

At Kyma our menu guides you to the sun-drenched islands of Greece, as we embrace the rich character of its traditional dishes. We adhere to a strict moral code using the highest quality extra virgin olive oil from Crete and fresh fish is flown in daily from the Mediterranean.

Inside the modern ambiance these are threads of the traditional Greek taverna woven with the stylish island chic of Mykonos. We invite you to celebrate our centuries-old recipes, like fava from Santorini, all telling a new story of modern Greek cuisine with traditional ingredients taking inventive turns.

Prepared traditionally, re-imagined contemporary. Kyma embodies an adherence to the purity of the sea and the sun, the freshness of our ingredients and the spirit of our beautiful culture. "Ya mas" as we say in Greece, or, "To our Health".

Lunch prix fixe

monday to friday

11:30am -3pm

APPETIZERS

Choice of:

AVGOLEMONO

Classic Organic Egg-Lemon Soup with chicken & Orzo

BRUSSELS SPROUTS SALAD

Shaved Brussels Sprouts, Celery, Carrots, Radishes, Walnuts, Cranberries, Graviera Cheese and Vinegar Oil Dressing

TOMATO SALAD

Classic Greek Salad (Cut to Order) Tomatoes, Cucumbers, Peppers, Onions, Olives and Feta, EVOO

GREEN SALAD

Romaine Hearts, Fresh Scallions, Dill and Feta, House Dressing

PIKILIA

Traditional Spreads: Tarama, Scordalia, Ktipiti and Tzatziki

SPANAKOPITA

Traditional Spinach and Feta Pie

GIGANTES

Savory Braised Imported Giant Greek Lima Beans, Traditional Tomato sauce

KEFTEDAKIA

Greek-Style, Sautéed Ground Meatballs

CALAMARI

Fried or grilled tender squid

OCTOPUS

Sushi grade Mediterranean Octopus, Onions, Capers, Sweet Peppers (suppl. \$5)

MAIN COURSE

Choice of:

ATHENIAN SALAD

Classic Greek Salad Topped with Grilled Chicken Breast, Grilled Salmon or Gulf Shrimp (suppl. \$5)

SHRIMP SAGANAKI

Shrimp, Fresh Tomatoes, Herbs and Feta

LOBSTER RAVIOLI

Fresh lobster Ravioli "A La Vodka"

SALMON

Grilled Scottish Salmon, Leek Rice Pilaf

LAVRAKI

Lean White Fish, Mild Moist Tender Flakes

TSIPOURA

Mediterranean Fish with a Mild Flavor and Firm Flakes

KOTOPOULO SOULVAKI

Boneless Chicken Breast Kebab, Leek Rice Pilaf

MOUSSAKA

Layers of Sautéed Ground Meat, Eggplant, Potatoes, and Zucchini topped with Béchamel Sauce

YOUVETSI

Baby Lamb Shank Oven-Baked with Orzo, Fresh Tomato Sauce and Feta Cheese

VEGETABLE PASTA

Penne with Cherry Tomatoes, Asparagus, Zucchini, Eggplant and Kalamata Olives

LAMB

Charcoal Grilled Baby Lamb Chops, Fries (suppl. \$7)

DESSERTS

Choice of:

YIAOURTI

Homemade Greek yogurt with Attiki Honey, Black Cherry Preserve and Walnuts

COLD SWEETNESS

Choice of Sorbet or Ice Cream

BAKLAVA

Layered Phyllo with Almonds, Walnuts and Orange Honey Syrup

KARIDOPITA

Traditional Walnut Cake

COOKIES

Assortment of traditional Greek cookies

BAKLAVA ICE CREAM

Homemade Baklava Blended in Vanilla (suppl. \$3)

\$32.95 p.p.

Available for 12 guests or less
Coffee or tea included
(excluding espresso and cappuccino)