

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!"*

For Parties of 10 or more
4 Course Dinner Menu \$84 pp

Salad Course

Our Traditional Tomato Salad & Green Salad accompanied with Traditional Greek Spreads & freshly grilled Pita (served for the table).

Appetizer Course

Choose three (3) hot appetizers to be served family style
(Shrimp App +\$5pp, Octopus +\$5pp, Crab Cake +\$12pp)

Main Course

Each Guest chooses a main course off the menu
(Lamb Chops or Sirloin +\$15, Lobster or Lobster Pasta +\$25)

Dessert Course

Guests receive all the Traditional Greek Desserts Served Family Style
Baklava, Karidopita, Ekmek, Galaktabureko and Greek Yogurt
(Add cheesecake or molten cake +\$4pp)

Coffee and Tea Complimentary, Specialty Coffees and Teas not included
Wine and Beer Package \$40 pp for 2 hours of House wine BTG and Beers

KYMA OLIVE OIL (Peloponnese, GR - 500ml.) First Cold Pressed Extra Virgin Olive Oil - the Perfect Gift! /20

Shellfish

SHRIMP COCKTAIL(3) /19 LUMP CRAB COCKTAIL (4oz) /26
 CLAMS ON THE HALF SHELL (6) /15 OYSTERS ON THE HALF SHELL (6) /18 (Dz) /36

Plateau

12 OYSTERS, 12 MUSSELS, 6 CLAMS, 3 SHRIMP, 1.25lb. MAINE LOBSTER & 4oz LUMP CRAB /140

Appetizers

- AVGOLEMONO Classic Organic Egg-Lemon Soup with Chicken & Orzo /12
- *PIKILIA Traditional Spreads: Tarama, Skordalia, Melintzanosalata, Ktipiti & Tzatziki /19 (Or Individually 8)
- KYMA CHIPS Paper-Thin Zucchini & Eggplant Chips with Tzatziki Sauce/26
- GIGANTES Savory Braised Imported Giant Greek Lima Beans, Traditional Tomato Sauce /13
- KEFETEDES Greek-Style, Pan Fried Meatballs /18
- *PATZARIA Roasted Beets Served with Skordalia, EVOO /17
- *SPANAKOPITA Traditional Spinach & Feta Pie, Wrapped in Phyllo /20
- HALLOUMI Grilled Cypriot Cheese /20
- SAGANAKI Traditional Pan Fried Graviera Cheese /18
- *SESAME FETA Sesame Encrusted Feta & Topped with Candied Figs, Walnuts, Cherry Tomato on a Raspberry-Honey Glaze /21
- OCTOPUS Sushi Grade Mediterranean Grilled Octopus, Roasted Peppers, Onions, Capers /28
- CALAMARI Fried or Grilled Tender Squid /22
- STUFFED CALAMARI Stuffed Grilled Calamari with Four Greek Cheeses /23
- CRAB CAKE Maryland Lump "Blue" Crabmeat, with Fava Beans /28
- SHRIMP Grilled Jumbo U10 Shrimp with EVOO, Herbs /28
- MUSSELS Steamed Mussels cooked with Santorinian Wine & Ouzo Broth /22

Salads

- TOMATO (FOR 2) Classic Greek Salad (cut to order) Tomatoes, Cucumbers, Peppers, Onions, Olives, Feta, EVOO /25
- GREEN Romaine Hearts, Fresh Scallions, Dill and Feta, House Dressing /18
- ARUGULA Baby Arugula topped with Crumbled Feta, Balsamic Vinaigrette and EVOO /18
- *WATERMELON Refreshing Mykonos Salad of Watermelon, Arugula, Walnuts & Feta in a Light Jalapeño Dressing/20
- MIXED FIELD GREENS Goat Cheese, Raspberry Vinaigrette/18

Fresh Whole Fish

Whole fish are de-boned unless otherwise specified and served with a complimentary choice of horta, lemon potatoes or leek rice pilaf.

- LAVRAKI (Imported - Whole) "Bronzini" Lean White Fish, Mild Moist Tender Flakes /36
- TSIPOURA (Imported - Whole) Royal Dorado. Mediterranean Fish with a Rich Flavor and Firm Flakes /36
- RED SNAPPER American Snapper, Moist and Lean Fish with Distinctive Sweet Flavor /41
- BLACK SEA BASS (Atlantic Ocean - Whole) Mid-Atlantic Wild Bass, Mild Flavor and Flaky Texture /41
- FAGRI (Imported) Firm, Sweet Mediterranean Pink Snapper/ 43

Other Specialties

- SALMON Scottish Salmon, Leek Rice Pilaf /37
- PLAKI Pan Roasted Filet of Sole, Onions, Tomato in a Light Santorinian Wine Sauce /36
- SWORDFISH Marinated Cubes of Swordfish Skewered with Tomato, Onion & Bell Pepper /43
- CHICKEN Free Range, Half Roasted Chicken, Lemon Potatoes /33
- KOTOPOULO Boneless Chicken Breast Kebab, Leek Rice Pilaf /30
- MOUSSAKA Layers of Sautéed Ground Meat, Eggplant, Potatoes, topped with Béchamel Sauce /34
- SIRLOIN 16oz Charcoal Grilled Sirloin Steak, Greek Style Fresh Cut Fries /50
- LAMB CHOPS 3 - 4oz Charcoal Grilled Baby Lamb Chops, Greek Style Fresh Cut Fries /49
- YOUVETSI Baby Lamb Shank Oven-Baked with Orzo, Fresh Tomato Sauce & Feta Cheese /39
- PORK CHOP - 10oz. Chop, Tender & Juicy, Greek Style Fresh Cut Fries/29
- SEAFOOD LINGUINI the Entire Sea on Your Plate.../40
- SHRIMP SAGANAKI Shrimp, Fresh Tomatoes, Herbs & Feta /40
- GARIDES (Imported) Grilled Giant Tiger Shrimp, EVOO and Lemon Sauce /44
- LOBSTER Charcoal Grilled Maine Lobster in the Shell, EVOO /MP
- LANGOUSTINES Succulent and Sweet, Grilled to Perfection / MP
- ASTAKO-MAKARONADA 1.5lb Maine Lobster with Linguini in a Rich Garlic Tomato Sauce / MP

Sides

ASPARAGUS /10 SPANKORIZO /10 FRESH CUT FRIES /10
 SAUTÉED SPINACH /10 GRILLED HOLLAND SWEET PEPPERS /12
 BROCCOLI RABE & FETA /12 SEASONAL VEGETABLES /16

GIVE THE  GIFT CARD

FOR PRIVATE PARTY INQUIRIES PLEASE VISIT KYMAEVENTS.COM

ASTERISK ITEMS DENOTE DISHES THAT CONTAIN NUTS OR SESAME, ALERT YOUR SERVER OF ANY ALLERGIES

*CONSUMING RAW OR UNCOOKED MEATS, FISH OR FRESH EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS