

a la carte menu

“Food brings people together on many different levels, it’s nourishment of the soul and body, it’s unconditional love”. Alati has tailored its portions to encourage sharing and variety on the table for a truly enriching dining experience.”

dips

Tzatziki 1,2	18
<i>Original Greek yogurt, grated cucumber, chopped garlic & fresh dill</i>	
Fava 1,7	18
<i>Santorini split bean puree, topped chopped onions & Greek capers</i>	
Melitzanosalata 1,7	18
<i>Smoked eggplant dip with chopped roasted red peppers & toasted walnuts</i>	
Taramosalata 3	19
<i>Lemony Greek cured cod roe dip with onion, accompanied with toasted pita bread</i>	
Tyrokafteri 1,2, 7	18
<i>Spicy original Greek feta cheese dip with original Greek yoghurt, red peppers & chilli</i>	
Pita 1	5
<i>Grilled fresh Greek flatbread, topped with extra vigin olive oil & dried oregano</i>	
Olives 1	12
<i>Kalamata olives topped with extra vigin olive oil & dried oregano</i>	
Dips platter	44
<i>Choose 4 of our homemade dips</i>	

salads

Horiatiki (Greek salad) 1,2,7	26
<i>Roughly chopped cherry tomatoes, cucumbers, sliced onions, capsicums, original Greek feta cheese, capers, kalamata olives drizzled with extra vigin olive oil & dried oregano</i>	
Halloumi salad 1,2,6,7	27
<i>Charred cauliflower & zucchini, pan seared Cyprus original halloumi, feta cheese sauce, truffle oil, fresh chervil & toasted pine nuts</i>	
Santorini Salad 1,2,6,7	27
<i>Seasonal greens, caramelized goat cheese, fresh grapes, Korinthian raisins, topped with roasted sunflower seeds, pumpkin seeds & balsamic vinaigrette</i>	
Steamed-sautéed vegetables 1,7	23
<i>Cauliflower, carrots, beetroots, zucchinis topped with lemon sauce & rock salt</i>	

Allergens:

1= vegan/ vegetarian options | 2= dairy products | 3= fish/ seafood products | 4= meat/ poultry | 5= eggs/ lecithin | 6= nuts/ seeds | 7= gluten-free

a la carte menu

mezes

The famous Athenian 2,3,5,6	32
<i>Steamed & deboned fresh Greek fish, marinated with homemade lemony aioli sauce, original Greek yoghurt, chopped capers & fennel on toasted sourdough bread, accompanied with pea pureed sauce</i>	
Spanakopita (4pcs) 1,2,6	25
<i>Homemade pies stuffed with spinach, fresh mint, original Greek feta cheese & roasted pine nuts</i>	
Phyllo-wrapped feta 1,2,6	23
<i>Crispy phyllo pastry, stuffed with original Greek feta cheese, topped with toasted sesame seeds & accompanied with Greek honey</i>	
Tyrokoketes (5pcs) 1,2,5,6	27
<i>Crispy cheese balls with feta & graviera cheese, fresh watermelon, homemade citrus chutney & toasted sesame seeds</i>	
Keftedes melitzanas 1	26
<i>Crispy eggplant balls, stuffed in fresh pita bread pockets, topped with bio tahini sauce, sliced white onion, shredded green apple & smoked Greek paprika</i>	
Marinated octopus (Mykonian-style) 3,7	34
<i>Marinated sliced octopus, grape vinegar, "Korifes" extra virgin olive oil & herbs</i>	
To souvlaki tou psara 2,3,7	38
<i>The Fisherman's souvlaki Charred grill squid & prawns accompanied with squid ink tzatziki sauce, grated cucumber & chopped chili</i>	
Grilled prawns 3,7	39
<i>400-420g of grilled prawns with ladolemono sauce, accompanied with carrot-fennel salad</i>	
Fried potatoes chips 1,7	13
<i>Fresh hand-cut potatoes chips topped with salt & dried oregano</i>	

Allergens:

1= vegan/ vegetarian options | 2= dairy products | 3= fish/ seafood products | 4= meat/ poultry | 5= eggs/ lecithin | 6= nuts/ seeds | 7= gluten-free

a la carte menu

Our selection of fresh fish are flown in two to three times per week directly from Aegean sea. Alati believes in fair trade, sustainable fishing and farming principles, quality and value and environmentally-friendly practises.

