

Kima

RESTAURANT

The Menu



Warm sourdough bread (G)	3€
Grilled handmade pita bread (G)	2€

SALADS

Greek salad with cherry tomatoes, cucumber, onion, capers, peppers, olives, feta PDO, tomato crumble, barley rusk & Greek wild oregano (V, G, M)	9€
Caesar salad with a variety of fresh greens, smoked chicken, croutons & parmesan flakes (V, G, M)	10€
Mixed greens with citrus cream, "anthotiro" Greek whey cheese, peppers, cherry tomatoes & "Kritharokouloura" Cretan barley bread ring (V, G, M)	8.5€
Octopus salad with black-eyed beans, fennel, quinoa & herbs (V, MO)	11.8€

STARTERS

Grilled halloumi cheese with roasted tomato & daily homemade jam (V, G)	8.8€
White "taramasalata" fish roe dip (F)	7€
"Ntolmadakia" homemade stuffed vine leaves with "xigalo" herbed Cretan soft cheese (V, G)	8.5€
"Chochlioi boubouristi" Cretan snails with wine vinegar & rosemary (SU)	9€
"Tirokafteri" Spicy feta PDO dip (V, M)	6.8€
Traditional Tzatziki with Greek yogurt (V, M)	5.5€
Fried zucchini with Tzatziki (V, G, M)	6.5€
Beetroot salad with herbs & ginger (VG)	7.5€
Seasonal boiled wild greens (VG)	7€
Crispy fried potatoes (VG)	5.8€
"Dakos" Cretan rusk With fresh tomato, olive oil & feta PDO (V, G, M)	6.5€
Sautéed vegetables (VG, M)	6.8€

CURED & MARINATED

Marinated anchovies (F)	8.5€
Sea bass ceviche with citrus juice, coriander, onion, ginger & chili pepper (F)	14.3€
Dentex carpaccio with lime, olive oil & ground pepper (F)	15.5€

SOUPS

Fish soup with fish fillets from the catch of the day (F)	11.5€
Wild mushroom soup with olive oil & truffle (V, M)	9.3€



SEAFOOD

Shrimp saganaki with tomato sauce & feta PDO (C, M)	13€
Grilled octopus with Santorini “fava” yellow pea purée, octopus broth vinaigrette & Greek wild oregano (MO, SU)	17€
Fried calamari with tartare sauce (G, MO, E)	13€
Steamed mussels with spring onion, garlic, white wine & herbs (C, SU)	11.5€
Grilled calamari with celeriac cream (MO, CE)	15€
Grilled shrimp with sautéed vegetables & mustard-lemon dressing (C, MU, M)	14.5€

FISH

Crispy fresh fish tempura with fries & tartare sauce (G, E, F)	15€
Grilled Sea bass (500g) (F, M)	23.5€
Catch of the day (per kilo) (F)	70€

PASTA & RISOTTO

“Skioufichta” Traditional pasta with ground beef, “Xigalo” herbed Cretan soft cheese & ground pepper (G, M)	17.5€
Linguine with smoked salmon, vodka, dill & cream (G, F, M, SU)	15.5€
Seafood “Kritharoto” Creamy Greek barley risotto (G, M, MO, C, SU)	18.5€
Shrimp pasta (G, M, C, SU)	16€
Mushroom risotto with parmesan cream & truffle paste (V, G, M)	15.5€
Lobster pasta (500g, for 2 persons) (G, M, C, SU)	58€

MEAT

Black Angus Striploin Tagliata with celeriac purée (G, CE)	39€
Slow-braised lamb “giouvetsi” Greek orzo pasta “kritharaki” & Cretan aromatic herbs (G, M)	19.5€

The following dishes are accompanied by French fries

Greek Farm Pork steak - tender, flavorful steak from carefully raised local Pork, grilled to perfection (G, M)	18.5€
Slow-roasted pork gyros “Kontosouvli” (G)	12.8€
Chicken souvlaki (G)	13.5€
Beef patties (G)	14.5€

