

Cali

LUNCH

At The Balcony
SEASON 2026

Raw & cured

Bluefin Tartare F GF	€ 26
Avocado, yuzu-soy, crispy shallots, nori	
Bluefin Tataki F GF	€ 24
Fresh herbs and micro greens salad	
Aegean Tostada F GF	€ 24
Avocado, jalapeño, ponzu, crispy corn	
Crab Tartare S GF	€ 36
Lump crab, avocado, smoked chili aioli, truffle oil	
Seabass Ceviche F GF	€ 28
Tiger's milk, aji amarillo, watermelon, cilantro	

Sushi

Cali S GF	€ 28
Lobster tempura, asparagus, avocado, truffle-soy aioli	
Salmon F GF	€ 16
House-cured gravlax, avocado, sesame, ponzu aioli	
Spicy Tuna F GF	€ 18
Bluefin tuna, cucumber, spicy onion, sriracha aioli	

For the table

Crudités VG GF	€ 20
Raw vegetables served with ladolemono and tahini	
Spreads F	€ 18
Htipiti, taramasalata, melitzanosalata, tzatziki, warm pita	
Kolokithokeftedes V	€ 16
Zucchini balls with feta and fresh herbs	
Gildas F GF	€ 22
Cured anchovy and mackerel, pickled peppers, Kalamata olives	
Naxos Fries V GF	€ 10
Oregano salt, whipped feta	
Calamari S	€ 24
Fried or grilled, served with tarama	
Grilled Octopus S GF	€ 24
Capers, lemon, oregano, served with fava	
Shrimp Saganaki S GF	€ 28
Spicy tomato sauce and feta cheese	
Steamed Mussels S GF	€ 26
Steamed in wine and ouzo, with garlic and lemon	
Pasture & Cellar GF	€ 36
A daily selection of Greek and European cheeses, cured meats, and accompaniments	

Salads

Greek Salad V GF	€ 18
Heirloom tomato, cucumber, feta, Kalamata olives, capers, oregano	
Shaved Artichoke V N GF	€ 20
Arugula, lemon, aged graviera, toasted almonds	
Freekeh Bowl VG	€ 22
Tabbouleh, parsley, tomatoes, cucumber, fresh herbs	
Watermelon & Haloumi V N GF	€ 22
Grilled halloumi, mint, pistachio, pomegranate	

Octopus Salad S GF	€ 28
Gigantes, green beans, peppers, fennel, celery, fresh herbs	
Horta VG GF	€ 18
Grilled wild greens, grated tomato, ladolemono	
<i>Add to any salad</i>	
Grilled Chicken	+ € 12
Filet Mignon	+ € 24
Anchovy	+ € 12
Shrimp	+ € 14
Lobster	+ € 32

The kitchen

Hand Pita V choice	€ 24
Pickled onion, cucumber, parsley, whipped yogurt, pita. Choice of: Eggplant (V), Chicken, or Lamb	
Wild Seabass F GF	€ 28
Fillet, lemon-herb oil, grilled horta	
Catch of the Day F GF	MP
Whole grilled fish, ladolemono, capers, fresh herbs	
Steak Frites GF	€ 52
Black Angus strip, 400g, chargrilled, chimichurri, hand-cut fries	

Pasta

Available with gluten free pasta on request.

Rooster Pastitsada	€ 32
Tagliatelle with slow-cooked rooster in Corfiot spicy sauce and graviera	
Lobster Tagliatelle S	€ 48
Whole lobster 500g, bisque, cherry tomato, basil, a touch of chili	
Sea Urchin S	€ 44
Spaghetti, sea urchin, butter, lemon zest	
Vongole S	€ 26
Linguine, fresh clams, garlic, parsley, olive oil, white wine	

Aglione e Olio VG	€ 22
Spaghetti, garlic, chili, parsley, olive oil	
Prawn Bucatini S	€ 32
Tiger prawns, ouzo tomato broth, dill, crumbled feta	

Desserts

Basque Cheesecake V GF	€ 18
Fresh strawberries and house-made jam	
Baklava Sundae V N	€ 18
Pistachio praline, crisp filo tuile, thyme honey, vanilla ice cream	
Loukoumades V N	€ 14
Thyme honey, crushed walnuts, cinnamon, kaimaki ice cream	
Ice Cream V GF	€ 10
Vanilla, kaimaki, or chocolate. Two scoops	
Sorbet VG GF	€ 10
Lemon, mango, or strawberry. Two scoops	
Yogurt Bowl V N GF	€ 16
Thick strained yogurt, raw honeycomb, toasted pistachios, bee pollen	
Fruit VG GF	€ 18
A platter of seasonal fruit	

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	Contains fish	S	Contains shellfish
N	Contains nuts	GF	Gluten free

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

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.

CALI MYKONOS
Kalafati, Mykonos
calimykonos.com