



# TAVERNA KYMA

## TRADITIONAL COLD MEZE

|  |           |
|--|-----------|
| <b>COLD PIKILIA</b><br>TZATZIKI, MELITZANOSALATA, TARAMOSALATA, TIROKAFTERI, DOLMADES,<br>OLIVES, PITA BREAD | <b>22</b> |
| <b>TZATZIKI</b><br>YOGURT, CUCUMBER, GARLIC & DILL SPREAD, PITA BREAD  | <b>7</b>  |
| <b>TARAMOSALATA</b><br>WHIPPED CAVIAR ROE, SOURDOUGH BREAD, OLIVE OIL &<br>LEMON SPREAD, PITA BREAD          | <b>7</b>  |
| <b>MELITZANOSALATA</b><br>ROASTED EGGPLANT SPREAD, PITA BREAD  | <b>7</b>  |
| <b>TIROKAFTERI</b><br>SPICY WHIPPED FETA CHEESE SPREAD, PITA BREAD   | <b>7</b>  |
| <b>FETA &amp; OLIVES</b><br>IMPORTED FETA CHEESE WITH MARINATED KALAMATA OLIVES                              | <b>9</b>  |
| <b>ADDITIONAL HUMMUS</b>   | <b>3</b>  |
| <b>RAW CUCUMBERS &amp; PEPPERS</b>   | <b>3</b>  |
| <b>SIDE TZATZIKI</b>   | <b>2</b>  |
| <b>PITA BREAD</b>  | <b>1</b>  |

## TRADITIONAL HOT MEZE

|  |           |
|--|-----------|
| <b>SAGANAKI</b><br>FLAMING CHEESE WITH BRANDY  | <b>12</b> |
| <b>SPANAKOPITA</b><br>SPINACH, FETA CHEESE, LEEKS & FRESH HERBS, BAKED IN PHYLLO                           | <b>13</b> |
| <b>DOLMADES</b><br>HAND ROLLED GRAPE LEAVES WITH RICE, HERBS & GROUND BEEF                                 | <b>10</b> |
| <b>KEFTEDES</b><br>GROUND BEEF & FRESH HERBS   | <b>12</b> |
| <b>BEEF FILLET TIPS</b><br>CHAR-GRILLED, MARINATED IN FRESH HERBS & GARLIC TOPPED<br>WITH CHOPPED TOMATOES | <b>17</b> |
| <b>LAMB RIBS</b><br>SLOW COOKED & TOSSED IN LADOLEMONO SAUCE   | <b>18</b> |

## SALADS

|   |                |
|---|----------------|
| <b>GREEK HORIATIKI</b><br>TOMATOES, CUCUMBERS, ONIONS, PEPPERS, KALAMATA OLIVES,<br>TOPPED WITH FETA CHEESE, OLIVE OIL, VINEGAR & OREGANO     | <b>14 / 24</b> |
| <b>GREEK KALE</b><br>CHOPPED KALE GREENS MIXED WITH CHICKPEAS, FETA CHEESE,<br>CHOPPED TOMATOES, CUCUMBERS & PEPPERS                          | <b>14</b>      |
| <b>WATERMELON &amp; FETA</b><br>WATERMELON, IMPORTED FETA CHEESE, CUCUMBERS, RED ONIONS,<br>KALAMATA OLIVES, MINT                             | <b>13</b>      |
| <b>HARVEST</b><br>LETTUCE, CUCUMBER, CHOPPED TOMATOES, VARIETY OF ROASTED<br>VEGETABLES, POACHED POTATO, ASPARAGUS & WHITE BEANS              | <b>14</b>      |
| <b>PRASINI</b><br>ROMAINE LETTUCE, SHALLOTS, RADISHES, DILL, LEMON, CHAMPAGNE<br>VINEGAR & OLIVE OIL  | <b>13</b>      |
| <b>KYMA</b><br>SHRIMP, OCTOPUS, CALAMARI, ROMAINE LETTUCE, TOMATOES, ROASTED<br>VEGETABLES, POACHED POTATO AND ASPARAGUS IN A CITRUS DRESSING | <b>26</b>      |