SAUCES

BBQ sauce Pepper sauce Tzatziki Sweet chili sauce Parmesan sauce	2.5€
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PINSA

Margherita

with tomato sauce, gouda, edam & mozzarella (V, G, M) 9.5€

Special

with tomato sauce, gouda, edam, mozzarella,
bacon, mushrooms & peppers (G, M) 12€

Vegetarian

with tomato sauce, gouda, edam, mozzarella, cherry tomatoes,
peppers, mushrooms, onion, olives & capers (V, G, M) 11.5€

BURGERS

Beef:

with cheddar, bacon, pickles sauce,
BBQ onions & fries (G, M, E) 13.5€

Chicken Panko:

with crispy breaded chicken, sweet chili sauce,
coleslaw, cheddar & fries (G, M, E) 13€

KIDS MENU

Chicken nuggets with fries (G, E) 7.5€

Butter linguine (V, G, M) 6€

Linguine Napoli (V, G, M) 7.5€

Pork souvlaki (1 skewer) with fries (G) 6€

Chicken souvlaki (1 skewer) with fries (G) 6€

DESSERTS

"Sfakiani Pita" Traditional Cretan pie with "Mizithra"
Greek whey cheese & honey (V) 6€

"Baklava" Traditional pastry with Honey & nuts (V) 6€

Orange pie (V) 5.5€

Chocolate pie (V) 5.5€

Lotus dessert (V) 7€

Ferrero dessert (V) 7€

Red Velvet cake (V) 6.5€

Homemade ice cream (per scoop) (V) 3€

"Ask your waiter for today's specials"



Follow our story



We use extra virgin olive oil from selected local producers in all dishes (except fried items).
Our ingredients come from our own production and carefully selected local suppliers.
Seafood products may be frozen to ensure quality and availability.

Please inform our staff of any allergies or dietary requirements.
For allergen information, please consult our staff.

Allergens:

G, C, E, F, P, S, M, N, CE, MU, SE, SU, L, MO
(Detailed explanation available upon request)
VG (Vegan) | V (Vegetarian)

All prices include VAT.
Responsible for the law: Proistakis Emmanouil



Sushi Selections

STARTERS

Shrimp tempura
with spicy mayo (8 pcs.) 12€

Sushi Bowl
sushi rice, cucumber, salmon, avocado, spring onion, mango,
ginger pickle, black sesame seeds 19€

MAKI ROLLS

Spicy Tuna
Tuna with spicy mayo, cucumber, avocado & unagi sauce 12.5€

Salmon Maki
Salmon with teriyaki mayo, avocado & chives 12€

INSIDE OUT

Teriyaki Tempura
Tempura shrimp with teriyaki mayo, carrot & crispy onions 12€

Ebi Tempura
Tempura shrimp with Philadelphia, cucumber & kataifi pastry 12.5€

Salmon Lover
Salmon with Philadelphia, mango & tobiko 11.5€

California
Crab with Philadelphia, avocado, tobiko & black sesame 11.5€

Veggie Roll
Cucumber, avocado, mango, carrot, spring onion & spicy mayo 9€

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Beverage selection

COFFEE & TEA

Greek Coffee Single / Double	2,5€ 3,5€
Nes Café / Frappe	3,5€
Frappe with Ice Cream	6,5€
Espresso Single / Double	2,5€ 3,5€
Espresso Macchiato Single / Double	2,8€ 3,8€
Cappuccino Single / Double	3€ 4€
Latte / Iced Latte	4,5€
Filter Coffee / Cold Brew (V60)	4€
Americano Single / Double	2,8€ 3,5€
Freddo Espresso / Freddo Cappuccino	3,5€ 4€
Irish Coffee	8€
Affogato (single espresso with ice cream)	5,5€
Tea: green, black, mint, chamomile, mountain tea, apple-cinnamon	2,5€

