

# 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 | Ταραμοσαλάτα (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

**Beeftekia | 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

# BEVERAGES

## WINE

### Sparkling Wine

*Xinomaro, Sparkling Rosé, Kir Yianni, Attica*

150ml 750ml  
95 475

### White Wine *By Carafe*


*Bakalis House White*

*Moschofilero, "Notios", Gaia, Peloponnesos*

*Filer, Roditis & Trebbiano, "Prospa", Panagiotopoulos, Trifilia*

*Sauvignon Blanc, Alpha Estate, Drama*

*Chardonnay, Ktima Gerovassiliou, Epanomi*

			
	150ml	500ml	1.5L
	60	200	575
	70	225	600
	75	230	610
		375	999
		525	1200

### Rosé Wine *By Carafe*

*Bakalis House Rosé*

*Xinomavro, Alpha Estate, Drama*

	150ml	500ml	1.5L
	60	200	575
		375	999

### Red Wine *By Carafe*

*Bakalis House Red*

*Agiorgitiko-Syrah, "Notios", Gaia, Nemea*

*Agiorgitiko-Cab Sauv, Domaine Papagiannakos, Attika*

*Mavrotragano, Limnio, Ktima Gerovassiliou, Epanomi*

*Xinomavro-Merlot-Syrah, Alpha Estate, Drama*

	150ml	500ml	1.5L
	60	200	575
	70	225	600
	95	420	1185
		540	1545
		510	1455

## TSIPOURO

	30ml	60ml	700ml
Assyrtiko, Domaine Sigalas, Santorini	50	90	750

## BOTTLED BEER

Mythos	52
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## LIQUORS

	30ml	250ml	500ml
Ouzo Metaxa	45	290	500
Metaxa 5 Stars	50	330	570
Metaxa 12 Stars	70	480	830
Skinos Mastiha	50	330	570
Roots Mastic	70	480	
Roots Kanela	70	480	
Roots Rakomelo	75	480	