fresh catch

Fresh fish from Aegean sea,

Grilled:	<i>Lavraki (Greek seabass)</i>	13/100g
	<i>Tsipoura (Greek seabream)</i>	13/100g
	<i>Fagri (Greekred porgy)</i>	14/100g
	<i>Milokopi (Greek shi drum)</i>	14/100g
Salt baked		+15

Alati signatures

Lahanodolmades 3,5,7 34
Slow cooked stuffed cabbage rolls with finely chopped seabass and crab meat, rice, freshly chopped herbs & creamy egg lemon sauce

Octopus souvlaki 2,4 39
Charred grill octopus on skewer with aged beef Wagyu crispy fats, topped with parsley leave salad, onion & roasted tomatoes. Wrapped in thin pita bread & spiced tomato paste sauce from Santorini island

Bakaliaros 3,5,6 29
Beer battered Cod fish fillet, accompanied with lemony quinoa & herbal- garlic sauce

Mosharaki ala polita 4,7 42
Angus short ribs (deboned) accompanied with lemony Jerusalem artichoke puree & charred baby carrot

Grilled octopus 3,7 39
Grilled octopus accompanied with fava (split bean) puree, confit tomatoes, homemade squid ink rice crackers & samphire leaves

Grilled seabass fish 3,6 (available for lunch only) 35
Grilled seabass fillet with charred baby potatoes, slow roasted garlicky beetroots, taramosalata & pinenuts.

from the land

Moussaka 2,4 35
Freshly baked moussaka with thin layers of potato & eggplant, minced beef, topped with cheesy bechamel sauce

Imam baidi 1,7 29
Roasted eggplants stuffed with slow cooked onions, tomato sauce & feta cheese crumbles

Paidakia 6 42
Grilled lamb cutlets accompanied with couscous, caramelized onions & raisins, topped with lemony sauce

Mosharisio souvlaki (wagyu) 2,4,7 43
Traditional grilled beef on skewer, accompanied with fried potatoes, onion salad & tzatziki sauce

Kotopoulo psito 2,4,7 34
Grilled boned chicken thighs marinated with fresh seasonal herbs, on a layer of fresh lemony mashed potato & greek oregano. Topped with feta cheese crumbs & toasted walnut

a la carte menu

desserts

Lemon pavlova 1,7	22
<i>Freshly baked meringue stuffed with lemon mousse & mint, topped with homemade forest fruit compote</i>	
Portokalopita 1	24
<i>Greek orange syrup cake topped chocolate ganache, orange ice-cream & caramelized phyllo pastry</i>	
Baklava 1	21
<i>Homemade baklava with thin layers of phyllo pastry, pistachio & walnuts topped with citrus syrup</i>	
Loukoumades 1	22
<i>Fluffy & crispy Greek doughnuts topped with: ‘Korifes’ honey, walnut & cinnamon OR Homemade chocolate syrup & crumbled cocoa crumbs (Both options are accompanied with vanilla ice-cream)</i>	
Alati signature Bougatsa 1	29
<i>Crispy phyllo pastry, vanilla custard cream, cinnamon, pistachio & orange ice-cream (estimated preparation time 15’)</i>	

Allergens:

1= *vegan/ vegetarian options*

2= *dairy products*

3= *fish/ seafood products*

4= *meat/ poultry*

5= *eggs/ lecithin*

6= *nuts/ seeds*

7= *gluten-free*

a la carte menu

water

Nordaq Premium Water

2.50 per person free flow

Still, Sparkling, hot, or room temperature. Eco friendly, filtered water that cleanses the palate, so you can experience food and wine in a completely new way. Bottled fresh onsite!

digestifs

Mastiha

15 / 20/ 150

A liqueur seasoned with a resin from the sap of a tree native to the Mediterranean region. A sweet smell and flavour resembling liquorice

Castro coffee liqueur

15 / 20 / 150

An explosively spicy, dark and aromatic liqueur produced from 100% natural coffee bean extracts

*coffee &
tea*

Tea

6

By the pot, earl grey, English breakfast chamomile, peppermint

Illy's coffee

5 / 7

Espresso, macchiato, latte, cappuccino, americano

Greek coffee

6 / 8

Served unfiltered, finely-ground coffee beans are simmered in a briki, optionally with sugar and served in an espresso cup

Greek frappe

5

*A foam-covered iced coffee drink made from instant coffee
A Greek favorite*

Espresso alfredo

6

An iced coffee drink made from Italian espresso

beverages

Soft drinks

6

Coca-cola, coke light, sprite, ginger ale, tonic water