



TAVERNA KYMA

COLD MEZE

SIGNATURE DIPS

TARAMOSALATA
WHIPPED CAVIAR ROE

10

TIROKAFTERI
SPICY WHIPPED FETA

8

MELITZANOSALATA
ROASTED EGGPLANT

8

TZATZIKI
YOGURT, CUCUMBER, DILL

8

COLD PIKILIA

TZATZIKI, MELITZANOSALATA, TARAMOSALATA, TIROKAFTERI, DOLMADES,
KALAMATA OLIVES WITH PITA BREAD

26

HUMMUS FLIGHT

ORIGINAL, ROASTED RED PEPPER, KALAMATA OLIVE, SPINACH HERB

14

CITRUS BEETS

RED BEETS, ORANGES, WALNUTS, BALSAMIC GLAZE TOSSED IN A CITRUS
DRESSING ON A BED OF GREEK STRAINED YOGURT

14

CHEESE MEZE BOARD

BARREL AGED GREEK IMPORTED FETA CHEESE, MANOURI GOAT CHEESE,
KASERI, KALAMATA OLIVES, GREEK HONEY

15

COMPLIMENTARY HUMMUS & PITA (ONE PER TABLE)

ADDITIONAL HUMMUS

5

RAW CUCUMBERS & PEPPERS

5

PITA BREAD

1

SEAFOOD MEZE

LARGE PRAWN

8oz PRAWN GRILLED TOPPED WITH GARLIC BUTTER & CHOPPED TOMATO

23

SANTORINI SHRIMP

BAKED WITH MANOURI GREEK GOAT CHEESE, CHOPPED
RED BELL PEPPERS IN A TOMATO BASIL, VODKA SAUCE

19

OCTOPUS

CHAR-GRILLED WITH EXTRA VIRGIN OLIVE OIL, RED WINE VINEGAR,
CHOPPED ONIONS, CAPERS, OREGANO

21

CRISPY CALAMARI

WILD CAUGHT, FRIED & SERVED WITH ROASTED TOMATO SAUCE

15

GRILLED CALAMARI

WILD CAUGHT, GRILLED WITH SPINACH, BARREL AGED FETA CHEESE
AND DICED TOMATOES

15

SMELTS

FRIED AND SERVED WITH TZATIKI

14

OUZO MUSSELS

SAUTEED MUSSELS WITH FRESH TOMATOES, BASIL, GARLIC & OUZO SAUCE

15

SEARED SCALLOPS

WILD CAUGHT SEASONED & SEARED WITH A SPLASH OF WHITE WINE,
ON A BED OF SPINACH & ORZO, TOPPED WITH BARREL AGED FETA CHEESE

