

## 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

<b>Tzatziki</b> 1,2	17
<i>Original Greek yogurt, grated cucumber, chopped garlic &amp; fresh dill</i>	
<b>Fava</b> 1,7	17
<i>Santorini split bean puree, topped chopped onions &amp; ‘Korifes’ capers</i>	
<b>Melitzanosalata</b> 1,7	17
<i>Smoked eggplant dip with chopped roasted red peppers &amp; toasted walnuts</i>	
<b>Taramosalata</b> 3	17
<i>Lemony Greek cured cod roe dip with onion, accompanied with toasted pita bread</i>	
<b>Tyrokafteri</b> 1,2, 7	17
<i>Spicy original Greek feta cheese dip with original Greek yoghurt, red peppers &amp; chilli</i>	
<b>Pita</b> 1	5
<i>Grilled fresh Greek flatbread, topped with ‘Korifes’ olive oil &amp; dried oregano</i>	
<b>Olives</b> 1	10
<i>Kalamata olives topped with ‘Korifes’ olive oil &amp; dried oregano</i>	
<b>Dips platter</b>	38
<i>Choose 4 of our homemade dips</i>	

### salads

<b>Horiatiki (Greek salad)</b> 1,2,7	24
<i>Roughly chopped cherry tomatoes, cucumbers, sliced onions, capsicums, original Greek feta cheese, capers, kalamata olives drizzled with ‘Korifes’ olive oil &amp; dried oregano</i>	
<b>Halloumi salad</b> 1,2,6,7	23
<i>Charred cauliflower &amp; zucchini, pan seared Cyprus halloumi, feta cheese sauce, truffle oil, fresh chervil &amp; toasted pine nuts</i>	
<b>Santorini Salad</b> 1,2,6,7	23
<i>Seasonal greens, caramelized goat cheese, fresh grapes, Korinthian raisins, topped with roasted sunflower seeds, pumpkin seeds &amp; balsamic vinaigrette</i>	
<b>Steamed-sautéed vegetables</b> 1,7	16
<i>Cauliflower, carrots, beetroots, zucchinis topped with lemon sauce &amp; 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*

<b>The famous Athenian</b> 2,3,5,6	29
<i>Steamed &amp; deboned fresh Greek fish, marinated with homemade lemony aioli sauce, original Greek yoghurt, chopped capers &amp; fennel on toasted sourdough bread, accompanied with pea pureed sauce</i>	
<b>Spanakopita (4pcs)</b> 1,2,6	25
<i>Homemade pies stuffed with spinach, fresh mint, original Greek feta cheese &amp; roasted pine nuts</i>	
<b>Phyllo-wrapped feta</b> 1,2,6	19
<i>Crispy phyllo pastry, stuffed with original Greek feta cheese, topped with toasted sesame seeds &amp; accompanied with "Korifes" Greek honey</i>	
<b>Tyrokoketes (5pcs)</b> 1,2,5,6	24
<i>Crispy cheese balls with feta &amp; graviera cheese, fresh watermelon, homemade citrus chutney &amp; toasted sesame seeds</i>	
<b>Keftedes melitzanas</b> 1	22
<i>Crispy eggplant balls, stuffed in fresh pita bread pockets, topped with bio tahini sauce, sliced white onion, shredded green apple &amp; smoked Greek paprika</i>	
<b>Xtapodi ksidato</b> 3,7	30
<i>Marinated sliced octopus, grape vinegar, "Korifes" extra virgin olive oil &amp; herbs</i>	
<b>To souvlaki tou psara</b> 2,3,7	34
<i>The Fisherman's souvlaki Charred grill squid &amp; prawns accompanied with squid ink tzatziki sauce, grated cucumber &amp; chopped chili</i>	
<b>Garides grilled</b> 3,7	39
<i>420g of grilled prawns with ladolemono sauce, accompanied with carrot-fennel salad</i>	
<b>Fried potatoes chips</b> 1,7	11
<i>Fresh hand-cut potatoes chips topped with salt &amp; dried oregano</i>	

