

ālme

RESTAURANT

WELCOME TO

ĀLME

RESTAURANT

**Authentic Greek Elegance,
One Step at a Time**

Perched above the Aegean, where the breeze carries
whispers of salt and sun, Ālme invites you on a
Greek-inspired culinary journey.

Each Step is a tribute to the timeless rhythm of the sea,
the land, and the artisans who shape its flavors. Here,
genuine hospitality meets refined simplicity, creating an
experience as effortless and profound as the tide itself.

BREAD

A LA CARTE MENU

& STARTERS

BREAD AND STARTERS

Sourdough Bread

Butter, olive oil, seaweed salt

S, M, G, L, E, Mo, V, N

Red Bream

27.00

Okra, "choriatiki", "kritamos"

S, M, G, L, E, Mo, F

Mushrooms

27.00

Aged "anthotiros", brown butter, juniper

S, M, G, L, E, V

The Monk from Naxos

32.00

Beef, eggplant, bottarga

N, S, M, G, E, C, F

Langoustine

36.00

Carrot, wild cumin, pine nut

N, S, G, L, Cr

Tomato

23.00

Elderflower, tartar assortment, "chlorotiri" cheese

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

Amberjack "Lakerda"

29.00

Oyster, spring onion, seaweed

Cr, S, M, G, Mo, 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.

MAIN

A LA CARTE MENU

COURSES

MAIN COURSES

The Rooster Patido 37.00

Garden herbs, truffle, salsify

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

Red Mullet Savoro 45.00

Rosemary, garlic, aged vinegar

N, S, M, G, L, C, F, Cr

Our Garden's Vegetable Tart 35.00

Garden vegetables, tomato, "xigalo" cheese sorbet

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

Cretan Lamb 47.00

Loin, gruyere cheese, coffee

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

Ios Gruyere 36.00

Onion, "Sykomaida", farro

S, M, G, L, E, C, V

Pink Dentex 45.00

Vegetables, potatoes, pomelo juice

N, S, M, G, L, C, F

Beef Strip Loin 48.00

Garden herbs, "gigantes" beans, "stifado" jus

S, M, G, L, E, C

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DESSERTS

DESSERT

Yogurt Méringue 23.00

Cardamom, yogurt, red fruits

G, L, E

Apricot and Bergamot 22.00

Apricot, vanilla, wild fennel

G, L, E, N, V

Cycladic Thyme Honey 25.00

Choco parfait, tahini, florentine

G, L, Se, E, N

Fig Tart 22.00

Salted caramel, vanilla, corn

N, G, L, E, V

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TASTING MENU

9 STEPS

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TASTING MENU - 9 STEPS

150.00

Assortment of Canapés

"Sardine Tartlet", "Lamb Moussaka", "Gemista"

P, Se, S, M, G, L, E, C, F, N

Sourdough Bread

Butter, olive oil, seaweed salt

S, M, G, L, E, Mo, V, N

Red Bream

Okra, "choriatiki", "kritamos"

S, M, G, L, E, Mo, F

Mushrooms

Aged "anthotiros", brown butter, juniper

S, M, G, L, E, V

Red Mullet Savoro

Rosemary, garlic, aged vinegar

N, S, M, G, L, C, F, Cr, P

Beef Strip Loin

Garden herbs, "gigantes" beans, "stifado" jus

S, M, G, L, E, C

Pre-Dessert

Figs Tart

Salted caramel, vanilla, corn

G, L, E, V

Mignardise

Pastry Chef's selection of Mignardise

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TASTING MENU

9 STEPS

VEGETERIAN

VEGETERIAN TASTING MENU - 9 STEPS

150.00

Assortment of Canapés

"Gemista", "Summer Distillate", "Garden Courgette Tarte Fine"

V, N, P, Se, S, C, M, G, L, E

Sourdough Bread

Butter, olive oil, seaweed salt

S, M, G, L, E, V, N

Tomato

Elderflower, tartar assortments, "chlorotiri" cheese

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

Mushrooms

Aged "anthotiros", brown butter, juniper

S, M, G, L, E, V

Our Garden's Vegetable Tart

Garden vegetables, tomato, "xigalo" cheese sorbet

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

los Gruyere

Onion, "sykomaida", farro

S, M, G, L, E, C, V

Pre-Dessert

Apricot and Bergamot

Apricot, vanilla, wild fennel

G, L, E, N, V

Mignardise

Pastry Chef's selection of Mignardise

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WINE

BY ĀLME RESTAURANT

PAIRING

WINE PAIRING

Discovering Greece

60.00

Embark on a journey through Greece's broad wine landscape, where indigenous grape varieties exude unparalleled distinction. From ethereal whites to invigorating rosés, and nuanced reds, each glass unveils a flavor odyssey found solely in this corner of the globe. Each wine has been carefully selected to complement its pairing dish, enriching each moment with the sublime sip, all while immersing yourself in the quintessence of Greek terroir.

Exploring Santorini

80.00

Discover the wonders of Santorini's sun-drenched vineyards, where the island's volcanic terroir shapes unparalleled uniqueness. From the vibrant freshness and minerality of a young Assyrtiko to the complexity and depth of Nykteri, and from the captivating boldness of Mavrotragano to the rich sweetness of Vinsanto, each sip reveals the island's rugged beauty. Immerse yourself in a symphony of taste that embodies the island's esteemed winemaking heritage and culinary traditions.

