

A N T I P A S T I

Bruschetta Italiana 200

Tomato, Fresh Basil, Extra Virgin Olive Oil, Melted Mozzarella, Balsamic Vinegar Glaze.

Bruschetta "Allora" 340

Melted Mozzarella, Smoked Salmon, Zucchini, Fresh Basil, Extra Virgin Olive Oil, Balsamic Vinegar Glaze.

Caprese Salad 280

Artisanal Mozzarella, Sweet Tomatoes, Italian Basil, Balsamic Vinegar Glaze.

Hummus Vibes 290

Chickpea Cream, with Focaccia, Sesame Seeds, Extra Virgin Olive Oil.

Melanzane Tower 640

Eggplant, Imported Parmesan Cheese, Fresh Basil, San Marzano Tomato Reduction.

Grilled Octopus 790

On a Bed of Fresh Crispy Veggies

Tuna Tataki 670

Seared Sesame-Crusted, Tuna with Citrus-Soy Dressing.

Tuna Tartare 675

Finely Cut Tuna, Lemon Zest, Olive Oil, and Chives, Served with Toasted Bread.

Salmon Tartare 675

Finely Cut Salmon, Lemon Zest, Olive Oil, and Chives, Served with Toasted Bread.

Vitello Tonnato 510

Veal, Tuna Sauce, Capers, Fresh Parsley

Beef Carpaccio 780

Thinly Sliced Beef with Olive Oil, Capers, Parmesan and Fresh arugula.

Beef Tartare Classico 680

Hand-cut prime Beef with Egg Yolk, Worcestershire, Capers, Pickles, Dijon, Lemon

S A L A D S

Original Caesar Salad 390

Romaine Lettuce, Croutons, Parmesan Cheese, "Authentic Caesar Dressing"

Allora Beach 350

Quinoa, Avocado, Arugula, Cherry Tomatoes, Cucumbers, Mint, Fresh Fruit

Greek Salad 390

Greek Feta, Arugula, Cucumbers, Tomatoes, Fresh Red Onions, Red Peppers, Oregano, Lemon Juice, Extra Virgin Olive Oil, Olives

Mixed Salad 320

Arugula, Cherry Tomatoes, Lettuce, Fresh Basil, Avocado, Extra Virgin Olive Oil, Balsamic Vinegar

Add : + Grilled Shrimp. 220 + Grilled Chicken. 180

Prices Do Not Include 12% Service Charge and 14% VAT

PIZZA

Margherita 380

San Marzano Tomato,
Artisanal Mozzarella, Basil,
Oil Extra Virgin

Quattro Formaggi (white) 490

Artisanal Mozzarella, Smoked
Scamorza, Pecorino Romano,
Parmigiano Reggiano, Honey,
Basil, Arucola, Walnuts

Romana 470

San Marzano Tomato, Artisanal
Mozzarella, Anchovies, fresh Basil,
Extra Virgin Olive Oil

Pesto (white) 490

Artisanal Mozzarella, Homemade
Genovese Pesto, Fresh Cherry
Tomatoes, Fresh Basil

Vegetarian 400

San Marzano Tomato, Artisanal
Mozzarella, Sautéed Mushrooms,
Mixed Vegetables, Fresh Basil

Funghi (white) 400

Artisanal Mozzarella, sautéed
Mushrooms, Fresh Basil

Mare (white) 530

Artisanal Mozzarella, Shrimp,
Calamari, Anchovies Topped with
Arugula

Norma 400

Salsa Norma, Buffalo Mozzarella,
Parmigiano Reggiano, Cherry
Tomatoes

Smoked Salmon (white) 520

Buffalo Mozzarella, Smoked
Salmon, Basil, Olive Oil, Lemon
Zest, Capers.

Tonno e Cipolla 480

Tomato sauce, Artisanal Mozzarella,
Tuna, and Pickled Onion.

PASTA

Pesto 610

Homemade Genovese Pesto

Add Sautéed Shrimp +220

Vongole 690

Fresh Clams, Parsley, Extra
Virgin Olive Oil, White Wine

Bolognese 580

Homemade Ragu' with Local
Beef.

Norma 490

Eggplant, Tomato Sauce, Fresh
Basil, Ricotta Cheese

Fresh Tomato & Basil 450

San Marzano Tomatoes, Fresh
Basil, Extra Virgin Olive Oil

Gamberi and Mushroom 690

Mushroom, Shrimp, Fresh Basil,
Cream, Extra Virgin Olive Oil

MAIN - SECONDI

The Allora Burger & Fries 690

Local Beef, Tomato, Caramelized
Onions, Lettuce, Mayo, Ketchup,
Mustard, Cheese.

