

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	48
<i>Choose 4 of our homemade dips</i>	

salads

Horiatiki (Greek salad) 1,2,7	27
<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	29
<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	29
<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	24
<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

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mezes

The famous Athenian 2,3,5,6	34
<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	27
<i>Homemade pies stuffed with spinach, fresh mint, original Greek feta cheese & roasted pine nuts</i>	
Phyllo-wrapped feta 1,2,6	25
<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	29
<i>Crispy cheese balls with feta & graviera cheese, fresh watermelon, homemade citrus chutney & toasted sesame seeds</i>	
Keftedes melitzanas 1	28
<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>	
Prawns saganaki 2,3	39
<i>Pan seared prawns in herbal, slow cooked tomato sauce and prawn bisque, topped with feta cheese crumbles</i>	
Dolmadakia with seabass carpaccio (2,3,7)	41
<i>Seabass carpaccio with chili and chives on stuffed vine leaves "Dolmadakia", Served with buttermilk sauce and fennel aromatic oil.</i>	
Marinated octopus (Mykonian-style) 3,7	41
<i>Marinated sliced octopus, grape vinegar, "Korifes" extra virgin olive oil & herbs</i>	
To souvlaki tou psara 2,3,7	42
<i>The Fisherman's souvlaki Charred grill squid & prawns accompanied with squid ink tzatziki sauce, grated cucumber & chopped chili</i>	
Grilled prawns 3,7	41
<i>400-420g of grilled prawns with ladolemono sauce, accompanied with carrot-fennel salad</i>	
Fried potatoes chips 1,7	15
<i>Fresh hand-cut potatoes chips topped with salt & 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:	<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*

Octopus souvlaki 2,4	45
<i>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</i>	
Bakaliaros skordalia 3,6	34
<i>Deep fried beer battered Cod fish fillet, accompanied with roasted beetroots, herbal- garlic sauce "skordalia" and almond dressing</i>	
Mosharaki ala polita 4,7	47
<i>Slow-cooked Angus short ribs (deboned) accompanied with lemony artichoke puree & charred baby carrot</i>	
Grilled octopus 3,7	42
<i>Grilled octopus accompanied with fava (split bean) puree, confit tomatoes, homemade squid ink rice crackers & samphire leaves</i>	
Grilled seabass fillet 3 (available for lunch only)	39
<i>Grilled Aegean seabass fillet with Greek salad gazpacho and pan seared zucchini</i>	

*from the
land*

Moussaka 2,4	38
<i>Freshly baked moussaka with thin layers of potato & eggplant, minced beef, topped with cheesy bechamel sauce</i>	
Imam baidi 1,7	33
<i>Roasted eggplants stuffed with slow cooked onions, tomato sauce & feta cheese crumbles</i>	
Paidakia 6	47
<i>Grilled lamb cutlets (300gr) accompanied with couscous, caramelized onions & raisins, topped with lemony sauce</i>	
Beef souvlaki (wagyu) 2,4,7	49
<i>200gr of grilled Sanchoku F1 wagyu beef on skewer, accompanied with fresh hand-cut fried potatoes, onion salad & tzatziki dip</i>	
Kotopoulo psito 2,4,7	37
<i>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</i>	

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desserts

Baklava 1	21
<i>Homemade baklava with thin layers of phyllo pastry, pistachio & walnuts topped with citrus syrup</i>	
Loukoumades 1	25
<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, estimated preparation time 15')</i>	
Portokalopita 1	25
<i>Greek orange syrup cake topped chocolate ganache, orange ice-cream & caramelized phyllo pastry</i>	
Caldera kiss 1,2	29
<i>Greek yogurt namelaka, accompanied with extra virgin olive oil cake, traditional cherry tomatoes compote and Cretan thyme honey fluid gel</i>	
Alati signature Bougatsa 1	29
<i>Crispy phyllo pastry, vanilla custard cream, cinnamon, pistachio & orange ice-cream (estimated preparation time 15')</i>	

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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 / 18 / 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