



TAVERNA KYMA

TRADITIONAL COLD MEZE

TZATZIKI YOGURT, CUCUMBER, GARLIC & DILL	7
TARAMOSALATA CAVIAR SPREAD	7
MELITZANOSALATA TRADITIONAL ROASTED EGGPLANT SPREAD	7
TIROKAFTERI SPICY FETA CHEESE SPREAD, OLIVE OIL, FRESH HERBS & ROASTED RED PEPPERS	7
DAKO CRETAN BARLEY RUSK TOPPED WITH FETA CHEESE, DICED TOMATOES & CAPERS	7
FETA & OLIVES IMPORTED FETA CHEESE WITH MARINATED KALAMATA OLIVES	9
DOLMADES STUFFED GRAPE LEAVES WITH RICE, HERBS & GROUND BEEF	10
COLD PIKILIA TZATZIKI, MELITZANOSALATA, TARAMOSALATA, TIROKAFTERI, DOLMADES & OLIVES	22
ADDITIONAL HUMMUS	3
RAW CUCUMBERS & PEPPERS	3
SIDE TZATZIKI	2
PITA BREAD	1

TRADITIONAL HOT MEZE

SAGANAKI FLAMING CHEESE WITH BRANDY	12
BAKED FETA BAKED FETA ON A BED OF TOMATOES, TOPPED WITH SLICED PEPPER AND RED PEPPER FLAKES	11
KEFTEDES GROUND BEEF & FRESH HERBS	12
OAK GRILLED WINGS TOSSED IN LADOLEMONO SAUCE & GARLIC	14
SPANAKOPITA SPINACH, FETA CHEESE, LEEKS & FRESH HERBS, BAKED IN PHYLLO	13
BEEF FILLET TIPS CHAR-GRILLED, MARINATED IN FRESH HERBS & GARLIC, TOPPED WITH CHOPPED TOMATOES	17
LAMB RIBS SLOW COOKED & TOSSED IN LADOLEMONO SAUCE	16

SOUP

AVGOLEMONO LEMON CHICKEN ORZO SOUP	7
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SALADS

GREEK HORIATIKI TOMATOES, CUCUMBERS, ONIONS, PEPPERS, KALAMATA OLIVES, TOPPED WITH FETA CHEESE, OLIVE OIL, VINEGAR & OREGANO	14
LARGE GREEK HORIATIKI FOR 4 PEOPLE OR MORE	24
HARVEST LETTUCE, CUCUMBER, CHOPPED TOMATOES, VARIETY OF ROASTED VEGETABLES, POACHED POTATO, ASPARAGUS & WHITE BEANS	13
PRASINI ROMAINE LETTUCE, SHALLOTS, DILL, LEMON CHAMPAGNE VINEGAR, OLIVE OIL & RADISHES	12
GREEK KALE CHOPPED KALE GREENS MIXED WITH CHICKPEAS, FETA CHEESE, CHOPPED TOMATOES, CUCUMBERS & PEPPERS	13
KYMA SHRIMP, OCTOPUS, CALAMARI, ROMAINE LETTUCE, TOMATOES, ROASTED VEGETABLES, POACHED POTATO AND ASPARAGUS, TOSSED IN A CITRUS DRESSING	26

ADD: CHICKEN 6 - GYRO 6 - SHRIMP (2 PIECES) 7 - SALMON (8OZ) 12

SEAFOOD MEZE

CRISPY CALAMARI FRIED & SERVED WITH LEMON	13
GRILLED CALAMARI GRILLED WITH SPINACH, CHEESE & DICED TOMATOES	14
SMELTS CRISPY FRIED SERVED WITH LEMON & TZATZIKI	12
OCTOPUS CHAR-GRILLED OCTOPUS WITH OLIVE OIL, RED WINE VINEGAR, ONIONS, CAPERS, OREGANO	19
SANTORINI SHRIMP BAKED FETA CHEESE, GARLIC, TOMATO, BASIL, CHOPPED RED BELL PEPPERS & VODKA	16
GRILLED SHRIMP GRILLED WITH LADOLEMONO SAUCE, SERVED ON A BED OF ROASTED PEPPERS	15
SAUTEED SHRIMP WITH TOMATOES, GARLIC & VODKA	15
OUZO MUSSELS SAUTEED MUSSELS WITH FRESH TOMATOES, BASIL, GARLIC & OUZO	15
SEARED SCALLOPS SEASONED & SEARED WITH A SPLASH OF WHITE WINE, ON A BED OF SPINACH AND ORZO, TOPPED WITH FETA CHEESE	17
BOMBA PRAWN 6oz PRAWN GRILLED & SERVED WITH GARLIC & TOMATO SAUCE	MKT

