



Taverna Kyma

COLD MEZE

SIGNATURE DIPS	
TARAMOSALATA	10
WHIPPED CAVIAR ROE	
TIROKAFTERI	8
SPICY WHIPPED FETA	
MELITZANOSALATA	8
ROASTED EGGPLANT	
TZATZIKI	8
YOGURT, CUCMBER, DILL	

COLD PIKILIA	22
TZATZIKI, MELITZANOSALATA, TARAMOSALATA, TIROKAFTERI, DOLMADES, KALAMATA OLIVES WITH PITA BREAD	
HUMMUS FLIGHT	14
ORIGINAL, ROASTED RED PEPPER, KALAMATA OLIVE, SPINACH HERB	
CITRUS BEETS	14
RED BEETS, ORANGES, WALNUTS, BALSAMIC GLAZE TOSSED IN A CITRUS DRESSING ON A BED OF GREEK STRAINED YOGURT	
CHEESE MEZE BOARD	14
BARREL AGED GREEK IMPORTED FETA CHEESE, MANOURI GOAT CHEESE, KASERI, KALAMATA OLIVES, GREEK HONEY, PITA BREAD	
ADDITIONAL HUMMUS	5
RAW CUCUMBERS & PEPPERS	5
PITA BREAD	1

HOT MEZE

BAKED FETA	13
IMPORTED GREEK FETA CHEESE, CHERRY TOMATOES, RED PEPPER FLAKES BAKED AND SERVED WITH WARM PITA BREAD	
SAGANAKI	13
GREEK IMPORTED VLAHOTIRI FLAMING CHEESE WITH BRANDY	
SPANAKOPITA	14
SPINACH, BARREL AGED GREEK FETA CHEESE, LEEKS & FRESH HERBS BAKED IN PHYLLO	
DOLMADES	13
HAND ROLLED GRAPE LEAVES WITH RICE, HERBS & GROUND BEEF	
KEFTEDES	14
GROUND BEEF & FRESH HERBS ON A BED OF TZATZIKI WITH CHOPPED TOMATOES AND REDE ONIONS	
FILET MIGNON SKEWER	18
CHAR-GRILLED MARINATED IN FRESH HERBS, CHOPPED TOMATOES SERVED WITH ROASTED RED PEPPER HUMMUS	
GREEK STREET TACOS	14
ROAST LAMB WITH TZATZIKI, LETTUCE, CHOPPED TOMAOTES, CRUMBLED FETA	
KYMA EGGPLANT	14
BAKED EGGPLANT WITH BARREL AGED IMPORTED GREEK FETA CHEESE, TOMATO GARLIC SAUCE	
CRISPY ZUCCHINI	14
FRIED & SERVED WITH TZATZIKI	

SEAFOOD MEZE

LARGE PRAWN	22
8oz PRAWN GRILLED TOPPED WITH CHOPPED TOMATO	
SANTORINI SHRIMP	18
BAKED WITH BARREL AGED GREEK IMPORTED FETA CHEESE, CHOPPED RED BELL PEPPERS IN A TOMATO,BASIL, VODKA SAUCE	
OCTOPUS	21
CHAR-GRILLED WITH EXTRA VIRGIN OLIVE OIL, RED WINE VINEGAR, CHOPPED ONIONS, CAPERS, OREGANO	
CRISPY CALAMARI	14
WILD CAUGHT, FRIED & SERVED WITH ROASTED RED PEPPER SAUCE	
GRILLED CALAMARI	15
WILD CAUGHT, GRILLED WITH SPINACH, BARREL AGED FETA CHEESE AND DICED TOMATOES	
SMELTS	14
FRIED AND SERVED WITH TZATIKI	
OUZO MUSSELS	15
SAUTEED MUSSELS WITH FRESH TOMATOES, BASIL, GARLIC & OUZO SAUCE	
SEARED SCALLOPS	18
WILD CAUGHT SEASONED & SEARED WITH A SPLASH OF WHITE WINE, ON A BED OF SPINACH & ORZO, TOPPED WITH BARREL AGED IMPORTED GREEK FETA CHEESE	

SALADS

ADD: CHICKEN 7 - GYRO 7 - FILET TIPS 10 - SHRIMP (3 PIECES) 9 - SALMON 10

GREEK HORIATIKI	16 / 26
TOMATOES, CUCUMBERS, ONIONS, PEPPERS, KALAMATA OLIVES, TOPPED WITH BARREL AGED GREEK FETA CHEESE, EXTRA VIRGIN OLIVE OIL, VINEGAR & OREGANO	
KYMA	26
SHRIMP, OCTOPUS, CALAMARI, ROMAINE LETTUCE, TOMATOES, ROASTED VEGETABLES & ASPARAGUS IN A CITRUS DRESSING	
GREEK KALE	14
CHOPPED KALE GREENS MIXED WITH CHICKPEAS, BARREL AGED GREEK FETA CHEESE, CHOPPED TOMATOES, CUCUMBERS & PEPPERS IN A CITRUS VINEGARETTE	
WATERMELON & FETA	14
WATERMELON, BARREL AGED GREEK IMPRTED FETA CHEESE, CUCUMBERS, RED ONIONS, KALAMATA OLIVES & MINT	
PRASINI	13
ROMAINE LETTUCE, SHALLOTS, RADISHES, DILL, LEMON, CHAMPAGNE VINEGAR AND EXTRA VIRGIN OLIVE OIL	

