



TAVERNA KYMA

TRADITIONAL COLD MEZE

TZATZIKI YOGURT, CUCUMBER, GARLIC & DILL	8
TARAMOSALATA CAVIAR SPREAD	8
MELITZANOSALATA TRADITIONAL ROASTED EGGPLANT SPREAD	8
TIROKAFTERI SPICY FETA CHEESE SPREAD, OLIVE OIL, FRESH HERBS & ROASTED RED PEPPERS	8
DOLMADES STUFFED GRAPE LEAVES WITH RICE, HERBS & GROUND BEEF	10
FETA & OLIVES IMPORTED FETA CHEESE WITH MARINATED KALAMATA OLIVES	10
COLD PIKILIA TZATZIKI, MELITZANOSALATA, TARAMOSALATA, TIROKAFTERI, DOLMADES & OLIVES	22

TRADITIONAL HOT MEZE

TRADITIONAL SAGANAKI FLAMING CHEESE ON FIRE WITH BRANDY	13
KEFTEDES GROUND BEEF & FRESH HERBS	10
GREEK COUNTRY SAUSAGE (PORK) SERVED ON A BED OF ROASTED PEPPERS	10
OAK GRILLED WINGS TOSSED IN LADOLEMONO SAUCE & GARLIC	10
SPANAKOPITA SPINACH, FETA CHEESE, LEEKS & FRESH HERBS BAKED IN PHYLLO	12
BEEF FILET TIPS CHAR-GRILLED, MARINATED IN FRESH HERBS & GARLIC, TOPPED WITH CHOPPED TOMATOES	15
LAMB RIBS SLOWLY COOKED & TOSSED IN LADOLEMONO SAUCE	16

SOUP

AVGOLEMONO LEMON CHICKEN ORZO SOUP	7
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SALADS

GREEK HORIATIKI TOMATOES, CUCUMBERS, ONIONS, PEPPERS, KALAMATA OLIVES, TOPPED WITH FETA CHEESE, OLIVE OIL, VINEGAR & OREGANO.	14
LARGE GREEK HORIATIKI FOR 4 PEOPLE OR MORE	25
HARVEST SALAD LETTUCE, CUCUMBERS, CHOPPED TOMATOES, VARIETY OF ROASTED VEGETABLES, ASPARAGUS, WHITE BEANS	13
PRASINI ROMAINE LETTUCE, SHALLOTS, DILL, LEMON CHAMPAGNE VINEGAR, OLIVE OIL & RADISHES	12
GREEK KALE SALAD CHOPPED KALE GREENS, MIXED WITH CHICKPEAS, FETA CHEESE, CHOPPED TOMATOES, CUCUMBERS & PEPPERS	13
KYMA SALAD SHRIMP, OCTOPUS, CALAMARI, ROMAINE LETTUCE, TOMATOES, ROASTED VEGETABLES, ASPARAGUS, TOSSED IN A CITRUS DRESSING	26

ADD: CHICKEN 6 + GYRO 6 + SHRIMP (2 PIECES) 6 + SALMON (8oz) 12

***ADDITIONAL HUMMUS & PITA 4**
CHICKPEAS BLENDED WITH OLIVE OIL, LEMON JUICE, SALT & GARLIC

SEAFOOD MEZE

CRISPY CALAMARI FRIED & SERVED WITH LEMON	13
GRILLED CALAMARI GRILLED WITH SPINACH, CHEESE & DICED TOMATOES	14
SARDINES GRILLED WITH LADOLEMONO SAUCE & OREGANO	14
OCTOPUS CHAR-GRILLED OCTOPUS WITH OLIVE OIL, RED WINE VINEGAR, ONIONS, CAPERS, OREGANO	18
SANTORINI SHRIMP BAKED FETA CHEESE, GARLIC, TOMATOES, BASIL, CHOPPED RED BELL PEPPERS & VODKA	??
GRILLED SHRIMP GRILLED WITH LADOLEMONO SAUCE SERVED ON A BED OF ROASTED PEPPERS	14
SAUTEED SHRIMP WITH TOMATOES, GARLIC & VODKA	13
OUZO MUSSELS SAUTEED MUSSELS WITH FRESH TOMATOES, BASIL, GARLIC & OUZO	15
SEARED SCALLOPS SEASONED & SEARED WITH A SPLASH OF WINE ON A BED OF SPINACH AND ORZO TOPPED WITH FETA CHEESE	18
BOMBA PRAWN 6 OZ PRAWN GRILLED & SERVED WITH GARLIC TOMATOES SAUCE	20