VEGETABLE MEZE

KYMA EGGPLANT COOKED IN TOMATO SAUCE WITH GARLIC, FETA CHEESE, FRESH HERBS & OLIVE OIL	12
GRILLED EGGPLANT GARLIC, FRESH HERBS & OLIVE OIL	11
VEGETABLE PLATTER GRILLED ZUCCHINI, EGGPLANT, PEPPERS, ASPARAGUS & ONION	16
CRISPY ZUCCHINI FRIED & SERVED WITH GARLIC POTATO SPREAD	12
LEMON POTATOES HERBS, LEMON, GARLIC & OLIVE OIL	7
SPINACH LEEK RICE HERBS, LEEK & SPINACH	7
YIAYIA'S COOKED VEGETABLES SEASONAL VEGETABLES	8
ORZO GREEK PASTA, GRATED CHEESE WITH LAMB BRAISED TOMATO SAUCE OR PLAIN WITH OLIVE OIL	7
GRILLED BELL PEPPERS GARLIC, FRESH HERBS & OLIVE OIL	8
SAUTEED ASPARAGUS TOMATO, GARLIC, BASIL & A SPLASH OF WHITE WINE	9
KYMA FRIES PAN FRIED IN OLIVE OIL & TOPPED WITH OREGANO	6

CONSUMING RAW OR UNDERCOOKED EGGS, SEAFOOD, SHELLFISH, MEATS & POULTRY MAY INCREASE YOUR RISK OF FOOD BORN ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

FRESH CATCH WITH A GREEK TOUCH

GROUPEL PLAKI BAKED GROUPEL WITH TOMATOES, ONIONS, GARLIC, PARSLEY & WHITE WINE, SERVED WITH SPINACH LEEK RICE	28
GROUPEL PAN FRIED, SAUTEED IN WINE GARLIC BUTTER, CAPER SAUCE, SERVED WITH LEMON POTATOES AND ASPARAGUS	28
LAVRAKI (BRONZINO) GRILLED AND TOPPED WITH LADOLEMONO SAUCE & CAPERS, SERVED WITH WILD GREENS & SPINACH LEEK RICE	33
LARGE LAVRAKI (BRONZINO)	48
TSIPOURA (ROYAL DORADO) IMPORTED FROM THE MEDITERRANEAN, LEAN WHITE FISH, CHARGRILLED WITH LADOLEMONO SAUCE, CAPERS, OREGANO, SERVED WITH WILD GREENS & SPINACH LEEK RICE	33
GRILLED SALMON GRILLED WITH LEMON, ORANGE SAUCE, OREGANO AND CAPERS, SERVED OVER SPINACH LEEK RICE, WITH SAUTEED SPINACH, GOAT CHEESE & CHOPPED TOMATOES	28
CHILEAN SEABASS GRILLED WITH LEMON, ORANGE SAUCE AND A TOUCH OF OREGANO, SERVED WITH SPINACH, CAPERS, GOAT CHEESE & SPINACH LEEK RICE	35
ATHENIAN SHRIMP PAN SEARED SHRIMP WITH DICED TOMATOES AND FETA CHEESE, SERVED OVER SPINACH LEEK RICE, WITH A SIDE OF ROASTED PEPPERS & ASPARAGUS	28
SEAFOOD LINGUINI SHRIMP, MUSSELS, OCTOPUS & CALAMARI OVER LINGUINI IN A RED SAUCE	26
LOBSTER TAIL PLATTER 2 LOBSTER TAILS SERVED WITH ASPARAGUS AND SPINACH LEEK RICE	45
THALLASINO SHRIMP, SCALLOPS, MUSSELS, OCTOPUS & CALAMARI IN A ROASTED TOMATO SAUCE, ORZO, VODKA, GARLIC & OLIVE OIL ADD LOBSTER TAIL 20	49
GRILLED SEAFOOD BOARD WHOLE FISH, OCTOPUS, GRILLED CALAMARI, GRILLED SHRIMP, SERVED WITH WILD GREENS AND SPINACH LEEK RICE	68

KEBOBS

ALL SERVED WITH SPINACH LEEK RICE & YIAYIA'S VEGGIES

CHICKEN KEBOB MARINATED WITH GARLIC, AROMATIC SPICES & OLIVE OIL	28
SHRIMP KEBOB MARINATED WITH LEMON ORANGE ZEST, GARLIC & WHITE WINE	29
BEEF TENDERLOIN KEBOB MARINATED WITH FRESH HERBS & RED WINE	33

