

alati

DIVINE GREEK CUISINE
SINGAPORE



Sharing a meal is a bond that connects people, nourishing both body and soul with its unconditional love. At Alati, we embrace this tradition of diverse flavours inspired by modern Greek cuisine, with a focus on seafood and wine.

Every dining experience with us is a journey of enrichment and enjoyment.

SALADS

Greek Salad (Horiatiki) 1,2,7

Seasonal tomato | cucumber | red onion | capsicum | Greek feta | caper |
Kalamata olives | dried oregano | EVOO

32

Halloumi Salad 1,2,6,7

Charred cauliflower | zucchini | grilled halloumi | Greek feta cream | truffle oil | herbs | pine nuts

32

Santorini Salad 1,2,6,7

Seasonal greens | caramelized goat cheese | grapes | raisins | variety of seeds | aged balsamic vinegar

31

Patzari Salad 1,2,6,7

Beetroot | Greek feta cream | caramelized hazelnuts | mixed greens | grapes

32

DIPS

Tzatziki 1,2

Greek yogurt | fresh grated cucumber | garlic | dill

19

Fava 1,7

Santorini split yellow pea puree | chopped onions | Greek capers

19

Melitzanosalata 1,6,7

Smoked eggplant | roasted red peppers | toasted walnuts

19

Taramosalata 3

Smooth cod roe mousse | lemon | tobiko

21

Tyrokafteri 1,2,6,7

Greek feta | Greek yogurt | EVOO | chilli | roasted pine nuts

19

Pita 1

Handmade fresh pita | EVOO | dried oregano

7

Olives 1,7

Kalamata olives | EVOO | dried oregano

12

Dips Platter

All 5 of our homemade dips and 1 pita bread

75

Allergens:

1= vegetarian options | 2= dairy products | 3= seafood products | 4= meat/poultry | 5= eggs/lecithin | 6= nuts/seeds | 7= gluten-free | 8= alcohol

All prices are subject to 10% service charge and prevailing government taxes

MEZE

Cheese Pie from Skiathos Island 1,2,5,6

Greek feta | phyllo pastry | sesame seeds | Greek honey

30

Octopus (Mykonos style) 3,7,8

Sliced octopus | grape vinegar | EVOO | pickled onion | caperberries | herbs

42

Tyrokroketes 1,2,5,6

Crispy cheese balls | feta | graviera | fresh watermelon | citrus chutney | sesame |herbal sauce

30

Spanakopita 1,2,5

Spinach pie | Greek feta | Greek yogurt | herb oil

29

Calamari 3

Grilled and fried calamari | olive lemon sauce | black and white tarama | tobiko

41

Prawns Saganaki 2,3,8

Sauté Prawns, cooked in rich herbal tomato sauce | bisque | charred crumbled Greek feta | ouzo

42

Wagyu Gyros Tacos (2pcs) 2,4

Grilled wagyu | tzatziki | spicy pepper sauce | red onion | parsley

42

Price per extra item \$21

Grilled Prawns 3,7

400-420g of grilled prawns | carrot-fennel salad | lemon - EVOO sauce

51

FRESH CATCH

What Alati is renowned for

Grilled

Lavraki (Greek seabass)
15 / 100g

Tsipoura (Greek seabream)
15 / 100g

Fagri (Greek red porgy)
15 / 100g

Milokopi (Greek stone bass)
14 / 100g

Salt baked 5

+17

Kindly allow 30-40 mins prep time

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SIGNATURES

Bakaliaros Skordalia 3,6,8

Crispy fried battered Cod fish fillet | roasted beetroot | herbal- aioli sauce "skordalia" | almond garlic dressing
48

Grilled Octopus 3,7

Grilled octopus | fava split pea puree | confit tomatoes | caramelized onions | squid ink rice crackers
52

Aegean Pasta 2,3,8

Linguine | prawns | ouzo-tomato sauce | lemon zest
48

Greek Truffles Risotto 1,2,7,8

Mushrooms | black truffle purée | parmesan cream
44

Grilled Chicken 2,4,7

Grilled chicken thigh | garlic herb potatoes | Greek salad sauce
41

Lamb Baklava 2,4,5,8

Slow cooked lamb shoulder wrapped in phyllo | herbs | yogurt | lamb gravy | confit eggplant
49

Moussaka 2,4,5,8

A la minute baked traditional Moussaka | potato | roasted eggplant | minced beef ragout | bechamel sauce | graviera
44

Imam Baildi 1,2,7

Roasted eggplants stuffed with slow cooked onions | charred Greek feta | tomato sauce
39

Pidakia 2,4,7

Grilled lamb cutlets (300gr) | lemon- oil sauce | cucumber | herbs | yogurt
65

Beef Souvlaki (Wagyu) 2,4,7

200gr of grilled F1 wagyu beef on skewer | fried potato chips | parsley onion salad | tzatziki dip
64

SIDES

Fried Potato Chips 1,7

Fresh hand-cut potatoes chips topped with salt & dried oregano
15

Local Greens 1,7

Lightly steamed greens served with lemon oil sauce
15

Veggie Sticks 1,7

EVOO | lemon
15

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DESSERTS

Mille-Feuille Baklava 1,2,5,6

Caramelized phyllo | Cinnamon pastry cream | roasted nuts | honey syrup | cacao powder
25

Alati Signature Bougatsa 1,2,5,6

Crispy phyllo pastry | vanilla custard cream | cinnamon | pistachio & orange ice-cream
(Estimated preparation time 15')

36

Mosaiko 1,2,5,6,8

Dark chocolate | biscuits | caramelized hazelnuts | vanilla ice cream
28

Yogurt with Honey 1,2,6

Greek strained yogurt | Cretan thyme honey | roasted nuts
27

WATER

Theoni Premium Water

With more than 100 International Quality and Taste awards, natural water Theoni from Karditsa region, is the most Awarded Greek water in the world!

1lt Still or Sparkling

11

COFFEE & TEA

Tea

By the pot, earl grey, English breakfast chamomile, peppermint
6

Illy's coffee

Espresso, macchiato, latte, cappuccino, americano
5 / 7

Greek coffee

Served unfiltered, finely-ground coffee beans are simmered in a briki, optionally with sugar and served in an espresso cup
6 / 8

Greek frappe

A foam-covered iced coffee drink made from instant coffee
A Greek favorite

6

Espresso alfredo

An iced coffee drink made from Italian espresso
6

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