

## 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	18
<i>Greek yogurt/ fresh grated cucumber / light garlic oil / dill</i>	
<b>Fava</b> 1,7	18
<i>Santorini split yellow pea puree /chopped onions / Greek capers</i>	
<b>Melitzanosalata</b> 1,7	18
<i>Smoked eggplant / roasted red peppers / toasted walnuts</i>	
<b>Taramosalata</b> 3	19
<i>Smooth cod roe mousse/ lemon/ tobiko eggs</i>	
<b>Tyrokafteri</b> 1,2, 7	18
<i>Crumble feta cheese / Greek yogurt/ olive oil/ chili flakes/ roasted nuts</i>	
<b>Pita</b> 1	5
<i>Handmade pita bread / EVOO / dried oregano</i>	
<b>Olives</b> 1	12
<i>Variety of Greek olives / EVOO / dried oregano</i>	
<b>Dips platter</b>	
<i>Choice of 2dips and 1 pita bread</i>	38
<i>All 5 of our homemade dips and 1 pita bread</i>	65

### salads

<b>Greek Salad (Horiatiki)</b> 1,2,7	27
<i>Seasonal tomatoes / cucumbers/red onions/ capsicums/feta cheese/capers/kalamata olives/ dried oregano / EVOO</i>	
<b>Halloumi Salad</b> 1,2,6,7	29
<i>Charred cauliflower / zucchini/ crispy halloumi / feta cheese sauce / truffle oil / herbs /pine nuts</i>	
<b>Santorini Salad</b> 1,2,6,7	29
<i>Seasonal greens / charred goat cheese /grapes / raisins / variety of seeds / aged balsamic vinegar</i>	
<b>Spanakopita Salad</b> 1,2,6	29
<i>Butter leaves spinach / lemon tahini sauce / crumble feta / sesame crispy phyllo</i>	

#### Allergens:

1= vegetarian options | 2= dairy products | 3= seafood products | 4= meat/ poultry | 5= eggs/lecithin | 6= nuts/seeds | 7= gluten-free | 8= alcohol

## *a la carte menu*

### *meze*

<b>Sardines Brousketa</b> 3,8	35
<i>Fresh tomato relish / smooth tarama / grilled bread</i>	
<b>Tyrokoketes</b> 1,2,5,6	29
<i>Crispy cheese balls/ feta/ graviera / fresh watermelon /citrus chutney/ sesame /herbal sauce</i>	
<b>Vadym's Pumpkin pies</b> 1,2,6	28
<i>Roasted pumpkin/crispy phyllo/ sesame/feta cheese sauce</i>	
<b>Melitzana Keftes</b> 1,6	29
<i>Crispy eggplant patties, stuffed in fresh pita bread pockets / tahini sauce / white onion / green apple / tomato garnish / smoked paprika</i>	
<b>Prawns Saganaki</b> 2,3,8	39
<i>Sauté Prawns, cooked in rich herbal tomato sauce/ bisque/charred crumble feta/ouzo</i>	
<b>Dolmadakia with Tuna</b> 3,7	39
<i>Stuffed with rice vine leaves / lemon and oil sauce / raw tuna/ herbs</i>	
<b>Wagyu Gyros Tacos (2pcs)</b> 2,4,8	36
<i>Crispy grilled wagyu fats / tzatziki / spicy pepper sauce/ red onion / parsley Price per extra item \$18</i>	
<b>Crispy Fish Keftes</b> 3,5	32
<i>Cod croquette / mashed potato / herbs /squid ink tarama</i>	
<b>Marinated Octopus (Mykonos style)</b> 3,7	41
<i>sliced octopus / grape vinegar/ EVOO/ herbs</i>	
<b>Grilled Prawns</b> 3,7	41
<i>400-420g of grilled prawns / lemon- oil sauce / carrot-fennel salad</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	5,8	+15

### signatures

<b>Bakaliaros Skordalia</b> 3,6,8	41
<i>Crispy fried battered Cod fish fillet / roasted beetroots / herbal- aioli sauce "skordalia" / almond garlic dressing</i>	
<b>Grilled Octopus</b> 3,7	42
<i>Grilled octopus / fava split pea puree/ confit tomatoes/squid ink rice crackers/ rock samphire</i>	
<b>Half Spring Chicken</b> 2,4,7	39
<i>Boneless roasted half chicken/ local greens/ chicken sauce/ crispy potato chips/ dried oregano</i>	
<b>Lamb Baklava</b> 2,4	48
<i>Slow cooked lamb shoulder wrapped in phyllo/ herbs/ yogurt/ lamb sauce/ confit eggplant</i>	
<b>Moussaka</b> 2,4,8	38
<i>A la minute baked traditional Moussaka / potato/ roasted eggplant / minced beef ragout / bechamel cheese sauce</i>	
<b>Imam baildi</b> 1,7	33
<i>Roasted eggplants stuffed with slow cooked onions/ tomato sauce/charred feta cheese</i>	
<b>Paidakia</b> 4,6	47
<i>Grilled lamb cutlets (300gr) / couscous / caramelized onions / raisins / lemon- oil sauce</i>	
<b>Beef Souvlaki (Wagyu)</b> 2,4,7	49
<i>200gr of grilled Sanchoku F1 wagyu beef on skewer /fries/ parsley onion salad / tzatziki dip</i>	

### sides

<b>Fried Potato Chips</b> 1,7	15
<i>Fresh hand-cut potatoes chips topped with salt &amp; dried oregano</i>	
<b>Local Greens</b> 1	15
<i>lightly steamed greens served with lemon oil sauce</i>	

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### desserts

<b>Mille-Feuille Baklava</b> 1,2,6	25
<i>Caramelized phyllo /roasted nuts /honey syrup/cacao powder</i>	
<b>Loukoumades</b> 1	25
<i>Greek fluffy donuts/honey syrup/ crumble walnut &amp; cinnamon OR praline chocolate sauce (Both options are accompanied with vanilla ice-cream, estimated preparation time 15')</i>	
<b>Caldera kiss</b> 1,2	29
<i>Greek yogurt namelaka, /olive oil cake/ syrupy cherry tomato/Greek honey jelly</i>	
<b>Alati signature Bougatsa</b> 1	29
<i>Crispy phyllo pastry/ vanilla custard cream/ cinnamon/ pistachio &amp; orange ice-cream (Estimated preparation time 15')</i>	

### water

<b>Nordaq Premium Water</b>	2.50 per person free flow
<i>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!</i>	

### coffee & tea

<b>Tea</b>	6
<i>By the pot, earl grey, English breakfast chamomile, peppermint</i>	
<b>Illy's coffee</b>	5 / 7
<i>Espresso, macchiato, latte, cappuccino, americano</i>	
<b>Greek coffee</b>	6 / 8
<i>Served unfiltered, finely-ground coffee beans are simmered in a briki, optionally with sugar and served in an espresso cup</i>	
<b>Greek frappe</b>	5
<i>A foam-covered iced coffee drink made from instant coffee A Greek favorite</i>	
<b>Espresso alfredo</b>	6
<i>An iced coffee drink made from Italian espresso</i>	

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