



# ALIA

19.00 - 22.00

## APPETIZERS

**Mezze and Nachos - 8 Eur**  
Garlic-Yogurt, Spicy Tomato Paste, Hummus, Smoked Eggplant,  
Pitta and Einkorn Nachos

**Spanish Style Fried Peppers - 5 Eur**  
Sea Salt

**Okra Tempura - 6 Eur**  
Garlic-Yogurt and Chili-Butter Sauce

**Falafel Sticks - 6 Eur**  
Sesame, Tahini, Yoghurt and Honey Sauce

**Pan Con Tomato Garlic Bread - 6 Eur**  
Spanish Grilled Bread with Tomato, Garlic, Olive Oil and Olive Paste

## COLD DISHES & SALADS

**Smoked Salmon Carpaccio - 14 Eur**  
Balsamic-Grape Molasses Sauce

**Beef Carpaccio - 14 Eur**  
Quail Egg, Rucola, Parmesan, Mustard and Balsamic

**Tuna Tartare - 14 Eur**  
Avocado, Sesame Oil, Lime and Papadum

**Burrata with Hummus - 12 Eur**  
Mustard-Hummus with Herb and Soy Bean Sprouts

**Beetroot Cannelloni - 5 Eur**  
Stuffed Beetroot Roll with Pistachio and Coriander-Hummus

**King Crab Caesar Salad - 26 Eur (Extra Charge)**  
Tomato, Radish, King Crab and Spicy Caesar Sauce

**Piyaz "White bean salad" - 6 Eur**  
Quail Egg, Cherry Tomato, Onion  
and Tahini Sauce

**Tabbouleh Salad - 8 Eur**  
Pomegranate, Coriander, Parsley, Fennel, Quinoa and  
Pomegranate-Olive Oil Sauce

**Octopus Salad with Potato - 20 Eur**  
Octopus, Baby Potato, Wasabi, Peas and Chimichurri Sauce

**Greek Salad with Shrimp - 8 Eur**  
Feta Cheese, Cucumber, Tomato, Kalamata Black Olives, Shrimps,  
Red Onion and Olive Oil Sauce

## RAW BAR

**Oyster "dozen/12pcs" - 100 Eur (Extra Charge)**  
Served with Mignonette Sauce

**Oyster "half dozen/6 pcs" - 50 Eur (Extra Charge)**  
Served with Mignonette Sauce

**Caviar Black Pearl Beluga 50gr - 320 Eur (Extra Charge)**  
Served with Bilini, Crème Fraiche,  
Sliced Boiled Egg, Onions, Lemon and Capers

**Caviar Golden Sturgeon Osetra 50gr - 265 Eur (Extra Charge)**  
Served with Bilini, Crème Fraiche,  
Sliced Boiled Egg, Onions, Lemon and Capers

## HOT DISHES

**Turkish Cheese Spring Rolls - 12 Eur**  
Four Cheese "Ezine, Mozzarella, Curd, Ricotta" and Sesame-Honey and  
Clotted Cream Sauce

**Greek Midia Saganaki - 12 Eur**  
Mussels Stew with Feta Cheese, White Wine, Coriander, Onion,  
Tomato and Garlic

**Stuffed Wine Leaves with Shrimps - 12 Eur**  
Shrimps, Raspberry and Smoked Yogurt

**Parmigiana di Melanzane - 10 Eur**  
Eggplant, Cheese mix "Mozzarella, Parmesan, Gouda" and  
Concasse Sauce

**Gambas al Ajillo - 14 Eur**  
Spanish Garlic Shrimp, Shallot, Mushroom, and Chili Pepper and  
Butter Sauce

**Bulgur Risotto with Truffle - 18 Eur**  
Porcini, Chestnut Mushroom, Truffle, White Wine, Spinach and Parmesan

**Grilled Octopus Skewers - 22 Eur**  
Tarhana- Bisque Sauce and Garden Greens

**Crab Cake - 16 Eur**  
King Crab, Quail Egg, Soybean Sprout and Crushed Chili Peppers

**Fried Baby Calamari - 14 Eur**  
Tahini-Garlic Dip and Garden Greens

**Boiled Stuffed Meatball - 10 Eur**  
Eggplant, Veal Rib Eye Steak, Mozzarella, Pistachio, Garlic-Yogurt and  
Concasse Sauce

