



nima

SEAFOOD STORY

COLD APPETIZERS – RAW

Handmade bread / olives
.....

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

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

Oysters
.....
(lime, tabasco)

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

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

Tuna Tartare.....
(avocado, cucumber, soy sauce, sesame, chili and ginger)

HOT APPETIZERS

Fish Soup of the Day
.....

Fava with smoked eel
.....

Fried Calamari
.....
(nori powder and lemon gel)

French Fries
.....

Fried Zucchini & Eggplant
.....
(with flavored yogurt)

Steamed Mussels with potato sticks
.....
(white wine, sobrasada, garlic, herbs)

Tuna Sheftalia
.....
(with pita, tomato, onion & aromatic yogurt)

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

Fried Crayfish Tails
.....
(with cocktail sauce)

Grilled Octopus Tentacle
.....
(gremolata, Florina pepper ketchup)

SALADS

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

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

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

Smoked Seasonal Greens
with grated tomato
.....

Boiled Vegetable Selection
.....

Green Salad with Smoked Cheese.....
(radish, spring onion, grapes, flaked almonds and mint)

BY THE KILO

Fish A

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

Fish B

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

Lobster, Slipper

Lobster Pasta

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

PASTA

Shrimp

Linguine.....
(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, Zakynthian ladotyri cheese)

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

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

MAIN COURSES - Fish

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)

MAIN COURSES – Meat

Tagliata

Flap beef steak 250gr with baby potatoes, rucola and rosemary.....

Chicken

Chicken breast with mixed kinoa, spinach saute and parmesan sauce.....

DESSERTS

Galaktoboureko with vanilla ice cream

Orange Pie with vanilla ice cream

.....
Chocolate “Salami”

.....
Whipped Cream with Lime

Zest.....

Seasonal

Fruits.....

MANAGER

MARKOS PNEVMATIKOS

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

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