

## SOUP

-  **CREAM OF WILD MUSHROOM** 12  
rich and creamy soup with chunks of shimeji, pure white mushrooms and shiitake, drizzled with truffle oil, served with toasted garlic bread.

## SALAD

-  **PROSCIUTTO WITH BOCCONCINI** 20  
bocconcini and prosciutto served on top of argula, tossed with honey balsamic dressing and whole vein tomatoes
-  **SOUTHWEST CAESAR SALAD**  18  
refreshing salad of romaine lettuce and cajun marinated chicken, croutons, soft boiled egg, tossed with our chef special caesar dressing in parmigiano-reggiano bowl



## APPETIZER

-  **CHICKEN QUESADILLAS** 14  
tortillas filled with grilled cajun marinated chicken, smoked bell peppers & melted monterey jack cheese, served with guacamole, salsa & sour cream
-  **SANTA FE CRAB CAKE** 16  
juicy chunks of crab meat infused with tantalising south western spice flavours, served with a side of mesclun and tartar sauce
-  **JALAPEÑO IN TOSTADA**  14  
deep fried chunks of jalapeno stuffed with cream cheese, monterey jack and mozzarella, served in tostada with avocado mango salsa, guacamole, sour cream and nachos
-  **MEXICAN WINGS** 16  
crisp and juicy deep fried house special marinated mid joint wings served with hot and BBQ sauce
-  **CALI PLATTER** 32  
mexican wings, stuffed jalapeno, santa Fe crab cake, chimichanga, nachos, garlic bread, truffle fries served with guacamole, sour cream, mango avocado salsa & bbq sauce



## MEAT & SEAFOOD

-  **ANGUS STRIPLOIN (280 GMS)** 38  
tender and juicy 150 days grain-fed angus steak grilled to your choice of perfection, served with red wine sauce, roasted garlic, sautéed baby vegetables and roasted baby potatoes
-  **BBQ BABY BACK RIBS**  34  
pork ribs are rubbed with our chef's special spice mix, slow cooked until tender and basted generously with our signature BBQ sauce, served with fries & sautéed baby vegetables.
-  **LAMB SHANK** 30  
slowed cooked tender and juicy lamb shank seasoned with south west spices together with red wine for 24 hours, served with mushroom cos-cous, sautéed baby vegetables & garlic bread
-  **STUFFED CHICKEN** 24  
tender chicken breast marinated with herbs & spices roasted to perfection, stuffed with ricotta cheese and spinach, served with mashed potatoes with garlic confit and sautéed baby vegetables
-  **GRILLED SEABASS** 32  
450gms of seabass fillet crusted with olive and grilled till perfection served with rocket salad, baked vein tomatoes and herbed baby baked potatoes
-  **WAGYU BURGER** 26  
180gm juicy wagyu beef patty inside the grilled burger bun, layered with aged cheddar cheese, gherkins, tomatoes, green frisee, served with truffle fries and salad

## SIDES

-  **Baked Cheesy Nachos with Salsa and Guacamole** 10
-  **Parma Ham** 10
-  **Truffle Fries** 8
-  **Sautéed Brussel Sprout** 8
-  **Baked Mushrooms** 6
-  **Baked Garlic Bread** 6
-  **Herbed Roasted Baby Potato** 6

## KIDS MENU

-  **FISH N CHIPS AND VANILLA ICE CREAM** 14  
tempura fish fillet served with french fries, tartar sauce and greens with a side of scoop of vanilla ice-cream
-  **BEEF BOLOGNESE AND VANILLA ICE CREAM** 14  
minced beef cooked in tomato sauce and tossed with penne, topped with shaved parmesan cheese, baked garlic bread and scoop of vanilla ice-cream

## FAJITAS

- HOT PLATE FAJITAS**
- juicy and tasty with a wicked marinade that tenderizes your choice of meat and mixed greens, served with tortilla wrap, monterey jack cheese, sour cream, and guacamole salsa
-  **+ Beef tenderloin** 28
-  **+ Kurobuta pork loin** 26
-  **+ Chicken** 24

## THIN CRUST PIZZA

-  **PARMA HAM** 30  
thin sliced parma ham, rocket leaves and vein tomatoes served on top of homemade thin crust fresh dough baked pizza topped with shaved parmesan cheese
-  **TANDOORI CHICKEN**  26  
homemade thin crust fresh dough pizza topped with mozzarella cheese, chunks of tandoori chicken, onion and bell peppers sprinkled with coriander leaf
-  **PESTO MARGHRITA** 18  
homemade thin crust fresh dough pizza topped with baby mozzarella cheese, basil pesto sauce and vein tomatoes

## PASTA

-  **PRAWN AGLIO OLIO** 28  
aglio olio style linguine with sautéed garlic, prawns, US asparagus and cherry tomatoes, served with baked garlic bread
-  **SALMON PESTO** 30  
grilled salmon fillet on top of penne tossed with pesto and cream served with baked garlic bread and lime wedges
-  **MUSHROOM RISOTTO** 26  
chunks of porcini mushroom, shimeji, pure white mushrooms and shiitake cooked with risotto, cream and truffle paste sprinkled with shaved parmesan cheese, served with garlic bread



## DESSERT

-  **MOLTEN LAVA TORTE** 12  
our most popular special dessert that combines the elements of a chocolate cake baked to perfection, served with summer berries compote & vanilla ice cream.
- MEXICAN ALMOND BROWNIE** 8  
perfectly baked chocolatey and fudgy goodness served with vanilla ice cream and almonds flakes.

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