

Alati restaurant, which means “salt” in Greek, is nestled within a 400-year-old winery that has preserved the authentic setting of the original canava, describing the underground cave formation once used to produce and store wine.

The beautifully orchestrated menu creatively celebrates the gastronomic culture of Greece. The recipes are attentively passed down from one generation to the next, carrying the flavor of love for authenticity, with an elevated rendition of gastronomic tradition. With dishes that have kept their original names, honoring their culinary history from a Greek mother’s kitchen to an elevated epicurean incarnation, Alati offers a curation of tastes and textures that inspire an embarkation on a refined adventure of genuine memories, transcending time.

Executive Chef **Rafael Ioannis Tsakiris**

Pastry Chef **George Kafouros**

Bread & Spreads

Handmade Sourdough Bread & Rhodes Flatbread

(V)

5

Tzatziki, Pickled Cucumber, Dill Oil

(V, GF)

11

Santorini Fava, Roasted Cherry Tomatoes, Early Harvest Olive Oil

(V, GF)

14

Taramosalata, Roasted Onion, Bottarga, Lemon Confit

16

Raw Starters

Tuna Tartare, Citrus-Turmeric Dressing, Grapefruit, Lemon Hearts,
Wild Garlic Capers, Extra Virgin Olive Oil

(SD)

28

Red Prawn Ceviche, Orange, Coriander, Green Olives, Lemon, Spiced Oil

27

Beef Tartare, Crispy Pita, Tomato & Pepper Cream

(SD)

25

Pickled Bonito (Lakerda), Aromatic Herbs, Extra Virgin Olive Oil, Greek Caviar

26

Salads

Cherry Tomatoes, Cucumber, Caper Leaves, Onion, Santorini Fresh Cheese,
Extra Virgin Olive Oil

(V, GF)

19

Green Beans, Grated Tomato, Chervil, Mykonos Tyrovolia,
Smoked Pepper Dressing

(V)

21

Green Salad, Rocket, Sun-Dried Tomato, Cucumber, Zucchini,
Toasted Almonds, Capers, Lemon Dressing, Smoked Salt

(V)

18

Hot Starters

Wild Greens Pie, Homemade Filo, Feta, Sesame

(V)

19

Rhodes Chickpea Fritter, Onion, Mint, Cumin, Yogurt, Lemon

(V, SD)

19

Grilled Octopus, Aromatic Herb Sauce, Pickled Onions

(SD)

31

Roasted Meatballs, Cherry Tomato Cream, Aromatic Sheep's Yogurt,
Smoked Salt

24

Roasted Artichokes, Aged Graviera, Lime Zest

(V, GF)

23

Lahanodolmades — Cabbage Rolls, Minced Meat, Parsnip Purée,
Egg-Lemon Sauce, Puffed Rice, Dill Oil

(SD)

28

Main Courses

Grilled Lobster, Bisque, Traditional Pasta

58

Grilled Sea Bream, White Wine & Kozani Saffron Sauce,
Seasonal Greens, Fennel

46

Slow-Cooked Lamb, Roasted Potatoes, Rosemary, Lemon

(SD)

48

Beef Fillet, 200g

52

Gemista — Stuffed Vegetables, Rice, Aromatic Herbs

(VG, V, GF)

29

Sharing

Giouvetsi, Braised Beef Cheek, Red Wine, Tomato, Greek Parmesan, Thyme

46

Whole Grilled Fish of the Day (Per Kg)

95

Roast Chicken, Aromatic Lemon-Thyme Butter, Delicate Chili, Lemon

35

Milk-Fed Lamb Chops, Cycladic Herb Crust, Smoked Salt

38

Porterhouse Steak

58

Ribeye, Bone-In Steak

48

Sides & Sauces

Crispy French Fries

(V)

10

Crushed Potatoes, Fresh Herbs, Summer Truffle

(V, GF)

12

Grilled Tenderstem Broccoli, Zucchini, Aubergine, Roasted Pistachio Tahini

(V, GF)

12

Tarragon Butter Sauce, Aged Vinegar

(V)

10

Roasting Jus, "Kariki" Cheese (Tinos), Parsley Oil

12

Fresh Green Peppercorn Sauce

8

Desserts

Traditional Orange Pie

(V)

16

Chocolate Cake, Mastic Sauce, Fleur De Sel, Extra Virgin Olive Oil

(V)

18

Carob Crumble, Red Wine, Honey Cream, Raisins, Crisp Sesame Filo, Grape Sorbet

(V, SD)

15

Almond Cake, Dark Chocolate Crèmeux, Salted Caramel, Toasted Almonds

(V)

16

Homemade Greek Yogurt Ice Cream, Honey, Caramelized Walnuts, Extra Virgin Olive Oil, Thyme

(V, SD)

16

Fig Sorbet, Lime, Mint

(GF, V, VG)

12

DF: Dairy-Free, GF: Gluten-Free, VT: Vegetarian, VG: Vegan
SD: Signature Dish

Embracing a sustainable culture, our menu is created with locally and sustainably sourced produce.

The olive oil used in our fare is organic and collected in Epidaurus, Peloponnese.

Our vegetables are organically grown and locally sourced, while all our fish originate from the region of the Cyclades.

Food on this menu may contain traces of nuts and gluten. Please ask our associates for further clarifications. We welcome inquiries from customers that wish to know whether any dishes contain particular ingredients. Please inform us of any allergy or special dietary requirements that we should be aware of, when preparing your menu request.

All prices are in € and inclusive of 13% VAT