



# TAVERNA KYMA

## TRADITIONAL COLD MEZE

<b>TZATZIKI</b> GREEK YOGURT, CUCUMBER, GARLIC & DILL	7
<b>TARAMOSALATA</b> CAVIAR SPREAD	7
<b>MELITZANOSALATA</b> TRADITIONAL ROASTED EGGPLANT SPREAD	7
<b>TIROKAFTERI</b> SPICY FETA CHEESE SPREAD, OLIVE OIL, FRESH HERBS & ROASTED RED PEPPERS	7
<b>FETA &amp; OLIVES</b> IMPORTED FETA CHEESE WITH MARINATED KALAMATA OLIVES	9
<b>DOLMADES</b> HAND ROLLED STUFFED GRAPE LEAVES WITH RICE, HERBS & GROUND BEEF	10
<b>COLD PIKILIA</b> TZATZIKI, MELITZANOSALATA, TARAMOSALATA, TIROKAFTERI, DOLMADES & OLIVES	22
<b>ADDITIONAL HUMMUS</b>	3
<b>RAW CUCUMBERS &amp; PEPPERS</b>	3
<b>SIDE TZATZIKI</b>	2
<b>PITA BREAD</b>	1

## TRADITIONAL HOT MEZE

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

## SALADS

<b>GREEK HORIATIKI</b> TOMATOES, CUCUMBERS, ONIONS, PEPPERS, KALAMATA OLIVES, TOPPED WITH FETA CHEESE, OLIVE OIL, VINEGAR & OREGANO	14
<b>LARGE GREEK HORIATIKI</b>	24
<b>HARVEST</b> LETTUCE, CUCUMBER, CHOPPED TOMATOES, VARIETY OF ROASTED VEGETABLES, POACHED POTATO, ASPARAGUS & WHITE BEANS	14
<b>PRASINI</b> ROMAINE LETTUCE, SHALLOTS, RADISHES, DILL, LEMON, CHAMPAGNE VINEGAR & OLIVE OIL	12
<b>GREEK KALE</b> CHOPPED KALE GREENS MIXED WITH CHICKPEAS, FETA CHEESE, CHOPPED TOMATOES, CUCUMBERS & PEPPERS	13
<b>KYMA</b> 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

<b>CRISPY CALAMARI</b> FRIED & SERVED WITH LEMON	13
<b>GRILLED CALAMARI</b> GRILLED WITH SPINACH, CHEESE & DICED TOMATOES	14
<b>SMELTS</b> CRISPY FRIED SERVED WITH LEMON & TZATZIKI	12
<b>OCTOPUS</b> CHAR-GRILLED OCTOPUS WITH OLIVE OIL, RED WINE VINEGAR, ONIONS, CAPERS, OREGANO	20
<b>SANTORINI SHRIMP</b> BAKED FETA CHEESE, GARLIC, TOMATO, BASIL, CHOPPED RED BELL PEPPERS & VODKA	16
<b>GRILLED SHRIMP</b> GRILLED WITH LADOLEMONO SAUCE, SERVED ON A BED OF ROASTED PEPPERS	15
<b>OUZO MUSSELS</b> SAUTEED MUSSELS WITH FRESH TOMATOES, BASIL, GARLIC & OUZO	15
<b>SEARED SCALLOPS</b> SEASONED & SEARED WITH A SPLASH OF WHITE WINE, ON A BED OF SPINACH AND ORZO, TOPPED WITH FETA CHEESE	17
<b>BOMBA PRAWN</b> 6oz PRAWN GRILLED & SERVED WITH GARLIC & TOMATO SAUCE	20

## VEGETABLE MEZE

<b>KYMA EGGPLANT</b> BAKED EGGPLANT WITH FETA CHEESE, TOMATO SAUCE AND GARLIC	12
<b>GRILLED EGGPLANT</b> GARLIC, FRESH HERBS & OLIVE OIL	12
<b>CRISPY ZUCCHINI</b> FRIED & SERVED WITH GARLIC POTATO SPREAD	12
<b>VEGETABLE PLATTER</b> GRILLED ZUCCHINI, EGGPLANT, PEPPERS, ASPARAGUS & ONION	16

## SIDES

<b>LEMON POTATOES</b> HERBS, LEMON, GARLIC & OLIVE OIL	7
<b>SPINACH LEEK RICE</b> HERBS, LEEK & SPINACH	7
<b>YIAYIA'S VEGGIES</b> SEASONAL VEGETABLES	8
<b>WILD GREENS</b> STEMMED GREENS SERVED WITH OLIVE OIL AND LEMON	7
<b>ORZO</b> GREEK PASTA, GRATED CHEESE WITH LAMB BRAISED TOMATO SAUCE OR PLAIN WITH OLIVE OIL	7
<b>KYMA FRIES</b> PAN FRIED IN OLIVE OIL & TOPPED WITH OREGANO	6

## SOUP

<b>AVGOLEMONO</b> LEMON CHICKEN ORZO SOUP	7
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**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

