

# Cali

## RAW & CURED

Oysters.....	8pcs MP
<i>Yuzu mignonette, champagne granita, lemon</i>	
Tuna Tartare.....	26€
<i>Hand-cut Aegean bluefin, avocado, crispy rice, soy-truffle emulsion</i>	
Seabass Crudo .....	24€
<i>Thin slices, blood orange, fennel, Mani olive oil, pink peppercorn</i>	
Shrimp Aguachile.....	26€
<i>Raw prawns, lime, serrano, cucumber, red onion, cilantro</i>	
Beef Tartare.....	28€
<i>Black Angus, cured egg yolk, capers, cornichons, sourdough chips</i>	

## SALADS

Greek Salad.....	18€
<i>Heirloom tomatoes, block feta, olives, capers, cucumber, oregano, Mani olive oil</i>	
Mykonian Salad.....	18€
<i>Ksinotiri cheese, cherry tomatoes, capers, sea fennel, carob paximadi, wild herbs</i>	
Abelofasoula.....	17€
<i>String beans, cherry tomatoes, katiki, salicornia, wild herbs</i>	

## PASTA

Lobster Tagliatelle.....	58€
<i>Half lobster, bisque sauce, cherry tomato, basil, Aleppo pepper</i>	
Clam Linguine.....	36€
<i>Fresh Aegean clams, garlic, white wine, parsley, chili, breadcrumbs</i>	
Spaghetti Avgotaraho.....	38€
<i>Garlic, lemon, butter, shaved bottarga; the island classic</i>	

## FROM THE LAND

Lamb Chops.....	36€
<i>Grilled, oregano crust, roasted baby potatoes, lamb jus, yogurt-mint</i>	
Black Angus Ribeye.....	400g 78€
<i>Chargrilled, bone marrow butter, roasted garlic, watercress</i>	
T-Bone for sharing.....	600g 145€
<i>Black Angus, with three sauces: diane, peppercorn, demi glace</i>	
Rooster Pastitsada.....	32€
<i>Slow-cooked in Corfiot tomato-spice sauce, fresh tagliatelle, kefalograviera</i>	

## FROM THE SEA

Whole Grilled Fish presented tableside.....	MP
<i>Ladolemono, capers, lemon, herbs</i>	
Grilled Lobster.....	whole 120€ half 65€
<i>Drawn butter, charred lemon, sea salt</i>	
King Prawns.....	44€
<i>Chargrilled, garlic-herb butter, lemon</i>	
Seabass Fillet.....	32€
<i>Pan-roasted, artichoke, olive, cherry tomato, lemon-caper beurre blanc</i>	

## VEGETARIAN

Risotto, Porcini & Truffle.....	32€
<i>Carnaroli rice, wild mushrooms, black truffle, parmesan, thyme</i>	
Grilled Vegetable Plate.....	22€
<i>Seasonal vegetables from the grill, tahini, pomegranate, dukkah, herbs</i>	
Gemista.....	24€
<i>Slow-roasted peppers and tomatoes, stuffed with herb rice, pine nuts, currants</i>	

## SIDES

Hand-Cut Fries <i>oregano salt</i> .....	10€
Crispy Roasted Potatoes <i>lemon, oregano</i> .....	10€
Grilled Broccolini <i>chili, garlic, lemon</i> .....	12€
Grilled Asparagus <i>shaved graviera, sea salt, Mani olive oil</i> .....	14€
Sautéed Wild Greens <i>lemon, Mani olive oil</i> .....	10€

## DESSERTS

Baklava Sundae <i>pistachio praline, risp.filo tuile, thyme honey, kaimaki ice cream</i> .....	18€
Loukoumades <i>thyme honey, crushed walnuts, cinnamon, kaimaki ice cream</i> .....	14€
Yogurt and Honey <i>frozen Greek yogurt, raw honeycomb, toasted nuts, seasonal fruit</i> .....	14€
Ice cream <i>vanilla / kaimak / chocolate / olive oil</i> .....	two scoops 10€
Sorbet <i>lemon-basil / passion-mango / strawberry</i> .....	two scoops 10€
Fruit <i>a platter of seasonal fruit, always</i> .....	18€