

ALIOS ILIOS



BY SANTO COLLECTION

DINNER

WELCOME TO

ALIOS ILIOS RESTAURANT



**A culinary experience
to indulge the senses**

Alios Ilios Menu is a melting pot of flavors from our culinary heritage. An aromatic fusion of locally harvested ingredients, contemporary cooking techniques and impeccable aesthetics. Creative dishes carrying Mediterranean scents and tastes that awaken the senses and bring back cherished moments. Like the sun that rises to melt again into the sea in an endless cycle of captivating hues reflected in the Aegean sky, the gastronomic journeys experienced here will reflect the warm, open-hearted spirit of Santo Collection into memories for years to come.

TO SHARE

TO SHARE

North Aegean Shrimps

25.00

North Aegean shrimp carpaccio, harissa cream, refreshing fennel and cucumber salad

S, M, G, Cr, E, Fr, Su

"Keftedakia"

17.00

Our Grandma's mixed mince (beef & pork) meatballs fried in EVO, homemade tomato ketchup, yogurt-mint sauce

M, G, L, E, Su

Mediterranean Tuna

33.00

Tuna carpaccio, smoked tomato tartar, shallots, grapes, local capers, lemon verbena-elderflower mayo

N, Se, FR, S , G, F, Su

Naxos Beef

32.00

Greek style beef tartar marinated with spices and aromatics, served with bread crisps, smocked egg yolk, radishes and horseradish sorbet

N, Se, S, M, G, E, C

Street Food with Style

23.00

Pork croquettes with "gyros" spices, paprika sauce with herbs, pickled onion salad

N, S, M, G, L, E

Greek Meze Platter

32.00

Our Greek refreshing meze selection, cheese, fresh herbs, "tzatziki", "taramosalata" with bottarga powder, local split beans "fava" with onion and capers, marinated olives, grilled pita, bread sticks

Se, S, M, G, L, Su, F

* Nuts (N) Peanuts (P) Sesame (Se) Soy (S) Mustard (M) Gluten (G) Lactose (L) Eggs (E) Celery (C) Seafood (Cr) Mollusks (Mo) Fish (F) Sulfites (Su) Lupin (Lu) Vegetarian (V) Vegan (Ve) Frozen (Fr). All the above dishes are prepared in the same kitchen area as products that contain flour, milk, nuts, sesame, eggs, soy, mustard, seafood, fish, mollusks, peanuts, lupins, sulfites, and celery. As a result, they may contain traces of these allergens. For more information regarding allergenic substances in our dishes, we are at your disposal to answer any questions.

SALADS

SALADS

Santorini 23.00

Baby vine tomatoes, capers, grapes, pickled white eggplant, savory local "chlorotiri" cheese

L, V, Su

"Athinaiki" 32.00

Steamed grouper, blue crab from Thessaloniki, artichokes from Tinos, vegetables, preserved lemon mayo in baby lettuce leaves

S, M, E, Cr, F, Fr, Su

Fresh Goat Cheese 25.00

Mixed leaves, tender stem broccoli, fresh goat cheese, fresh garden herbs, cucumber and kohlrabi ribbons with Greek citrus vinaigrette

M, G, L, E, V, Su

Lamb's Lettuce and Beetroot 28.00

Lamb's lettuce, iceberg, radicchio, baked beetroots, pistachio, "tsalafouti" cheese, fermented honey dressing

N, M, G, L, V, Su, P

* Nuts (N) Peanuts (P) Sesame (Se) Soy (S) Mustard (M) Gluten (G) Lactose (L) Eggs (E) Celery (C) Seafood (Cr) Mollusks (Mo) Fish (F) Sulfites (Su) Lupin (Lu) Vegetarian (V) Vegan (Ve) Frozen (Fr). All the above dishes are prepared in the same kitchen area as products that contain flour, milk, nuts, sesame, eggs, soy, mustard, seafood, fish, mollusks, peanuts, lupins, sulfites, and celery. As a result, they may contain traces of these allergens. For more information regarding allergenic substances in our dishes, we are at your disposal to answer any questions.

