

*Inspired by laidback beach life, To Kima is derived from the Greek for 'wave', and serves all-day island bites. Fusing global coastal flavours from the tropics to the Med, and fresh produce with a farm-to-fork ethos.*

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KIMA

HEALTH BOWLS

|                                                          |    |
|----------------------------------------------------------|----|
| <b>AÇAÍ BOWL</b> (v)                                     | 18 |
| <i>Açaí - fresh fruits - coconut - granola - yoghurt</i> |    |
| <b>CHIA AND PEANUT BUTTER BOWL</b> (v) / (ve)            | 13 |
| <i>Chia - peanut butter - oats - banana</i>              |    |
| <b>RED FRUIT GRANOLA BOWL</b> (v)                        | 17 |
| <i>Red fruits - granola - passion fruit - yoghurt</i>    |    |

SNACKS & STARTERS

|                                                     |    |
|-----------------------------------------------------|----|
| <b>PITA &amp; GREEK DIPS</b> (v)                    | 15 |
| <i>Tzatziki - fish roe - spicy cheese</i>           |    |
| <b>CRISPY CALAMARI</b>                              | 19 |
| <i>Tarama - lemon</i>                               |    |
| <b>CRUDITÉS</b> (v) / (ve)                          | 16 |
| <i>Crudités - hummus - grilled pita - olive oil</i> |    |
| <b>CRISPY TUNA PIZZA</b>                            | 22 |
| <i>Wasabi mayonnaise - spring onion - chilli</i>    |    |
| <b>OFC</b>                                          | 18 |
| <i>Fried chicken - kimchi - gochujang</i>           |    |
| <b>BABA GANOUSH</b> (v) / (ve)                      | 11 |
| <i>Black olives - capers - cumin</i>                |    |
| <b>JAPANESE SPRING ROLLS</b>                        | 20 |
| <i>Duck - lettuce - mint - coriander</i>            |    |

SALADS

|                                                                            |    |
|----------------------------------------------------------------------------|----|
| <b>WATERMELON &amp; GOATS CHEESE</b> (v)                                   | 17 |
| <i>Lemon - pine nuts - olives</i>                                          |    |
| <b>TATAKI SALMON SALAD</b>                                                 | 27 |
| <i>Salmon tataki - calamansi dressing - mango - papaya - cherry tomato</i> |    |
| <b>CAESAR SALAD WITH CHICKEN OR SHRIMP</b>                                 | 24 |
| <i>Lettuce - parmesan - Caesar dressing - croutons</i>                     |    |
| <b>TO KIMA GREEK SALAD</b> (v) / (ve)                                      | 18 |
| <i>Tomato - cucumber - onion - green pepper - olives - feta</i>            |    |
| <b>BURRATA &amp; TOMATO SALAD</b> (v)                                      | 26 |
| <i>Local tomatoes - basil emulsion - sunflower seeds - olives - feta</i>   |    |

P'OKU BOWLS

|                                     |    |
|-------------------------------------|----|
| <b>SALMON</b>                       | 25 |
| <i>Salmon - avocado - cucumber</i>  |    |
| <b>TUNA</b>                         | 26 |
| <i>Tuna - sesame - nori</i>         |    |
| <b>AVOCADO</b> (ve)                 | 18 |
| <i>Avocado - macadamia - radish</i> |    |

BAO

|                                                         |    |
|---------------------------------------------------------|----|
| <b>BLACK ANGUS BEEF BAO</b>                             | 19 |
| <i>Slow cooked ribs - Japanese BBQ sauce - ao kappa</i> |    |
| <b>CRISPY PORK BELLY BAO</b>                            | 17 |
| <i>Spicy mayonnaise - sesame - sweet soy</i>            |    |
| <b>AVOCADO &amp; EGGPLANT BAO</b> (v) / (ve)            | 17 |
| <i>Crispy chilli - sambai vinaigrette</i>               |    |

