



Lunch 13:00 – 17:00

Dinner 18:30 - 22:00 (21:30 last order)

Locals used to refer to this area as ‘Alali’, which in Greek means speechless. You are now one step closer to encountering a unique Greek dining experience that will leave you at a loss of words, through delectable flavors and breathtaking views.

Head Chef Nikolas-Dimitris Tsiaras

Sourdough bread | caper butter
2.50€/person

Salads

Greek salad
15.00€

Grilled string beans | light aioli | peach | mint
16.00€

Baby gem | lightly seared tuna | pickled fennel | dukkah
19.00€

Starters

Taramas | dill | chips | lime
10.00€

Santorini eggplant | fresh tomato | yoghurt & herbs | Anevato cheese | basil
9.00€

Santorinian fava | Florina peppers | capers | walnuts
12.00€

Beef tartare | bone marrow | horseradish | Santorini capper
26.00€

Two cuts of crudo | citrus chu - toro | seared otoro
23€

French fries | metsovone cheese | tomato | herbs
8.00€

Pasta

Mandilli de sea | gabari shrimp ceviche | lime
28.00€

Fresh squid ink tagliolini | fresh tuna | lime | bottarga pangrattato
26.00€

Main Courses

Fresh grouper | almyra greens | grilled zucchini | avgolemono sauce | saffron
37.00€

Grilled calamari souvlaki | red pepper sauce | beluga lentils | smoked paprika
24.00€

Moussaka with slow cook beef cheeks | crispy vegetables | arseniko cream
26.00€

Lamb chops | crispy zaatar chickpea | burnt peppers | green harissa | mafé
29.00€

Dry aged Rib eye (45 days) | crispy French fries | summer tomato | extra virgin olive oil
47.00€

Dessert

Chocolate crémeux (70%) | sablé | white chocolate montè | cherries | sea salt caramel ice-cream | extra virgin olive oil
17.00€

French meringue | yogurt lime ice-cream | strawberries | Crème anglaise
16.00€