

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**

Starters

Hortopita^{SD}

Seasonal greens pie, feta textures, sesame, fennel, spinach cream, fresh herbs and aromatic spices

(VT)

23

Earth Scent

Wild mushroom ragout, spinach, confit egg, Kariki cheese of Tinos, summer truffle, pickled mushroom, sun-dried tomatoes, fresh herbs, smoked salt

(VT, GF)

30

Kolokithokeftedes

Zucchini fritters, Greek yogurt cream, fresh herbs, lemon zest

(VT)

24

Lahanodolmades Avgolemono^{SD}

Cabbage rolls, minced meat, parsnip purée, egg-lemon mousse, puffed rice, dill oil

28

Soutzoukakia

Beef tartare, spices, tomato cream, Rhodian "Ladopita", smoked paprika oil, fresh herbs

31

Swordfish Savoro^{SD}

Swordfish carpaccio, tomatoes, grapes, pine nuts, pickled onions, rosemary oil

(GF)

29

Octopus^{SD}

Grilled octopus, roasted fennel, Florina peppers cream, crispy olives, lemon and oregano notes

(DF, GF)

29

Salads

Ntomatosalata^{SD}

Cherry tomatoes, Skotiri of Ios, pickled onions, barley rusk, olive biscuits, capers, herbs

(VT)

22

Green salad

Green salad, baby gem lettuce, cucumber, radish, spring onion, dill and lemon vinaigrette

(GF, VT)

19

Summer Habit

Watermelon, baby greens, feta crumble, fresh herbs, smoked olive oil dressing

(GF, VT)

20

Main Courses

Gemista

Stuffed vegetables, risotto with herbs, tomato coulis, crispy oregano biscuit, feta cream

(VT)

28

Astakomakaronada

Lobster, home-made pasta, marjoram, bottarga, citrus confit

54

Mpourdeto^{SD}

Red Sea Bream, paprika, red lentil, citrus foam, caviar, kumquat

39

Mylokopi with Horta

Mylokopi fish grilled, mussels, fennel puree, Greek greens with leek and courgette, lemon dressing

40

Kokoras^{SD}

Slow cooked rooster, home-made pasta, smoked paprika oil, graviera cheese mousse

36

Lemonato

Slow cooked pork cheek, celery, trahanas, herbal sponge cake, Greek summer truffle

42

Stin Gastra^{SD}

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

48

Mousakas

Slow cooked beef, aubergine, tomato cream, crispy potato

36

Desserts

Peach Essence

Sable breton, baked peach with thyme, yogurt and honey
ice cream

(VT)

15

Baklava^{SD}

Crusty thread, walnuts cremeux, caramelized pistachio, phyllo pastry

(VT)

16

Chocolate Harmony

Milk chocolate crèmeux, praline sponge cake, cacao nibs,
chocolate sauce

(VT)

18

Fruits

Seasonal 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 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