

**Cali** ALL DAY DINING.

## TO START WITH

### **CALI SPREADS SELECTION (V)**

Four house spreads with grilled pita bread

EUR 25

### **CEVICHE (GF)**

Citrus, cucumber, chili peppers, onions, and herbs

EUR 22

### **GUACAMOLE (V)**

Avocado, chopped tomato, coriander, and lime, served with grilled multigrain bread

EUR 18

### **TUNA TARTAR**

Spicy mayo, lemon-soy sauce, and chives

EUR 26

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## BOWLS

### **QUINOA (V)**

With mixed greens and spicy lemon dressing

Add on from the grill:

prawns (SF) + EUR 20

calamari (SF) + EUR 15

salmon + EUR 17

grilled chicken + EUR 12

EUR 14

### **SPICY SALMON**

With sushi rice, avocado, mango, spring onion, edamame, and pickled cucumber

EUR 28

### **TUNA TATAKI**

With sushi rice, wakame, avocado, cucumber, spring onion, and sweet potato

EUR 30

## SALADS

### GREEK SALAD (V)(GF)

From our "bostani",  
with capers, olives, feta cheese  
and drizzled with extra virgin olive  
oil

EUR 24

### CAESAR SALAD

Romaine lettuce, grilled chicken,  
crunchy bacon, parmesan cheese,  
and Caesar dressing

EUR 18

### WATERMELON SALAD (V)

Cherry tomatoes, carob rusks, feta  
cheese, and herbs

EUR 20

### STRING BEANS SALAD (V)(GF)

With local soft cheese, herbs, and  
grapes

EUR 18

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## SANDWICHES & BURGERS

### MINI SOUVLAKI

Lamb kebab or chicken with grilled  
pita bread, house sauces,  
and Naxos hand-cut fries

EUR 28

### CLUB SANDWICH

Lightly toasted multigrain bread  
with grilled chicken, bacon, lettuce,  
omelet, tomato, cheese, and Naxos  
hand-cut fries

EUR 22

### BLACK ANGUS CHEESEBURGER

With cheddar cheese, lettuce,  
tomatoes, onions, and Naxos hand-  
cut fries

EUR 25

### FRIED CHICKEN TORTILLA (N)

With lettuce, tomato, cheese,  
guacamole, and Naxos hand-cut  
fries

EUR 22

### FOCACCIA SANDO (V)

With buffalo mozzarella, basil  
pesto, and cherry tomatoes

EUR 18

## SUSHI

### CLASSIC ROLLS

California (GF)(SF)	EUR 16
Spicy Salmon (GF)	EUR 16
Spicy Tuna (GF)	EUR 18
Salmon Avocado (GF)	EUR 16
Tuna Avocado (GF)	EUR 15
Shrimp Tempura (SF)	EUR 15
Spicy Soft-Shell Crab (SF)	EUR 24

### SASHIMI & NIGIRI

Akami Tuna (GF)	EUR 10
Toro Tuna (GF)	EUR 12
Salmon(GF)	EUR 08
Seabass (GF)	EUR 11
Scallop(GF) (SF)	EUR 10
Unagi Eel	EUR 11
Yellowtail (GF)	EUR 11

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## BITES

### ZUCCHINI CHIPS (V)(N)

Lightly fried zucchini served with tzatziki

EUR 14

### CALAMARI (SF)(N)

Fresh Aegean Sea calamari served with lemon tarama dip

EUR 25

### NAXOS HAND-CUT FRIES (V)(GF)

With sea salt and oregano

EUR 12

### PIZZA MARGARITA (V)

With tomato sauce, buffalo mozzarella, and fresh basil

EUR 20

## DESSERTS

### PORTOKALOPITA (N)

Traditional Greek orange cake with syrup and white chocolate crumble.

*Served with Greek "kaimaki" ice cream.*

EUR 18

### GALAKTOBOUREKO

Creamy semolina custard and caramel cream mousse in caramelized filo pastry, topped with a homemade fruit-infused syrup.

EUR 17

### LOUKOUMADES (N)

Bite-sized Greek donuts drizzled with honey.

*Served with vanilla ice cream.*

EUR 15

### SUMMER PAVLOVA (GF)(N)

Crispy meringue with vanilla cremeux, red fruit compote and vanilla chiffon.

EUR 18

### TRIPLE CHOC CHIP COOKIE (N)

Caramel, pistachio praline, caramelized pistachios.