18

SOUP

AVGOLEMONO

LEMON CHICKEN ORZO

7

HOT MEZE

BAKED FETA

IMPORTED GREEK FETA CHEESE, CHERRY TOMATOES, RED PEPPER FLAKES

14

SAGANAKI

GREEK IMPORTED VLAHOTIRI FLAMING CHEESE WITH BRANDY

14

GRILLED HALLOUMI SKEWERS

FLAME GRILLED CYPRIOT HALLOUMI CHEESE WITH BLISTERED CHERRY
TOMATOES, FINISHED WITH AGED BALSAMIC GLAZE

14

SPANAKOPITA

SPINACH, BARREL AGED GREEK FETA CHEESE, LEEKS & FRESH HERBS
BAKED IN PHYLLO

14

DOLMADES

HAND ROLLED GRAPE LEAVES WITH RICE, HERBS & GROUND BEEF

13

KEFTEDES

GROUND BEEF & FRESH HERBS SERVED WITH TZATZIKI CHOPPED
TOMATOES AND RED ONIONS

14

LAMB SLIDERS

GROUND LAMB AND BEEF PATTIES WITH TZATZIKI, CARMELIZED
ONIONS ON BRIOCHE BUNS

16

GREEK STREET TACOS

ROAST LAMB WITH TZATZIKI, LETTUCE, CHOPPED TOMAOTES, CRUMBLD FETA

16

FILET MIGNON SKEWER

CHAR-GRILLED MARINATED IN FRESH HERBS, CHOPPED TOMATOES
SERVED WITH ROASTED RED PEPPER HUMMUS

18

KYMA EGGPLANT

BAKED EGGPLANT WITH BARREL AGED IMPORTED GREEK FETA CHEESE,
TOMATO GARLIC SAUCE

14

CRISPY ZUCCHINI

FRIED & SERVED WITH TZATZIKI AND GRATED CHEESE

14

OAK GRILLED WINGS

SIMPLY GRILLED TOSSED IN LADOLEMONO SAUCE

15

SALADS

ADD: CHICKEN 7 - GYRO 7 - FILET TIPS 12 - SHRIMP 12 - SALMON 12

GREEK HORIATIKI

TOMATOES, CUCUMBERS, ONIONS, PEPPERS, CAPERS, KALAMATA OLIVES,
TOPPED WITH BARREL AGED GREEK FETA CHEESE, EXTRA VIRGIN OLIVE
OIL, VINEGAR & OREGANO

16 / 26

KYMA

SHRIMP, OCTOPUS, CALAMARI, ROMAINE LETTUCE, TOMATOES, ROASTED
VEGETABLES & ASPARAGUS IN A CITRUS DRESSING

26

GREEK KALE

CHOPPED KALE GREENS MIXED WITH CHICKPEAS, BARREL AGED GREEK
FETA CHEESE, CHOPPED TOMATOES, CUCUMBERS & PEPPERS IN A CITRUS
VINAIGRETTE

15

SPANAKOPITA GARDEN

A FRESH INTERPRETATION OF THE CLASSIC - SPINACH, FETA CHEESE, CRISPY
PHYLLO, FRESH HERBS, SCALLIONS WITH A LEMON VINAIGRETTE

15

WATERMELON & FETA

WATERMELON, BARREL AGED GREEK IMPRTEF FETA CHEESE, CUCUMBERS,
RED ONIONS, KALAMATA OLIVES & MINT

14

PRASINI

ROMAINE LETTUCE, GREEN ONIONS, RADISHES, DILL, CHAMPAGNE
VINEGAR AND EXTRA VIRGIN OLIVE OIL

13

FRESH CATCH WITH A GREEK TOUCH

WHOLE LAVRAKI (BRANZINO) LARGE SIMPLY GRILLED SERVED WITH WILD GREENS AND SPINACH LEEK RICE	36 48
SNAPPER FILET SAUTEED WITH CHICKPEAS, ZUCCHINI, KALAMATA OLIVES & CHERRY TOMATO SAUCE	34
GROUPEL FILET WILD CAUGHT PAN SEARED IN WINE GARLIC BUTTER CAPER SAUCE, SERVED WITH GRILLED VEGETABLES	29
GRILLED SALMON GRILLED IN A CITRUS CAPER SAUCE, SAUTÉED SPINACH, FETA CHEESE AND CHOPPED TOMATOES OVER SPINACH LEEK RICE	29
CHILEAN SEABASS WILD CAUGHT GRILLED IN A CITRUS SAUCE WITH SPINACH, CAPERS, GREEK GOAT CHEESE WITH WILD GREENS AND LEMON POTATOES	38
ATHENIAN SHRIMP PAN SEARED SHRIMP WITH DICED TOMATOES & BARREL AGED GREEK FETA CHEESE SERVED OVER SPINACH LEEK RICE, ROASTED PEPPERS & ASPARAGUS	29
SEAFOOD ORZO SHRIMP, SCALLOP, OCTOPUS, MUSSELS & CALAMARI IN A ROASTED TOMATO GARLIC VODKA SAUCE OVER ORZO	36
FOR TWO	70
GRILLED SEAFOOD BOARD (FOR 2 PEOPLE) WHOLE LAVRAKI, GRILLED OCTOPUS, GRILLED CALAMARI, GRILLED SHRIMP SERVED WITH WILD GREENS AND SPINACH LEEK RICE	78

