

Cali

POOL & BEACH

All Day *Dining*

For long lunches and longer afternoons.

SUMMER 2026

CHAPTER ONE

Raw & cured

Bluefin Tartare <small>F</small>	€ 26
Avocado, yuzu-soy, crispy shallots, nori.	
Bluefin Tataki <small>F</small>	€ 24
Fresh herbs and micro greens salad.	
Aegean Tostada <small>F</small>	€ 24
Lavraki, avocado, jalapeño, ponzu, crispy corn.	
Crab Tartare <small>S</small>	€ 36
Lump crab, lemon, chive, olive oil.	
Seabass Ceviche <small>F</small>	€ 28
Tiger's milk, aji amarillo, watermelon, cilantro.	
The Cali Roll <small>S</small>	€ 28
Lobster tempura, avocado, truffle soy, gold leaf.	
Salmon & Avocado Roll <small>F</small>	€ 16
House-cured salmon, sesame, ponzu.	
Spicy Tuna Roll <small>F</small>	€ 18
Bluefin tuna, sriracha aioli, cucumber, sesame.	

CHAPTER TWO

For *the* table

Crudités Spread ^F	€ 20
Vegetables, htipiti, taramasalata, melitzanosalata, tzatziki, warm pita.	
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Calamari ^S	€ 24
Fried or grilled, lemon, sea salt, olive oil, served with tarama.	
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Grilled Octopus ^S	€ 24
Capers, lemon, oregano, served with fava.	
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Pasture & Cellar	€ 36
A daily selection of Greek and European cheeses, cured meats, and accompaniments.	
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Chicken Tenders	€ 18
With spicy sauce.	
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Kolokithokeftedes ^V	€ 16
With aromatic yogurt.	
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Watermelon & Haloumi ^{V N}	€ 22
Grilled haloumi, mint, pistachio, pomegranate molasses.	

CHAPTER THREE

Salads

Greek Salad	V	€18
Heirloom tomato, block feta, Kalamata olives, barrel-aged capers, oregano, olive oil.		
Shaved Artichoke	V N	€20
Arugula, lemon, aged graviera, toasted almonds, olive oil.		
Octopus Salad	S	€28
Spring onion, fennel, celery, gigantes, citrus, olive oil.		
Freekeh Bowl	VG	€22
Parsley, tomatoes, cucumber, herbs.		
Horta	VG	€18
Chargrilled wild greens, grated tomato, olive oil, lemon.		

ADD TO ANY SALAD

Grilled Chicken	+ €12
Filet Mignon	+ €24
Shrimp	+ €14
Lobster	+ €32

CHAPTER FOUR

The *signatures*

Three dishes the kitchen returns to all season. The lobster roll, the steak, and the sea urchin pasta.

Lobster Roll ^S € 42

Cold butter-poached lobster; lemon-herb mayo, chive, toasted tsoureki.

Steak Frites € 52

Black Angus strip, 400g, chargrilled, chimichurri, hand-cut fries.

Ahino ^S € 44

Spaghetti, sea urchin, butter, lemon zest.

CHAPTER FIVE

The *kitchen*

Dry-Aged Burger € 28

Dry-aged beef, smoked graviera, caramelized onion, truffle aioli, brioche, fries.

Mykonos Club € 24

Slow-roasted chicken, crispy pancetta, avocado, heirloom tomato, basil aioli, sourdough, fries.

Hand Pita € 24

Pickled onion, cucumber, parsley, whipped yogurt, pita.

Choice of chicken, lamb, or eggplant (vegetarian).

Wild Seabass ^F € 28

Fillet, lemon-herb oil, grilled horta.

Catch of the Day ^F MP

Whole grilled fish, ladolemono, capers, fresh herbs

CHAPTER SIX

Pasta

Astako ^S	€ 48
Half lobster, bisque, cherry tomato, basil, a touch of chili.	
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Vongole ^S	€ 26
Linguine, fresh clams, garlic, parsley, olive oil, white wine.	
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Al Ooglio ^{VG}	€ 22
Spaghetti, garlic, chili, parsley, olive oil.	
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Prawn Kritharaki ^S	€ 32
Tiger prawns, ouzo tomato broth, dill, crumbled feta.	

CHAPTER SEVEN

Sides

Naxos Fries ^V	€ 10
Triple-cooked, oregano salt, whipped feta.	
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Sliced Cucumbers ^{VG}	€ 8
Sea salt, lemon.	
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Kalamata Olives ^{VG}	€ 8
Olive oil, oregano.	

CHAPTER EIGHT

Sweet

Baklava Sundae V N	€18
Pistachio praline, crisp filo tuile, thyme honey, kaimaki ice cream.	
Loukoumades V N	€14
Thyme honey, crushed walnuts, cinnamon, kaimaki ice cream.	
Ice Cream V	€10
Vanilla, kaimaki, chocolate, or olive oil. Two scoops.	
Sorbet VG	€10
Lemon-basil, passion-mango, or strawberry. Two scoops.	
Fruit VG	€18
A platter of seasonal fruit, always.	

A FEW NOTES

From *our* kitchen

Our kitchen sources daily from the Aegean and from small Greek producers we trust. Some dishes change with what arrives that morning. Our olive oil comes from a small village in Mani.

DIETARY

V *Vegetarian*VG *Vegan*F *Fish*S *Shellfish*N *Contains nuts*

ALLERGIES

Please let your server know of any allergies or dietary requirements. Not all ingredients are listed on the menu, and we would be happy to talk you through any dish.

PRICING

All prices are in euro and include VAT. *MP* denotes market price, available from your server.