SANDWICHES

|                                                                    |    |
|--------------------------------------------------------------------|----|
| <b>BLACK ANGUS OKU BURGER</b>                                      | 29 |
| <i>Truffle mayonnaise - pickles - cheddar - Japanese BBQ sauce</i> |    |
| <b>CHICKEN KATSU SANDWICH</b>                                      | 27 |
| <i>Crispy chicken - avocado - sweet chilli</i>                     |    |
| <b>PITA GYROS</b>                                                  | 19 |
| <i>Lettuce - tzatziki - red onions - potato chips</i>              |    |
| <b>CLUB SANDWICH</b>                                               | 26 |
| <i>Chicken - bacon - fried egg - tomato - lettuce - mayonnaise</i> |    |
| <b>FALAFEL PITA</b> (v) / (ve)                                     | 18 |
| <i>Tzatziki - pickled onion - fresh mint</i>                       |    |
| <b>TUNA STEAK SANDWICH</b>                                         | 24 |
| <i>Grilled tuna - tomato jam - fresh herb salad</i>                |    |

PIZZETTE & PASTA

|                                                    |    |
|----------------------------------------------------|----|
| <b>PIZZETTA MARGHERITA</b> (v) / (ve)              | 18 |
| <i>Tomato - mozzarella - basil</i>                 |    |
| <b>PIZZETTA SPICY SALAMI</b>                       | 21 |
| <i>Tomato - mozzarella - salami - basil</i>        |    |
| <b>PIZZETTA VEGETARIAN</b> (v) / (ve)              | 19 |
| <i>Pumpkin - mozzarella - ricotta - pine nuts</i>  |    |
| <b>PIZZETTA TARTUFATA</b> (v) / (ve)               | 23 |
| <i>Truffle - mozzarella - mushroom - olive oil</i> |    |
| <b>LINGUINE POMODORO</b> (v) / (ve)                | 18 |
| <i>Cherry tomatoes - basil</i>                     |    |
| <b>EGGPLANT SKIOUFIKTA</b> (v)                     | 17 |
| <i>Eggplant - feta</i>                             |    |

FROM THE GRILL

|                                                 |    |
|-------------------------------------------------|----|
| <b>GRILLED OCTOPUS</b>                          | 27 |
| <i>Tomatoes - pimenton</i>                      |    |
| <b>GRILLED DORADE</b>                           | 33 |
| <i>Salsa verde - tomato - fennel compote</i>    |    |
| <b>BEEF SOUVLAKI</b>                            | 29 |
| <i>Spicy labneh - pickled cucumber - salata</i> |    |
| <b>ROASTED CHICKEN</b>                          | 25 |
| <i>Aji amarillo - rice - green vegetables</i>   |    |
| <b>GRILLED EGGPLANT</b> (v)                     | 18 |
| <i>Tomato - mizithra - herb salata</i>          |    |

SIDES

|                                      |    |
|--------------------------------------|----|
| <b>FRESH GREENS</b> (ve)             | 12 |
| <i>Sesame - sweet soy</i>            |    |
| <b>FRENCH FRIES</b> (ve)             | 10 |
| <i>Maldon salt</i>                   |    |
| <b>SWEET POTATO FRIES</b> (v) / (ve) | 12 |
| <i>Parmesan</i>                      |    |

DESSERT

|                                                   |    |
|---------------------------------------------------|----|
| <b>BASQUE CHEESECAKE</b> (v)                      | 12 |
| <i>Strawberry - cookie crumble - vanilla</i>      |    |
| <b>OKU FRUIT PLATTER</b> (ve)                     | 16 |
| <i>Fresh fruits - yuzu coconut dressing</i>       |    |
| <b>CHOCOLATE TIRAMISU</b> (v)                     | 13 |
| <i>Mascarpone - chocolate</i>                     |    |
| <b>HOMEMADE ICE CREAM &amp; SORBET</b> (v) / (ve) | 12 |
| <i>Ask for today's flavours</i>                   |    |

(ve) vegan | (v) vegetarian