



TAVERNA KYMA

TRADITIONAL COLD MEZE

TZATZIKI YOGURT, CUCUMBER, GARLIC & DILL	6
TARAMOSALATA CAVIAR SPREAD	6
MELITZANOSALATA TRADITIONAL ROASTED EGGPLANT SPREAD	5
SKORDALIA GARLIC POTATO SPREAD WITH OLIVE OIL	6
DOLMADES STUFFED GRAPE LEAVES WITH RICE, HERBS & GROUND BEEF	6
FETA FETA CHEESE IMPORTED FROM GREECE	6
ELIES MARINATED OLIVES FROM KALAMATA	6
COLD PIKILIA TZATZIKI, MELITZANOSALATA, TARAMA, DOLMADES & OLIVES	16

TRADITIONAL HOT MEZE

GRILLED QUAIL SERVED ON A BED OF ROASTED PEPPERS	10
KEFTEDES GROUND BEEF & FRESH HERBS	7
ORZO THE GREEK PASTA	7
SPANAKOPITA SPINACH, FETA CHEESE, LEEKS & FRESH HERBS BAKED IN PHYLLO	7
GREEK COUNTRY SAUSAGE (PORK) SERVED ON A BED OF ROASTED PEPPERS	7
LAMB SAUSAGE SERVED ON A BED OF ROASTED PEPPERS	8
OAK GRILLED WINGS TOSSED IN LADOLEMONO SAUCE & GARLIC	7
BEEF FILET TIPS CHAR-GRILLED, MARINATED IN FRESH HERBS & GARLIC	12
LAMB RIBS SLOWLY COOKED & TOSSED IN LADOLEMONO SAUCE	12

SALADS

GREEK HORIATIKI TOMATOES, CUCUMBERS, ONIONS, PEPPERS, KALAMATA OLIVES, TOPPED WITH FETA CHEESE, OLIVE OIL, VINEGAR & OREGANO	10
HARVEST LETTUCE, CUCUMBER, CHOPPED TOMATOES VARIETY OF ROASTED VEGETABLES, ASPARAGUS, POTATOES & WHITE BEANS	10
PRASINI ROMAINE, SHALLOTS, DILL, LEMON CHAMPAGNE VINEGAR, OLIVE OIL & RADISHES	8
KYMA SALAD SHRIMP, OCTOPUS, CALAMARI, LETTUCE, CUCUMBER, CHOPPED TOMATOES VARIETY OF ROASTED VEGETABLES, ASPARAGUS, POTATOES & WHITE BEANS TOSSED IN A CITRUS DRESSING	22

SOUP

AVGOLEMONO LEMON CHICKEN ORZO SOUP	5
*ADDITIONAL HUMMUS AND PITA CHICKPEAS BLENDED WITH OLIVE OIL, LEMON JUICE, SALT & GARLIC	3.50

SEAFOOD MEZE

CRISPY OR GRILLED CALAMARI SERVED WITH LEMON	10
SMELTS CRISPY FRIED & SERVED WITH POTATO SPREAD	10
SARDINES GRILLED WITH LADOLEMONO & OREGANO	10
OCTOPUS CHAR-GRILLED OCTOPUS WITH OLIVE OIL, RED WINE VINEGAR & OREGANO	16
GRILLED SHRIMP GRILLED WITH LADOLEMONO	11
OUZO MUSSELS FRESH ROASTED TOMATOES, GARLIC, OUZO & VODKA	10
SAUTEED SHRIMP WITH TOMATOES, GARLIC, OUZO & VODKA	12
SEARED SCALLOPS SEASONED & SEARED WITH A SPLASH OF WINE & TOPPED WITH ASPARAGUS, CHOPPED TOMATOES & WHITE BEANS	14
BOMBA PRAWN GRILLED & SERVED WITH GARLIC TOMATOES SAUCE & FINISHED	16
LOBSTER TAIL SERVED WITH RICE PILAF	15

SAGANAKIA

KEFALOTIRI SAGANAKI FLAMING CHEESE ON FIRE WITH BRANDY	10
MANOURI SAGANAKI MANOURI, GARLIC, TOMATOES, BASIL & VODKA, CHOPPED RED BELL PEPPERS	10
FETA SAGANAKI FETA, GARLIC, TOMATOES, BASIL & VODKA, CHOPPED RED BELL PEPPERS	8
SHRIMP SAGANAKI SHRIMP, GARLIC, TOMATOES, BASIL & VODKA, CHOPPED RED BELL PEPPERS	14

