



nima

SEAFOOD STORY

COLD/RAW

Taramasalata.....

(bottarga, herb oil, nachos)

Tzatziki.....

(strained yogurt, cucumber, garlic EVOO)

Spicy Cheese Dip (Tyrokafteri).....

(local prentza cheese, yogurt, roasted peppers, chili flakes and almonds)

Smoked Eggplant spread.....

(roasted eggplant, balsamic vinegar, herbs and pine nuts)

Fava With Smoked Eel

Oysters.....

(lime, tabasco)

Sea Bream Carpaccio.....

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

Seabass Ceviche.....

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

Marinated Anchovies.....

(EVOO, aged balsamic vinegar, herbs)

SALADS

Athenian

(boiled fish, vegetables and mayonnaise)

Tomato

(tomato, Xinomyzithra cheese, caper, origano, EVOO)

Greek

(tomato, onion, cucumber, peppers, feta, olives)

"Spanakopita"

(baby spinach, crispy crust, sesame, goat cheese)

Smoked Seasonal Greens.....

Fresh boiled vegetables.....

FRIED DISHES

Fried Calamari.....

(nori powder and lemon cream)

Battered Cod (Fish n' Chips).....

(salted cod, taramasalata, potato chips)

Cuttlefish Tempura.....

(cuttlefish ink, tomato and rose geranium marmalade)

Fresh Fries.....

Zucchini Fritters.....

(herbed yogurt, grated tomato)

FROM THE GRILL

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

Grilled Calamari.....

Grilled Shrimps.....

Grilled Langoustines.....

Grilled Wild Greens Pie with herbed yoghurt.....

BY THE KILO

FISH A
(golden grouper , white grouper, grouper, common tendex)

FISH B
(Sea bream, red sea bream, seabass, croaker)

Lobster.....
(served with fries and hollandaise sauce)

Grilled slipper Lobster.....

STEWED & BRAISED

Shrimp Giouvetsi
(shrimp broth, roasted cherry tomatoes, fennel)

Shrimp Paccheri
(shrimp broth, confit cherry tomatoes, red shrimp tartare)

Orfani Pasta.....
(thick pasta, fish sauce, lemon zest, herbs and EVOO)

Steamed Mussels
(white wine, sobrasada, garlic, herbs)

Soup Kakavia.....

Fish Fricassee.....
(steamed fish, seasonal greens and egg-lemon sauce)

DESSERTS

Zakynthos – style Fritters.....
(with cinnamon ice cream)

Soft Chocolate cookie.....
(with chocolate chip cookies and salted caramel)

Lemon Tart
(with bruleed meringue and lemon sorbet)

Local bread with tomato paste

MANAGER
MARKOS PNEVMATIKOS

Please inform us of any food allergies and we will be happy to accommodate you.

Vat is included in all prices.

We cook with virgin olive oil, for our frying we use sunflower oil.

Consumer is not obliged to pay if the notice, of payment had not been received