



TAVERNA KYMA

LUNCH MENU

APPETIZERS

TRIO SPREADS	9
TZATZIKI, MELITZANOSALATA, TIROKAFTERI, PITA	
KEFTEDES	7
GROUND BEEF & FRESH HERBS	
DOLMADES	8
STUFFED GRAPE LEAVES WITH RICE, HERBS & GROUND BEEF	
SPANAKOPITA	7
SPINACH, FETA CHEESE, LEEKS & FRESH HERBS BAKED IN PHYLLO	
OCTOPUS	15
CHAR-GRILLED WITH OLIVE OIL, RED WINE VINEGAR, ONIONS, CAPERS, OREGANO	
TRADITIONAL SAGANAKI	9
FLAMING CHEESE WITH BRANDY	
OUZO MUSSELS	10
SAUTEED MUSSELS WITH FRESH TOMATOES, BASIL, GARLIC & OUZO	
CRISPY CALAMARI	10
FRIED & SERVED WITH LEMON	
GRILLED CALAMARI	11
GRILLED WITH SPINACH, FETA CHEESE & DICES TOMATOES	
SAUTEED SHRIMP	12
WITH TOMATOES, GARLIC & VODKA	

SOUP

AVGOLEMONO	6
LEMON CHICKEN ORZO SOUP	

SALADS

GREEK HORIATIKI	12
TOMATOES, CUCUMBERS, ONIONS, PEPPERS, KALAMATA OLIVES, TOPPED WITH FETA CHEESE, OLIVE OIL, VINEGAR & OREGANO.	
HARVEST SALAD	13
LETTUCE, CUCUMBERS, CHOPPED TOMATOES, VARIETY OF ROASTED VEGETABLES, ASPARAGUS, POTATOE SPREAD & WHITE BEANS	
PRASINI	9
ROMAINE LETTUCE, SHALLOTS, DILL, LEMON CHAMPAGNE VINEGAR, OLIVE OIL & RADISHES	
GREEK KALE SALAD	12
CHOPPED KALE GREENS, MIXED WITH CHICKPEAS, FETA CHEESE, CHOPPED TOMATOES, CUCUMBERS & PEPPERS	
KYMA SALAD	18
SHRIMP, OCTOPUS, CALAMARI, ROMAINE LETTUCE, TOMATOES, ROASTED VEGETABLES, ASPARAGUS, TOSSED IN A CITRUS DRESSING	

ADD: CHICKEN 6 + GYRO 6 + SHRIMP (2 PIECES) 6 + SALMON (8OZ) 12

*ADDITIONAL HUMMUS & PITA 4
CHICKPEAS BLENDED WITH OLIVE OIL, LEMON JUICE, SALT & GARLIC

GREEK WRAPS

ALL SERVED WITH SALAD AND GREEK FRIES, PITA WRAPPED WITH LETTUCE, TOMATOES, CHOPPED CUCUMBERS, TZATZIKI

GYRO	15	CHICKEN	14
PORK	14	VEGGIE	14
ROASTED LAMB		15	

BURGERS & SANDWICHES

ALL SERVED WITH SALAD AND GREEK FRIES

CHEESEBURGER	12
CHEESE, LETTUCE, TOMATO	
GYRO BURGER	14
FETA, TZATZIKI, GYRO STRIPES & ROASTED RED PEPPER	
CHICKEN BREAST SANDWICH	12
LETTUCE, TOMATO, TIROKAFTERI	
GROUPE SANDWICH	13
PAN FRIED WITH LETTUCE, TOMATOES, TIROKAFTERI	

GREECE ON YOUR PLATE

PASTISIO "THE GREEK LASAGNA"	14
LAYERS OF THICK MACARONI, SEASONED GROUND BEEF, TOPPED WITH HOMEMADE CREAMY BECHAMEL SAUCE & GRATED CHEESE	
MOUSAKA	15
LAYERS OF ROASTED EGGPLANT, POTATOES, GROUND BEEF, TOPPED WITH HOMEMADE CREAMY BECHAMEL SAUCE & GRATED CHEESE	
STUFFED PEPPERS	14
WITH GROUND BEEF, RICE, FRESH HERBS, TOMATOES, OLIVE OIL & GRATED CHEESE	
LAMB SHANK	18
SLOWLY BRAISED IN AN AROMATIC TOMATO SAUCE, SERVED WITH ORZO & GRATED CHEESE	