VEGETABLE MEZE

ROASTED PEPPERS GARLIC, FRESH HERBS, OLIVE OIL	7
SAUTEED ASPARAGUS TOMATOES, GARLIC, BASIL & SPLASH OF WHITE WINE	7
CRISPY ZUCCHINI FRIED & SERVED WITH GARLIC POTATO SPREAD	7
KYMA FRIES PAN FRIED IN OLIVE OIL AND TOPPED WITH OREGANO	5
RICE PILAF HERBS, LEEKS & SPINACH	5
LEMON POTATOES HERBS, LEMON, GARLIC & OLIVE OIL	5
WILD GREENS STEAMED, SERVED WITH OLIVE OIL & LEMON	6
YIAYIA'S COOKED VEGETABLES SEASONAL VEGETABLES	6
GRILLED EGGPLANT GARLIC, FRESH HERBS, OLIVE OIL	8

FRESH CATCH WITH A GREEK TOUCH

ROFOS PLAKI BAKED FISH OF THE DAY WITH TOMATOES, ONIONS, GARLIC, PARSLEY, WHITE WINE & SERVED WITH SPINACH LEEK RICE PILAF	20
LAVRAKI (BRONZINO) GRILLED & TOPPED WITH LADOLEMONO SAUCE & SERVED WITH WILD GREENS & SPINACH LEEK RICE PILAF	28
TSIPOURA (ROYAL DORADO) IMPORTED FROM THE MEDITERRANEAN, LEAN WHITE FISH CHARCOAL GRILLED WITH LADOLEMONO & OREGANO & SERVED WITH WILD GREENS & SPINACH LEEK	28
WHOLE SNAPPER GRILLED & TOPPED WITH LADOLEMONO SAUCE & SERVED WITH WILD GREENS & SPINACH LEEK RICE PILAF	28
NORTH PACIFIC SALMON GRILLED WITH LEMON ORANGE SAUCE, A TOUCH OF OREGANO & SERVED WITH WILD GREENS & SPINACH LEEK RICE PILAF	22
ATHENIAN SHRIMP PAN SEARED SHRIMP WITH CHOPPED TOMATOES, FETA CHEESE, SERVED OVER RICE WITH A SIDE OF ROASTED PEPPERS & SPINACH LEEK RICE PILAF	26
CHILEAN SEABASS GRILLED WITH LEMON, ORANGE SAUCE, TOUCH OF OREGANO, SERVED WITH SPINACH, GOAT CHEESE & SPINACH LEEK RICE	33
THALLASINO LOBSTER, SHRIMP, SCALLOPS, MUSSELS & CALAMARI IN A ROASTED TOMATO SAUCE WITH VODKA GARLIC & OLIVE OIL	35
SEAFOOD PLATTER (SERVING FOR 2 PEOPLE) LOBSTER TAIL, SHRIMPS, MUSSELS, CALAMARI, SCALLOPS, TILAPIA & OCTOPUS IN A ROASTED TOMATO SAUCE WITH VODKA GARLIC & OLIVE OIL	56

WOOD FIRE GRILLED

LAMB CHOPS MARINATED WITH THYME, ROSEMARY & GARLIC, SERVED WITH LEMON POTATOES & VEGETABLES	27
MEDITERRANEAN CHICKEN TOPPED WITH SPINACH, GARLIC & GOAT CHEESE & SERVED OVER SPINACH LEEKS RICE	20
CHICKEN BREAST FILET SERVED WITH LEMON POTATOES & VEGETABLES	18
PORK LOIN MEDALLION FLAVORED WITH FRESH HERBS & SERVED WITH LEMON POTATOES & YIAYIA'S VEGGIES	20
FILET MIGNON MEDALLION(8oz) MARINATED IN THYME, ROSEMARY & WINE SERVED WITH LEMON POTATOES & YIAYIA'S VEGGIES	29
RIBEYE BONE IN 16 OZ, CHAR GRILLED SERVED WITH LEMON POTATOES & YIAYIA'S VEGGIES	28
MEAT PLATTER (SERVING FOR 2 PEOPLE) CHICKEN FILET KEBOB, BEEF TENDERLOIN KEBOB, PORK LOIN, LAMB CHOP, SERVED WITH LEMON POTATOES & YIAYIA'S VEGGIES	55