**Inegol Meatballs - 10 Eur**  
Mixed Spice, Chili-Yogurt and Garden Greens

**Tandoori Lamb Tacos - 12 Eur**  
Red Onion, Avocado-Mayonnaise, Chives, Tomato and Soybean Sprout

**Stuffed Wine Leaves with Grilled Halloumi - 10 Eur**  
Acuka Sauce

## RICE & PASTAS

**Paella - 18 Eur**  
Saffron Spanish Rice, Prawn, Mussels, Chicken and Chorizo

**Manti Yuvalama - 12 Eur**  
Mini doughballs, Minced Beef, Yoghurt, Mint and Chili-Butter Sauce

**Truffle Linguine - 30 Eur (Extra Charge)**  
Truffle, White Wine and Creamy Mushroom Sauce

**Lobster Capellini 450gr - 75 Eur (Extra Charge)**  
Butter-Chumiccurih and Tomato Sauce

## SIGNATURE DISHES

**Pottery Kebab - 22 Eur**  
Veal Rib Eye Steak, Shallot, Mushroom, Tomato, Garlic and  
Green Pepper

**Prawn Kunafa - 14 Eur**  
Mozzarella Cheese, Shrimps and Bearnaise Sauce

**Cokertme Kebab - 18 Eur**  
Homemade Fried Potato, Beef Tenderloin, Garlic Yogurt and  
Concasse Sauce

**Lavraki Shish - 16 Eur**  
Sea Bass Skewers with Tartare Sauce and Garden Green

## MAINS

**Long-Bone Lamb Chops - 28 Eur**  
Garden Greens

**Chicken Shashlik - 14 Eur**  
Garden Greens

**Baked Sea Bream in Salt - 18 Eur**  
Garlic-Butter and Bearnaise Sauce

**Pan-Fried Sole Fish - 18 Eur**  
Caper-Lime Sauce

**Langoustine - 1kg - 150 Eur (Extra Charge)**  
Grilled, Boiled or Pan-Fried

**Miso Black Cod - 56 Eur (Extra Charge)**

Butter - Milk

**King Crab - 1kg - 150 Eur (Extra Charge)**  
Served with Mignonette Sauce

**Lobster 1kg - 150 Eur (Extra Charge)**  
Grilled, Boiled or Thermidor

**Chilean Sea Bass - 52 Eur (Extra Charge)**  
Butter-Grape Molasses Sauce

**King Prawn 1kg - 100 Eur (Extra Charge)**  
Grilled, Boiled or Pan-Fried

**Dry Aged Rib Eye Steak 450gr - 48 Eur (Extra Charge)**  
Fried Potatoes and Garden Greens

## SIDES

**Cajun Sweet Potato - 6 Eur**  
Sweet Potatoes and Cajun Spice

**Couscous - 8 Eur**  
White Wine, Asparagus and Parmesan Cheese

**Grandma's Roasted Potatoes - 6 Eur**  
Spicy Mayo Sauce

**Oyster Mushroom - 8 Eur**  
Sea Salt and Butter

**Chicken Stock Rice - 5 Eur**

**Cajun Garlic Roasted Broccoli - 5 Eur**

**Grilled Asparagus - 9 Eur**

## DESSERTS

**Baked Pumpkin - 10 Eur**  
Turkish Clotted Cream "Kaymak", Tahini and Walnut

**Katmer - 12 Eur**  
Pistachio Flaky Pastry and Ice Cream

**Chocolate Souffle - 10 Eur**  
Ice-cream

**Eclair Ring - 9 Eur**  
Forest Fruits

**Seasonal Fruit Platter - 12 Eur**

**Ice Cream Selection "one scoop" - 3 Eur**