SOUP | Σούπα

Psarosoupa Avgolemono | Ψαρόσουπα Αυγολέμονο (F | E) — Đ54
Greek Fish Soup Enriched With A Lemon And Egg Broth

Seasonal Soup of the Day | Σούπα Ημέρας — Đ44
Bakalis's Seasonal Soup Prepared Fresh Daily

SALADS | Σαλάτες

Authentic Greek | Χωριάτικη (V | M) — Đ64
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) — Đ62
Roasted Beetroot With Greek Yogurt, Wilted Wild Greens And Crumbled Anthotyros Cheese

COLD PLATES | ΚρύαΠιάτα

Tzatziki | Τζατζίκι (V | M) — Đ44
Creamy Greek Yogurt Dip With Cucumber, Garlic And Dill

Melintzana | Μελιτζανοσαλάτα (PB) — Đ39
Fire Roasted Eggplant Spread With Florina Peppers, Extra Virgin Olive Oil And Lemon

Tarama | Ταραμοσαλάτα (F | G) — Đ47
Traditional Fish Roe Dip, Blended With Extra Virgin Olive Oil

Fava | Φάβα (PB) — Đ45
Santorini-Style Yellow Split Pea Purée With Smoked Paprika, Extra Virgin Olive Oil And Red Onions

Dolmades | Ντολμαδάκια (PB) — Đ48
Vine Leaves Stuffed With Herbed Rice And A Side Of Greek Yogurt

Marinated Anchovies | ΜαρινάτεςΑντζούγιες (F) — Đ47
Fresh Anchovy Fillets, Marinated In Extra Virgin Olive Oil, Lemon And Fresh Dill

SMALL PLATES | Ζεστά Ορεκτικά

Filo Feta | Φέτα σε Φύλλο (V | G | SS) — Đ62
Crispy Filo-Wrapped Feta Cheese Drizzled With Wild Honey And Sesame Seeds

Eggplant & Feta | ΜελιτζάναΣχάρας με Φέτα (V | M) — Đ59
Fire Roasted Eggplant Topped With Crumbled Feta Cheese And Wild Oregano

Fried Anchovies | Τηγανητές Αντζούγιες (F) — Đ62
Crisp-Fried Anchovies With Lemon

Steamed Mussels | Αχνιστά Μύδια (MO) — Đ94
Steamed Mussels In A Fragrant Lemon And Tomato Broth

Sardines | Σαρδέλες Σχάρας (F) — Đ73
Grilled Sardines With Lemon And Wild Oregano

Octopus | Χταπόδι Σχάρας (MO) — Đ129
Fire Grilled Octopus With Extra Virgin Olive Oil And Wild Oregano

Grilled Calamari | Καλαμάρι Σχάρας (MO) — Đ74
Grilled Squid With Lemon And Wild Oregano

Calamari | Τραγανό Καλαμάρι (MO) — Đ74
Classic Fried Squid Rings With Lemon

Eggplant Chips | Τηγανητές Μελιτζάνες (V | G) — Đ54
Crispy Eggplant Chips With Domatosalata & Wild Oregano

Zucchini Chips | Τηγανητά Κολοκυθάκια (V | G | M) — Đ56
Crispy Zucchini Chips With Tzatziki & Wild Oregano

Piperies | Ψητές Πιπεριές (PB) — Đ44
Roasted Peppers Marinated In Olive Oil

Patatas | Πατάτες (PB) — Đ44
Fried Potatoes With Wild Oregano And Sea Salt

MAINS | Κυρίως Πιάτα

Lamb Chops | Παϊδάκια Αρνίσια — Đ266
Grilled Lamb Chops With Grilled Vegetables And Fried Potatoes

Beef Ribeye | Στεϊκ Ριμπάι — Đ324
300g Wagyu Steak With Grilled Vegetables And Fried Potatoes

Beeftekia | Μπιφτέκια (G | E | M) — Đ137
Feta Cheese Stuffed Meat Patties With Grilled Vegetables And Fried Potatoes