GREECE ON YOUR PLATE

ROASTED LAMB SLOW COOKED WITH THYME, ROSEMARY, OREGANO & GARLIC, SERVED WITH ROASTED LEMON POTATOES & YIAYIA'S VEGGIES	28
KLEFTIKO SLOW COOKED LAMB, POTATOES, VEGGIES AND KEFALOTYRI CHEESE, WRAPPED IN PARCHMENT PAPER	30
LAMB SHANK SLOW BRAISED IN AN AROMATIC TOMATO SAUCE, SERVED WITH ORZO & GRATED CHEESE	29
OVEN ROASTED LEMON CHICKEN HALF CHICKEN, SERVED WITH LEMON POTATOES & YIAYIA'S VEGGIES	25
PASTITSIO "THE GREEK LASAGNA" LAYERS OF THICK MACARONI, SEASONED GROUND BEEF, TOPPED WITH HOMEMADE CREAMY BECHAMEL SAUCE & GRATED CHEESE	19
MOUSSAKA LAYERS OF ROASTED EGGPLANT, POTATOES, GROUND BEEF, TOPPED WITH HOMEMADE CREAMY BECHAMEL SAUCE & GRATED CHEESE	19
STUFFED PEPPERS WITH GROUND BEEF, RICE, FRESH HERBS, TOMATOES & OLIVE OIL	18
GYRO PLATTER ON PITA BREAD WITH LETTUCE, TOMATOES, TZATZIKI & LEMON POTATOES	19
SOUVLAKI PLATTER 2 SOUVLAKI STICKS, CHOICE OF CHICKEN OR PORK, SERVED WITH SALAD AND GREEK FRIES	22
SPANAKOPITA PLATTER SPANAKOPITA, YIAYIA'S VEGGIES & LEMON POTATOES	18

WOOD FIRE GRILLED

LAMB CHOPS MARINATED WITH THYME, ROSEMARY AND GARLIC, SERVED WITH LEMON POTATOES & YIAYIA'S VEGGIES	33
GREEK SURF & TURF LAMB CHOPS & LOBSTER TAIL SERVED WITH LEMON POTATOES AND ASPARAGUS	47
MEDITERRANEAN CHICKEN GRILLED AND TOPPED WITH SPINACH, GARLIC & GOAT CHEESE, SERVED WITH SPINACH LEEK RICE	27
CHICKEN BREAST FILET SERVED WITH LEMON POTATOES & VEGETABLES	26
BONE IN PORK CHOP 16oz CENTER-CUT BONE-IN PORK CHOP MARINATED AND GRILLED, SERVED WITH LEMON POTATOES & YIAYIA'S VEGGIES	28
FILET MIGNON 8oz MARINATED WITH THYME, ROSEMARY AND WINE, SERVED WITH LEMON POTATOES AND YIAYIA'S VEGGIES	36
MEAT PLATTER (FOR 2 PEOPLE) CHICKEN KEBOB, BEEF TENDERLOIN KEBOB, PORK, LAMB CHOPS, SERVED WITH LEMON POTATOES & SPINACH LEEK RICE	66

FAMILY STYLE MENUS

ATHENA (4 PEOPLE OR MORE)

\$40 PER PERSON

GREEK SALAD
COLD PIKILIA
TZATZIKI, MELITZANOSALATA, TARAMOSALATA, DOLMADES
SPANAKOPITA
CRISPY CALAMARI
KEFTEDES
MEAT PLATTER
CHICKEN KEBOB, BEEF KEBOB, PORK
SIDES
LEMON POTATOES & SPINACH LEEK RICE

APHRODITE (4 PEOPLE OR MORE)

\$50 PER PERSON

GREEK SALAD
COLD PIKILIA
TZATZIKI, MELITZANOSALATA, TARAMOSALATA, DOLMADES
SPANAKOPITA
CRISPY CALAMARI
KEFTEDES
SAGANAKI
MEAT PLATTER
CHICKEN KEBOB, BEEF KEBOB, PORK, LAMB CHOPS
GRILLED SHRIMP
SIDES
LEMON POTATOES & SPINACH LEEK RICE

ZEUS (4 PEOPLE OR MORE)

\$60 PER PERSON

GREEK SALAD
COLD PIKILIA
TZATZIKI, MELITZANOSALATA, TARAMOSALATA, DOLMADES
SPANAKOPITA
CRISPY CALAMARI
KEFTEDES
SAGANAKI
MEAT PLATTER
CHICKEN KEBOB, BEEF KEBOB, PORK, LAMB CHOPS
THALLASINO
SIDES
LEMON POTATOES & SPINACH LEEK RICE

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