



TAVERNA KYMA

TRADITIONAL COLD MEZE

TZATZIKI YOGURT, CUCUMBER, GARLIC & DILL	7
TARAMOSALATA CAVIAR SPREAD	7
MELITZANOSALATA TRADITIONAL ROASTED EGGPLANT SPREAD	6
DOLMADES STUFFED GRAPE LEAVES WITH RICE, HERBS & GROUND BEEF	8
TIROKAFTERI SPICY FETA CHEESE SPREAD, OLIVE OIL, FRESH HERBS & ROASTED PEPPERS	7
FETA & OLIVES IMPORTED FETA WITH MARINATED KALAMATA OLIVES	12
ELIES MARINATED OLIVES FROM KALAMATA	6
COLD PIKILIA TZATZIKI, MELITZANOSALATA, TARAMA, DOLMADES & OLIVES	19

TRADITIONAL HOT MEZE

KEFTEDES GROUND BEEF & FRESH HERBS	8
ORZO THE GREEK PASTA GREATED CHEESE, LAMB BASED TOMATO SAUCE.	8
SPANAKOPITA SPINACH, FETA CHEESE, LEEKS & FRESH HERBS BAKED IN PHYLLO	9
SPANAKOPITA PLATTER SEASONAL VEGETABLES AND SPINACH LEEK PILAF	17
GREEK COUNTRY SAUSAGE (PORK) SERVED ON A BED OF ROASTED PEPPERS	8
OAK GRILLED WINGS TOSSED IN LADOLEMONO SAUCE & GARLIC	9
BEEF FILET TIPS CHAR-GRILLED , MARINATED IN FRESH HERBS & GARLIC	13
LAMB RIBS SLOWLY COOKED & TOSSED IN LADOLEMONO SAUCE	14

SALADS

GREEK HORIATIKI TOMATOES, CUCUMBERS, ONIONS, PEPPERS, KALAMATA OLIVES, TOPPED WITH FETA CHEESE, OLIVE OIL, VINEGAR & OREGANO	13
LARGE GREEK HORIATIKI FOR 4 PEOPLE OR MORE	24
HARVEST LETTUCE, CUCUMBER, CHOPPED TOMATOES, VARIETY OF ROASTED VEGETABLES, ASPARAGUS, POTATOES & WHITE BEANS	13
PRASINI ROMAINE, SHALLOTS, DILL, LEMON CHAMPAGNE VINEGAR , OLIVE OIL & RADISHES	12
KYMA SALAD SHRIMP, OCTOPUS, CALAMARI, ROMAINE LETTUCE, TOMATOES, ROASTED VEGETABLES, ASPARAGUS, TOSSED IN A CITRUS DRESSING	26

SOUP

AVGOLEMONO LEMON CHICKEN ORZO SOUP	7
*ADDITIONAL HUMMUS AND PITA CHICKPEAS BLENDED WITH OLIVE OIL, LEMON JUICE, SALT & GARLIC	3.50

SEAFOOD MEZE

CALAMARI (SAUTED OR FRIED) SERVED WITH LEMON	13
SMELTS CRISPY FRIED & SERVED WITH POTATO SPREAD	13
SARDINES GRILLED WITH LADOLEMONO & OREGANO	13
OCTOPUS CHAR-GRILLED OCTOPUS WITH OLIVE OIL, RED WINE VINEGAR & OREGANO	18
OCTOPUS PLATER CHAR-GRILLED OCTOPUS WITH OLIVE OIL, RED WINE VINEGAR & OREGANO SEASONAL VEGETABLES & SPINACH LEEKS RICE PILAF	38
GRILLED SHRIMP GRILLED WITH LADOLEMONO	14
OUZO MUSSELS FRESH ROASTED TOMATOES, GARLIC, OUZO & VODKA	14
SAUTEED SHRIMP WITH TOMATOES, GARLIC & VODKA	15
SEARED SCALLOPS SEASONED & SEARED WITH A SPLASH OF WINE & TOPPED WITH ASPARAGUS, CHOPPED TOMATOES, WHITE BEANS & ROASTED PEPPERS	18
LOBSTER TAIL PLATER 2 6oz LOBSTER RAILL WITH SPINACH LEEK RICE AND GARLIC BUTTER	38
BOMBA PRAWN (MARKET PRICE) GRILLED & SERVED WITH GARLIC TOMATOES SAUCE & FINISHED	