GREECE ON YOUR PLATE

GRASS FED ROASTED LAMB SLOW COOKED WITH THYME, ROSEMARY, OREGANO & GARLIC, SERVED WITH ROASTED LEMON POTATOES & YIAYIA'S VEGGIES	31
LAMB SHANK SLOW BRAISED IN AN AROMATIC TOMATO SAUCE, SERVED WITH ORZO AND GRATED GREEK VLAHOTIRI CHEESE	29
FREE RANGE LEMON CHICKEN OVEN ROASTED HALF CHICKEN, SERVED WITH LEMON POTATOES AND YIAYIA'S VEGGIES	26
PASTITSIO LAYERS OF THICK GREEK MISKO MACARONI, SEASONED GROUND BEEF, TOPPED WITH HOMEMADE CREAMY BÉCHAMEL SAUCE & GRATED CHEESE	24
MOUSSAKA LAYERS OF ROASTED EGGPLANT, POTATOES, GROUND BEEF, TOPPED WITH HOMEMADE CREAMY BÈCHAMEL SAUCE & GRATED CHEESE	25
STUFFED PEPPERS GROUND BEEF, RICE, FRESH HERBS, TOMATOES & EXTRA VIRGIN OLIVE OIL SERVED WITH LEMON POTATOES TOPPED WITH GRATED CHEESE	23
GYRO PLATTER OPEN FACE ON PITA BREAD WITH LETTUCE, TOMATOES, TZATZIKI SERVED WITH LEMON POTATOES	21

WOOD FIRE GRILLED

LAMB CHOPS MARINATED WITH THYME, ROSEMARY AND GARLIC, SERVED WITH LEMON POTATOES & YIAYIA'S VEGGIES	36
MEDITERRANEAN CHICKEN 2 FREE RANGE GRILLED BREASTS TOPPED WITH SPINACH, GARLIC & GREEK GOAT CHEESE SERVED WITH SPINACH LEEK RICE	28
FILET MIGNON 8oz MARINATED WITH THYME, ROSEMARY AND WINE, SERVED WITH LEMON POTATOES AND ASPARAGUS	42
MEAT PLATTER (FOR 2 PEOPLE) CHICKEN KEBOB, FILET MIGNON KEBOB, LAMB CHOPS, GYRO MEAT SERVED WITH LEMON POTATOES & SPINACH LEEK RICE	76
LAMB CHOP PLATTER 10 CHOPS WITH KYMA FRIES	80
KEBOBS SERVED WITH SPINACH LEEK RICE AND YIAYIA'S VEGGIES	
CHICKEN KEBOB MARINATED WITH GARLIC, AROMATIC SPICES & EXTRA VIRGIN OLIVE OIL	27
SHRIMP KEBOB MARINATED WITH LEMON & ORANGE ZEST, GARLIC & WHITE WINE	29
FILET MIGNON KEBOB MARINATED WITH FRESH HERBS, GARLIC AND EXTRA VIRGIN OLIVE OIL	38

SIDES

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

LUNCH SPECIALS

DAILY UNTIL 3PM

PITA WRAP- GYRO OFF THE SPIT OR GRILLED CHICKEN TZATZIKI, LETTUCE, TOMATOES & CUCUMBERS SERVED WITH SALAD AND KYMA FRIES	18	SOUVLAKI PLATTER 2 GRILLED CHICKEN SKEWERS SERVED WITH SALAD AND KYMA FRIES	18
STEAK CHOPPED SALAD CHOPPED CUCUMBERS, BELL PEPPERS, RED ONIONS, CHERRY TOMATOES, AVOCADO, CHICK PEAS, FRESH HERBS IN A CITRUS DRESSING, BALSAMIC GLAZE TOPPED WITH GRILLED HALLOUMI CHEESE AND FILET MIGNON SKEWER	22	LUNCH LAMB CHOPS 2 CHOPS SIMPLY GRILLED SERVED WITH SALAD AND KYMA FRIES	18
		GROUPEL SANDWICH PAN FRIED, LETTUCE, TOMAOTES & TIROKAFTERI SPREAD ON BRIOCHE BUN SERVED WITH SALAD AND KYMA FRIES	22