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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:	Lavraki (Greek seabass)	11/100g
	Tsipoura (Greek seabream)	11/100g
	Fagri (Greekred porgy)	12/100g
	Milokopi ( Greek shi drum)	12/100g
Salt baked		+10

### Alati signatures

<b>Lahanodolmades</b> 3,5,7	31
<i>Slow cooked stuffed cabbage rolls with finely chopped seabass and crab meat, rice, freshly chopped herbs &amp; creamy egg lemon sauce</i>	
<b>Octopus souvlaki</b> 2,4	39
<i>Charred grill octopus on skewer with aged beef Wagyu crispy fats, topped with parsley leave salad, onion &amp; roasted tomatoes. Wrapped in thin pita bread &amp; spiced tomato paste sauce from Santorini island</i>	
<b>Bakaliaros</b> 3,5,6	29
<i>Beer battered Cod fish fillet, accompanied with lemony quinoa &amp; herbal- garlic sauce</i>	
<b>Mosharaki ala polita</b> 4,7	35
<i>Angus short ribs (deboned) accompanied with lemony Jerusalem artichoke purree &amp; charred baby carrot</i>	
<b>Grilled octopus with eggplant puree</b> 3,7	39
<i>Grilled octopus accompanied with eggplant puree, homemade fresh potato crisps &amp; caramelized onions</i>	

### from the land

<b>Moussaka</b> 2,4	35
<i>Freshly baked moussaka with thin layers of potato &amp; eggplant, minced beef, topped with cheesy bechamel sauce</i>	
<b>Imam baidi</b> 1,7	26
<i>Roasted eggplants stuffed with slow cooked onions, tomato sauce &amp; feta cheese crumbles</i>	
<b>Pidakia</b> 6	40
<i>Grilled lamb cutlets accompanied with couscous, caramelized onions &amp; raisins, topped with lemony sauce</i>	
<b>Mosharisio souvlaki (wagyu)</b> 2,4,7	38
<i>Traditional grilled beef on skewer, accompanied with fried potatoes, onion salad &amp; tzatziki sauce</i>	
<b>Kotopoulo psito</b> 2,4,7	30
<i>Grilled boned chicken thighs marinated with fresh seasonal herbs, on a layer of fresh lemony mashed potato &amp; greek oregano. Topped with feta cheese crumbs &amp; toasted walnut</i>	

## *a la carte menu*

### *desserts*

<b>Lemon pavlova</b> 1,7	21
<i>Freshly baked meringue stuffed with lemon mousse &amp; mint, topped with homemade forest fruit compote</i>	
<b>Portokalopita</b> 1	22
<i>Greek orange syrup cake topped chocolate ganache, orange ice-cream &amp; caramelized phyllo pastry</i>	
<b>Baklava</b> 1	18
<i>Homemade baklava with thin layers of phyllo pastry, pistachio &amp; walnuts topped with citrus syrup</i>	
<b>Loukoumades</b> 1	19
<i>Fluffy &amp; crispy Greek doughnuts topped with: 'Korifes' honey, walnut &amp; cinnamon OR Homemade chocolate syrup &amp; crumbled cocoa crumbs (Both options are accompanied with vanilla ice-cream)</i>	
<b>Alati signature Bougatsa</b> 1	26
<i>Crispy phyllo pastry, vanilla custard cream, cinnamon, pistachio &amp; orange ice-cream (estimated preparation time 15')</i>	

#### **Please note:**

Our menu is based on the traditional Greek recipes. We are supporting the seasonality & sustainability of all products we use. 'Korifes' olive oil is used for all recipes, imported directly from Greece. Fresh sunflower oil is used for frying.

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### *digestifs*

- Mastiha,** 15  
*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  
*An explosively spicy, dark and aromatic liqueur produced from 100% natural coffee bean extracts*
- Anthemis muscat, Samos** 15  
*Aromas of honeycomb, butterscotch candy, fruit preserves, and cherries, with hints of cocoa and chocolate*

### *coffee & tea*

- Tea** 6  
*By the pot, earl grey, English breakfast chamomile, peppermint*
- Illy's coffee** 5  
*Espresso, macchiato, latte, cappuccino, americano*
- Greek coffee** 5  
*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*