GREECE ON YOUR PLATE

PASTITSIO "THE GREEK LASAGNA" LAYERS OF THICK MACARONI, SEASONED GROUND BEEF, TOPPED WITH HOMEMADE CREAMY BECHAMEL SAUCE & GRATED CHEESE	15
MOUSAKA LAYERS OF ROASTED EGGPLANT, POTATOES, GROUND BEEF, TOPPED WITH HOMEMADE CREAMY BECHAMEL SAUCE & GRATED CHEESE	16
STUFFED PEPPERS GROUND BEEF WITH RICE, FRESH HERBS, TOMATOES & OLIVE OIL & GRATED CHEESE	15
GYRO PLATER ON PITA BREAD WITH LETTUCE, TOMATOES, TZATIKI, LEMON POTATOES & YIAYIA'S VEGGIES	16
LAMB SHANK SLOWLY BRAISED IN AN AROMATIC TOMATOES SAUCE, SERVED WITH ORZO & GRATED CHEESE	21
*ADDITIONAL HUMMUS AND PITA CHICKPEAS BLENDED WITH OLIVE OIL, LEMON JUICE, SALT & GARLIC	3.50

KEBOBS

CHICKEN MARINATED WITH GARLIC, AROMATIC SPICES & OLIVE OIL	18
BLACK TIGER SHRIMP MARINATED WITH LEMON ORANGE ZEST, GARLIC & WHITE WINE	22
BEEF TENDERLOIN MARINATED WITH FRESH HERBS & RED WINE	22

ALL KEBOBS SERVED WITH SPINACH RICE PILAF & YIAYIA'S VEGGIES

SPIT FIRE ROAST

ROASTED LAMB SLOW COOKED WITH THYME, ROSEMARY, OREGANO & GARLIC, SERVED WITH ROASTED LEMON POTATOES & VEGETABLES	22
OVEN ROSTED LEMON CHICKEN HALF CHICKEN, SERVED WITH LEMON POTATOES & VEGGIES	17

FAMILY STYLE MENUS

(FOR 4 OR MORE)

ATHENA \$30 PER PERSON

- GREEK SALAD
- PITA & HUMMUS
- COLD PIKILIA
- TZATIKI, MELITZANOSALATA, TARAMA, DOLMADES
- SPANAKOPITA
- CRISPY CALAMARI
- KEFTEDES
- MEAT PLATTER
LAMB CHOPS, BEEF TENDERLOIN KEBOB, CHICKEN KEBOB, & PORK LOIN MEDALLION

APHRODITE \$40 PER PERSON

- GREEK SALAD
- PITA & HUMMUS
- COLD PIKILIA
- SPANAKOPITA
- CRISPY CALAMARI
- KEFTEDES
- KEFALOTIRI SAGANAKI
- MEAT PLATTER
LAMB CHOPS, BEEF TENDERLOIN KEBOB, CHICKEN KEBOB, & PORK LOIN MEDALLION
- SEAFOOD
GRILLED GIANT SHIMP

ZEUS \$50 PER PERSON

- GREEK SALAD
- COLD PIKILIA
- SPANAKOPITA
- CRISPY CALAMARI
- KEFTEDES
- KEFALOTIRI SAGANAKI
- OCTOPUS
- MEAT PLATTER
LAMB CHOPS, BEEF TENDERLOIN KEBOB, CHICKEN KEBOB, & PORK LOIN MEDALLION
- SEAFOOD
GRILLED GIANT SHIMP
LOBSTER TAIL

THE ABOVE ENTREES ARE SERVED ON PLATTERS, FAMILY STYLE, ALONG WITH ROASTED LEMON POTATOES & SPINACH LEEK RICE PILAF.

DESSERTS

BAKLAVA WALNUTS, CINNAMON CLOVES & HONEY	5
GALAKTOBOUREKO HONEY PHYLLO & CINNAMON	5
RICE PUDDING WITH VANILLA & CINNAMON	5
YOGURT, HONEY & WALNUTS IT'S GREEK TO ME!!	6
WALNUT CAKE AROMATIC MASTIC, HONEY & METAXA	5
LEONIDA'S CHOCOLATE CHOCOLATE INDULGENCE	7