VEGETABLE MEZE

KYMA EGGPLANT COOKED IN TOMATO SAUCE WITH GARLIC, FETA CHEESE, FRESH HERBS & OLIVE OIL	13
GRILLED EGGPLANT GARLIC, FRESH HERBS, OLIVE OIL	10
VEGETABLE PLATTER GRILLED ZUCCHINI, EGGPLANT, PEPPERS ASPARAGUS, ONION	15
CRISPY ZUCCHINI FRIED & SERVED WITH GARLIC POTATO SPREAD	10
LEMON POTATOES HERBS, LEMON, GARLIC & OLIVE OIL	7
RICE PILAF HERBS, LEEKS & SPINACH	7
YIAYIA'S COOKED VEGETABLES SEASONAL VEGETABLES	7
ORZO GREEK PASTA GRATED CHEESE WITH LAMB BRAISED TOMATO SAUCE OR PLAIN WITH OLIVE OIL	8
GRILLED BELL PEPPERS GARLIC, FRESH HERBS, OLIVE OIL	8
SAUTEED ASPARAGUS TOMATO, GARLIC, BASIL & A SPLASH OF WHITE WINE	9
KYMA FRIES PAN FRIED IN OLIVE OIL & TOPPED WITH OREGANO	6

CONSUMING RAW OR UNDERCOOKED EGGS, SEAFOOD, SHELLFISH, MEATS AND POULTRY MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

FRESH CATCH WITH A GREEK TOUCH

GROUPEL PLAKI BAKED GROUPEL WITH TOMATOES, ONIONS, GARLIC, PARSLEY & WHITE WINE. SERVED WITH SPINACH LEEK RICE PILAF	24
GROUPEL PAN FRIED, SAUTÉED IN WINE GARLIC BUTTER, CAPER SAUCE, SERVED WITH LEMON POTATOES AND ASPARAGUS	26
LAVRAKI (BRONZINO) GRILLED & TOPPED WITH LADOLEMONO SAUCE & CAPERS. SERVED WITH WILD GREENS & SPINACH LEEK RICE PILAF	33
LARGE LAVRAKI (BRONZINO)	57
TSIPOURA (ROYAL DORADO) IMPORTED FROM THE MEDITERRANEAN, LEAN WHITE FISH, CHARCOAL GRILLED WITH LADOLEMONO SAUCE, CAPERS, OREGANO. SERVED WITH WILD GREENS & SPINACH LEEK RICE PILAF	33
BLACK SEA BASS GRILLED & TOPPED WITH LADOLEMONO SAUCE. SERVED WITH WILD GREENS & SPINACH LEEK RICE PILAF	33
GRILLED SALMON GRILLED WITH LEMON, ORANGE SAUCE, OREGANO, CAPERS, SERVED OVER SPINACH LEEK RICE PILAF, WITH SAUTEED SPINACH, GOAT CHEESE & CHOPPED TOMATOES.	26
CHILEAN SEABASS GRILLED WITH LEMON, ORANGE SAUCE, TOUCH OF OREGANO, SERVED WITH SPINACH, CAPERS, GOAT CHEESE & SPINACH LEEK RICE PILAF	39
ATHENIAN SHRIMP PAN SEARED SHRIMP WITH DICED TOMATOES, FETA CHEESE, SERVED OVER RICE, WITH A SIDE OF ROASTED PEPPERS & ASPARAGUS	30
LOBSTER TAIL PLATTER 2 LOBSTER TAILS SERVED WITH ASPARAGUS AND RICE PILAF	45
THALLASINO (FOR 2 PEOPLE) SHRIMP, SCALLOPS, MUSSELS, OCTOPUS & CALAMARI IN A ROASTED TOMATO SAUCE, ORZO, VODKA, GARLIC, OLIVE OIL.	38
SEAFOOD PLATTER (FOR 2 PEOPLE) LOBSTER, SHRIMP, SCALLOPS, MUSSELS, OCTOPUS & CALAMARI IN A ROASTED TOMATO SAUCE, ORZO, VODKA, GARLIC, OLIVE OIL.	60