SAGANAKIA

KEFALOTIRI SAGANAKI FLAMING CHEESE ON FIRE WITH BRANDY	12
MANOURI SAGANAKI MANOURI , GARLIC, TOMATOES, BASIL & VODKA, CHOPPED RED BELL PEPPERS	11
FETA SAGANAKI FETA, GARLIC, TOMATOES, BASIL & VODKA, CHOPPED RED BELL PEPPERS	11
SHRIMP SAGANAKI MANOURI CHEESE, GARLIC, TOMATOES, BASIL & VODKA, CHOPPED RED BELL PEPPERS	19

VEGETABLE MEZE

GRILLED BELL PEPPERS GARLIC, FRESH HERBS, OLIVE OIL	8
SAUTEED ASPARAGUS TOMATOES, GARLIC, BASIL & SPLASH OF WHITE WINE	9
CRISPY ZUCCHINI FRIED & SERVED WITH GARLIC POTATO SPREAD	10
KYMA FRIES PAN FRIED IN OLIVE OIL AND TOPPED WITH OREGANO	6
RICE PILAF HERBS, LEEKS & SPINACH	6
LEMON POTATOES HERBS, LEMON, GARLIC & OLIVE OIL	6
WILD GREENS STEAMED, SERVED WITH OLIVE OIL & LEMON	7
YIAYIA'S COOKED VEGETABLES SEASONAL VEGETABLES	7
GRILLED EGGPLANT ES GARLIC, FRESH HERBS, OLIVE OIL	10
GRILLED ZUCCHINI GARLIC, FRESH HERBS, OLIVE OIL	10
GRILLED VEGGIE PLATTER GRILLED RED & YELLOW PEPPERS, GRILLED ASPARAGUS, EGGPLANT, ZUCCHINI, GRILLED ONINOS	19
KYMA EGGPLANT GARLIC, FRESH HERBS, OLIVE OIL	10

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	22
LAVRAKI (BRONZINO) GRILLED & TOPPED WITH LADOLEMONO SAUCE & SERVED WITH WILD GREENS & SPINACH LEEK RICE PILAF	31
TSIPOURA (ROYAL DORADO) IMPORTED FROM THE MEDITERRANEAN, LEAN WHITE FISH CHARCOAL GRILLED WITH LADOLEMONO & OREGANO & SERVED WITH WILD GREENS & SPINACH LEEK PILAF	31
WHOLE SNAPPER GRILLED & TOPPED WITH LADOLEMONO SAUCE & SERVED WITH WILD GREENS & SPINACH LEEK RICE PILAF	31
NORTH PACIFIC SALMON GRILLED WITH LEMON ORANGE SAUCE, A TOUCH OF OREGANO & SERVED WITH WILD GREENS, CAPERS & SPINACH LEEK RICE PILAF	25
ATHENIAN SHRIMP PAN SEARED SHRIMP WITH CHOPPED TOMATOES, FETA CHEESE, SERVED OVER RICE WITH A SIDE OF ROASTED PEPPERS & YIAYIA'S VEGGIES	30
CHILEAN SEABASS GRILLED WITH LEMON, ORANGE SAUCE, TOUCH OF OREGANO, SERVED WITH SPINACH, CAPERS, GOAT CHEESE & SPINACH LEEK RICE RICE	37
THALLASINO LOBSTER, SHRIMP, SCALLOPS, MUSSELS & CALAMARI IN A ROASTED TOMATO SAUCE, ORZO, VODKA GARLIC & OLIVE OIL	39
SEAFOOD PLATTER (SERVING FOR 2 PEOPLE) LOBSTER TAIL, SHRIMPS, MUSSELS, CALAMARI, SCALLOPS, TILAPIA & OCTOPUS IN A ROASTED TOMATO SAUCE WITH VODKA GARLIC, ORZO & OLIVE OIL	64