Regular or Sweet Potato Fries

Fritto Misto All'Italiana 720

Fried Calamari, Shrimp, Crispy
Vegetables

Octopus & Potatoes 980

Octopus, Potatoes, Parsley, Garlic,
Extra Virgin Olive Oil, Black Pepper

Seared Tuna 880

Herb Crusted Seared Tuna on a
bed of Mashed Potatoes

Filet Mignon 990

150 gr. Filet Mignon, Mushroom
Sauce, Fresh Parsley

Australian Ribeye Steak 1800

250 gr. Ribeye, Served with
Mashed Potatoes, Side of
Chimichurri and Mushroom Sauce

BREAKFAST

Plain Croissant **160**

Freshly baked French croissants

Sweet Croissants **285**

- Nutella
- Crema
- Apricot Jam
- Banana Strawberry

Savory Croissant

- Egg, Tomato, Cheese **350**

- Egg, Smoked Salmon, Melted Mozzarella, Tomato **410**

DRINKS

Fresh Orange Juice **120**

Mango Juice **150**

Espresso Single **90**

Espresso Double **110**

Macchiato **100**

Cappuccino **130**

Caffe Latte **100**

Shakerato **100**

Americano **100**

Iced Vanilla Caffe Latte **100**

Black Tea **60**

Taylors Tea **80**

Iced Tea **70**

Cola, Zero, Sprite **70**

San Benedetto 250ml **100**

San Benedetto 500ml **160**

Small Beach Water **50**

COCKTAILS

Aperol Spritz 650
Aperol, prosecco, and soda with a slice of orange.

Limoncello Spritz 500
House limoncello, prosecco, and soda with fresh lemon.

Campari Spritz 650
Campari, prosecco, and soda with an orange twist.

Classic Negroni 600
Gin, Campari, and sweet vermouth.

Americano 600
Campari, sweet vermouth, and soda.

White Russian 500
Vodka, coffee liqueur, and fresh cream.

Black Russian 500
Vodka and coffee liqueur.

Margarita 500
Tequila, triple sec, and fresh lime.

Pina Colada 500
Rum, coconut, and pineapple.

Mojito 500
Rum, fresh mint, lime, sugar, and soda.

Cuba Libre 500
Rum, cola, and fresh lime.

Old Fashioned 500
Whiskey, sugar, and bitters, with an orange twist.

Whiskey Sour 500
Whiskey, fresh lemon juice, and simple syrup.

Manhattan 500
Whiskey, sweet vermouth, and bitters

Porn Star Martini 500
Vanilla, Vodka, Passion Fruit, Sour Mix, Prosecco Double Shot

Espresso Martini 500
Vodka, fresh espresso, coffee liqueur, shaken to a silky foam.

French 75 500
Gin, lemon, and bubbles.

Moscow Mule 500
Vodka, fresh lime, and ginger juice, topped with soda

Gin Cucumber Basil 500
Crisp gin balanced with cucumber, basil, and a touch of sour mix.

WINE

Château Red / White 400

Château Sparkling 400

Le Baron Sparkling 400

Château Rose Bottle 1800

Château Wine Bottle 1800

LeBaron Sparkling Bottle 1600

Moët & Chandon 12000

Veuve Clicquot 15000

BEER

Limoncello 250

Coffee Liquer 250

Sambuca 250

Better Than Baileys 300

Imported 500

Heineken 200

Corona 450

Sakkara 200

Stella 200

Sol 200

D E S S E R T S

Gelato

195

Two scoops of your favorite flavors:
Fior Di Latte, Coffee, Pistachio,
Chocolate, Lemon, Mango, Vanilla

Nutella Calzone

420

Topped with Chopped Pistacchio

Affogato

180

One scoop of homemade gelato
with a shot of espresso

Lava Cake

480

Warm Chocolate "Souflet" with a Molten
Center served with Italian Gelato

Shisha - Hookah

Standard

Classic flavors prepared with quality
tobacco for a smooth smoke.

490

Premium

Enhanced flavor blends for longer
sessions for a richer experience.

750

V.I.P

A top-tier selection featuring exclusive flavors and premium
preparation for an exceptionally smooth, refined smoke.

990

E X T R A S

Fruit Bowl

Orange

110

Pomegranate

160

Melon

160

Pineapple

310

Liquid Base

Juice

110

Milk

160

Mojito

210