WOOD FIRE GRILLED

LAMB CHOPS MARINATED WITH THYME, ROSEMARY & GARLIC, SERVED WITH LEMON POTATOES & VEGETABLES	33
MEDITERRANEAN CHICKEN GRILLED & TOPPED WITH SPINACH, GARLIC & GOAT CHEESE. SERVED OVER SPINACH LEEK RICE PILAF	24
CHICKEN BREAST FILET SERVED WITH LEMON POTATOES & VEGETABLES	23
BONE IN PORK CHOP 16 OZ CENTER CUT BONE IN PORK CHOP MARINATED AND GRILLED SERVED WITH LEMON POTATOES AND YIAYIA'S VEGGIES	26
FILET MIGNON 8OZ, MARINATED WITH THYME, ROSEMARY & WINE. SERVED WITH LEMON POTATOES & YIAYIA'S VEGGIES	39
RIBEYE BONELESS 16OZ, CHAR-GRILLED SERVED WITH LEMON POTATOES & YIAYIA'S VEGGIES	39
MEAT PLATTER (FOR 2 PEOPLE) CHICKEN KEBOB, BEEF TENDERLOIN KEBOB, PORK, LAMB CHOPS. SERVED WITH LEMON POTATOES & SPINACH LEEK RICE PILAF	66

GREECE ON YOUR PLATE

PASTISIO "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	16
GYRO PLATTER ON PITA BREAD WITH LETTUCE, TOMATOES, TZATZIKI, FRENCH FRIES	19
LAMB SHANK SLOWLY BRAISED IN AN AROMATIC TOMATO SAUCE, SERVED WITH ORZO & GRATED CHEESE	28

KEBOBS

ALL KEBOBS SERVED WITH RICE PILAF & YIAYIA'S VEGGIES

CHICKEN KEBOB MARINATED WITH GARLIC, AROMATIC SPICES & OLIVE OIL	24
SHRIMP KEBOB MARINATED WITH LEMON ORANGE ZEST, GARLIC & WHITE WINE	25
BEEF TENDERLOIN KEBOB MARINATED WITH FRESH HERBS & RED WINE	32

SPIT FIRE ROAST

ROASTED LAMB SLOW COOKED WITH THYME, ROSEMARY, OREGANO & GARLIC. SERVED WITH ROASTED LEMON POTATOES & VEGETABLES	29
OVEN ROAST LEMON CHICKEN HALF CHICKEN, SERVED WITH LEMON POTATOES & VEGGIES	25

FAMILY STYLE MENUS

ALL FAMILY STYLES COME WITH PITA & HUMMUS, DESSERT PLATTER
(BAKLAVA, GALAKTOBOUREKO & RICE PUDDING)

ATHENA \$40 PER PERSON (4 PEOPLE OR MORE)

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

APHRODITE \$50 PER PERSON (4 PEOPLE OR MORE)

- + GREEK SALAD
- + COLD PIKILIA
TZATZIKI, MELITZANOSALATA,
TARAMA, DOLMADES
- + SPANAKOPITA
- + CRISPY CALAMARI
- + KEFTEDES
- + KEFALOTIRI SAGANAKI
- + MEAT PLATTER
LAMB CHOPS, BEEF KEBOB,
CHICKEN KEBOB & PORK
- + GRILLED SHRIMP

ZEUS \$60 PER PERSON (4 PEOPLE OR MORE)

- + GREEK SALAD
- + COLD PIKILIA
TZATZIKI, MELITZANOSALATA,
TARAMA, DOLMADES
- + SPANAKOPITA
- + CRISPY CALAMARI
- + KEFTEDES
- + KEFALOTIRI SAGANAKI
- + OCTOPUS
- + MEAT PLATTER
LAMB CHOPS, BEEF KEBOB,
CHICKEN KEBOB & PORK
- + GRILLED SHRIMP
- + LOBSTER TAIL

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