



Pool & Beach

For long afternoons and longer swims.

SEASON 2026

Appetizers

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	
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	

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, crispy onion, sriracha aioli	

Bites

Lobster Roll S	€ 42
Cold butter-poached lobster, lemon-herb mayo, chive, toasted tsoureki	
Dry-Aged Burger	€ 32
Dry-aged beef, smoked graviera, caramelised onion, truffle aioli, brioche, fries	
Mykonos Club	€ 28
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)	
Pizza Anginara ✓	€ 28
Shaved artichoke, graviera, lemon, oregano, olive oil	
Pizza Margherita ✓	€ 24
San Marzano tomato, mozzarella, basil	

Desserts

Baklava Sundae ✓ N	€ 18
Pistachio praline, crisp filo tuile, thyme honey, vanilla ice cream	
Loukoumades ✓ N	€ 14
Thyme honey, crushed walnuts, cinnamon, kaimaki ice cream	
Ice Cream ✓ GF	€ 10
Vanilla, kaimaki, or chocolate. Two scoops	
Sorbet VG GF	€ 10
Lemon-basil, passion-mango, or strawberry. Two scoops	
Yogurt Bowl ✓ 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. Plates come up to the pool and down to the beach all afternoon, some of them changing with what arrives that morning. Our olive oil comes from a small village in Mani.

Dietary

V Vegetarian

F Contains fish

N Contains nuts

VG Vegan

S Contains shellfish

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.

CALI MYKONOS
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