



Indulge yourself at Cali with the delights of modern Southwestern cuisine. A series of fresh and bold tasting dishes to tickle your taste buds. The natural herbs and spices in our recipes bring out the best in every dish prepared.

Cali brings forth an environment of fine decor with every detail carefully curated to create a place where you can genuinely enjoy fresh and delicious Southwestern cuisine with good company.



Online  
Community



NJ GROUP

## OUR EVENT VENUES



**CALI, PARK AVENUE ROCHESTER**  
31 Rochester Drive, #01-01/02,  
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**TO ENQUIRE MORE...**  
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## SCRIBBLE YOUR IDEAS...

## OUR BRANDS



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All prices are subjected to 10% service charge and all prevailing government taxes.

# ALA CARTE MENU





## S O U P


-  **CREAM OF MUSHROOM SOUP** 8  
Rich and creamy soup with chunks of shimeji, pure white mushrooms and shiitake. Topped off with truffle oil and served with toasted garlic bread.


## S A L A D

-  **BABY SPINACH WITH US ASPARAGUS** 12  
House marinated US asparagus with shallots, white wine vinegar, tarragon, baby spinach, walnut and feta cheese.
-  **SOUTHWEST CAESAR SALAD** 12  
Refreshing salad of romaine lettuce, croutons and egg tossed with our special caesar dressing made in-house.
- + add on chicken  2




## A P P E T I Z E R

-  **CHICKEN QUESADILLAS** 12  
Tortillas filled with grilled cajun chicken, smoked bell peppers and melted monterey jack cheese. Served with guacamole and sour cream.
-  **CALI'S SANTA FE JUMBO CRAB CAKES** 14  
Juicy chunks of crab meat infused with tantalising south western flavours. Served with a side of mesclun and spicy tartar sauce.
-  **JALAPEÑO POPPERS WITH TOSTADAS** 10  
Deep fried jalapeños stuffed with cream cheese, monterey jack cheese and mozzarella. Served with tostadas and avocado mango salsa.
-  **CHIMICHANGAS (BEEF)** 12  
Tortilla stuffed with juicy ground beef, monterey jack cheese and smoked bell peppers rolled up and fried till golden brown. Smothered with cheese, served with guacamole and sour cream.



-  **GRILLED PORTOBELLO MUSHROOM** 14  
Delicious grilled portobello mushroom brushed with house marinade. Served with sautéed baby spinach, garlic and pine nuts.


-  **BUFFALO WINGS** 12  
Chicken wings marinated in bell pepper and cayenne pepper. Deep fried and tossed with house special BBQ sauce.

|                  |             |               |
|------------------|-------------|---------------|
| You're a chicken | That's cool | Are you okay? |
|------------------|-------------|---------------|


-    **CALI'S PLATTER** 24  
4 pcs buffalo wings, 1 pc chimichangas, 4 pcs jalapeño poppers & Santa Fe crab cake served with guacamole and sour cream.


## M E A T & S E A F O O D

-   **BRAISED BEEF CHEEKS** 26  
Slow cooked beef cheeks braised in red wine sauce till melt-in-your-mouth tender. Served with baby spinach and creamy mashed potato.

-  **USDA SPECIAL PRIME RIBEYE (280GM)** 46  
Tender and juicy 150 days grain-fed ribeye steak grilled to perfection. Served with madeira truffle sauce, roasted potatoes and sautéed vegetables.

-  **BBQ BABY BACK RIBS** 28  
Pork ribs rubbed with our chef's special spice mix, slow cooked until fall-apart-tender and basted generously with our signature BBQ sauce. Served with fries and sautéed vegetables.

-  **GRILLED SEA BASS** 26  
Lightly oiled grilled sea bass with romesco sauce. Served with butter brown rice and aloe vera salsa.

-  **STUFFED ROAST CHICKEN WITH RICOTTA** 22  
Tender chicken breast marinated to perfection, stuffed with ricotta cheese and sun-dried tomatoes. Served with butter brown rice and sautéed vegetables.

## S I D E S


- TRUFFLE FRIES** 8
- FRIES** 6
- BAKED MUSHROOMS** 6
- GARLIC BREAD** 6
- BUTTER BROWN RICE** 6
- NACHOS & SALSA** 6


## F A J I T A S

- SIZZLING HOT PLATE FAJITAS**  
Extra juicy and extra tasty with a wicked marinade that tenderises your choice of meat with mixed greens. Served with tortilla wrap, monterey jack cheese, sour cream and guacamole salsa.

- + **KUROBUTA PORK LOIN**  26
- + **BEEF TENDERLOIN**  26
- + **CHICKEN**  22

## P I Z Z A


-  **CALI'S I-WANT-MEAT-ZZA** 24  
Homemade thin crust pizza dough topped with mozzarella cheese, pepperoni, chicken tikka and parma ham.

-  **MARGHERITA PIZZA** 16  
Homemade thin crust pizza dough topped with buffalo mozzarella, tomatoes and garnished with garden-fresh basil.


## P A S T A


-  **HARDCORD PRAWN: THICK AND SUCCULENTLY HOT!** 20  
Aglio olio style linguine with shrimps served at your spice level of choice:


|                  |             |               |
|------------------|-------------|---------------|
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|------------------|-------------|---------------|

-  **DRUNKEN CRAB PASTA** 22  
Traditional aglio olio sauce of white wine with linguine, dungeness crab meat, asparagus, garlic slices and cherry tomatoes.

## B U R G E R S

-  **WHACK-YOU (WAGYU) BURGER** 24  
Burger bun with 180gm juicy wagyu beef patty. Layered with sliced cheese, gherkins, tomatoes, lettuce and served with fries.

-  **CRAB MEAT BURGER** 22  
Classic old bay seasoning combines a light and lemony crab stuffing with portobello mushrooms. Layered with cheese, gherkins, tomatoes, lettuce and served with fries.

 **Signature dishes**

 **Vegetarian**


 **Seafood**

 **Pork**

 **Beef**

 **Poultry**

## D E S S E R T

-  **MOLTEN LAVA TORTE** 10  
Our in-house popular dessert that combines the element of a chocolate cake baked to perfection. Served with summer berries compote and vanilla ice cream.

- APPLE CRUMBLE** 8  
Chopped apples baked with crumb topping, served with vanilla ice cream.

- WARM PECAN PIE** 8  
Flaky crust filled with sweet buttery caramel filling and pecans. Served with cinnamon caramel sauce and chocolate ice cream.

- MEXICAN BROWNIE** 6  
Perfectly baked chocolatey and fudgy goodness served with vanilla ice cream and almonds.

## K I D S M E N U (For kids aged 10 and below only)

-  **FISH & CHIPS** 12
-  **BEEF BOLOGNESE** 14

- ICE-CREAM (2 SCOOPS)** 4  
+ **CHOCOLATE**  
+ **VANILLA**



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