

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.

DIPS

Tzatziki 1,2

Greek yogurt | fresh grated cucumber | garlic | dill

18

Fava 1,7

Santorini split yellow pea puree | chopped onions | Greek capers

18

Melitzanosalata 1,7

Smoked eggplant | roasted red peppers | toasted walnuts

18

Taramosalata 3

Smooth cod roe mousse | lemon tobiko eggs

19

Tyrokafteri 1, 2, 7

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

18

Pita 1

Handmade fresh pita | EVOO | dried oregano

6

Olives 1

Kalamata olives | EVOO | dried oregano

12

Dips platter

Choice of 2 dips and 1 pita bread

39

All 5 of our homemade dips and 1 pita bread

58

SALADS

Greek Salad (Horiatiki) 1,2,7

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

29

Halloumi Salad 1,2,6,7

Charred cauliflower | zucchini | crispy halloumi | feta cheese sauce | truffle oil | herbs | pine nuts

29

Santorini Salad 1,2,6,7

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

28

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

Phyllo-wrapped feta 1,2,6

Greek feta | fresh thyme | black & white sesame | Cretan thyme honey
26

Octopus (Mykonos style) 3,7

Sliced octopus | grape vinegar | EVOO | pickled onion | caperberries | herbs
35

Tyrokroketes 1,2,5,6

Crispy cheese balls | feta | graviera | fresh watermelon | citrus chutney | sesame |herbal sauce
29

Kolokythopita 1,2,6

Butternut squash | crispy phyllo pies | sesame | creamy Greek feta
25

Grilled Calamari 3,7

Bourdeto sauce from Corfu island | smoked paprika
30

Melitzana Kefte 1,6

Crispy eggplant patties, stuffed in fresh pita bread pockets | tahini sauce |
white onion | green apple | tomato | smoked paprika
27

Prawns Saganaki 2,3,8

Sauté Prawns, cooked in rich herbal tomato sauce | bisque | charred crumbled Greek feta | ouzo
39

Dolmadakia with Tuna 3,7

Stuffed grape leaves with fresh herbs and rice | raw tuna | lemon and EVOO sauce
39

Wagyu Gyros Tacos (2pcs) 2,4

Grilled wagyu | tzatziki | spicy pepper sauce | red onion | parsley
36

Price per extra item \$18

Grilled Prawns 3,7

400-420g of grilled prawns | carrot-fennel salad | lemon - EVOO sauce
44

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FRESH CATCH

What Alati is renowned for

Grilled

Lavraki (Greek seabass)
13 / 100g

Tsipoura (Greek seabream)
13 / 100g

Fagri (Greek red porgy)
14 / 100g

Milokopi (Greek stone bass)
14 / 100g

Salt baked 5
+15

Kindly allow 30-40 mins prep time

SIGNATURES

Bakaliaros Skordalia 3,6,8

Crispy fried battered Cod fish fillet | roasted beetroot | herbal- aioli sauce "skordalia" | almond garlic dressing
47

Grilled Octopus 3,7

Grilled octopus | fava split pea puree | confit tomatoes | caramalized onions | squid ink rice crackers
49

Grilled Chicken 2,4,7

Grilled chicken thigh | Garlic and herb butter smashed potatoes | Rock samphire | Chicken honey gravy
36

Lamb Baklava 2,4

Slow cooked lamb shoulder wrapped in phyllo | herbs | yogurt | lamb gravy | confit eggplant
48

Moussaka 2,4,8

A la minute baked traditional Moussaka | potato | roasted eggplant | minced beef ragout | bechamel sauce | graviera
38

Imam Baildi 1,7

Roasted eggplants stuffed with slow cooked onions | charred Greek feta | tomato sauce
36

Paidakia 2,4,7

Grilled lamb cutlets (300gr) | lemon- oil sauce | cucumber | herbs | yogurt
53

Beef Souvlaki (Wagyu) 2,4,7

200gr of grilled Sanchoku F1 wagyu beef on skewer | fries | parsley onion salad | tzatziki dip
55

SIDES

Fried Potato Chips 1,7

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

Local Greens 1

Lightly steamed greens served with lemon oil sauce
15

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DESSERTS

Mille-Feuille Baklava 1,2,6

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

Loukoumades 1

Greek fluffy donuts | honey syrup | crumble walnut & cinnamon OR praline chocolate sauce
(Both options are accompanied with vanilla ice-cream, estimated preparation time 15')
25

Alati signature Bougatsa 1

Crispy phyllo pastry | vanilla custard cream | cinnamon | pistachio & orange ice-cream
(Estimated preparation time 15')
29

Yogurt with Honey 1,2,6

Greek strained yogurt | Cretan thyme honey | roasted nuts
24

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

10

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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