





KĨMOX









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.

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.

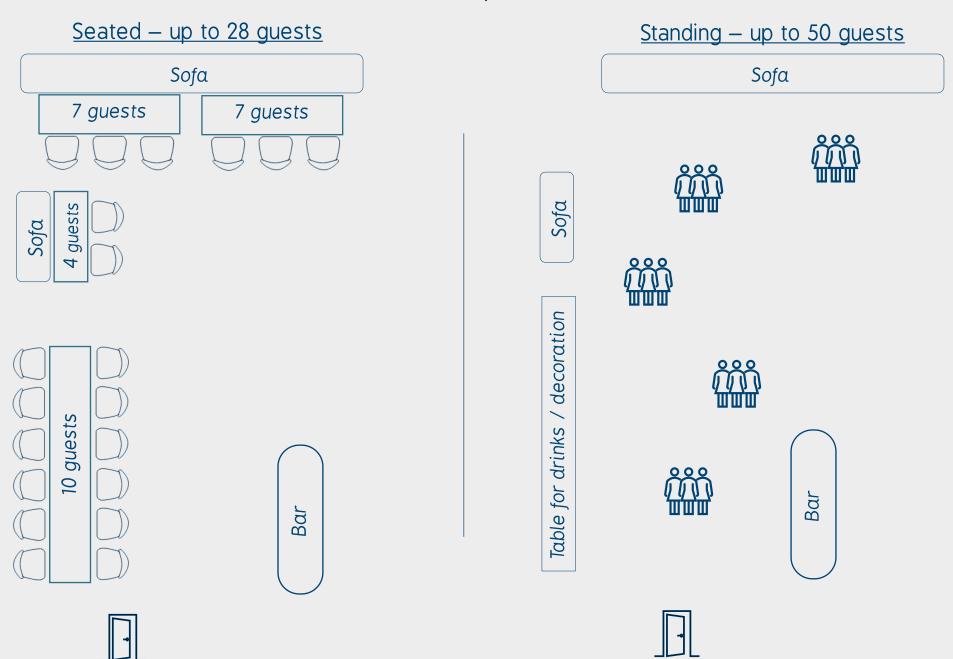
The intimate dining area provides the perfect setting for any occasion, whether it's a cozy get-together, a celebratory gathering, or a corporate event.

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

Capacity
Seated lunch or dinner - 28 guests
or
Standing cocktail party - 50 guests



Tables layout





Fin to Gill

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.

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

The delicate fillets are used for raw and cooked preparations, the heads and collars are grilled and the bones are used to create flavourful broths.





Seated Dinner sample menus



Tuna Pastrima

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Fish Soup Taramas, olive oil cracker

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Dolmas nigiri
Catch of the day thinly sliced with Ossetra caviar
Greek salad & sourdough

~

Monkfish giouvetsi Beetroot, sherry caramel Smoked broccoli

~

Seaweed millefeuille Christmas Box



Bottarga on toast Tuna Pastrima

~

Fish Soup Taramas, olive oil cracker

~

Catch of the day thinly sliced with Ossetra caviar Greek salad & sourdough Octopus, sherry vinegar dressing

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Monkfish giouvetsi, black truffle Beetroot, sherry caramel Smoked broccoli

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Seaweed millefeuille Christmas Box



Standing Reception

Dolmas, Ossetra caviar

Bottarga on toast

Taramas, olive oil cracker

Souvlaki surf & turf

Sea foie gras

Tuna parmesan

Beef ribeye on a stick

Smoked broccoli skewers with Greek yoghurt

Seaweed millefeuille

Olive oil macarons





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



<u>LUNCH</u> (12-4pm)

Monday - Friday £2500 Saturday - Sunday £3000

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

Monday — Wednesday £3500 Thursday — Saturday £5000 Sunday £3500

*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 2025.

Contact us

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

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