



## *Menu*

**Lunch** 13:00 – 17:00

**Dinner** 18:30 - 22:00 (21:30 last order)

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

Head Chef Nikos Tsiaras

**Bread** | extra virgin olive oil  
2.50€/person

### *Salads*

**Greek salad**  
14.00€

**Baby gem tuna confit** | crispy panko | chives  
19.00€

**Beetroot** | light aioli | horseradish | basil  
15.00€

### *Starters*

**Taramas** | dill | Cycladic ladena  
8.00€

**Santorini eggplant** | fresh tomato | yoghurt cream | Anevato cheese | herbs  
9.00€

**Toro carpaccio** | soy | chili | herbs  
22.00€

**Santorini yellow split pea** | Florina peppers | capers | nuts  
12.00€

**Saganaki shrimps** (shrimps in tomato sauce with cheese) | fennel | orange | spearmint  
23.00€

**Beef tartare** | miso | burnt shallot | Pecorino Romano cheese  
24.00€

**French fries** | metsovone cheese | tomato | herbs  
8.00€

## *Pasta*

**C**alamarata | gabari shrimp ceviche  
28.00€

**F**resh squid ink tagliatelle | tuna | lime | pangrattato  
25.00€

## *Main Courses*

**F**resh steamed fish | summer greens | zucchini | avgolemono sauce  
32.00€

**M**oussaka with slow cook beef | crispy vegetables | arseniko cream  
25.00€

**L**amb chops | crispy chickpea zaatar | burnt peppers  
29.00€

**R**ib eye (Greater Omaha USA) | soubise | potatoes | Florina peppers ketchup  
44.00€

## *Dessert*

**W**hite chocolate ganache montée | sablé Breton | mango ice-cream | strawberry coulis  
14.00€

Consumer is not obliged to pay if the notice of payment has not been received (receipt-invoice).  
Please inform our staff of any allergies or dietary restrictions.