

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.

DEGUSTATION MENU

Amuse Bouche and Homemade Bread

Hortopita^{SD}

Seasonal greens pie, feta cheese, black sesame, fennel
(VT)

Soutzoukakia

Beef tartare, hints of spices, tomato cream, Rhodian "ladopita"

Mpourdeto

Scorpionfish, paprika, red lentil, citrus foam, Greek caviar
(GF)

Lemonato

Slow cooked pork cheek, celery, trahanas, herbal financier,
Greek summer truffle

Kok

Dark chocolate and milk chocolate, savoyard biscuit,
white chocolate cream
(VT)

Mignardise

PESCATARIAN DEGUSTATION MENU

Amuse Bouche and Homemade Bread

Hortopita^{SD}

Seasonal greens pie, feta cheese, black sesame, fennel
(VT)

Swordfish Savoro

Swordfish carpaccio, pickled onion, raisin gel, pine nut, rosemary oil

Octopus Xidato^{SD}

Grilled octopus, vinegar caviar, sea green salad,
Florina peppers cream, oregano
(DF, GF)

Mpourdeto

Scorpionfish, paprika, red lentil, citrus foam, Greek caviar
(GF)

Baklava^{SD}

Crusty thread, walnuts cremeux, pasta flora
(VT)

Mignardise

Starters

Hortopita^{SD}

Seasonal greens pie, feta cheese, black sesame, fennel

(VT)

22

Shellfish Achnista

Fresh shellfish steamed, Greek caviar, fennel

(DF, GF)

34

Kolokithokeftedes

Zucchini fritters, Greek yogurt and herbs

(VT)

22

Lahanodolmades Avgolemono^{SD}

Cabbage rolls, minced meat, egg and lemon sauce

(GF)

26

Soutzoukakia

Beef tartare, hints of spices, tomato cream, Rhodian "ladopita"

29

Swordfish Savoro

Swordfish carpaccio, pickled onion, raisin gel, pine nut, rosemary oil

28

Octopus Xidato^{SD}

Grilled octopus, vinegar caviar, sea green salad, Florina peppers cream, oregano

(DF, GF)

29

Salads

Ntomatosalata^{SD}

Cherry tomatoes, pickled onion, anhotiro cheese, olives

(GF, VT)

21

Summer Habit

Watermelon, wild rocket, feta cream, herbs oil

(GF, VT)

20

Maroulosalata

Lettuce, cucumber, radish, spring onion, dill dressing

(GF, VT)

18

Main Courses

Agginares ala Polita

Artichoke, green peas, carrots, dill

(GF, VT)

28

Astakomakaronada

Lobster, home-made pasta with tomato, fresh herbs, bottarga

52

Mpourdeto^{SD}

Scorpion fish, paprika, red lentil, citrus foam, Greek caviar

(GF)

39

Meagre with Horta

Grilled meagre fillet, mussel, fennel puree, Greek greens with leeks and courgette, lemon sauce

38

Mousakas

Slow cooked beef, aubergine textures, tomato cream, crispy potato

35

Kokoras^{SD}

Slow cooked rooster, home-made pasta, smoked paprika oil, gruyere cheese foam

39

Lemonato

Slow cooked pork cheek, celery, trahanas, herbal financier, Greek summer truffle

42

Stin Gastra^{SD}

Lamb, "chontros" wheat, white eggplant, Vinsanto jus, rosemary oil

48

Desserts

Kok

Dark chocolate and milk chocolate, Savoyard biscuit,
white chocolate cream

(VT)

16

Baklava^{SD}

Crusty thread, walnuts cremeux, pasta flora

(VT)

16

Nougatina

Cream patisserie, almond cremeux, caramelized pasteli

(VT)

16

Fruits

Seasonal summer fresh fruits carpaccio

(DF, GF, VT, VG)

14

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 bio and garnered locally, 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

