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KIMA

Prices in Euros include VAT

Derived from the Greek for 'wave', To Kima is inspired by its location with a farm-to-fork ethos. The evening dining experience welcomes spirits to connect across the table, bringing together global and Mediterranean flavours with a refined Asian-fusion flair.

PITA & DIP

TARAMA CRÈME	11
Pickled cucumber - sumac	
BABA GANOUSH (v) / (ve)	11
Tahini - confit garlic	
TZATZIKI (v)	11
Kalamata olives - dill	
SPICED FETA (v)	11
Marinated peppers - parsley	

SNACKS

CRISPY SPICY SHRIMP S [+3]	23
Spicy mayonnaise - truffle - edamame	
EDAMAME (ve)	13
Organic edamame - lime salt	
SPANAKOPITA (v)	13
Spinach - yoghurt - lime	
FRIED CALAMARI	20
Tzatziki - pistachio - lemon	
CRISPY FETA CHEESE (v)	13
Filo - honey - fresh herbs - sesame	
GRILLED ARTICHOKE (v) / (ve)	17
Saffron - lime - mint	

STARTERS

WAGYU GYOZA S [+3]	23
Jerusalem artichoke - sweet soy - sesame	
SEABASS CARPACCIO	26
Crispy bulgur - kalamata olives - burned leek	
TORCHED MACKEREL	19
Ladolemono - grilled pepper - jalapeño	
TUNA TARTARE [+5]	31
Citrus - fried grape leaves - ponzu	
LAMB SOUVLAKI	24
Hummus - crispy chickpeas - mint salata	
KOLOKITHOKEFTEDES (v)	16
Zucchini - onion - herbs - egg	
BEEF TARTARE [+6]	26
Crispy potato - truffle - pickled radish	
BBQ BEETROOT (v) / (ve)	14
Tahini - feta crumble - berries	

SALADS

OKU SALAD (v) / (ve) S	22
Tomato - mango - papaya - cashew nuts	
TO KIMA GREEK SALAD (v) / (ve)	18
Tomato - cucumber - onion - green pepper - olives - feta	
GARDEN SALAD (v) / (ve)	17
Spinach - feta - dill - fresh onion - filo	
GRILLED TOMATO SALAD	17
Anchovy - capers - local mizithra	

SEAFOOD

GRILLED TUNA S [+6]	36
Soy butter - Jerusalem artichoke	
AEGEAN SEA BASS	32
Zucchini - hazelnut - grapes	
GRILLED OCTOPUS	27
Grilled peppers - basil - Greek olives	
GRILLED DORADO [+3]	33
Fennel - orange - sumac	
CHARRED SQUID	28
Confit garlic - za'atar - preserved lemon	
DAILY FRESH FISH	Market price
Tomato salad - fries	

MEAT

PORK BELLY S	25
Yakiniku sauce – crispy garlic – parsnip	
LEMON ROASTED CHICKEN	27
Chickpeas - lemon confit - beans	
ORGANIC LAMB CHOP [+6]	36
Fava - green sauce - pickled vegetables	
ANATOLIAN LAMB STEW	28
Tomato - oregano - polenta	
DRY AGED BLACK ANGUS RIBEYE [+20]	59
Herb salata - fries - garlic confit	
BEEF FILLET [+10]	45
Potato croquettes - roasted pumpkin	
BEEF CHEEKS	27
Pangrattato - skordiala	

PASTA

SEAFOOD LINGUINE [+9]	39
Squid - octopus - shrimp - mussels	
SHRIMP KRITHAROTO	29
Tomato - feta - orzo	
BEEF SHORT RIB GIOUVETSI	33
Orzo - bone marrow - shallot - au jus	

SIDES & VEGETABLES

CHARRED HISPI CABBAGE (v) / (ve) S	18
Lemon beurre blanc - lahanorizo - parmesan	
CHARRED LEEK (v) / (ve)	18
Smoked almonds - feta crème	
ROASTED CAULIFLOWER (v) / (ve)	18
Greek yoghurt - walnut - grape leaf pesto	
DOLMAS (v) / (ve)	18
Mint - parsley - lemon - Greek yoghurt	
GRILLED CARROTS & PUMPKIN (v) / (ve)	18
Pumpkin seeds - tahini - sunflower oil	
FRESH GREENS (ve)	12
Sesame - sweet soy	
SWEET POTATO FRIES (v) / (ve)	12
Parmesan	