



TAVERNA KYMA

TRADITIONAL COLD MEZE

TZATZIKI	7
YOGURT, CUCUMBER, GARLIC, & DILL	
TARAMOSALATA	7
CAVIAR SPREAD	
MELITZANOSALATA	7
TRADITIONAL ROASTED EGGPLANT SPREAD	
SKORDALIA	6
GARLIC POTATO SPREAD WITH OLIVE OIL	
DOLMADES	7
STUFFED GRAPE LEAVES WITH RICE, HERBS, & GROUND BEEF	
TIROKAFTERI	7
SPICY FETA CHEESE SPREAD, OLIVE OIL, FRESH HERBS, & ROASTED RED PEPPERS	
FETA & OLIVES	10
IMPORTED FETA WITH MARINATED KALAMATA OLIVES	
FETA	7
MARINATED OLIVES WITH KALAMATA	
COLD PIKILIA	17
TZATZIKI, MELITZANOSALATA, TARAMA, DOLMADES, & OLIVES	

TRADITIONAL HOT MEZE

KEFTEDES	7
GROUND BEEF & HERBS	
ORZO	8
THE GREEK PASTA, GRATED CHEESE, LAMB BASED TOMATO SAUCE	
SPANAKOPITA	8
SPINACH, FETA CHEESE, LEEKS, & FRESH HERBS BAKED IN PHYLLO	
SPANAKOPITA PLATTER	17
SEASONAL VEGETABLES AND SPINACH LEEK RICE PILAF	
GREEK COUNTRY SAUSAGE (PORK)	7
SERVED ON A BED OF ROASTED PEPPERS	
LAMB SAUSAGE	8
SERVED ON A BED OF ROASTED PEPPERS	
OAK GRILLED WINGS	7
TOSSED IN LADOLEMONO SAUCE & GARLIC	
FILET MIGNON TIPS	12
CHAR-GRILLED, MARINATED IN FRESH HERBS & GARLIC	
LAMB RIBS	13
SLOWLY COOKED & TOSSED IN LADOLEMONO SAUCE	
AVGOLEMONO SOUP	5
LEMON CHICKEN ORZO SOUP	
* ADDITIONAL HUMMUS AND PITA	3.50
CHICKPEAS BLENDED WITH OLIVE OIL, LEMON JUICE, SALT & GARLIC	

SALADS

GREEK HORIATIKI	12
TOMATOES, CUCUMBERS, ONIONS, PEPPERS, KALAMATA OLIVES, TOPPED WITH FETA CHEESE, OLIVE OIL, VINEGAR, & OREGANO	
LARGE GREEK HORIATIKI	23
FOR 4 PEOPLE OR MORE	
HARVEST	13
LETTUCE, CUCUMBER, CHOPPED TOMATOES, VARIETY OF ROASTED VEGETABLES, ASPARAGUS, POTATOES, & WHITE BEANS	
PRASINI	11
ROMAINE, SHALLOTS, DILL, LEMON CHAMPAGNE VINEGAR, OLIVE OIL, & RADISHES	
KYMA SALAD	24
SHRIMP, OCTOPUS, CALAMARI, ROMAINE LETTUCE, TOMATOES, ROASTED VEGETABLES, ASPARAGUS, TOSSED IN A CITRUS DRESSING	

SEAFOOD MEZE

CRISPY CALAMARI	12
FRIED & SERVED WITH LEMON	
SAUTEED CALAMARI	12
SAUTEED WITH SPINACH, CHEESE, & DICED TOMATOES	
SMELTS	12
CRISPY FRIED & SERVED WITH POTATO SPREAD	
SARDINES	12
GRILLED WITH LADOLEMONO & OREGANO	
GRILLED OCTOPUS	18
CHAR-GRILLED WITH OLIVE OIL, RED WINE VINEGAR, CAPERS, ONIONS, & OREGANO	
OCTOPUS PLATTER	38
CHAR-GRILLED WITH OLIVE OIL, RED WINE VINEGAR, CAPERS, ONIONS, OREGANO, SEASONAL VEGETABLES & SPINACH LEEK RICE	
GRILLED SHRIMP	12
GRILLED WITH LADOLEMONO	
OUZO MUSSELS	12
FRESH ROASTED TOMATOES, BASIL, GARLIC, & OUZO	
SAUTEED SHRIMP	13
WITH TOMATO, GARLIC, & VODKA	
SEARED SCALLOPS	18
SEASONED & SEARED WITH A SPLASH OF WINE & TOPPED WITH ASPARAGUS, CHOPPED TOMATOES, WHITE BEANS, & ROASTED PEPPERS	
LOBSTER TAIL PLATTER	38
TWO 6OZ LOBSTER TAILS WITH SPINACH LEEK RICE PILAF AND GARLIC BUTTER	
BOMBA PRAWN	MARKET PRICE
GRILLED & SERVED WITH GARLIC TOMATO SAUCE & FINISHED WITH VODKA	

