

Sample Menu
Aloia 80



Starters

Greek selection with a variety of traditional flavors (fish roe creamed salad, aubergine dip, tzatziki salad) to dip with Kithira & Cretan islands rusks & crostini's

Tomato mille Feuillet & "mastelo Chios white cheese," fresh mint, olive oil, & Greek pittas.

Santorini traditional tomato balls with fresh herbs & and yogurt dip.

Smoked mackerel with "mauromatika bean salad, parsley, red onion, & and chilly red peppers.

Octopus grilled & slow-cooked creamed fava bean with white onions & lemon aroma.

Langoustine & salmon tartar Napoleon with herbed avocado-tomato salad & savory crème fraîche.

Pepper crust seared sea bass fillet on celery "slow" salad with crispy red Zakynthos onions & citrus oil.

Shallow-fried baby shrimp from Simi Island on a bed of spicy tomato reduction, feta, thyme, & ouzo aroma.





Salads

Classic Greek salad

Mille Feuillet salad with baby greens, crumbled manouri cheese, toasted pinenuts, & sundried tomato vinaigrette.

Fresh arugula leaves & vine tomatoes with toasted almonds & balsamic vinaigrette.

Greek Nicoise salad with seasonal green beans, baby greens, hard-boiled eggs, sardines, olives, tuna, & lemon vinaigrette.

Seasonal green salad leaves with dried figs, fresh melon, toasted walnuts, & orange-soya vinaigrette.
With or without parmesan flakes.

Pasta, risotto, & more

Bulgur risotto with sauté shrimps, zucchini, fresh herbs,
& ouzo buttered sauce.

Barley Risotto with fresh seafood & tomato herbed
sauce.

Risotto Negro with fried calamari & lemon dill sauce.

Spaghetti with vine cherry tomatoes, fresh basil leaves,
& herbed olive oil sauce.

Tagliatele with sauté chicken, spring onion, garlic, &
creamed soya.

Lobster linguine cooked in lobster juice & fresh
tomatoe with herbs.

Seafood pasta with fruity di Mare, white wine, & light
flavor of garlic.





Meat & Poultry

- Grilled veal fillet with thyme-honey butter, served with country-style potato wedges.
- Angus rib-eye grilled & asparagus raped with bacon. Served with merlot Greek wine sauce on the side.
- Lamb fillet with grilled zucchini, sautéed vine tomatoes, & garlic cream with rosemary.
- Pan-seared lamb chops with herbed crust served with seasonal green beans & warm crumble potato.
- Chicken leg fillet broiled with feta & marjoram sauce. Served with bulgur salad.
- Chicken breast tagliata with quinoa – wild rice salad, & yogurt vinaigrette.



Fish & Seafood

Sauté sea bass fillet with crayfish & Kalamata olive mash, served with creamy celery & dill sauce.

Grilled seabream fillet on smoked aubergine with herbed tomato sauce & red Zakynthos onions.

Broiled grouper on a bed of Briam sauce (oven-cooked vegetables with herbs). Served with bulgur-parsley salad.

Local fresh fish of the day. Broiled whole with its juices. Served with seasonal steamed vegetables & selection of sauces (lemon olive oil vinaigrette, chilly mayo, hollandaise sauce).

Lobster, langoustines, & king prawns platter with mango salad & avocado chilly dip.

Platter of steamed shellfish selections in dry white Santorini wine with chives, parsley, & spring onions.

Served with grilled garlic bread & fresh butter.



Desserts

Lemon mille feuille with buttered filo crust & and trimmed chilled chocolate.

Classic Tiramisu creamed.

Belgian chocolate tart with white chocolate mousse and fresh strawberries.

Traditional walnut pie with orange, cinnamon syrup, and vanilla ice cream.

Old but gold chocolate soufflé with pistachio ice cream.

Greek cheesecake with rusk biscuits and figs marmalade

