

Cali

DINNER

At The Apollo
SEASON 2026

Starters

Bruschetta Botarga F	€ 20
With white tarama	
Bruschetta Shrimp SF	€ 22
Shrimp tartare and avocado	
Baked Mussels SF GF	€ 24
In Assyrtiko wine sauce	
Saganaki Shrimp SF GF	€ 26
With lemon and tamarisk	
Grilled Oysters SF GF	€ 40
Dashi butter and burned lemon	
Grilled Scallops SF GF	€ 37
Brown butter and chilli	
Keftedakia ala Polita GF	€ 28
Meatballs in tomato sauce with cumin and graviera	
Grilled Octopus Skewer SF GF	€ 24
With tarama	
King Prawns SF GF	€ 35
Burned with chorizo butter	

Raw & Cured

Oysters SF GF	€ 15 / piece
Champagne gel and yuzu mignonette	
Scallops SF GF	€ 35
Truffle, lemon, chilli and salmon roe	
Tuna Tartare F GF	€ 26
Aegean bluefin, compressed melon, yuzu and truffle emulsion	
Sea Bass Crudo F GF	€ 24
Thinly sliced, with olive oil, citrus and sea salt	
Shrimp Aguachile SF GF	€ 28
Raw shrimp, lime, green chilli and cucumber	

Salads

Greek Salad V GF	€ 18
Tomato, cucumber, olives, caper leaves and barrel-aged feta	
Mykonian V	€ 18
Tomato, onion and kopanisti cheese over barley rusk	
Abelofasoula V GF	€ 17
String beans, salicornia, tamarisk and tomatoes	

From the Sea

Grilled Lobster SF GF	€ 110
Burned lemon butter sauce	
Chargrilled King Crab Legs SF GF	€ 100 / 300g
Spicy garlic butter	
Grilled Whole Fish F GF	€ 120 / kilo
Ladolemono	
Black Cod F GF	€ 38
Grilled with miso and beurre blanc	
Chargrilled Sea Bass F GF	€ 32
Wild, with wilted greens and tamarisk	

From the Land

T-Bone, Black Angus GF	€ 120
With three sauces	
Rib-Eye, Black Angus GF	€ 78
Bone marrow butter	
Lamb Chops GF	€ 42
Grilled with roasted baby potatoes and aromatic yogurt	
Lamb Tsigariasto	€ 38
Slow cooked with aromatic orzo and sheep yogurt	
Chicken Skewers	€ 30
With pita and lemon oil sauce	

Vegan

Gemista VG GF	€ 28
Tomatoes and peppers stuffed with herbed rice, slow baked	
Mushroom Skewers VG	€ 26
Chimichurri and pickled onion	
Grilled Vegetables VG GF	€ 24

Sides

Crispy Roasted Potatoes VG GF	€ 12
Grilled Broccolini VG GF	€ 14
Grilled Asparagus VG GF	€ 16
Sauteed Wild Greens VG GF	€ 14
Grilled Vegetables VG GF	€ 12

Desserts

Baklava N € 20
Layered filo with walnuts and honey syrup

Armenovil N GF € 24
Semifreddo of meringue and toasted almonds

Dietary

V	Vegetarian	VG	Vegan
GF	Gluten free	F	Fish
SF	Shellfish	N	Nuts

*Gluten free alternatives may be available for some dishes, subject to availability on the day.
Please ask your server.*

Allergies

Please inform your server of any allergies or intolerances.

Pricing

All prices are in euro and include all applicable taxes.

CALI MYKONOS
Kalafati, Mykonos
calimykonos.com