SAGANAKIA

KEFALOTIRI SAGANAKI	10
FLAMING CHEESE ON FIRE WITH BRANDY	
MANOURI SAGANAKI	10
MANOURI CHEESE, GARLIC, TOMATOES, BASIL & VODKA, CHOPPED RED PEPPERS	
FETA SAGANAKI	11
FETA, GARLIC, TOMATOES, BASIL & VODKA, CHOPPED RED PEPPERS	
SHRIMP SAGANAKI	16
SHRIMP, MANOURI CHEESE, GARLIC, TOMATOES, BASIL & VODKA, CHOPPED RED PEPPERS	

VEGETABLE MEZE

GRILLED BELL PEPPERS	7
GARLIC, FRESH HERBS, OLIVE OIL	
SAUTEED ASPARAGUS	9
TOMATO, GARLIC, BASIL, & SPLASH OF WINE	
CRISPY ZUCCHINI	8
FRIED & SERVED WITH GARLIC POTATO SPREAD	
KYMA FRIES	5
GARLIC, SALT, AND TOPPED WITH OREGANO	
RICE PILAF	5
HERBS, LEEKS, & SPINACH	
LEMON POTATOES	5
HERBS, LEMON, GARLIC, & OLIVE OIL	
WILD GREENS	6
STEAMED, SERVED WITH OLIVE OIL & LEMON	
YIAYIA'S COOKED VEGETABLES	6
SEASONAL VEGETABLES	
GRILLED EGGPLANT	9
GARLIC, FRESH HERBS, OLIVE OIL	
GRILLED MUSHROOMS	10
OYSTER MUSHROOMS, GARLIC, LEMON, LADOLEMONO SAUCE	
GRILLED VEGGIE PLATTER	18
GRILLED RED & YELLOW PEPPERS, MUSHROOMS, EGGPLANT, ZUCCHINI, GRILLED ONIONS	
KYMA EGGPLANT	9
LAYERED EGGPLANT WITH FETA IN A GARLIC TOMATO SAUCE	

CONSUMING RAW OR UNDER-COOKED EGGS, SEAFOOD, SHELLFISH, MEATS, AND POULTRY
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

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

LAVRAKI (BRONZINO)
GRILLED & TOPPED WITH LADOLEMONO SAUCE & SERVED WITH CAPERS, WILD GREENS, & SPINACH LEEK RICE PILAF (ALSO - LARGE BRONZINO MARKET PRICE)

TSIPOURA (ROYAL DORADO)
IMPORTED FROM THE MEDITERRANEAN, LEAN WHITE FISH CHARCOAL GRILLED WITH LADOLEMONO, CAPERS, OREGANO, & SERVED WITH WILD GREENS & SPINACH LEEK RICE PILAF

WHOLE SNAPPER
GRILLED & TOPPED WITH LADOLEMONO SAUCE & SERVED WITH WILD GREENS, CAPERS, & RICE PILAF (ALSO - LARGE SNAPPER MARKET PRICE)

MEDITERRANEAN SALMON
GRILLED WITH LEMON, LADOLEMONO SAUCE, TOUCH OF OREGANO, SERVED WITH SPINACH, GOAT CHEESE, & SPINACH LEEF RICE PILAF

ATHENIAN SHRIMP
PAN SEARED SHRIMP WITH DICED TOMATO, FETA CHEESE, SERVED OVER RICE WITH A SIDE OF ROASTED PEPPERS & ASPARAGUS

CHILEAN SEABASS
BAKED WITH LEMON, LADOLEMONO SAUCE, TOUCH OF OREGANO, SERVED WITH SPINACH, GOAT CHEESE, & SPINACH LEEF RICE PILAF

THALLASINO
LOBSTER, SHRIMP, SCALLOPS, MUSSELS, & CALAMARI IN A ROASTED TOMATO SAUCE, ORZO, VODKA, GARLIC, & OLIVE OIL

SEAFOOD PLATTER (SERVES 2 PEOPLE)
LOBSTER TAIL, SHRIMP, MUSSELS, CALAMARI, SCALLOPS, TILAPIA, & OCTOPUS IN A ROASTED TOMATO SAUCE WITH VODKA GARLIC, ORZO, & OLIVE OIL

