



TAVERNA KYMA

SUMMER MENU

DAILY 4PM-7PM DINE-IN ONLY

GLASS OF HOUSE WINE \$5
PINOT GRIGIO, CHARDONNAY, MERLOT, CABERNET

COMPLETE DINNER
INCLUDES SOUP OR SALAD, ENTRÉE AND DESSERT

CHOICE OF SOUP OR SALAD

CHOICE OF ENTRÉE:

GROUPEL \$27

PAN FRIED, SAUTEED IN WINE GARLIC BUTTER, CAPER SAUCE
SERVED WITH LEMON POTATOES AND ASPARAGUS

GRILLED SALMON \$27

GRILLED WITH LEMON, ORANGE SAUCE, OREGANO, CAPERS
SERVED OVER SPINACH LEEK RICE, SAUTEED SPINACH, GOAT CHEESE & CHOPPED TOMATOES

SEAFOOD LINGUINI \$29

SHRIMP, MUSSELS, OCTOPUS & CALAMARI SERVED OVER LINGUINE IN A RED SAUCE

SOUVLAKI PLATTER \$21

(CHOICE OF CHICKEN OR PORK)
SERVED WITH FRENCH FRIES

GYRO PLATTER \$19

OPEN FACE PITA BREAD WITH LETTUCE, TOMATO, TZATZIKI
SERVED WITH LEMON POTATOES

LEMON CHICKEN \$24

HALF OVEN ROASTED CHICKEN
SERVED WITH LEMON POTATOES & YIAYIA'S VEGGIES

GRILLED CHICKEN BREAST \$24

SERVED WITH LEMON POTATOES & YIAYIA'S VEGGIES

ROAST LAMB \$28

SLOW COOKED IN THE OVEN
SERVED WITH LEMON POTATOES & YIAYIA'S VEGGIES

LAMB SHANK \$28

SLOW COOKED IN TOMATO SAUCE, SERVED ON A BED OF ORZO

PASTITSIO \$21

LAYERED THICK MACARONI, SEASONED GROUND BEEF TOPPED WITH HOMEMADE CREAMY BECHAMEL

MOUSAKA \$22

LAYERS OF ROASTED EGGPLANT, POTATOES, GROUND BEEF TOPPED WITH CREAMY BECHAMEL

STUFFED PEPPERS \$19

WITH RICE, FRESH HERBS, TOMATO & OLIVE OIL

CHOICE OF DESSERT

RICE PUDDING, BAKLAVA, GALAKTOBOURIKO