*Served with vanilla ice cream.*

EUR 18

### FULL OF CHOCOLATE (GF)(N)

In eight different textures

EUR 20

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### ICE CREAMS (GF)

Vanilla  
Chocolate  
Kaimaki  
Pistachio (N)

EUR 09 / TWO SCOOPS

### SORBETS (GF)

Passion Mango  
Tangerine  
Strawberry

EUR 07 / TWO SCOOPS

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### FRUIT PLATTER (GF)

Fresh and chilled seasonal fruit

EUR 20

## DESSERT WINE

### OMEGA 2019

Alpha Estate  
Gewürztraminer,  
Malagouzia  
Amyndeon, Florina

EUR 20(G) 130(B)

### VINSANTO 2010

Gaia Wines  
Assyrtiko, Athiri,  
Aidani  
PDO Santorini

EUR 26(G) 160(B)

### CHÂTEAU GUIRAUD 1ER GRAND CRU CLASSÉ 2016

Château Guiraud  
Sauvignon Blanc, Semillion  
Sauternes, France

EUR 30(G) 290(B)

### RIO MUSCAT 2018

Parparousis  
White Muscat  
PDO Muscat Rio Patra

EUR 17(G) 95(B)

### VINSANTO FIRST RELEASE 2015

Argyros Estate  
Assyrtiko, Athiri,  
Aidani  
PDO Santorini

EUR 29(G) 180(B)

### VINTAGE PORT 2007

Niepoort  
Tourica Nacional, Touriga  
Franca, Tinto Cao, Tinta  
Francesca,  
Tinta Amarela, Sousao, Tinta  
Roris  
Douro, Portugal

EUR 35(G) 340(B)

### SAMOS NECTAR 2015

Eos Samos  
Samos Muscat  
PDO Samos

EUR 18(G) 110(B)

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## DIGESTIFS

### SKINOS MASTIHA LIQUEUR

Skinos  
Chios, Greece

EUR 16(G)

### DARK CAVE AGED TSIPOURO

Tsililis Distillery  
Trilala, Greece

EUR 18(G)

### GRAPPA MOSCATO

Nonino Distillery  
Friuli, Italy

EUR 20(G)

### MOUHTARO GRAPE DISTILLATE

Lost Lake Distillery  
Viotia, Greece

EUR 16(G)

### METAXA PRIVATE RESERVE

Metaxa  
Kifisia, Greece

EUR 22(G)

### COGNAC RÉMY MARTIN V.S.O.P

Rémy Martin  
Cognac, France

EUR 36(G)

### PRICKLY PEAR SPIRIT

Domaine Sigalas  
Santorini, Greece

EUR 20(G)

### DIPLOMÁTICO RUM RESERVA EXCLUSIVA 12 Y.O.

Diplomático  
Venezuela

EUR 20(G)

### COGNAC HENNESSY X.O

Hennessy  
Cognac, France

EUR 55(G)

## BEVERAGES

### COFFEE

	(S)	(D)
Espresso	EUR 5	6
Stretto	EUR 5	6
Espresso Lungo	EUR 5	6
Espresso Machiatto	EUR 5	6
Espresso Americano	EUR 7	8
Cappuccino	EUR 6	8
Freddo Espresso	EUR 7	
Freddo Cappuccino	EUR 8	
Latte	EUR 8	
Matcha Latte	EUR 8	
Flat White	EUR 8	
Traditional Greek Coffee	EUR 7	
Frappé Greek Iced Coffee	EUR 7	
Filter Coffee	EUR 7	

### HOT TEA

English Breakfast	EUR 7
Butterfly Blue Tea	EUR 7
Olympus Detox Bio <i>Fernet, nettle, sage, honeysuckle, verbena</i>	EUR 7
Stone Blossom <i>Apricot, mango</i>	EUR 7
Scented Flower <i>Apple, cinnamon, cardamom, orange, red pepper, chamomile</i>	EUR 7
Red Square <i>Cranberry, apple, hibiscus</i>	EUR 7

### CHOCOLATE HOT OR COLD

Classic	EUR 8
Dark	EUR 8
White	EUR 8

### ICED TEA

White Lotus	EUR 8
Verde	EUR 8
Lemon	EUR 8
Peach	EUR 8

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## SMOOTHIES & JUICES

### IMMUNE BOOSTER

Plant-based milk, pineapple puree,  
matcha tea, and agave syrup

EUR 12

### DIGESTION BOOSTER

Plant-based milk, mango purée,  
turmeric, and agave

EUR 12

### BRAIN BOOSTER

Lime, banana, pineapple, orange  
juice, cucumber, ginger, mint, and  
agave syrup

EUR 12

### LIVER BOOSTER

Orange, beet, carrot, apple, celery, and  
maple syrup

EUR 12

### HOMEMADE LEMONADE

Lemon juice, mint leaves,  
candied lime, ginger, and soda

EUR 10

**(V) VEGETARIAN**  
**(GF) GLUTEN-FREE**  
**(SF) SHELLFISH**  
**(N) NUTS**

**(G) GLASS**  
**(B) BOTTLE**

**(S) SINGLE**  
**(D) DOUBLE**

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Dedicated vegan menu available upon request.

Please inform your server for any food aversions or intolerances.

All prices are in Euros (€) and include all applicable taxes.