



nima
SEAFOOD STORY

COLD APPETIZERS – RAW

Bread with assorted olives ...

Taramosalata

.....
(fish roe dip, herb oil, nachos)

Tzatziki

.....
(strained yogurt, cucumber, garlic, EVOO)

Athenian Salad

.....
(mayonnaise, vegetables, boiled fish)

Oysters

.....
(lime, tabasco)

Sea Bream Carpaccio

.....
(green curry paste, smoked herring roe, lime, EVOO)

Sea Bass Ceviche

.....
(tiger's milk, chili, pickled cucumber, coriander)

Marinated Anchovies

.....
(EVOO, aged balsamic, herbs)

HOT APPETIZERS

Fish Soup of the Day

.....
Fava with smoked eel

.....
Fried Calamari

.....
(nori powder, lemon cream)

French Fries

.....
Fried Zucchini & Eggplant

.....
(with flavored yogurt)

Steamed Mussels with potato sticks

.....
(white wine, sobrasada, garlic, herbs)

Tuna Sheftalia

.....
(with pita, tomato, onion & flavored yogurt)

Shrimp Saganaki

.....
(tomato sauce, feta cheese)

Fried Crayfish Tails

.....
(with cocktail sauce)

Grilled Octopus Tentacle

.....
(gremolata, Florina pepper ketchup)

The customer is not obliged to pay
if a legal receipt is not provided.

SALADS

Tomato Salad

.....
(tomato, xinomizithra cheese, capers, oregano, EVOO)

Greek Salad

.....
(tomato, onion, cucumber, pepper, feta, olives)

Smoked Seasonal Greens with grated tomato

.....

Boiled Vegetable Selection

.....

BY THE KILO

Fish A

.....
(grouper, red porgy, dusky grouper, white grouper,
dentex)

Fish B

.....
(sea bream, red mullet, sea bass, meagre, mullet)

Lobster

.....

Lobster Pasta

.....

Crayfish

.....

*(Fish cooking time: 35–60 minutes, depending on
the size of the fish)*

PASTA

Shrimp Pasta

.....
(with confit cherry tomatoes, bisque, dill)

Crayfish Paccheri

.....
(with crayfish tartare & bisque foam)

Linguine with shellfish of the day

.....

Tagliatelle with lemon & bottarga

.....

Orzo with cuttlefish

.....
(cuttlefish ink, Zakynthos ladotyri cheese)

MAIN COURSES

Fish Fillet of the Day

(with sautéed seasonal greens & sea urchin lemon
sauce)

Price depending on the fish of the day

Battered Cod (fish n' chips)

.....
(salted cod, taramosalata, potato chips)

Shrimp Moussaka

.....
(shrimp bolognese, bisque-flavored béchamel)

DESSERTS

Galaktobourekos with kaimaki ice cream

Orange Pie with kaimaki ice cream

Chocolate Pie with chocolate ice cream

MANAGER

MARKOS PNEVMATIKOS

We kindly ask you to inform us of any allergies.
Prices include all legal taxes.

We use extra virgin olive oil in all our dishes,
except for fried items where sunflower oil is used.

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