JUICES | SOFT DRINKS | WATER

Coca Cola original, Zero	3€
Fanta orange, blue, lemon	3€
Sprite	3€
Tonic Water	3€
Iced Tea Peach, Lemon	3€
Red Bull	5€
Fresh Orange Juice	4,5€
Fresh Mixed Juice	6€
Amita Motion 330ml	3€
Amita juice by Glass Sour Cherry/ Apple /Strawberry	3€
Still Mineral Water 500ml / 1L	0,5€ 2,5€
Souroti Sparkling Ice Tea Mandarin & Sage, Sour Cherry & Hibiscus	3,5€
Souroti Sparkling Water 250ml	3€
Souroti Sparkling Mineral Water Medium 750ml	5€
Souroti Soda Lemon & Lime, Pink Grapefruit, Mint & Spearmint	3€

PREMIUM SOFT DRINKS

Pink Grapefruit Soda	4,5€
Bergamot n’ Mandarin Soda	4,5€
Cucumber n’ Basil Tonic	4,5€
Ginger Beer	4,5€

HOMEMADE ARTISANAL SOFT DRINKS

(Served still or sparkling)

Ginger lemonade	4,5€
Chios mastiha lemonade	4,5€
Lemon & mango with organic agave	4,5€
Lemon & strawberry lemonade	4,5€
+ Sparkling (with soda)	0,5€

ENERGY SHOTS

Lemon, Ginger & Honey	3,5€
Sour Cherry	3,5€
Mango, Lime & Chilli	3,5€
Orange, Ginger & Turmeric	3,5€

MILKSHAKES

Vanilla, Chocolate	6€
Strawberry, Banana	6,5€
Cookies, Stracciatella	7€

GRANITAS

Strawberry, Pineapple, Mango	
Coconut, Watermelon, Passion Fruit	5€

SMOOTHIES

Strawberry, Banana & Peach	6€
Strawberry, Mango & Melon	6€
Pineapple, Pear & Mango	6€
Pineapple, Raspberry, Blueberry & Banana	6,5€
Apple, Strawberry & Gooseberry	6,5€
Apple, Red Raspberry, Blueberry & Mango	6,5€
Apple, Spinach, Ginger & Carrot	6,5€

BEERS

Eza / Cretan Kings Draft 300ml / 500ml	3,5€ 5€
Eza Lager / Piraiki Pilsner 330ml	4€ 4,5€
Pils Hellas 0% / Pils Radler 2% 330ml	4,5€
Mythos / Alfa 330ml	4,5€
Corona	6€
Guinness	7€
Carlsberg	6€
McFarland	7€
Nisos Bio Lager Gluten Free 330ml	6€

WINE | OUZO | RAKI

Glass of Red Wine (our Winery)	5€
Retsina KECHRIMBARI	9,5€
Raki (our Distillery) 100ml / 200ml	3€ 5€
Sangria	6€
Glass of Ouzo	3,5€
Ouzo Babatzim 200ml	9€
Ouzo Varvayianni Green 200ml	9,5€

SPIRITS

VODKA

Stolichnaya Gold	9€
Cîroc	10€
Blunar Cretan Vodka	10€
Belvedere	11€
Beluga	11€
Grey Goose	12€

GIN

Bombay Sapphire	8€
Tanqueray	8€
Tanqueray 0,0%	8€
Rumours (Greek Gin)	9€
Votanikon (Greek Gin)	9€
Tanqueray No. Ten Reserve	10€
Hendrick's	10€
G'Vine	12€
The Botanist	12€
Gin Mare	14€
Monkey 47	15€

RUM

Plantation 3 Stars	8€
Havana Club 7 Años	9€
Chairman's Reserve Spiced	9€
Diplomático Mantuano	10€
Diplomático Planas	10€
Bacardí 8 Años	11€
Diplomático Reserva Exclusiva	11€
Plantación Pineapple	11€
Don Papa Single Island	15€
Havana Club Selección de Maestros	15€

TEQUILA

Patrón Silver	12€
Don Julio Blanco	12€
Patrón Reposado	13€
Patrón Añejo	14€
Don Julio Reposado	14€
Don Julio Añejo 38% 700ml	15€

WHISK(E)Y

Jack Daniel's	8€
Four Roses	8€
The Famous Grouse 12	9€
Chivas Regal 12	9€
Cardhu 12	10€
Jameson Black Barrel	10€
Johnnie Walker Black Label	10€
Talisker 10	12€
Jack Daniel's Single Barrel	12€
Johnnie Walker Green Label	12€
The Balvenie	15€
Redbreast 12	15€

LIQUEURS	
Disaronno Amaretto	7€
Baileys	7€
Kahlúa	7€
Malibu	7€
Tia Maria	7€
Passoã	7€
Jägermeister	7€
Skinos Mastiha	7€
Cointreau	8€

APERITIFS	
Campari	7€
Aperol	7€

VERMOUTH & ANISE	
Pernod	8€
Martini Bianco	6€
Martini Rosso	6€
Martini Dry	6€

COGNAC & BRANDY	
Metaxa 3★	5€
Metaxa 5★	7€
Metaxa 7★	9€

APERITIVO | SPRITZ COCKTAILS & NEGRONIS

Aperol Spritz aperol, prosecco, soda	8,5€
Limoncello Spritz limoncello, prosecco, soda	9€
Mastiha Spritz mastiha liqueur, mandarin, prosecco, soda	10€
Gin Basil Spritz gin, cucumber, basil, prosecco, soda	10€
Bellini peach, prosecco	8€
Paloma Spritz tequila, prosecco, pink grapefruit soda	10€
Mojito Spritz rum, mint, prosecco, soda	10€
Negroni campari, martini rosso, gin	10€
White Negroni gin, martini bianco, liqueur	9,5€
Greek Negroni gin, vermouth rosso, roots diktamo vermouth	10,5€
Negroni Sbagliato campari, martini rosso, prosecco	9,5€
Americano campari, martini rosso, soda	8,5€
White Americano liqueur, martini bianco, soda	8,5€

CLASSIC COCKTAILS

Gin & Basil Smash	10€
Mojito Classic	9€
Mojito with flavors	10€
Mai Tai	10€
Long Island Iced Tea	11€
Cosmopolitan	9,5€
Piña Colada "Artemis Special"	10€
Sex on the beach	9,5€
Porn star Martini	10€
Old fashioned	9,5€
Whisky sour <i>(VG)</i>	9,5€
Greek Martini	10€
<i>Available as frozen cocktails with lemon or strawberry sorbet</i>	
<i>Fr.</i>	
Aged Daiquiri	10€ 12€
Caipirinha	9€ 11€
Caipiroska	9€ 11€
Margarita	10€ 12€

KIMA SPECIALS

Artemis	
aged rum, passion fruit, vanilla, lime juice, mint	12€
Mai Tai Aloha Spirit	
overproof rum, aged rum, bitters, disaronno, cointreau, almond syrup	15€
Zombie	
variety of aged rums, falernum syrup, grenadine, passion fruit, pineapple juice, lime juice	16€
Salted Caramel Espresso Martini	
vodka, coffee liqueur, caramel syrup, salt, espresso	11€
Citrus Storm	
gin, mandarin puree, rosemary syrup, cointreau, grapefruit, lemon juice	11€
Ginger Flame	
tequila, mango, aperol, triple sec, lime juice, ginger, caramel	12€
Tiki Scotch	
scotch whiskey, coconut, lemon juice, falernum, pineapple, orange, bitters	11€
Greek Spiced	
metaxa, mandarin, lemon juice, syrup	10€
Bourbon Passion	
bourbon, passion fruit, falernum, lime juice, amaretto	11€

LONG DRINKS

Cucumber mule	
vodka, cucumber syrup, lemon, ginger beer	12€
Gin & lemon tonic	
gin, yuzu, orange liqueur, lemon juice, lemon tonic	11€
Paloma	
tequila, lime juice, pink grapefruit	10€
Dark & Stormy	
rum, lime juice, syrup, ginger beer	11€
Hendrick's tonic	
gin, aegean tonic	14€
Strarinsky	
vodka, vanilla, strawberry, lemon juice	10€

MOCKTAILS

Virgin Mojito	
brown sugar, mint syrup, lime juice, mint, soda	7,5€
Virgin Mojito with flavors	
brown sugar, mint syrup, lime juice, mint, soda & flavor	8,5€
Gin & Basil Smash	
gin 0.0%, basil syrup, lime juice	7,5€
Sunset	
orange juice, cranberry juice, grenadine	7,5€
Piña Coco	
vanilla ice cream, pineapple juice, coconut purée	7,5€
Spritz Zero	
prosecco 0.0%, aperitivo 0.0%, soda	7,5€

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Follow our story



VG (Vegan) | V (Vegetarian)

Alcohol consumption is permitted only for guests over 18 years of age.
Beverage prices are quoted per serving.

All prices include VAT.
Responsible for the law: Emmanouil Proistakis

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Wine list

WHITE WINES

Greek Vineyard

Ktima Biblia Chora	 
Sauvignon Blanc 60%, Assyrtiko 40% Pangaio, Macedonia	36€
Fine Debina - Glinavos Winery	
Debina 100% Zitsa, Epirus	34€
Aivalis Chardonnay - Aivalis Winery	
Chardonnay 100% Nemea, Peloponnese (VG)	39€
Atlantis White - Ktima Argyros	
Assyrtiko 90%, Athiri & Aidani 10% Santorini	35€
Malagousia - Ktima Gerovassiliou	
Epanomi, Macedonia	40€
Arktos - Winery Arktos Elevation Vineyards	
Sauvignon Blanc 100% Aminteo, Macedonia	35€
Pili White - Ktima Michailidis	
Sauvignon Blanc 55%, Assyrtiko 35%, Chardonnay 10% Drama, Macedonia	33€ 8€
Clione, The White Muse - Ktima Mouson	
Assyrtiko 50%, Roditis 25%, Savatiano 25% Askri Viotias, Central Greece	23€ 5€
Fteri Moschofilero - Troupis Winery	
Moschofilero 100% Fteri Mantinia, Arcadia	25€ 6€

Cretan Vineyard

Praxis - Ktima Charalambakis	
Vilana 50%, Malvasia 50% Heraklion, Crete	24€
Melissinos (Organic) - Ktima Paterianakis	
Thrapsathiri 70%, Sauvignon Blanc 30% Heraklion, Crete	38€
Dafni Psarades - Ktima Lyrarakis	
Dafni 100% Heraklion, Crete	36€
Aspros Lagos - Ktima Douloufakis	
Vidiano 100% Heraklion, Crete	45€
Psithyros White - Silva Daskalaki Winery	
Moschato Spinas 100% Heraklion, Crete	30€

