



Fin to gill experience

Catch of the day from our display, prepared in 3-5 different ways
Our waiter will inform you on today's catch

145/kg

A la carte

Kima's ossetra Caviar, exclusive selection 10gr / 30gr	45 / 120
Rock oysters with unripe vinegar & shallots OR fennel salsa	6ea.
Dolmadakia, vine leaf rolls	9 (add caviar +40)
Bottarga on toast	14
Fish souvlaki	7ea.
Raw fish of the day served thinly sliced with extra virgin olive oil	18 / 34
Taramas	12
Greek salad and sourdough	17
Octopus 'Xidato'	34
Sea Bream shank, fricassee OR giouvetsi	38
Tuna steak, aged OR parmesan	47
Catch of the day, whole on charcoal	120/kg
Aged beef T-Bone porter house steak	115 (for 2)
Long beans and tomato	13
Smoked potato mash, pickled mustard	7
Chargrilled lettuce heart with taramas dressing	8
Broccoli smoked & charcoaled with Greek yoghurt wasabi	13
Fava & Bonito	7
Bread & Condiments	6
Sea weed millefeuille	13
Citrus curd, kaimaki ice cream, extra virgin olive oil	12
Milk chocolate, cocoa, sour cherries	12

This October, we celebrate World's Sake Day and we suggest to pair our Raw fish served thinly sliced with a glass of sake Sohomare "Junmai Gingo" £15

In order to reduce carbon emission and glass usage, we are serving unlimited still or sparkling water for £3 per person.

To support the men and women who work in often dangerous conditions at sea to bring us our produce we will add an optional £1 for the Fisherman's Mission to your bill.