WOOD FIRE GRILLED

LAMB CHOPS
MARINATED WITH THYME, ROSEMARY, & GARLIC, SERVED WITH LEMON POTATOES & VEGETABLES

FILET MIGNON (8OZ)
MARINATED IN THYME, ROSEMARY & WINE SERVED WITH LEMON POTATOES & YIAYIA'S VEGGIES

SURF & TURF
8OZ FILET MIGNON PAIRED WITH A 6OZ LOBSTER TAIL SERVED WITH LEMON POTATOES & YIAYIA'S VEGGIES

GREEK SURF & TURF
LAMB CHOPS PAIRED WITH A 6OZ LOBSTER TAIL SERVED WITH LEMON POTATOES & YIAYIA'S VEGGIES

RIBEYE BONELESS (16OZ)
CHAR-GRILLED SERVED WITH LEMON POTATOES & YIAYIA'S VEGGIES

CHICKEN & SHRIMP
TWO 6OZ CHICKEN BREASTS & THREE JUMBO GRILLED SHRIMP SERVED WITH LEMON POTATOES & VEGETABLE

PORK LOIN
FLAVORED WITH FRESH HERBS & SERVED WITH LEMON POTATOES & YIAYIA'S VEGGIES

CHICKEN BREAST FILET
SERVED WITH LEMON POTATOES & VEGETABLES

MEDITERRANEAN CHICKEN
TOPPED WITH SPINACH, GARLIC, & GOAT CHEESE & SERVED OVER SPINACH LEEKS RICE

GRILLED LEMON CHICKEN
HALF CHICKEN, SERVED WITH LEMON POTATOES & VEGGIES

MEAT PLATTER (SERVES 2 PEOPLE)
CHICKEN FILET KEBOB, BEEF TENDERLOIN KEBOB, PORK LOIN, LAMB CHOPS, SERVED WITH LEMON POTATOES & SPINACH LEEKS RICE

KEBOBS

ALL KEBOBS SERVE WITH RICE PILAF & YIAYIA'S VEGGIES

CHICKEN
MARINATED WITH GARLIC, AROMATIC SPICES & OLIVE OIL

BLACK TIGER SHRIMP
MARINATED WITH LEMON ORANGE ZEST, GARLIC & WHITE WINE

BEEF TENDERLOIN
MARINATED WITH FRESH HERBS & RED WINE

GREECE ON YOUR PLATE

PASTITSIO "THE GREEK LASAGNA"
LAYERS OF THICK MACARONI, SEASONED-GROUND BEEF, TOPPED WITH HOMEMADE CREAMY BECHAMEL SAUCE, GRATED CHEESE

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

STUFFED PEPPERS
WITH GROUND BEEF, RICE, FRESH HERBS, TOMATOES, OLIVE OIL, & GRATED CHEESE

GYRO PLATTER
ON PITA BREAD WITH LETTUCE, TOMATOES, TZATZIKI, LEMON POTATOES, & YIAYIA'S VEGGIES

LAMB SHANK
SLOWLY BRAISED IN AN AROMATIC TOMATO SAUCE, SERVED WITH ORZO & GRATED CHEESE

ROASTED LAMB
SLOW COOKED WITH THYME, ROSEMARY, OREGANO, & GARLIC, SERVED WITH ROASTED LEMON POTATOES & VEGETABLES

DESSERTS

BAKLAVA
WALNUTS, CINNAMON CLOVES & HONEY

GALAKTOBOUREKO
HONEY PHYLLO & CINNAMON

RICE PUDDING
WITH VANILLA & CINNAMON

YOGURT, HONEY & WALNUTS
IT'S GREEK TO ME!!

WALNUT CAKE
NEST WALNUT CAKE & CHOCOLATE

LEONIDAS CHOCOLATE
CHOCOLATE CHEESECAKE

FAMILY STYLE MENUS
ALL PLATTERS COME WITH DESSERT PLATTER (BAKLAVA, GALAKTOBOUREKO, RICE PUDDING)

ATHENA

SERVES 4 OR MORE \$35/PERSON

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

APHRODITE

SERVES 4 OR MORE \$45/PERSON

- GREEK SALAD •SPANAKOPITA
•PITA & HUMMUS •CRISPY CALAMARI
•KEFTEDES •KEFALOTIRI SAGANAKI
•COLD PIKILIA TZATZIKI, MELITZANOSALATA, TARAMA, DOLMADES
•MEAT PLATTER LAMB CHOPS, BEEF TENDERLOIN KEBOB, CHICKEN KEBOB, & PORK TENDERLOIN
•SEAFOOD GRILLED GIANT PRAWNS

ZEUS

SERVES 4 OR MORE \$55/PERSON

- GREEK SALAD •SPANAKOPITA
•PITA & HUMMUS •CRISPY CALAMARI
•KEFTEDES •KEFALOTIRI SAGANAKI
•OCTOPUS
•COLD PIKILIA TZATZIKI, MELITZANOSALATA, TARAMA, DOLMADES
•MEAT PLATTER LAMB CHOPS, BEEF TENDERLOIN KEBOB, CHICKEN KEBOB, & PORK TENDERLOIN
•SEAFOOD GRILLED GIANT PRAWNS LOBSTER TAIL

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

CONSUMING RAW OR UNDER-COOKED EGGS, SEAFOOD, SHELLFISH, MEATS, AND POULTRY MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS