

BALADAYA

MYKONOS

MENU



“OMMA”

RAW & CURED

RED SHRIMPS “KILADOS”	36
Semi-cured Shrimps, Fresh Herbs, Soft Cheese, Greek Salad Gazpacho	
TARTAR “A LA SPETSIOTA”	25
Fish Tartar, Caramelized Onions, Parsley, Basil, Tomato Consommé with Olive Oil and Herb	
SEA URCHIN	33
Lemon Juice, Olive Oil, Sea Salt with Herbs	
PICKLED OCTOPUS	20
With Carrots, Red Peppers, Parsley, Dill, Vinegar and Olive Oil	
TARTAR “STIFADO”	45
A5 Wagyu Beef with Fresh Tomato Dressing, Citrus, Herbs and Cumin	
CURED COD FLAKES	22
Avocado, Salicornia, Cherry Tomato, Nectarine, Red Onion, Pickles	
GREEK STYLE CEVICHE	22
Marinated Amberjack, Cherry Tomatoes, Grape, Herb Olive Oil, Tomato Consommé	



SHARING WITH FRIENDS

BASKET BREAD	2
With olive oil & marinated olives	
HOME STYLE FRENCH FRIES	8
Cooked in Olive Oil	
FETA BOUGIOURDI	15
Baked Feta with Tomatoes, Peppers, Herbs, Chili Olive Oil	
OCTOPUS	24
Grilled Octopus with Fava, Caramelized Onions, "Oximelo" Dressing	
SAVOURY GREEK PIE	15
Wild Greens, Local Cheese, Homemade Filo Pastry	
FRIED BABY CALAMARI	18
With Herbs Aioli	
STEAMED MUSSELS	18
Fresh Mussels, White Wine, Chili, Garlic, Herbs, Cherry Tomatoes	
BAKED BEETROOT	14
Mizithra Cheese, Walnut, Greens, Orange, Olive oil Dressing	
EGGPLANT IMAM (V)	15
Caramelized Onion Puree, Cherry Tomatoes, Parsley, Thyme, Pine Nuts, Feta Cheese & Olive Oil	
BRIAM (V)	16
Summer Vegetables Pot	
FRIED CORN & OKRA	18
With Herb Aioli	



GREEK DELICACIES

Smoked “Taramosalata”	10
Grilled “Melitzanosalata”	8
Coriander Hummus	9
Tzatziki Avocado	9
Spicy Red Pepper Feta	9

OUR SUMMER GARDEN

GREEK SALAD	16
Cherry Tomatoes, Cucumber, Green Peppers, Feta Cheese, Kalamata Olives, Capers, Carob Rusk, Olive Oil	
WATERMELON FETA SALAD	14
Cherry Tomatoes, Almond filet, Watermelon, Feta Cheese, Basil Vinaigrette	
PEELED TOMATO SALAD	14
Mizithra Cheese, Extra Virgin Olive Oil, Fresh Oregano	
MYKONIAN SALAD	15
Mix Greens with Strawberries, “Lountza” Local Cured Pork, Goat Cheese, Pine Nuts, Honey & Balsamic Vinegar Dressing	
GREEN BEAN SALAD	13
Green Beans, Capers, Tomato, “Kritamon”, Herbs, Lemon Olive Oil Dressing	
QUINOA & LENTILS	22
Grilled Calamari, Artichokes, Cucumber, Tomato, Scallions, Herbs, Avocado, Olives, Capers, Honey & Vinegar Dressing	

OUR CLASSIC FLAVORS

FROM THE SEA

TRACHANOTO	55
Local Fresh Pasta, Grilled Langoustines, Onion Gremolata, Shellfish Bouillon	
SEAFOOD PASTA	24
Traditional Pasta, Fresh Basil, Shellfish Bouillon	
ROASTED GROUPER A LA POLITA	48
Grouper Filet, Artichokes, Carrots, Peas, Onion, "Avgolemono" Sauce, Dill	
SHRIMP SAGANAKI	24
Shrimps, Tomato Sauce, Ouzo, Feta Cheese, Fresh Basil	
LOBSTER MANESTRA	70
Fresh Tomato, Seafood Bouillon, Herb Gremolata	

FROM THE LAND

RIB EYE TAGLIATA	48
Roasted Herb Vegetables, Baby Potatoes, Chimichurri Sauce	
OUR MOUSAKA	24
Eggplant Confit, Braised Beef, Tomato Relish, Bechamel Foam	
STRIP-LOIN KONTOSOUVLI	38
Marinated Wagyu Cooked on Wood Grill Roasted Tomatoes, Crispy Home Fries	



MID SHORT RIBS “DRUNK BEEF STEW” 25

Braised Beef, Green Peppers, Chili, Tomato,
Graviera Cheese

ROASTED LAMB (600gr) 48

Lamb Shoulder, Fresh Herbs, Baby Potatoes,
Zucchini Lamb Jus

CLAY POT CHICKEN 22

Free Range Chicken Roasted on Wood Oven, Summer
Vegetables, Herb Jus

STEAK GYRO PLATTER 28

Homemade Pita Bread, Marinated Wagyu, Roasted
Tomato, Yogurt Sauce, Herb Gremolata with Fries

HEARTH GRILLED ON WOOD EMBERS

FROM THE SEA

GRILLED JUMBO RED PRAWNS 110 per kg

Burnt Lemon, Citrus Vinaigrette

GRILLED LOBSTER 130 per kg

Traditional Pasta, Fresh Basil, Shellfish Bouillon

GRILLED KING CRAB 30 per 100gr

With Herb Butter

CATCH OF THE DAY 120 per kg

Grilled or Baked in Salt Crust on Wooden Oven

FROM THE LAND
PREMIUM CUTS

PORTERHOUSE 90
(apx. 1 kg)

MARINATED LAMB CHOPS 48
(400 gr.)

FROM THE SOIL SIDES

Sauteed Baby Potatoes 8

Seasonal Wild Greens & Vegetables Boiled 8

Grilled Season's Vegetables 8

**Sauteed String Beans with Parsley,
Tomato & Olive Oil** 8



DESSERT MENU

PAVLOVA MANGO-LIME	20
Crispy Meringue with Coconut & Poppy Seeds, Yogurt-Lime Cremeux, White Chocolate, Mango Tartar & Exotic Sorbet	
“LOUKOUMADES”	18
Traditional Greek Mini Dough Bites Flavored with Cinnamon, Hot Milk Chocolate Sauce & Nuts With Vanilla Ice Cream	
CARAMELIZED “TSOUREKI”	18
Traditional Caramelized Brioche Flavored with Mastic, White Chocolate Namelaka & Kaimaki, Wild Cherries & Pistachio	
PISTACHIO “BAKLAVA”	18
Crunchy Filo Pastry, Vanilla Cream Flavored with Spices, Caramelized Pistachio Powder, Syrup & Cinnamon Ice Cream	
CHOCOLATE SOUFFLE	20
In a Hot Pod Melting 70% Chocolate Heart with Carob Honey, Salted Caramel & Ice Cream	
HOMEMADE ICE CREAM PLATTER (For 4 p)	20
Soft Vanilla & Chocolate Ice Cream, 5 Different Toppings, Crumble & Caramelized Nuts on the Side	
FRUIT SALAD	16 small
Fresh Cut Seasonal Fruit on Ice	35 large
YOGURT	16
With Fresh Fruit & Honey	
ICE CREAM / SORBET SCOOP	8