



TAVERNA KYMA

TRADITIONAL COLD MEZE

COLD PIKILIA

TZATZIKI, MELITZANOSALATA, TARAMOSALATA, TIROKAFTERI, DOLMADES, OLIVES WITH PITA BREAD

TZATZIKI

GREEK STRAINED YOGURT, EXTRA VIRGIN OLIVE OIL, CUCUMBER, GARLIC AND DILL SPREAD WITH PITA BREAD

TARAMOSALATA

WHIPPED CAVIAR ROE, SOURDOUGH BREAD, LEMON JUICE, GREEK EXTRA VIRGIN OLIVE OIL SPREAD WITH PITA BREAD

MELITZANOSALATA

ROASTED EGGPLANT, CHOPPED ONION, GARLIC, GREEK EXTRA VIRGIN OLIVE OIL SPREAD WITH PITA BREAD

TIROKAFTERI

SPICY WHIPPED BARREL AGED GREEK FETA CHEESE SPREAD WITH PITA BREAD

FETA & OLIVES

BARREL AGED GREEK IMPORTED FETA CHEESE WITH MARINATED KALAMATA OLIVES

ADDITIONAL HUMMUS

RAW CUCUMBERS & PEPPERS

PITA BREAD

TRADITIONAL HOT MEZE

SAGANAKI

GREEK IMPORTED VLAHOTIRI FLAMING CHEESE WITH BRANDY

SPANAKOPITA

SPINACH, BARREL AGED GREEK FETA CHEESE, LEEKS & FRESH HERBS BAKED IN PHYLLO

DOLMADES

HAND ROLLED GRAPE LEAVES WITH RICE, HERBS & GROUND BEEF

KEFTEDES

GROUND BEEF & FRESH HERBS

BEEF FILLET TIPS

CHAR-GRILLED MARINATED IN FRESH HERBS & GARLIC TOPPED WITH CHOPPED TOMATOES

SALADS

ADD: CHICKEN 7 - GYRO 7 - FILET TIPS 8 - SHRIMP (3 PIECES) 9 - SALMON 10
14 / 26

GREEK HORIATIKI

TOMATOES, CUCUMBERS, ONIONS, PEPPERS, KALAMATA OLIVES, TOPPED WITH BARREL AGED GREEK FETA CHEESE, EXTRA VIRGIN OLIVE OIL, VINEGAR & OREGANO

GREEK KALE

CHOPPED KALE GREENS MIXED WITH CHICKPEAS, BARREL AGED GREEK FETA CHEESE, CHOPPED TOMATOES, CUCUMBERS & PEPPERS IN A CITRUS VINEGARETTE

