

ALISIO

BEACH CLUB

LUNCH MENU

STARTERS

ROMESCO



Roasted bell peppers, almonds,
garlic, olive oil, pita bread
\$350

BOQUERONES



Marinated anchovies (120g),
olive oil, garlic and tomato
\$390

BRUSCHETTA



Grilled bread, crushed tomato,
olive oil and sea salt
\$350

OCTOPUS SALAD

(120g)

Cucumber, tomato, basil, parsley, lemon
juice, olive oil, garlic and capers
\$450

GREEK SALAD



Cucumber, onion, tomato, olives,
parsley and feta cheese
\$420

CRISPY CALAMARI

(120g)

Spicy lemon garlic emulsion
\$420

CHARCUTERIE BOARD



Iberian cured meats selection

BURRATA



Heirloom tomatoes, olives, basil
and white balsamic glaze
\$450

Jamón Serrano (40g)

Lomo embuchado (40g)

Chorizo Ibérico (40g)

Bresaola (40g)

Add Chicken (140g) \$390
Add Catch of the day (100g) \$390
Add Shrimp (120g) \$390

Marinated olives, pickled
vegetables, onion marmalade
and warm flatbread
\$650

ALISIO CHEESE PLATTER



Daily cheese selection, fig preserves, thyme honey,
toasted almonds, grapes and warm ciabatta bread
\$650

MAIN COURSES

LIGHTLY BREADED EGGPLANT



Eggplant, tomato, leafy salad
and Parmesan cheese
\$390

SEA BASS NAPOLETANA

(200g) **GF**

Caper berries, olives, tomato
sauce and asparagus
\$520

AGLIO, OLIO E PEPERONCINO



Spaghetti, olive oil, dry chili and garlic
\$420
Add Shrimp (120g) 
\$390

CHICKEN SOUVLAKI

(280g) 

Greek yogurt, paprika, oregano,
cumin, spring onion and pita bread
\$650

GARLIC SHRIMP

(400g)  **GF**

Olive oil, fresh herbs and lemon
\$740

BEEF GYRO

(150g) 

Carrot-cucumber salad, mint,
cherry tomatoes and pita bread
\$620

GRILLED LAMB CHOPS (PAIDAKIA)

(400g) 

Lemon, oregano, olive oil, leaf salad and yogurt dressing
\$1300

TO SHARE

BLACK CALASPARRA PAELLA



Shrimp (100g), clams (80g), octopus (100g),
squid ink, piquillo peppers and garlic aioli
\$1650

SALT-BAKED FISH

(800g)  **GF**

Whole fish baked in sea salt, cracked
open tableside, potatoes and parsley
\$990