



## Fin to gill experience

Catch of the day from our display, prepared in 3-5 different ways 145/kg  
*Our waiter will inform you on today's catch*

## A la carte

Kima's ossetra Caviar, exclusive selection 10gr / 30gr	45 / 120
Rock oysters with unripe vinegar & shallots OR fennel salsa	7 ea.
Bottarga on toast	11 ea.
Dolmadakia, vine leaf rolls	9 (add caviar +40)
Fish souvlaki	8 ea.
Taramas	13
Raw fish of the day served thinly sliced with extra virgin olive oil	19 / 36
Greek salad and sourdough	18
Octopus 'Xidato'	36
Tuna steak, aged OR parmesan	48
Steamy monkfish with its broth, mushrooms, kale greens	64 (for 2)
Catch of the day, whole on charcoal	125/kg
Aged beef T-Bone porter house steak	115 (for 2)
Fava & Bonito	8
Chargrilled lettuce heart with taramas dressing	9
Smoked potato mash, pickled mustard	8
Broccoli smoked & charcoaled with Greek yoghurt wasabi	14
Long beans and tomato	14
Bread & Condiments	6
Sea weed millefeuille	15
Citrus curd, kaimaki ice cream, extra virgin olive oil	13
Milk chocolate, cocoa, sour cherries	14

*This October, we celebrate World's Sake Day and we suggest to pair the 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.*