



Kima's exclusive selection ossetra Caviar 10gr / 30gr with yoghurt blinis Rock oysters with unripe vinegar OR fennel salsa Bottarga on toast Dolmadakia, vine leaf rolls	45/120 6 ea. 14 9
Kakavia fish soup with raw fish of the day Raw fish of the day served thinly sliced with extra virgin olive oil	15 18 (1-2) 34 (3-4)
Taramas with cod roe cracker Greek salad and sourdough Fish souvlaki Octopus 'Xidato'	9 17 7 ea. 34
Tuna parmesan Prawn carabinieros 'giouvetsi' Sea Bream shank fricassee Aged tuna steak	47 65 38 44
Bone in rib eye steak Aged beef T-Bone porter house steak	135 (2-3) 95 (for 2)
Display - Catch of the day Our waiter will inform you on today's catc	Wild / Farmed
Whole on charcoal / steamed with unripe extra virgin olive oil Raw preparations Fricassee or Giouvetsi	115 / 90kg 135 / 110kg 135 /110kg
Long beans and tomato Smoked potato mash, pickled mustard Chargrilled lettuce hearts with taramas dressing Broccoli smoked & charcoaled with Greek yoghurt wasabi Fava	13 7 8 11 7
Bread & Condiments	6
75 dots sea weed millefeuille Citrus curd, kaimaki ice cream, extra virgin olive oil Milk chocolate, cocoa, sour cherries	13 12 12

Still / Sparking water £3 per person