



Fin to gill tasting menu

Choose your fish from the catch of the day on display and we will prepare it in different ways

Wild fish	145 – 165/kg
Farmed fish	125 – 135/kg

A la carte

Kima's exclusive selection Ossetra caviar, crepes, Greek yoghurt 10gr/30gr	45 / 120
Rock oysters with unripe vinegar mignonette / fennel salsa	8 ea.
Bottarga on toast	12 ea.
Fish soup Kakavia, sea-farmed Greek Sea Bream	17
Raw fish of the day thinly sliced with extra virgin olive oil	24 / 43
Dolmadakia, vine leaf rolls	13
Taramas, olive oil cracker	14
Horta greens pie on charcoal, bottarga	17
Greek salad and sourdough	25
Octopus, sherry vinegar dressing, extra virgin olive oil	38
Skate wing grenobloise casarecce	28
Sea Bream, mushroom gnocchi	39
Fish shank, long green beans, fresh tomato	43
Tuna parmesan, basil pesto, smoked tomato	53
Monkfish on charcoal, Cretan foraged greens, chanterelle	68 (for 2)
Dry aged tuna steak	57
Whole fish on charcoal, wild / farmed	135 / 110 /kg
Aged beef T-bone steak	125 (for 2)
Santorini yellow fava beans puree	9
Lettuce heart on charcoal, bonito, taramas dressing	11
Potato mash smoked, pickled mustard	9
Broccoli with Greek yoghurt wasabi	15
Long green beans	14
Bread & Condiments	6
Sea weed millefeuille	16
Lemon mastic, 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.