PASTA

& RISOTTI

BY ALIOS ILIOS

PASTA AND RISOTTI

"Skioufikta" 20.00

Cretan "skioufikta" pasta with local tomato sauce, acidic butter, garden herbs, "arseniko" cheese from Naxos

G, L, E, V, Su

Summer Fregola 22.00

Summer fregola with seasonal vegetables, garden herbs, chili from Northern Greece, "goniani" cheese

G, L, E, V, Su

Shrimp Orzo Pasta 36.00

Orzo pasta in a rich tomato and langoustine sauce, shrimps, fennel, courgette

G, L, Cr, Fr, Su

* Nuts (N) Peanuts (P) Sesame (Se) Soy (S) Mustard (M) Gluten (G) Lactose (L) Eggs (E) Celery (C) Seafood (Cr) Mollusks (Mo) Fish (F) Sulfites (Su) Lupin (Lu) Vegetarian (V) Vegan (Ve) Frozen (Fr). All the above dishes are prepared in the same kitchen area as products that contain flour, milk, nuts, sesame, eggs, soy, mustard, seafood, fish, mollusks, peanuts, lupins, sulfites, and celery. As a result, they may contain traces of these allergens. For more information regarding allergenic substances in our dishes, we are at your disposal to answer any questions.

MAIN

COURSES

BY ALIOS ILIOS

MAIN COURSES

Chicken 35.00

Cornfed chicken breast staffed with garden herbs and truffle, salsify cream, citrus-elderflower chicken jus

S, M, G, L, Su

"Bourdeto" of Sole 38.00

Poached dover sole fillet, tomato and paprika butter sauce, lightly smocked shallot cream, garlic and almond cream, confit potatoes

M, L, Cr, Mo, F, N, Su

Mushrooms "Stifado" 32.00

Ragu of wild mushrooms, traditional "stifado" spices, roast pearl onions, hazelnut praline, roast onion sabayon, cocoa and mushroom tuile

S, N, G, L, C, V, Su

Cretan Lamb 42.00

Roasted lamb leg and braised shoulder with roast vegetables and herbs tart, wild greens cream, lamb jus, olive oil, elderflower sauce

S, M, G, L, E, C, N

Beef 40.00

Braised beef cheeks with a summer vegetables flan, "stifado" inspired sauce with Mavrotragano wine

S, M, G, L, E, C, Su

* Nuts (N) Peanuts (P) Sesame (Se) Soy (S) Mustard (M) Gluten (G) Lactose (L) Eggs (E) Celery (C) Seafood (Cr) Mollusks (Mo) Fish (F) Sulfites (Su) Lupin (Lu) Vegetarian (V) Vegan (Ve) Frozen (Fr). All the above dishes are prepared in the same kitchen area as products that contain flour, milk, nuts, sesame, eggs, soy, mustard, seafood, fish, mollusks, peanuts, lupins, sulfites, and celery. As a result, they may contain traces of these allergens. For more information regarding allergenic substances in our dishes, we are at your disposal to answer any questions.

DESSERTS

DESSERTS

Armenoville 19.00

Caramelized millefeuille, almond praline, orange compote, vanilla sauce

N, G, L, E, V

Frapa Tart 18.00

Frapa cremeux, strawberries confit, lemon thyme and verbena sorbet

N, G, L, E

Chocolate Layers 21.00

Chocolate and tonka been cremeux, hazelnut praline, crispy biscuit, salted caramel ice-cream, coffee sauce

N, G, L, E

Argos Orange Pie 19.00

“Mastiha” from Chios cream, traditional “kaimaki” ice-cream

G, L, E

Black Forest 20.00

Coconut mousse, cherry confit, cocoa biscuit

Ve

* Nuts (N) Peanuts (P) Sesame (Se) Soy (S) Mustard (M) Gluten (G) Lactose (L) Eggs (E) Celery (C) Seafood (Cr) Mollusks (Mo) Fish (F) Sulfites (Su) Lupin (Lu) Vegetarian (V) Vegan (Ve) Frozen (Fr). All the above dishes are prepared in the same kitchen area as products that contain flour, milk, nuts, sesame, eggs, soy, mustard, seafood, fish, mollusks, peanuts, lupins, sulfites, and celery. As a result, they may contain traces of these allergens. For more information regarding allergenic substances in our dishes, we are at your disposal to answer any questions.