SOUP

AVGOLEMONO	7
LEMON CHICKEN ORZO	

Fresh Catch With A Greek Touch		
Whole Fish		
Served with Wild Greens and Spinach Leek Rice		
Lavraki (Bronzino)	35	
Large Lavraki (Bronzino)	48	
Tsipoura (Royal Dorado)	35	
Fresh Catch of the Day	MKT	
Baked Grouper Plaki	28	
Baked with Tomato Onion Garlic Sauce served with Spinach Leek Rice		
Grouper Filet	28	
Wild Caught Pan Seared in Wine Garlic Butter Capers Sauce, served with Lemon Potatoes and Asparagus		
Grilled Salmon	29	
Grilled in a Citrus Capers Sauce, sautéed Spinach, Goat Cheese & Chopped Tomatoes over Spinach Leek Rice		
Chilean Seabass	38	
Wild Caught Grilled in a Citrus Sauce with Spinach, Capers, Greek Goat Cheese over Spinach Leek Rice		
Athenian Shrimp	28	
Pan Seared Shrimp with Diced Tomatoes & Barrel Aged Greek Feta Cheese served over Spinach Leek Rice, Roasted Peppers & Asparagus		
Seafood Orzo	34	
Shrimp, Scallops, Octopus, Mussels & Calamari in a Roasted Tomato Garlic Vodka Sauce over Orzo		
Grilled Seafood Board (For 2 People)	70	
Whole Lavraki, Grilled Octopus, Grilled Calamari, Grilled Shrimp served with Wild Greens and Spinach Leek Rice		
Wood Fire Grilled		
Lamb Chops	35	
Marinated with Thyme, Rosemary and Garlic, served with Lemon Potatoes & Yiayia's Veggies		
Mediterranean Chicken	28	
2 Free Range Grilled Breasts topped with Spinach, Garlic & Greek Goat Cheese served with Spinach Leek Rice		
Filet Mignon	38	
8oz Marinated with Thyme, Rosemary and Wine, served with Lemon Potatoes and Yiayia's Veggies		
Meat Platter (For 2 People)	72	
Chicken Kebab, Beef Tenderloin Kebab, Lamb Chops, Gyro Meat served with Lemon Potatoes & Spinach Leek Rice		
Kebobs		
Chicken Kebab	27	
Marinated with Garlic, Aromatic Spices & Extra Virgin Olive Oil		
Shrimp Kebab	28	
Marinated with Lemon Orange Zest, Garlic & White Wine		
Filet Mignon Kebab	36	
Marinated with Fresh Herbs & Red Wine		
Greece On Your Plate		
Grass Fed Roasted Lamb	31	
Slow Cooked with Thyme, Rosemary, Oregano & Garlic, served with Roasted Lemon Potatoes & Yiayia's Veggies		
Lamb Shank	29	
Slow Braised in an Aromatic Tomato Sauce, served with Orzo and Grated Greek Vlahotiri Cheese		
Free Range Lemon Chicken	26	
Oven Roasted Half Chicken, served with Lemon Potatoes and Yiayia's Veggies		
Pastitsio	22	
Layers of thick Greek Misko Macaroni, Seasoned Ground Beef, topped with Homemade Creamy Béchamel Sauce & Grated Cheese		
Moussaka	23	
Layers of Roasted Eggplant, Potatoes, Ground Beef, topped with Homemade Creamy Béchamel Sauce & Grated Cheese		
Stuffed Peppers	21	
Ground Beef, Rice, Fresh Herbs, Tomatoes & Extra Virgin Olive Oil served with Lemon Potatoes		
Gyro Platter	19	
Open Face on Pita Bread with Lettuce, Tomatoes, Tzatziki served with Lemon Potatoes		
Sides		
Lemon Potatoes	7	
Oven Baked with Lemon, Garlic, Extra Virgin Olive Oil & Herbs		
Yiayia's Veggies	8	
Green Beans, Zucchini, Eggplant, Onions, Peppers Baked in a Tomato Sauce		
Spinach Leek Rice	7	
Spinach, Leeks and Fresh Herbs		
Kyma Fries	6	
Topped with Garlic Extra Virgin Olive Oil and Oregano		

Lunch Specials		
Served with Salad and Greek Fries		
Greek Pita Wrap- Off The Spit Gyro or Chicken	16	
Tzatziki, Lettuce, Tomatoes & Cucumbers		
Steak Chopped Salad	22	
Chopped Cucumbers, Bell Peppers, Red Onions, Cherry Tomatoes, Chick Peas, Mint & Dill in a Citrus Dressing, Balsamic Glaze topped with Grilled Halloumi and Filet Mignon Skewar		
Souvlaki Platter	18	
2 Grilled Chicken Skewars		
Lunch Lamb Chops	18	
2 Chops simply Grilled		
Grouper Sandwich	18	
Pan Fried, Lettuce, Tomaotes & Tirokafteri Spread on Abrioché Bun		