

# Menu

## SALADS

- BURRATA** 20,00€  
slices of tomato tossed with pesto basil, buffalo mozzarella, melon, prosciutto & olive oil
- ALIV** 15,00€  
tomato, onions, capers, feta cheese, oregano, served with extra virgin olive oil
- GREEN** 18,00€  
lola, arugula, lettuce romaine, sundried tomatoes, manouri traditional cheese served with caramelized balsamic dressing

## APPETIZERS

- TRADITIONAL TZATZIKI** 14,00€  
yogurt, cucumber, garlic, vinegar, olive oil, served on cucumber granita
- SPLIT PEAS (FAVA SANTORINI'S)** 14,00€  
served with caramelized onions, sundried tomatoes & olive oil
- VEGETABLE MILLE-FEUILLE** 18,00€  
seasonal grilled vegetables marinated with apple vinegar, served with aliv blanc sauce
- SHRIMPS SAGANAKI** 20,00€  
perfect sauteed shrimps in smooth spicy tomato sauce & feta cheese
- EGGPLANT** 18,00€  
grilled eggplant, with tomato sauce, au gratin in oven with mornay cream & parmesan cheese
- TRADITIONAL CHEESE PATTY** 16,00€  
traditional pastry stuffed with feta cheese, dill, honey, ouzo, sesame & poppy seed
- OCTOPUS CARPACCIO** 20,00€  
cooked with fresh herbs, served with Lentils Beluga
- ALIV CANE** 18,00€  
ground beef with feta cheese rolling in thyme paste au gratin in oven with pecorino cheese
- ALIV COUNTRY FRENCH FRIES** 10,00€  
fresh potatoes lightly boiled and fried with a mix of spices. Accompanied with a light sauce

## NOTES

Bread (cover charge) / per person 1,50€



\* All our products with an asterisk are frozen  
△ In the case of any allergies or intolerance please advise your server.  
- Prices are in Euro and all taxes are included -

  #alivsuites

Remember to share your experience!

## MEAT FOOD

- BEEF FILLET** 35,00€  
grilled beef tenderloin fillet with herbs
- BEEF TAGLIATA** 38,00€  
flank steak black angus served with arugula & authentic parmigiano reggiano
- RIB EYE THE KING** 40,00€  
special piece black angus, aromatic butter, mix of ground pepper
- PORK FILLET** 25,00€  
tender pork fillet stuffed with graviera cheese, tomato & wine sauce
- LAMB CARRE ROSA** 35,00€  
served with puree potato & wild forest fruits sauce
- GRILLED CHICKEN** 35,00€  
grilled chicken with fresh herbs
- GRILLED TRADITIONAL BEEF BURGER** 25,00€  
served with Aliv french fries & sauce
- SIDE DISHES** Choose between:  
• boiled white & black wild rice • puree potato  
• Aliv french fries • Grilled seasonal vegetables

## SEAFOOD

- SEA BREAM ROYAL** 28,00€  
grilled with sea salt served with steamed seasonal vegetables, olive oil & lemon sauce
- SEABASS** 25,00€  
grilled with sea salt served with steamed seasonal vegetables, olive oil & lemon
- FILLET OF SALMON** 25,00€  
grilled fillet of salmon served with steamed beetroots, zucchini marinated in citrus juices, olive oil & lemon sauce
- GRILLED SHRIMPS** 30,00€  
grilled shrimps with mild garlic, anise sauce, served with steamed seasonal vegetables, olive oil & lemon sauce

## TRADITIONAL

## GREEK CUISINE

- MOUSAKA** 18,00€  
eggplant, zucchini, potatoes, ground beef, tomato sauce, bechamel sauce and grated cheese
- MACARONI PASTITSIO** 18,00€  
pasta, ground beef, tomato sauce, bechamel sauce, and grated cheese
- STUFFED VEGETABLES** 18,00€  
stuffed seasonal vegetables with rice, ground meat and herbs

Dish of the day (ask your server)