WATERMELON & FETA

WATERMELON, BARREL AGED GREEK IMPRTEED FETA CHEESE, CUCUMBERS, RED ONIONS, KALAMATA OLIVES & MINT

PRASINI

ROMAINE LETTUCE, SHALLOTS, RADISHES, DILL, LEMON, CHAMPAGNE VINEGAR AND EXTRA VIRGIN OLIVE OIL

KYMA

SHRIMP, OCTOPUS, CALAMARI, ROMAINE LETTUCE, TOMATOES, ROASTED VEGETABLES & ASPARAGUS IN A CITRUS DRESSING

SEAFOOD MEZE

19

LARGE PRAWN

8oz PRAWN GRILLED TOPPED WITH CHOPPED TOMATO

7

SANTORINI SHRIMP

BAKED WITH BARREL AGED GREEK IMPORTED FETA CHEESE, CHOPPED RED BELL PEPPERS IN A TOMATO, BASIL, VODKA SAUCE

7

OCTOPUS

CHAR-GRILLED WITH EXTRA VIRGIN OLIVE OIL, RED WINE VINEGAR, CHOPPED ONIONS, CAPERS, OREGANO

7

CRISPY CALAMARI

WILD CAUGHT FRIED & SERVED WITH LEMON

7

GRILLED CALAMARI

WILD CAUGHT GRILLED WITH SPINACH, BARREL AGED FETA CHEESE AND DICED TOMATOES

9

SMELTS

CRISPY FRIED SERVED WITH TZATIKI

4

OUZO MUSSELS

SAUTEED MUSSELS WITH FRESH TOMATOES, BASIL, GARLIC & OUZO SAUCE

5

SEARED SCALLOPS

WILD CAUGHT SEASONED & SEARED WITH A SPLASH OF WHITE WINE, ON A BED OF SPINACH & ORZO, TOPPED WITH BARREL AGED IMPORTED GREEK FETA CHEESE

1

VEGETABLE MEZE

12

KYMA EGGPLANT

BAKED EGGPLANT WITH BARREL AGED IMPORTED GREEK FETA CHEESE, TOMATO GARLIC SAUCE

13

CRISPY ZUCCHINI

FRIED & SERVED WITH TZATIKI

13

VEGETABLE PLATTER

GRILLED ZUCCHINI, EGGPLANT, PEPPERS, ASPARAGUS & ONIONS

14

SOUP

18

AVGOLEMONO

LEMON CHICKEN ORZO

SIDES

LEMON POTATOES

OVEN BAKED WITH LEMON, GARLIC, EXTRA VIRGIN OLIVE OIL & HERBS

SPINACH LEEK RICE

SPINACH, LEEKS AND HERBS

YIAYIA'S VEGGIES

GREEN BEANS, ZUCCHINI, EGGPLANT, ONION, PEPPERS BAKED IN A TOMATO SAUCE

ASPARAGUS

GRILLED AND TOPPED WITH CHOPPED TOMATOES

HORTA

STEAMED WILD GREENS SERVED WITH EXTRA VIRGIN OLIVE OIL AND LEMON

ORZO

GREEK PASTA, GRATED GREEK VLAHOTIRI CHEESE WITH LAMB BRAISED TOMATO SAUCE OR PLAIN WITH EXTRA VIRGIN OLIVE OIL

KYMA FRIES

TOPPED WITH GARLIC EXTRA VIRGIN OLIVE OIL & OREGANO

LUNCH SPECIALS

SERVED 11 AM - 3 PM

GREEK PITA WRAP- OFF THE SPIT GYRO OR CHICKEN

PITA WRAPED WITH TZATZIKI, LETTUCE, TOMATOES & CUCUMBERS SERVED WITH SALAD AND GREEK FRIES

VEGGIE PITA WRAP

GRILLED ZUCCHINI, EGGPLANT, ROASTED PEPPERS, GREEK GOAT CHEESE SERVED WITH SALAD AND GREEK FRIES

GROUPE SANDWICH

FAN FRIED, LETTUCE, TOMATOES AND TIROKAFTERI SPREAD SERVED WITH SALAD AND GREEK FRIES

15

CHICKEN BREAST FILET

GRILLED AND SERVED WITH SALAD AND LEMON POTATOES

14

LUNCH LAMB CHOPS

2 CHOPS SERVED WITH SALAD AND GREEK FRIES

16

LUNCH SALMON

4 OZ SIMPLY GRILLED SERVED WITH SALAD AND LEMON POTATOES

GREEK TACOS

CHOICE OF 3 ROAST LAMB OR CHICKEN TACOS WITH TZATZIKI, LETTUCE, CHOPPED TOMATOES, CRUMBLLED FETA SERVED WITH SPINACH LEEK RICE

