

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.

SET

MENU

SET MENU

Amuse Bouche

Bread & Olive Oil Pairing

Beetroot

Ajo blanco, Aegina pistachio, Arugula infused olive oil, "Kiano" goat cheese

L, N, V

Beef Tartar

Marinated egg yolk, Homemade spicy mustard, Santorini capers

E, Mu, S

Lamb

Aromatic potato puree, Rosemary paste, Santorini Mavrotragano wine jus

G, L, Mu

OR

Dry Aged Seabass

Wild greens "syvrasi", Pepper-lemon gel, Cretan lime foam

F, G, So2

Pre Dessert

Vinsanto Tart

Mascarpone cream, Praline coffee, Cocoa sablé

E, G, L, N, V

Mignardise

Menu Price

110.00

VEGETERIAN

SET MENU

VEGETERIAN SET MENU

Amuse Bouche

Bread & Olive Oil Pairing

Beetroot

Ajo blanco, Aegina pistachio, Arugula infused olive oil, "Kiano" goat cheese

L, N, V

Mushrooms

Wild mushrooms, Burnt bean miso, Charcoal mayo, Green pea espuma

E, L, S, V

«Gemista» Risotto

Tomato, Green bell peppers, Epirus Feta, Dill

V, L

OR

Smoked Cauliflower «Steak»

Vegetables' jus, White bean puree, Chimichurri, Roasted pine nuts

N, L, V

Pre Dessert

Mastiha Mousse

Citrus cremeux, Lime crumble, "Bezes" meringue, Citrus ice cream

E, G, L, V

Mignardise

Menu Price

95.00

A LA CARTE

MENU

STARTERS

Beetroot 26.00

Ajo blanco, Pistachio "Aeginis", Arugula infused olive oil, "Kiano" goat cheese

L, N, V

Burrata 28.00

Santorini cherry tomatoes, Toasted almonds, Cretan carob rusk, Basil infused balsamic vinegar

L, N, G, V

Mushrooms 28.00

Wild mushrooms, Burnt miso, Charcoal mayo, Green pea espuma, Soy sauce

E, L, S, V

Octopus 30.00

Santorini fava, Pink pickled onions, Beetroot jus, Cuttlefish ink

E, Lu, Mo

Calamari 32.00

Smoked tomato tartar, Fresh herbs, Garlic aioli

G, E, Mo

Beef Tartar 32.00

Marinated egg yolk, Homemade spicy mustard, Santorini capers

E, Mu, S, SO2

Shrimps 34.00

Kataifi phyllo, Fresh green peas, 'Saganaki' sauce, Mytilene's ouzo

Cr, G, E, L

MAIN COURSES

«Gemista» Risotto 30.00

Tomato, Green bell peppers, Epirus Feta, Dill

L, V

Smoked Cauliflower «Steak» 32.00

Vegetables jus, White bean puree, Chimichurri, Roasted pine nuts

N, L, V

Chicken 34.00

Spicy chicken ballotine, Sweet corn puree, Roasted celeriac, Sautéed spinach

G, L, C, Se

Lamb 42.00

Aromatic potato puree, Rosemary paste, Santorini Mavrotragano wine jus

G, Mu

Dry Aged Seabass 45.00

Wild greens "syvrasi", Pepper-lemon gel, Cretan lime foam

F, G, SO2

Beef Tenderloin 55.00

Black summer truffles, Potato terrine, Rosemary, Herb butter

G, L

Lobster (for two) 130.00

48-hour lobster bisque, Lobster infused butter, Cilantro microgreens

Cr, L

<u>C</u>	Celery
<u>G</u>	Gluten
<u>Cr</u>	Crustaceans
<u>E</u>	Egg
<u>F</u>	Fish
<u>L</u>	Lactose
<u>Mo</u>	Molluscs
<u>Se</u>	Sesame seed
<u>N</u>	Nuts
<u>Mu</u>	Mustard
<u>SO2</u>	Sulphur dioxide
<u>Lu</u>	Lupin
<u>S</u>	Soya
<u>Sh</u>	Shellfish
<u>V</u>	Vegetarian
<u>Ve</u>	Vegan

All prices are in euro (€) | VAT is included