ROSÉ WINES

Greek Vineyard



Rosé de Xinomavro - Thymiopoulos Vineyards

Xinomavro 100% | Naoussa, Macedonia 31€

L' esprit du Lac - Ktima Kir-Yianni

Xinomavro 100% | Naoussa, Macedonia 38€

Amuse Rosé - Ktima Mouson

Sauvignon Blanc 80%, Mouchtaro 20% | Askri Viotias, Central Greece 37€

Rosé de Haritatos - Ktima Haritatos

Mavrodaphne 100% | Kladáta, Kefalonia 34€

Domaine Costa Lazaridi

Merlot 60%, Agiorgitiko 20%, Grenache Rouge 20% | Drama, Macedonia 41€

Queen Rosé Demi-Sec - Ktima Michailidis

Syrah 90%, Merlot 10% | Drama, Macedonia 33€|8€

Clione, The Rose Muse - Ktima Mouson

Roditis Alepou 50%, Grenache Rouge 50% | Askri Viotias, Central Greece 23€|5€

Fteri Rosé - Troupis Winery

Agiorgitiko 75%, Moschofilero 25% | Fteri Mantinia, Arcadia 25€|6€

Cretan Vineyard

Kentros - Ktima Lyrarakis

Liatiko 100% | Heraklion, Crete 45€

Psithyros Rosé - Silva Daskalaki Winery

Kotsifali 100% | Heraklion, Crete 30€

Nostos Pink - Manousakis Winery

Grenache Rouge 40%, Romeiko 40%, Syrah 20% | Chania, Crete 33€

RED WINES

Greek Vineyard

Pili Red - Ktima Michailidis	 
Cabernet Sauvignon 50%, Syrah 25%, Merlot 25% Drama, Macedonia	40€
Aiora Mavrotragano Contact Amphora - Moschopolis Winery	
Mavrotragano 100% Thessaloniki, Macedonia	48€
Alta Naoussa - Thymiopoulos Vineyards	
Xinomavro 100% Naoussa, Macedonia	33€
Aivalis Deux Dieux - Aivalis Winery	
Syrah 50%, Agiorgitiko 50% Nemea, Peloponnese (VG)	69€
Clione, The Red Muse - Ktima Mouson	
Merlot 60%, Agiorgitiko 40% Askri Viotias, Central Greece	23€ 5€
Fteri Agiorgitiko - Troupis Winery	
Agiorgitiko 100% Fteri Mantinia, Arcadia	26€ 6€

Cretan Vineyard

Petali - Diamantakis Winery	
Liatiko 100% Heraklion, Crete	30€
Vorinos Red - Silva Daskalaki Winery	
Kotsifali 50%, Liatiko 50% Heraklion, Crete	27€

SPARKLING WINES

Torresella Prosecco Extra Dry	
Glera Veneto, Italy	30€ 7€
Torresella Prosecco Rosé Brut	
Glera, Pinot Noir Veneto, Italy	32€
Paranga Sparkling - Ktima Kir-Yianni	
Xinomavro, Chardonnay, Moschato Naoussa, Macedonia	32€
Akakies Sparkling - Ktima Kir-Yianni	
Xinomavro Naoussa, Macedonia	35€

CHAMPAGNE

Collection from Champagne France	
Martel Champagne Brut Prestige	
Meunier, Chardonnay, Pinot Noir	90€
Taittinger Brut Réserve	
Chardonnay, Pinot Noir, Pinot Meunier	150€
Taittinger Brut Prestige Rosé	
Chardonnay, Pinot Noir	180€
Moët & Chandon Ice Impérial	
Chardonnay, Pinot Noir, Pinot Meunier Semi-Dry	160€
Moët & Chandon Ice Impérial Rosé	
Chardonnay, Pinot Noir, Pinot Meunier Semi-Dry	160€

ALLERGENS

According to EU Regulation (EU) 1169/2011, the following allergens may be present in some dishes on our menu.

Please inform our staff of any allergies or dietary requirements before placing your order.

- G:** Gluten - Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or hybrid strains)
- C:** Crustaceans (e.g. crab, shrimp, lobster, prawns)
- E:** Eggs - Eggs & egg products
- F:** Fish - Fish & fish products
- P:** Peanuts - Peanuts & peanut products
- S:** Soybeans - Soybeans & soy products
- M:** Milk/Dairy - Milk & dairy products (including lactose)
- N:** Tree Nuts - Tree nuts (almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, macadamia nuts, etc.)
- CE:** Celery - Celery & celery products
- MU:** Mustard - Mustard & mustard products
- SE:** Sesame - Sesame seeds & sesame products
- SU:** Sulphites - Sulphur dioxide and sulphites
(in concentrations above 10mg/kg or 10mg/litre)
- L:** Lupin - Lupin & lupin products
- MO:** Molluscs - Molluscs (mussels, oysters, squid, octopus, etc.)

Our dishes may contain traces of the above allergens due to the nature of our kitchen.