15

17

16

15

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

GROUPEL PLAKI

WILD CAUGHT BAKED WITH TOMATO ONION GARLIC SAUCE SERVED WITH SPINACH LEEK RICE

GROUPEL FILET

WILD CAUGHT PAN SEARED IN WINE GARLIC BUTTER CAPER SAUCE, SERVED WITH LEMON POTATOES AND ASPARAGUS

GRILLED SALMON

GRILLED IN A CITRUS CAPER SAUCE SERVED OVER SPINACH LEEK RICE, SAUTÉED SPINACH, GOAT CHEESE & CHOPPED TOMATOES

CHILEAN SEABASS

WILD CAUGHT GRILLED IN A CITRUS SAUCE WITH SPINACH, CAPERS, GREEK GOAT CHEESE OVER SPINACH LEEK RICE

ATHENIAN SHRIMP

PAN SEARED SHRIMP WITH DICED TOMATOES & BARREL AGED GREEK FETA CHEESE SERVED OVER SPINACH LEEK RICE, ROASTED PEPPERS & ASPARAGUS

SEAFOOD LINGUINI

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

THALLASINO

SHRIMP, SCALLOPS, MUSSELS, OCTOPUS & CALAMARI IN A ROASTED TOMATO GARLIC VODKA SAUCE OVER ORZO
ADD LARGE PRAWN 20

GRILLED SEAFOOD BOARD (FOR 2 PEOPLE)

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

KEBOBS

SERVED WITH SPINACH LEEK RICE & YIAYIA'S VEGGIES

CHICKEN KEBOB

MARINATED WITH GARLIC, AROMATIC SPICES & EXTRA VIRGIN OLIVE OIL

SHRIMP KEBOB

MARINATED WITH LEMON ORANGE ZEST, GARLIC & WHITE WINE

BEEF TENDERLOIN KEBOB

FILET MIGNON MARINATED WITH FRESH HERBS & RED WINE

WOOD FIRE GRILLED

LAMB CHOPS

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

MEDITERRANEAN CHICKEN

2 FREE RANGE GRILLED BREASTS TOPPED WITH SPINACH, GARLIC & GREEK GOAT CHEESE SERVED WITH SPINACH LEEK RICE

FILET MIGNON

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

MEAT PLATTER (FOR 2 PEOPLE)

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

GREECE ON YOUR PLATE

GRASS FED ROASTED LAMB

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

LAMB SHANK

SLOW BRAISED IN AN AROMATIC TOMATO SAUCE, SERVED WITH ORZO AND GRATED GREEK VLAHOTIRI CHEESE

FREE RANGE LEMON CHICKEN

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

PASTITSIO

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

MOUSSAKA

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

STUFFED PEPPERS

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

GYRO PLATTER

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

SOUVLAKI PLATTER

2 CHICKEN SOUVLAKI STICKS SERVED WITH SALAD AND GREEK FRIES

SPANAKOPITA PLATTER

SPANAKOPITA, YIAYIA'S VEGGIES & LEMON POTATOES

FAMILY STYLE MENUS

4 PEOPLE OR MORE

ATHENA

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

\$40 PER PERSON

APHRODITE

GREEK SALAD

COLD PIKILIA

TZATZIKI, MELITZANOSALATA, TIROKAFTERI, TARAMOSALATA, DOLMADES

SPANAKOPITA

CRISPY CALAMARI

KEFTEDES

SAGANAKI

MEAT PLATTER

LAMB CHOPS, CHICKEN KEBOB, BEEF KEBOB, GYRO MEAT

GRILLED SHRIMP

SIDES

LEMON POTATOES & SPINACH LEEK RICE

\$50 PER PERSON

ZEUS

GREEK SALAD

COLD PIKILIA

TZATZIKI, MELITZANOSALATA, TIROKAFTERI, TARAMOSALATA, DOLMADES

SPANAKOPITA

CRISPY CALAMARI

KEFTEDES

SAGANAKI

MEAT PLATTER

LAMB CHOPS, CHICKEN KEBOB, BEEF KEBOB, GYRO MEAT

THALLASINO

CALAMARI, SHRIMP, SCALLOPS, OCTOPUS, MUSSELS IN A ROASTED TOMATO SAUCE WITH ORZO

SIDES

LEMON POTATOES & SPINACH LEEK RICE

\$60 PER PERSON

ADD DESSERT PLATTERS \$5 PER PERSON

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