage

**F**lorina pepper, tomato tartar, local cheese, tapioca, raspberries

## *Main Courses*

**B**lack chicken, cauliflower, black garlic, mushrooms

**P**otato, thyme, mango, fennel, chili

**B**lack angus beef tri-tip, mooli, spinach, sea urchin, Vinsanto jus

**A**egean cod, celeriac, fish eggs, Ajo blanco sauce

**S**picy bonito, parmesan, beetroot, variety of plums

## *Desserts*

**P**istachio cake, vanilla, grapes, gum

**C**hocolate tartlet 70%, miso caramel, cru de cacao

**E**xotic fruits, tarragon, lime, Opalys chocolate

**I**ce cream