

A LA CARTE MENU

SOUP | Σούπα

- Psarosoupa Avgolemono | Ψαρόσουπα Αυγολέμονο (F | E)** € 54
Greek fish soup enriched with a lemon and egg broth
- Seasonal Soup of the Day | Σούπα Ημέρας** € 44
Bakalis's seasonal soup prepared fresh daily

SALADS | Σαλάτες

- Authentic Greek | Χωριάτικη (V | M)** € 64
Village salad with heirloom tomatoes, cucumbers, red onions, green peppers, Kalamata olives and feta cheese
- Beetroot, Wild Greens & Anthotyros | Παντζάρι, Άγρια Χόρτα & Ανθότυρος (V | M)** € 62
Roasted beetroot with Greek yogurt, wilted wild greens and crumbled Anthotyros cheese

SMALL PLATES | Ζεστά Ορεκτικά

- Filo Feta | Φέτα σε Φύλλο (V | G | SS)** € 62
Crispy filo-wrapped feta cheese drizzled with wild honey and sesame seeds
- Eggplant & Feta | Μελιτζάνα Σχάρας με Φέτα (V | M)** € 59
Fire roasted eggplant topped with crumbled feta cheese and wild oregano
- Fried Anchovies | Τηγανητές Αντζούγιες (F)** € 62
Crisp-fried anchovies with lemon
- Steamed Mussels | Αχνιστά Μύδια (MO)** € 94
Steamed mussels in a fragrant lemon and tomato broth
- Sardines | Σαρδέλες Σχάρας (F)** € 73
Grilled sardines with lemon and wild oregano
- Grilled Mackerel | Σκουμπρί Σχάρας (F)** € 96
Grilled mackerel with lemon and wild oregano
- Octopus | Χταπόδι Σχάρας (MO)** € 129
Fire grilled octopus with extra virgin olive oil and wild oregano
- Grilled Calamari | Καλαμάρι Σχάρας (MO)** € 74
Grilled squid with lemon and wild oregano
- Calamari | Τραγανό Καλαμάρι (MO)** € 74
Classic fried squid rings with lemon
- Eggplant Chips | Τηγανητές Μελιτζάνες (V | G)** € 42
Crispy eggplant chips with domatosalata & wild oregano
- Zucchini Chips | Τηγανητά Κολοκυθάκια (V | G | M)** € 42
Crispy zucchini chips with tzatziki & wild oregano
- Piperies | Ψητές Πιπεριές (PB)** € 44
Roasted peppers marinated in olive oil
- Patatas | Πατάτες (PB)** € 44
Fried potatoes with wild oregano and sea salt

COLD PLATES | Κρύα Πιάτα

- Tzatziki | Τζατζίκι (V | M)** € 44
Creamy Greek yogurt dip with cucumber, garlic and dill
- Melintzana | Μελιτζανοσαλάτα (PB)** € 39
Fire roasted eggplant spread with Florina peppers, extra virgin olive oil and lemon
- Tarama | Ταρामοσαλάτα (F | G)** € 47
Traditional fish roe dip, blended with extra virgin olive oil
- Fava | Φάβα (PB)** € 39
Santorini-style yellow split pea purée with smoked paprika, extra virgin olive oil and red onions
- Dolmades | Ντολμαδάκια (PB)** € 48
Vine leaves stuffed with herbed rice and a side of Greek yogurt
- Marinated Anchovies | Μαρινάτες Αντζούγιες (F)** € 47
Fresh anchovy fillets, marinated in extra virgin olive oil, lemon and fresh dill
- Smoked Mackerel | Καπνιστό Σκουμπρί (F)** € 88
Cold-smoked mackerel with lemon, red onion and fresh dill

MAINS | Κυρίως Πιάτα

- Lamb Chops | Παϊδάκια Αρνίσια** € 266
Grilled lamb chops with grilled vegetables and fried potatoes
- Beef Ribeye | Στεϊκ Ριμπάι** € 324
300g Wagyu steak with grilled vegetables and fried potatoes
- Beeftekoa | Μπιφτέκια (G | E | M)** € 137
Feta cheese stuffed meat patties with grilled vegetables and fried potatoes
- Chicken Souvlaki | Κοτόπουλο Σουβλάκι** € 108
Marinated chicken with lemon rice, tzatziki and pita bread
- Whole Sea Bass | Ολόκληρο Λαβράκι (F)** € 144
Grilled sea bass with lemon rice and wild greens
- Gulf Prawns | Γαρίδες Γκάλφ (CR)** € 149
Grilled prawns with lemon rice and wild greens
- Moussaka | Παραδοσιακός Μουσακάς (G | E | M)** € 89
Layered eggplant, potatoes, minced meat and béchamel
- Vegetarian Moussaka | Χορτοφαγικός Μουσακάς (G | E | M)** € 76
Layered eggplant, potatoes and béchamel
- Stuffed Peppers | Γεμιστές Πιπεριές με Κιμά** € 84
Oven-baked peppers, stuffed with minced meat and herbed rice

DESSERTS | Επιδόρπια

- Greek Yogurt | Ελληνικό Γιαούρτι (V | M | N)** € 49
Topped with wild honey and crushed walnuts
- Bougatsa | Μπουγάτσα (V | G | E | M)** € 44
Warm custard-filled filo pastry dusted with cinnamon and icing sugar
- Bakalis Baklava | Μπακλαβάς με Φιστίκι (V | E | M | N)** € 60
Pistachio filled filo pastry served with vanilla ice cream

Your well-being is our priority. If you have any food allergies or dietary requirements, please inform your order taker. Our culinary team will take every care to prepare your meal with the utmost attention to safety and excellence.

CE – Celery | CR – Crustaceans | E – Eggs | F – Fish | G – Gluten | GF – Gluten Free | L – Lupin | M – Milk | MO – Molluscs | MU – Mustard | N – Tree Nuts | P – Peanuts | PB – Plant Based | S – Soybeans | SS – Sesame Seeds | SU – Sulphites | V – Vegetarian