Chicken Souvlaki | Κοτόπουλο Σουβλάκι — Đ108
Marinated Chicken With Lemon Rice, Tzatziki And Pita Bread

Whole Sea Bass | Ολόκληρο Λαβράκι (F) — Đ155
Grilled Sea Bass With Lemon Rice And Wild Greens

Gulf Prawns | Γαρίδες Γκάλφ (CR) — Đ160
Grilled Prawns With Lemon Rice And Wild Greens

Moussaka | Παραδοσιακός Μουσακάς (G | E | M) — Đ98
Layered Eggplant, Potatoes, Minced Meat And Béchamel

Vegetarian Moussaka | ΧορτοφαγικόςΜουσακάς (G | E | M) — Đ76
Layered Eggplant, Potatoes And Béchamel

Stuffed Peppers | Γεμιστές Πιπεριές με Κιμά — Đ84
Oven-Baked Peppers, Stuffed With Minced Meat And Herbed Rice

A GIFT FROM POSEIDON

Today's freshest offering from the sea, chosen by our chefs and cooked over the wood fire flames.

DESSERTS | Επιδόρπια

Greek Yogurt | Ελληνικό Γιαούρτι (V | M | N) — Đ49
Topped With Wild Honey And Crushed Walnuts

Bougatsa | Μπουγάτσα (V | G | E | M) — Đ44
Warm Custard-Filled Filo Pastry Dusted With Cinnamon And Icing Sugar

Bakalis Baklava | Μπακλαβάς με Φιστίκι (V | E | M | N) — Đ60
Pistachio Filled Filo Pastry Served With Vanilla Ice Cream

BAKALIS
GREEK GRILL TAVERNA

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.

All prices are in UAE Dirhams and inclusive of 10% service charge, 7% Dubai Municipality fees and 5% VAT

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

	150ml	750ml
Xinomaro, Sparkling Rosé, Kir-Yianni, Attica	Đ115	Đ585

White Wine By Carafe

	150ml	500ml	1.5L
Bakalis House White	Đ65	Đ200	Đ300
Moschofilero, "Notios", Gaia, Peloponnesos	Đ70	Đ225	Đ330
Fira Roditis & Trebbiano, "Prospa", Papanagiotopoulos, Trifilia	Đ75	Đ230	Đ350
Sauvignon Blanc, Alpha Estate, Drama		Đ550	Đ850
Chardonnay, Ktima Gerovassiliou, Epanomi		Đ575	Đ900

Rosé Wine By Carafe

Bakalis House Rosé	Đ65	Đ200	Đ300
Xinomavro, Alpha Estate, Drama		Đ425	Đ625

Red Wine By Carafe

Bakalis House Red	Đ65	Đ200	Đ300
Agiorgitiko-Syrah, "Notios", Gaia, Nemea	Đ70	Đ225	Đ330
Agiorgitiko-Cab Sauv, Domaine Papagiannakos, Attika	Đ175	Đ525	Đ800
Mavrotragano, Limnio, Ktima Gerovassiliou, Epanomi		Đ575	Đ900
Xinomavro-Merlot-Syrah, Alpha Estate, Drama		Đ550	Đ850

TSIPOURO

	30ml	60ml	700ml
Assyrtiko, Domaine Sigalas, Santorini	Đ40	Đ90	Đ750

LIQUORS

	30ml	60ml	700ml
Ouzo Metaxa	Đ35	Đ65	Đ750
Metaxa 5 Stars	Đ40	Đ75	Đ850
Metaxa 12 Stars	Đ55	Đ100	Đ1250
Skinos Mastiha	Đ45	Đ80	Đ850
Roots Mastic	Đ70	Đ130	Đ1500
Roots Kanela	Đ70	Đ130	Đ1500
Roots Rakomelo	Đ70	Đ130	Đ1500

BOTTLED BEER

Mythos	Đ55

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