



# TAVERNA KYMA

## COLD MEZE

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### SIGNATURE DIPS

<b>TARAMOSALATA</b> WHIPPED CAVIAR ROE	<b>10</b>
<b>TIROKAFTERI</b> SPICY WHIPPED FETA	<b>8</b>
<b>MELITZANOSALATA</b> ROASTED EGGPLANT	<b>8</b>
<b>TZATZIKI</b> YOGURT, CUCUMBER, DILL	<b>8</b>

### COLD PIKILIA **26**

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

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### 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 SERVED WITH TZATZIKI CHOPPED TOMATOES AND RED 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 TOMATOES, CRUMBLLED 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

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### LARGE PRAWN **25**

8oz PRAWN GRILLED TOPPED WITH GARLIC BUTTER & 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

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ADD: CHICKEN 7 - GYRO 7 - FILET TIPS 10 - SHRIMP (2 PIECES) 10 - 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 IMPORTED FETA CHEESE, CUCUMBERS, RED ONIONS, KALAMATA OLIVES & MINT

### PRASINI **13**

ROMAINE LETTUCE, SHALLOTS, RADISHES, DILL, LEMON, CHAMPAGNE VINEGAR AND EXTRA VIRGIN OLIVE OIL

## SOUP

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### AVGOLEMONO **7**

LEMON CHICKEN ORZO

## FRESH CATCH WITH A GREEK TOUCH

### WHOLE FISH

SERVED WITH WILD GREENS AND SPINACH LEEK RICE

LAVRAKI (BRONZINO)	37
LARGE LAVRAKI (BRONZINO)	48
TSIPOURA (ROYAL DORADO)	35
FRESH CATCH OF THE DAY	MKT

SNAPPER FILET	33
BAKED WITH CHICPEAS, ZUCCHINI, KALAMATA OLIVES & CHERRY TOMATOES	
GROUPER FILET	28
WILD CAUGHT PAN SEARED IN WINE GARLIC BUTTER CAPER SAUCE, SERVED WITH GRILLED VEGETABLES	
GRILLED SALMON	29
GRILLED IN A CITRUS CAPER 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	29
PAN SEARED SHRIMP WITH DICED TOMATOES & BARREL AGED GREEK FETA CHEESE SERVED OVER SPINACH LEEK RICE, ROASTED PEPPERS & ASPARAGUS	
SEAFOOD ORZO	34
SHRIMP, SCALLOP, OCTOPUS, MUSSELS & CALAMARI IN A ROASTED TOMATO GARLIC VODKA SAUCE OVER ORZO	
FOR TWO 60	
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	37
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	42
8oz MARINATED WITH THYME, ROSEMARY AND WINE, SERVED WITH LEMON POTATOES AND ASPARAGUS	
MEAT PLATTER (FOR 2 PEOPLE)	72
CHICKEN KEBOB, BEEF TENDERLOIN KEBOB, LAMB CHOPS, GYRO MEAT SERVED WITH LEMON POTATOES & SPINACH LEEK RICE	

## KEBOBS

CHICKEN KEBOB	27
MARINATED WITH GARLIC, AROMATIC SPICES & EXTRA VIRGIN OLIVE OIL SERVED WITH SPINACH LEEK RICE	
SHRIMP KEBOB	29
MARINATED WITH LEMON ORANGE ZEST, GARLIC & WHITE WINE SERVED WITH SPINACH LEEK RICE	
FILET MIGNON KEBOB	38
MARINATED WITH FRESH HERBS SERVED WITH OLIVE OIL GARLIC FRIES	

## 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 MISO 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

YIAYIA'S VEGGIES	8
GREEN BEANS, ZUCCHINI, EGGPLANT, ONIONS, PEPPERS BAKED IN A TOMATO SAUCE	
GRILLED VEGETABLES	10
WOOD FIRED GRILLED ZUCCHINI, EGGPLANT, ASPARAGUS, ROASTED PEPPER	
HORTA	8
STEAMED SWISS CHARD, EXTRA VIRGIN OLIVE OIL, LEMON	
LEMON POTATOES	7
OVEN BAKED WITH LEMON AND EXTRA VIRGIN OLIVE OIL	
SPINACH LEEK RICE	7
SPINACH, LEEKS AND FRESH HERBS	
KYMA FRIES	6
TOPPED WITH GARLIC EXTRA VIRGIN OLIVE OIL AND OREGANO	
ORZO	7
GREEK PASTA IN LAMB BRAISED TOMATO SAUCE TOPPED WITH GRATED VLAHOTIRI CHEESE OR PLAIN WITH EXTRA VIRGIN OLIVE OIL	

## LUNCH SPECIALS

SERVED WITH SALAD AND GREEK FRIES

GREEK PITA WRAP- OFF THE SPIT GYRO OR CHICKEN	16	SOUVLAKI PLATTER	18
TZATZIKI, LETTUCE, TOMATOES & CUCUMBERS		2 GRILLED CHICKEN SKEWARS	
STEAK CHOPPED SALAD	22	LUNCH LAMB CHOPS	18
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		2 CHOPS SIMPLY GRILLED	
		GROUPER SANDWICH	18
		PAN FRIED, LETTUCE, TOMATOES & TIROKAFTERI SPREAD ON ABRIOCHE BUN	