WOOD FIRE GRILLED

SOUVLAKI PLATTER	15
2 SOUVLAKI STICKS, CHOICE OF CHICKEN, BEEF OR PORK SERVED WITH SALAD AND GREEK FRIES	
LEMON CHICKEN	16
HALF OVEN BAKED CHICKEN SERVED WITH SALAD AND GREEK FRIES	
CHICKEN WINGS	12
GRILLED AND TOSSED IN LADOLEMONO, SERVED WITH SALAD AND GREEK FRIES	
LAMB CHOPS	15
2 CHOPS MARINATED WITH ROSEMARY, THYME AND GARLIC SERVED WITH SALAD AND LEMON POTATOES	
SALMON	18
8OZ SIMPLY GRILLED WITH LEMON, ORANGE ZEST, OREGANO, CAPERS SERVED WITH SALAD AND SPINACH LEEK RICE	
WHOLE FISH	25
LAVRAKI, SNAPPER, TSIPORA (ROYAL DORADO) SERVED WITH SPINACH LEEK RICE AND WILD GREENS	

KYMA'S SIGNATURE

COCKTAILS

ATHENS IN BOCA RATON 13

TITO'S HANDMADE VODKA, ST. GERMAIN ELDERFLOWER LIQUEUR,
MUDDLED CUCUMBERS WITH MINT, BASIL, LEMON AND LIME

MYKONOS SUNSET 14

GREY GOOSE WHITE PEACH & ROSEMARY VODKA, MUDDLED FRESH
ORANGES AND STRAWBERRIES TOPPED WITH MARTINI & ROSSI FIERO

SANTORINI SMASH 13

BOMBAY BRAMBLE GIN, FRESH BLACKBERRIES,
LEMON JUICE AND A SPLASH OF SPRITE

ANGEL'S OLD FASHIONED 14

ANGEL'S ENVY BOURBON, ANGOSTURA BITTERS, SIMPLE
SYRUP, MUDDLE ORANGE WITH MARASCHINO CHERRY

GREEK MOJITO 13

METAXA 12 STAR GREEK BRANDY, FRESH LIMES MUDDLED WITH
MINT, TOPPED WITH PINEAPPLE JUICE AND SODA WATER

GREEK MULE 12

MASTIHA LIQUEUR, FEVER TREE GINGER BEER,
LIME JUICE, FRESH MINT LEAVES

BLUEBERRY PARADISE 13

ABSOLUT VANILIA VODKA, BLUEBERRIES MUDDLED WITH FRESH BASIL,
FRESH LEMONS, SIMPLE SYRUP AND TOPPED WITH SODA WATER

ATHENIAN SPRITZ 12

PROSECCO, OTTO'S GREEK VERMOUTH, TOPPED WITH SPARKLING SODA

BLUEBERRY MARGARITA 14

AVION BLANCO TEQUILA, TRIPLE SEC, FRESH
BLUEBERRIES AND LIME JUICE

APHRODITE 14

GREY GOOSE VODKA, FRESH LEMONS MUDDLED WITH MINT,
SIMPLE SYRUP, TOPPED WITH WATERMELON PUCKERS

NEGRONI 13

BEEFEATER GIN, CAMPARI, SWEET VERMOUTH

MARTINIS

HERA LYCHEE MARTINI 14

TITO'S HANDMADE VODKA, SOHO LYCHEE LIQUEUR,
LEMON JUICE, FRESH LYCHEE JUICE

ODYSSEUS MARITNI 14

SVEDKA CUCUMBER-LIME VODKA, MASTIHA, CUCUMBER
& LEMON-LIME JUICE, SIMPLE SYRUP

APPOLLO MARTINI 14

ABSOLUT CITRON VODKA, SOUR APPLE PUCKERS,

MANHATTAN 14

REDEMPTION RYE, SWEET VERMOUTH, ANGOSTURA BITTERS

DESSERT MARTINIS

WHITE CHOCOLATE MOCHA 15

ABSOLUT VANILIA VODKA, GODIVA WHITE CHOCOLATE
LIQUEUR AND A SHOT OF ESPRESSO

COLD BREW 15

JAMESON COLD BREW WHISKEY,
KAHLUA COFFEE LIQUEUR AND BAILEY'S IRISH CREAM

SANGRIA

GLASS \$12 / PITCHER \$42

RED SANGRIA

RED WINE, MUDDLED STRAWBERRIES, BLUEBERRIES, BLACKBERRIES, ORANGES, LEMONS, LIMES, AND SIMPLE SYRUP

WHITE SANGRIA

WHITE WINE, MUDDLED FRESH APPLES, LYCHEES, BLUEBERRIES, ORANGES, LEMONS AND LIMES, WITH APPLE PUCKER

WHITE PEACH SANGRIA

WHITE WINE, PEACH NECTAR, PEACH SCHNAPPS, MUDDLED FRESH APPLES, BLUEBERRIES, ORANGES, LEMONS, LIMES WITH AND PEACH NECTAR

SANTORINI SANGRIA

WHITE WINE, COCONUT RUM, MUDDLED FRESH BLUEBERRIES, APPLES, ORANGES, LEMONS AND LIMES,
WITH PEACH SCHNAPPS, BANANA LIQUEUR, BLUE CURACAO AND ORANGE JUICE