



Fin to gill experience

Catch of the day from our display, prepared in different ways 160/kg
Our waiter will inform you on today's catch

A la carte

Kima's exclusive selection Ossetra caviar, crepes, Greek yoghurt 10gr/30gr	45 / 120
Rock oysters with unripe vinegar & shallots OR fennel salsa	8 ea.
Bottarga on toast	12 ea.
Dolmadakia, vine leaf rolls	13
Taramas, olive oil cracker	14
Raw fish of the day served thinly sliced with extra virgin olive oil	24 / 43
Greek salad and sourdough	25
Octopus 'Xidato'	38
Monkfish fricassee	45
Monkfish on charcoal	68 (for 2)
Tuna steak, aged OR parmesan	54
Catch of the day, whole on charcoal	130/kg
Aged beef T-Bone porter house steak	125 (for 2)
Fava	9
Lettuce heart chargrilled, bonito, taramas dressing	11
Potato mash smoked, pickled mustard	9
Broccoli charcoaled and smoked with Greek yoghurt wasabi	15
Long beans and tomato	14
Bread & Condiments	6
Sea weed millefeuille	16
Citrus curd, kaimaki ice cream, extra virgin olive oil	14
Milk chocolate, cocoa, sour cherries	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.