## SEAFOOD MEZE

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

## VEGETABLE MEZE

|  |           |
|--|-----------|
| <b>KYMA EGGPLANT</b><br>BAKED EGGPLANT WITH FETA CHEESE, TOMATO SAUCE AND GARLIC   | <b>12</b> |
| <b>CRISPY ZUCCHINI</b><br>FRIED & SERVED WITH TZATZIKI                             | <b>13</b> |
| <b>VEGETABLE PLATTER</b><br>GRILLED ZUCCHINI, EGGPLANT, PEPPERS, ASPARAGUS & ONION | <b>16</b> |

## SIDES

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

## SOUP

|   |          |
|---|----------|
| <b>AVGOLEMONO</b><br>LEMON CHICKEN ORZO | <b>7</b> |
|---|----------|

**ADD: CHICKEN 7 - GYRO 7 - SHRIMP (2 PIECES) 7 - SALMON 12**

# LUNCH SPECIALS

|   |           |  |           |
|---|-----------|--|-----------|
| <b>GREEK PITA WRAPS</b><br>SERVED WITH SALAD AND GREEK FRIES<br>PITA WRAPED WITH TZATZIKI, LETTUCE, TOMATOES, CUCUMBERS |           | <b>CHICKEN BREAST FILET</b><br>GRILLED CHICKEN BREAST SERVED WITH LEMON POTATOES & SALAD | <b>16</b> |
| <b>GYRO</b>   | <b>16</b> | <b>FILET MEDALION</b><br>4oz FILET MIGNON SERVED WITH FRIES AND SALAD                    | <b>18</b> |
| <b>CHICKEN</b>  | <b>16</b> | <b>LUNCH LAMB CHOPS</b><br>2 CHOPS SERVED WITH FRIES AND SALAD                           | <b>18</b> |
| <b>SHRIMP</b>   | <b>16</b> | <b>LUNCH SALMON</b><br>SIMPLY GRILLED SERVED WITH LEMON POTATOES AND SALAD               | <b>17</b> |
| <b>VEGGIE</b><br>GRILLED ZUCCHINI & EGGPLANT, ROASTED PEPPERS, GREEK GOAT CHEESE  | <b>15</b> |  |           |

## 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**

**BAKED COD PLAKI** 26  
BAKED COD WITH TOMATOES, ONIONS, GARLIC, PARSLEY & WHITE WINE, SERVED WITH SPINACH LEEK RICE

**BAKALIAROS SKORDALIA** 26  
FRIED COD SERVED WITH GARLIC POTAT MASH AND ASPARAGUS

**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** 37  
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

**PRAWN ORZO** 28  
LARGE 8oz PRAWN OVER CREAMY LEMON GARLIC WINE ORZO

**THALLASINO** 46  
SHRIMP, SCALLOPS, MUSSELS, OCTOPUS & CALAMARI IN A ROASTED TOMATO SAUCE, ORZO, VODKA, GARLIC & OLIVE OIL  
**ADD BOMBA PRAWN 20**

**GRILLED SEAFOOD BOARD** 68  
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** 34  
FILET MIGNON 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

**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  
OPEN FACE ON PITA BREAD WITH LETTUCE, TOMATOES, TZATZIKI SERVED WITH LEMON POTATOES

**SOUVLAKI PLATTER** 23  
2 CHICKEN SOUVLAKI STICKS 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

**MEDITERRANEAN CHICKEN** 26  
GRILLED AND TOPPED WITH SPINACH, GARLIC & GREEK 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)** 68  
CHICKEN KEBOB, BEEF TENDERLOIN KEBOB, LAMB CHOPS, GYRO MEAT SERVED WITH LEMON POTATOES & SPINACH LEEK RICE

## FAMILY STYLE MENUS 4 PEOPLE OR MORE

### ATHENA

### \$40 PER PERSON

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

### APHRODITE

### \$50 PER PERSON

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

### ZEUS

### \$60 PER PERSON

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

ADD DESSERT PLATTER \$5 PER PERSON

## ASK ABOUT OUR PRIVATE DINING ROOM

HOST YOUR NEXT SPECIAL EVENT WITH US

CORPORATE PARTIES, BIRTHDAYS, BRIDAL/BABY SHOWER

SEVERAL MENU OPTIONS AVAILABLE