

ãlme

FINE FISH DINING

WELCOME TO

ĀLME RESTAURANT

**A gustatory hymn
to the sea's finest**

Embraced by the serene lifetime sunsets of Oia, "Ālme" is perched atop the majestic cliffs of Ammoudi. Serving the sea's finest, it combines the eagerness for the 'fresh' and the patience for what we establish as 'mature'. "Ālme", interpreted as "brine", meticulously refers to our heritage of practices, both tasteful and sustainable, extending a life worth experiencing. Its essence, encompassing the salty water of our food and the sea surrounding this magical island, becomes the guiding spirit for the most flavorsome fish rituals.

Religiously devoted to its love for exquisite flavors and meticulous ageing processes, alme places dry-aged fish to the altar of its guests' taste buds, in an attempt to become the Santorini compass of fish.

SET MENU

BY ÄLME RESTAURANT

4 COURSE

Amuse Bouche

Fish of the Day

Dry aged fish ceviche with blackberry coulis, Tiger milk, Chili pepper, Coriander and lemongrass

F, Mu

Octopus

Octopus mosaic, Smoked "taramosalata" with raw mussels, Slow cooked cucumber and sea fennel foam

Mo, SO2, S, Mu

Tuna

Tuna Wellington, Parsley crepe, Mushroom duxelles, Fish fumet and baby potato purée

F, G, E, L

OR

Seabass

Dry aged seabass, Crumble of Evritania's chorizo, Zucchini purée, Hazelnut salt, Savory beurre blanc

F, L, N

Black Sesame

Black sesame meringue, "Chloro" cheese of Santorini, Fig marmalade with honey of fir, Sweet scented geranium sorbet and "tahini" ice cream

E, L, Se, V

Menu Price

95.00

Wine Pairing

Discovering Greece

45.00

Exploring Santorini

65.00

DEGUSTATION

BY ALME RESTAURANT

7 COURSE

Amuse Bouche

Bread & Olive Oil Pairing

Fish of the Day

Dry aged fish ceviche with blackberry coulis, Tiger milk, Chilli pepper, Coriander and lemongrass

F, Mu

Prawn of "Koilada"

Poached prawn in METAXA brandy, Mediterranean herbs jus, Bottarga foam, Tomato powder, Scented geranium flowers

C, Cr, F

Calamari

Calamari "hylopites", Black garlic mayo, Pickled mustard seed, "Umeboshi" marmalade and infused shitake with savory red wine

Mo, SO2, S, Mu

Tuna

Tuna Wellington, Parsley crepe, Mushroom duxelles, Fish fumet and baby potato purée

F, G, E, L

Dill-Lemon Sorbet

Crumble of lime and white chocolate, Strawberry compote yogurt cream, Herbs sorbet and spearmint oil

Ve

Black Sesame

Black sesame meringue, "Chloro" cheese of Santorini, Fig marmalade with honey of fir, Sweet scented geranium sorbet and "tahini" ice cream

E, L, Se, V

Mignardise

Wine Pairing

Menu Price

120.00

Discovering Greece

55.00

Exploring Santorini

75.00

VEGETERIAN

BY ĀLME RESTAURANT

MENU

Amuse Bouche

Beetroot

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

L, N, V

Mushrooms

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

E, L, S, V

Smoked Cauliflower "Steak"

Vegetables' jus, White beans purée, Chimichurri, Roasted pine nuts

N, L, V

Baba au Mandarin

Soft baba au mandarin syrup, Mastiha cream, Apricot marmalade, White chocolate-orange ice cream and caramelized pistachios

L, N, E, G, V

Menu Price

90.00

Wine Pairing

Discovering Greece

45.00

Exploring Santorini

65.00

WINE

BY ĀLME RESTAURANT

PAIRING

WINE PAIRING

Discovering Greece

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

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.

<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

