



KÁI

CONTEMPORARY | BISTRO

Burrata with burnt tomatoes, strawberries,
pickled onion, verbena & sumac.



Chicken salad with pistachio dressing,
iceberg lettuce, pickled onion
& Graviera Mylopotamou.



Varieties of cherry tomatoes with fermented onion in honey,
verjus, carob & galomizithra from Rethymno.



French fries with garlic confit,
parmesan & fresh oregano.



A long white rectangular plate featuring a row of Ebi Rolls. Each roll is topped with a large piece of tempura shrimp, drizzled with spicy mayo, and garnished with finely chopped green onions and thin strands of dragon hair. A small green garnish is visible at the top left, and a portion of pickled ginger is at the bottom right.

Ebi Roll

Shrimp tempura, avocado, spicy mayo,
spring onion & dragon hair.

A long white rectangular plate featuring a row of Veggie Rolls. The rolls are filled with cucumber, carrot, and avocado, topped with roasted sesame seeds, drizzled with spicy mayo, and garnished with kabayaki and spring onions. A portion of pickled ginger is at the bottom right.

Veggie Roll

Cucumber, carrot, roasted sesame
spicy mayo, kabayaki & spring onion.

A long white rectangular plate featuring a row of Sake Rolls. The rolls are filled with salmon, cucumber, and cream cheese, topped with black masago and drizzled with soy sauce. A portion of pickled ginger is at the bottom right.

Sake Roll

Salmon, cucumber, cream cheese,
black masago & kabayaki.



Tuna Roll

Tuna marinated in soy, avocado, furikake mayo & black masago.



Spicy Tuna Tartar Roll

Tuna tartar, miso, avocado, spicy mayo & kabayaki.



Kai Roll

Unagi (marinated eel), salmon, avocado, spicy mayo, ikura & kabayaki.



Lightly smoked taramas with chives.
Served with BBQ potato bread.



Garlic bread with aromatic butter
& parmesan.



San Marzano tomato, mozzarella,
basil & stracciatella.



Oyster mushrooms over coals with porcini
cream, garlic confit & parmesan.



Beef tartare with umami mayo, caramelised onion,
cornichons & fried potatoes.



Rigatoni with spicy vodka sauce, tomato,
'nduja & stracciatella.



Pappardelle with shrimp, bisque & dried mushrooms.



Cacio e pepe with paccheri, black pepper
& pecorino cream.



Chicken kebab with chimichurri and spring onion cream.
Served with pita bread over coals.



Squid with butter sauce, dashi, capers,
chorizo & black garlic.



Seabass with greens, lemon confit
& fish sauce with preserved lemons.



Slow-cooked octopus with romesco sauce,
'nduja & fenugreek.



Beef bavette flank steak with peppercorn sauce
& French fries, 300g.



Beef burger with porcini mayo, pickled onion & cheddar.
Served in Japanese milk bread.



Pork loin with Café de Paris sauce & mashed potatoes
with burnt butter, 300g.



Juicy chocolate soufflé - espresso, tiramisu cream with praline black sesame, kahlua liqueur & chocolate crumble.



Caramelised white chocolate popsicle with nuts.



Chocolate ganache with brown butter, mascarpone ice cream,
pickled strawberries & vanilla crumble.





KÁI

CONTEMPORARY | BISTRO