

ĸĩmox



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Kima, meaning "wave" in Greek, brings the vibrant culture and rich flavours of Greece to London's dining scene, redefining the seafood dining experience and delivering the authentic taste of the Greek peninsula to Marylebone.







Upon entering, guests are greeted by an impressive fish counter, showcasing the freshest catch of the day.

Diners can select their preferred seafood, which becomes the centrepiece of a personally tailored menu.

Fin to Gill

Inspired by the daily catch and the 'use-all, waste-not' philosophy, the menus utilize every part of the fish, ensuring that nothing goes to waste and every dish bursts with flavour.

Part of the fillets are used for raw and cooked preparations, the head, collars and fish chops are grilled, while the bones are used to create flavourful broths.

The menus at Kima are thoughtfully crafted using the finest ingredients, sourced both locally and from Greece, with a strong focus on sustainability and premium quality.





Kima's elegant space is designed to evoke the beauty of Greece, combined with classic British elements. The restaurant features blue wooden walls, herringbone flooring, midnight blue leather sofas and antique brass accents.

The intimate dining area provides the perfect setting for any occasion, whether it's a cozy get-together, a celebratory gathering, or a corporate event.

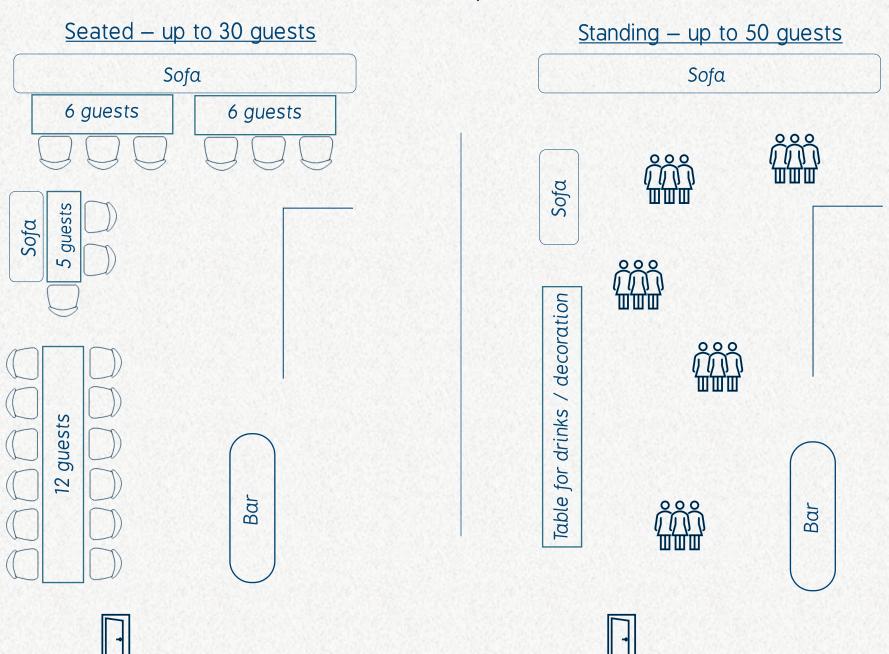
For private events, we offer the exclusive hire of the entire venue, ensuring a truly bespoke experience.

Capacity

Seated lunch, dinner or brunch - 30 guests Standing cocktail party - 50 guests

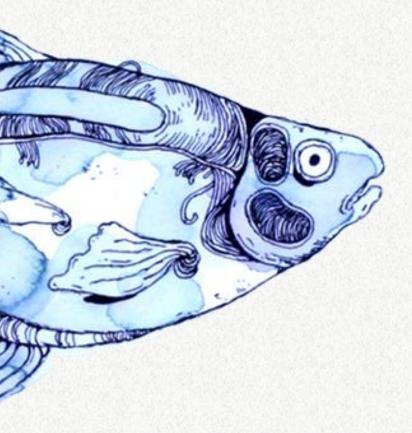


Tables layout





Seated Dinner





Bottarga on toast

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Greek salad & sourdough

Taramas with cod roe cracker

Lower body fish fillets tartar with Ossetra caviar

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Fish head, collars & upper body chops on charcoal Celeriac with prunes and hazelnuts

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Fish shank 'giouvetsi'

Broccoli smoked & charcoaled with Greek yoghurt wasabi

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Milk chocolate, cocoa, sour cherries

Melomakarona Christmas cookies

*Menus are indicative, and prices are valid until December 2024



Dolmas, Ossetra caviar

Bottarga on toast

Taramas with olive oil cracker

Souvlaki surf & turf

Sea foie gras on toast

Beef ribeye on a stick

Tuna parmesan

Smoked broccoli skewers with Greek yoghurt

75 dots seaweed millefeuille

Olive oil macarons

Standing Reception



*Menus are indicative, and prices are valid until December 2024





Drinks



The wine list at Kima features an exclusive selection of Greek wines, including the versatile Assyrtiko grape, complemented by a curated collection of international fine wines. A diverse sake collection and a premium cocktail list crafted with Greek spirits and liqueurs, conclude the offering to elevate your dining experience.

Our experienced team is available to discuss wine options in advance of your event.

WINE LIST COCKTAIL LIST

Bottomless wine & cocktail packages are also available.

Bespoke events

Every enquiry at Kima is personally handled by our Reservations & Events team, in collaboration with our Front of House team, to ensure a memorable experience.

We are delighted to arrange additional services, such as personalized welcome cocktails, homemade cakes, special decorations, and your choice of music, to make your event truly unique.



Private Hire Minimum Spend Information

LUNCH (12-4pm)

Tuesday — Friday	£1000
Saturday	£2000
Sunday	£1500

<u>DINNER (6-11pm)*</u>

Tuesday — Wednesday	£3000
Thursday — Saturday	£4000
Sunday	£3000

*Upon advanced request our closing times can be extended up to 2am for an additional cost.

For non-private events, no minimum spend is required.

Prices exclude the optional service charge of 12.5% and are valid until December 2024.

Contact us

Please get in touch to discuss your event requirements or to arrange a personal visit.

reservations@kimarestaurant.com

+44 (0) 77 4520 5136

57 Paddington Street, W1U 4JA Marylebone, London

www.kimarestaurant.com