### WHOLE FISH

SERVED WITH WILD GREENS AND SPINACH LEEK RICE

LAVRAKI (BRONZINO) 35

LARGE LAVRAKI (BRONZINO) 48

TSIPOURA (ROYAL DORADO) 35

FRESH CATCH OF THE DAY MKT

COD PLAKI 28

BAKED COD WITH TOMATOES, ONIONS, GARLIC, PARSLEY & WHITE WINE, SERVED WITH SPINACH LEEK RICE

GROUPEL 28

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

GRILLED SALMON 28

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

CHILEAN SEABASS 35

GRILLED WITH LEMON, ORANGE SAUCE AND A TOUCH OF OREGANO, SERVED WITH SPINACH, CAPERS, GOAT CHEESE & SPINACH LEEK RICE

ATHENIAN SHRIMP 28

PAR SEARED SHRIMP WITH DICED TOMATOES AND FETA CHEESE, SERVED OVER SPINACH LEEK RICE, WITH A SIDE OF ROASTED PEPPERS & ASPARAGUS

SEAFOOD LINGUINI 28

SHRIMP, MUSSELS, OCTOPUS & CALAMARI OVER LINGUINI IN A RED SAUCE

THALLASINO 49

SHRIMP, SCALLOPS, MUSSELS, OCTOPUS & CALAMARI IN A ROASTED TOMATO SAUCE, ORZO, VODKA, GARLIC & OLIVE OIL  
ADD BOMBA PRAWN 20

GRILLED SEAFOOD BOARD 65

WHOLE FISH, OCTOPUS, GRILLED CALAMARI, GRILLED SHRIMP, SERVED WITH WILD GREENS AND SPINACH LEEK RICE

### KEBOBS

ALL SERVED WITH SPINACH LEEK RICE & YIAYIA'S VEGGIES

CHICKEN KEBOB 28

MARINATED WITH GARLIC, AROMATIC SPICES & OLIVE OIL

SHRIMP KEBOB 29

MARINATED WITH LEMON ORANGE ZEST, GARLIC & WHITE WINE

BEEF TENDERLOIN KEBOB 33

MARINATED WITH FRESH HERBS & RED WINE

### GREECE ON YOUR PLATE

ROASTED LAMB 29

SLOW COOKED WITH THYME, ROSEMARY, OREGANO & GARLIC, SERVED WITH ROASTED LEMON POTATOES & YIAYIA'S VEGGIES

KLEFTIKO 29

SLOW COOKED LAMB, POTATOES, VEGGIES AND KEFALOTYRI CHEESE, WRAPPED IN PARCHMENT PAPER

LAMB SHANK 29

SLOW BRAISED IN AN AROMATIC TOMATO SAUCE, SERVED WITH ORZO & GRATED CHEESE

OVEN ROASTED LEMON CHICKEN 26

HALF CHICKEN, SERVED WITH LEMON POTATOES & YIAYIA'S VEGGIES

PASTITSIO "THE GREEK LASAGNA" 19

LAYERS OF THICK MACARONI, SEASONED GROUND BEEF, TOPPED WITH HOMEMADE CREAMY BECHAMEL SAUCE & GRATED CHEESE

MOUSSAKA 19

LAYERS OF ROASTED EGGPLANT, POTATOES, GROUND BEEF, TOPPED WITH HOMEMADE CREAMY BECHAMEL SAUCE & GRATED CHEESE

STUFFED PEPPERS 19

WITH GROUND BEEF, RICE, FRESH HERBS, TOMATOES & OLIVE OIL

GYRO PLATTER 19

ON PITA BREAD WITH LETTUCE, TOMATOES, TZATZIKI & LEMON POTATOES

SOUVLAKI PLATTER 23

2 SOUVLAKI STICKS, CHOICE OF CHICKEN OR PORK, SERVED WITH SALAD AND GREEK FRIES

SPANAKOPITA PLATTER 18

SPANAKOPITA, YIAYIA'S VEGGIES & LEMON POTATOES

## WOOD FIRE GRILLED

LAMB CHOPS 35

MARINATED WITH THYME, ROSEMARY AND GARLIC, SERVED WITH LEMON POTATOES & YIAYIA'S VEGGIES

GREEK SURF & TURF 33

LAMB CHOPS & GRILLED SHRIMP SERVED WITH LEMON POTATOES AND ASPARAGUS

MEDITERRANEAN CHICKEN 27

GRILLED AND TOPPED WITH SPINACH, GARLIC & GOAT CHEESE, SERVED WITH SPINACH LEEK RICE

FILET MIGNON 36

8oz MARINATED WITH THYME, ROSEMARY AND WINE, SERVED WITH LEMON POTATOES AND YIAYIA'S VEGGIES

MEAT PLATTER (FOR 2 PEOPLE) 66

CHICKEN KEBOB, BEEF TENDERLOIN KEBOB, PORK, LAMB CHOPS, SERVED WITH LEMON POTATOES & SPINACH LEEK RICE

## 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

ADD DESSERT PLATTER \$5 PER PERSON

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