



## THE STORY BEHIND OUR CHEF AND HIS CULINARY MINDSET

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Asimakis Chaniotis-Vallianatos, a nature lover since childhood, has always been interested in learning all about optimum ingredients and he is an avid researcher of products such as wild greens, herbs, fruits, and vegetables from wild asparagus to borage and wild leeks.

He has also developed a keen interest in fishing methods from long line fishing, shellfish collection and spear fishing as well as in hunting for wild birds and hares.

Furthermore, whenever he meets people with a profound knowledge of Traditional cuisine he tries to learn from them as much as possible.

Being a Michelin-starred Chef and owner of Myrtos by Asimakis restaurant in Chelsea (London), he tries to promote Greek traditional cuisine and educate the British public on the recipes he learned while growing up.

At Kymata restaurant, Asimakis teams up with our Head Chef Gerasimos Mantalvanos, who has years of expertise in the field of gastronomy, to offer a creative gastronomic experience to locals and visitors by proposing a menu based on Greek culinary tradition that features several products from Kalymnos and recipes revisited with the utmost respect.

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Person responsible upon market inspection: Stavros Gedeon  
Prices include all legal charges. Customers are not obliged to pay if a legal proof of payment has not been received.

**Homemade Breads Sourdough 3.50**  
Cherry tomato and wild oregano focaccia

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## SOUP

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**Cold Summer Fish Soup Kakavia 13.00**  
In-season shellfish / Saffron /  
Courgette / Basil

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## SALADS

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**Greek Salad 12.50**  
Cherry tomatoes / Olives / Capers /  
Carob crumble/ Feta cheese mousse

**Seafood Salad 15.00**  
Green salad / Pomegranate /  
Watercress / Mixed seafood

**Manouri Cheese Salad 13.50**  
Fried walnuts / Green apple /  
Mixed green leaves / Manouri cheese

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## RAW

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**Scorpaena Fish Crudo 16.00**  
Cucumber / Tomato hearts / Lemon

**Beef Tartare 15.00**  
Mustard ice cream / Rosemary  
gazpacho / Poached egg

**Seafood Platter 60.00**  
(subject to seasonality)  
Oysters / Sea urchin / Prawns / Mussels  
Served with lemon mayonnaise  
and Bloody Mary granita

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## STARTERS

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**Smoked Aubergine Spread 9.00**  
Bell peppers / Parsley /  
Feta cheese / Pomegranate

**Taramosalata 9.50**  
Dill olive oil / Trikalinos bottarga / Lemon

**Sautéed Wild Mushrooms 13.00**  
Egg yolk / Graviera cheese foam

**Deconstructed Tomato Fritters 10.00**  
Tomato cream / Courgettes /  
Crispy tomato crumble / Egg yolk

**Robata Prawns Saganaki 14.00**  
Tomato / Feta cheese / Ouzo

**Steamed Mussels 16.00**  
Red chilli / Vegetables / Mussels / White wine

**Smoked Stamnagathi Wild Greens 12.00**  
Tomato / Olive oil / Oregano / Garlic

**Fried Feta Cheese 9.50**  
Kataifi / Red bell pepper jam /  
Feta cheese aged 12 months

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## MAIN

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**Giouvetsi 22.00**  
Smoked beef short ribs / Tomato / Black truffle

**Octopus in red sauce 20.00**  
Mouhlia Pasta / Tomato sauce /  
Octopus / Red wine

**Seafood Risotto 17.00**  
Saffron / Graviera cheese /  
Mixed seafood / Yoghurt

**Minestrone Risotto 16.00**  
Fresh vegetables / Basil / Tomato

**Cod Skordalia 23.00**  
Potato foam / Fish demi-glace /  
Sea fennel / Walnuts

**Kid Goat Meat 32.00**  
Rice / Fennel / White wine

**Mediterranean Parrotfish in clay pot 22.00**  
Cucumber / Fennel / Oven-baked potatoes

**Robata Stuffed Aubergine 20.00**  
Morney Feta / Tomato / Aubergine

**Pasticcio with Veal Cheeks 22.00**  
Mushroom sauce / Béchamel sauce /  
Metsovone cheese

**White Grouper Fricassee 15.00**  
Lettuce / Egg-lemon sauce /  
Mixed aromatic herbs

**Stuffed Chicken Breast 20.00**  
Sundried tomato / Graviera cheese foam / Carrot

**Pressed Pork Belly 20.00**  
Fennel / Dill / Stuffed courgette flowers /  
Myzithra cheese from Kalymnos