WOOD FIRE GRILLED

LAMB CHOPS MARINATED WITH THYME, ROSEMARY & GARLIC, SERVED WITH LEMON POTATOES & VEGETABLES	31
MEDITERRANEAN CHICKEN TOPPED WITH SPINACH, GARLIC, GOAT CHEESE & SERVED OVER SPINACH LEEKS RICE	22
CHICKEN BREAST FILET SERVED WITH LEMON POTATOES & VEGETABLES	20
PORK LOIN MEDALLION FLAVORED WITH FRESH HERBS, SERVED WITH LEMON POTATOES & YIAYIA'S VEGGIES	24
CHICKEN & SHRIMP 2 6oz CHICKEN BREAST & 3 JUMBO GRILLED SHRIMP SERVED WITH LEMON POTATOES & VEGETABLE	36
FILET MIGNON MEDALLION (8oz) MARINATED IN THYME, ROSEMARY & WINE SERVED WITH LEMON POTATOES & YIAYIA'S VEGGIES	37
RIBEYE BONELESS 16 OZ, CHAR GRILLED SERVED WITH LEMON POTATOES & YIAYIA'S VEGGIES	37
MEAT PLATTER (SERVING FOR 2 PEOPLE) CHICKEN FILET KEBOB, BEEF TENDERLOIN KEBOB, PORK LOIN, LAMB CHOP, SERVED WITH LEMON POTATOES & SPINACH LEEKS RICE	59

GREECE ON YOUR PLATE

PASTITSIO "THE GREEK LASAGNA" LAYERS OF THICK MACARONI, SEASONED GROUND BEEF, TOPPED WITH HOMEMADE CREAMY BECHAMEL SAUCE & GRATED CHEESE	18
MOUSAKA LAYERS OF ROASTED EGGPLANT, POTATOES, GROUND BEEF, TOPPED WITH HOMEMADE CREAMY BECHAMEL SAUCE & GRATED CHEESE	19
STUFFED PEPPERS WITH GROUND BEEF, RICE, FRESH HERBS, TOMATOES & OLIVE OIL & GRATED CHEESE	19
GYRO PLATER ON PITA BREAD WITH LETTUCE, TOMATOES, TZATZIKI, LEMON POTATOES & YIAYIA'S VEGGIES	17
LAMB SHANK SLOWLY BRAISED IN AN AROMATIC TOMATOES SAUCE, SERVED WITH ORZO & GRATED CHEESE	26
*ADDITIONAL HUMMUS AND PITA CHICKPEAS BLENDED WITH OLIVE OIL, LEMON JUICE, SALT & GARLIC	3.50

KEBOBS

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

CHICKEN MARINATED WITH GARLIC, AROMATIC SPICES & OLIVE OIL	21
BLACK TIGER SHRIMP MARINATED WITH LEMON ORANGE ZEST, GARLIC & WHITE WINE	26
BEEF TENDERLOIN MARINATED WITH FRESH HERBS & RED WINE	28
SPIT FIRE ROAST	
ROASTED LAMB SLOW COOKED WITH THYME, ROSEMARY, OREGANO & GARLIC, SERVED WITH ROASTED LEMON POTATOES & VEGETABLES	26
OVEN ROSTED LEMON CHICKEN HALF CHICKEN, SERVED WITH LEMON POTATOES & VEGGIES	21

FAMILY STYLE MENUS

ALL PLATTERS COME WITH DESSERT PLATTER
(BAKLAVE, GALAKTOBOUREKO, RICE PUDDING)

ATHENA \$35 PER PERSON (FOR 4 OR MORE)

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

APHRODITE \$45 PER PERSON (FOR 4 OR MORE)

- 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 \$55 PER PERSON (FOR 4 OR MORE)

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

DESSERTS

BAKLAVA WALNUTS, CINNAMON CLOVES & HONEY	6
GALAKTOBOUREKO HONEY PHYLLO & CINNAMON	6
RICE PUDDING WITH VANILLA & CINNAMON	7
YOGURT, HONEY & WALNUTS IT'S GREEK TO ME!!	8
WALNUT CAKE AROMATIC MASTIC, HONEY & METAXA	8
LEONIDA'S CHOCOLATE CHOCOLATE INDULGENCE	9