HALF BOARD MENU

Kindly Choose Your Favourite Starter, Main and Dessert

SOUP | Σούπα

Psarosoupa Avgolemono | Ψαρόσουπα Αυγολέμονο (F|E)

Greek fish soup enriched with a lemon and egg broth

Seasonal Soup of the Day | Σούπα Ημέρας

Bakalis's seasonal soup prepared fresh daily

SALADS | Σαλάτες

Authentic Greek | Χωριάτικη (V | M)

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)

Roasted beetroot with Greek yogurt, wilted wild greens and crumbled Anthotyros cheese

SMALL PLATES | Ζεστά Ορεκτικά

Filo Feta | Φέτα σε Φύλλο (V | G | SS)

Crispy filo-wrapped feta cheese drizzled with wild honey and sesame seeds

Eggplant & Feta | ΜελιτζάναΣχάρας με Φέτα (V | M)

Fire roasted eggplant topped with crumbled feta cheese and

Fried Anchovies | Τηγανητές Αντζούγιες (F)

Crisp-fried anchovies with lemon

Steamed Mussels | Αχνιστά Μύδια (MO)

Steamed mussels in a fragrant lemon and tomato broth

Sardines | Σαρδέλες Σχάρας (F)

Grilled sardines with lemon and wild oregano

Grilled Mackerel | Σκουμπρί Σχάρας (F)

Grilled mackerel with lemon and wild oregano

Octopus | Χταπόδι Σχάρας (MO)

Fire grilled octopus with extra virgin olive oil and wild oregano

Grilled Calamari | Καλαμάρι Σχάρας (MO)

Grilled squid with lemon and wild oregano

Calamari | Τραγανό Καλαμάρι (MO)

Classic fried sauid rings with lemon

Eggplant Chips | Τηγανητές Μελιτζάνες (V | G)

Crispy eggplant chips with domatosalata & wild oregano

Zucchini Chips | Τηγανητά Κολοκυθάκια (V | G | M)

Crispy zucchini chips with tzatziki & wild oregano

Piperies | Ψητές Πιπεριές (PB)

Roasted peppers marinated in olive oil

Patatas | Πατάτες (PB)

Fried potatoes with wild oregano and sea salt

COLD PLATES | ΚρύαΠιάτα

Tzatziki | Τζατζίκι (V | M)

Creamy Greek yogurt dip with cucumber, garlic and dill

Melintzana | Μελιτζανοσαλάτα (PB)

Fire roasted eggplant spread with Florina peppers, extra virgin olive oil and lemon

Tarama | Ταραμοσαλάτα (F | G)

Traditional fish roe dip, blended with extra virgin olive oil

Fava | Φάβα (PB)

Santorini-style yellow split pea purée with smoked paprika, extra virgin olive oil and red onions

Dolmades | Ντολμαδάκια (PB)

Vine leaves stuffed with herbed rice and a side of Greek yogurt

Marinated Anchovies

Μαρινάτες Αντζούγιες (F)

Fresh anchovy fillets, marinated in extra virgin olive oil, lemon and fresh dill

Smoked Mackerel | Καπνιστό Σκουμπρί (F)

Cold-smoked mackerel with lemon, red onion and fresh dill

MAINS | Κυρίως Πιάτα

Lamb Chops | Παϊδάκια Αρνίσια

Grilled lamb chops with grilled vegetables and fried potatoes

Beeftekia | Μπιφτέκια (G|E|M)

Feta cheese stuffed meat patties with grilled vegetables and fried potatoes

Chicken Souvlaki | Κοτόπουλο Σουβλάκι

Marinated chicken with lemon rice, tzatziki and pita bread

Whole Sea Bass | Ολόκληρο Λαβράκι (F)

Grilled sea bass with lemon rice and wild greens

Gulf Prawns | Γαρίδες Γκάλφ (CR)

Grilled prawns with lemon rice and wild greens

Moussaka | Παραδοσιακός Μουσακάς (G|E|M)

Layered eggplant, potatoes, minced meat and béch

Vegetarian Moussaka | Χορτοφαγικός Μουσακάς (G|E|M)

Layered eggplant, potatoes and béchame

Stuffed Peppers | Γεμιστές Πιπεριές με Κιμά

Oven-baked peppers, stuffed with minced meat and herbed rice

DESSERTS | Επιδόρπια

Greek Yogurt | Ελληνικό Γιαούρτι (V | M | N)

Topped with wild honey and crushed walnuts

Bougatsa | Μπουγάτσα (V|G|E|M)

Warm custard-filled filo pastry dusted with cinnamon and icing sugar

Bakalis Baklava | Μπακλαβάς με Φιστίκι (V|E|M|N)

Pistachio filled filo pastry served with vanilla ice cream

