



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!"



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

Crudo

YELLOWFIN TUNA Lime Zest, EVOO, Black Tobiko Caviar /22
FAGRI Pink Himalayan Salt, Lemon-Oil Emulsion, Micro Wasabi Greens /24
SALMON Sesame Crostini, Sundried Tomato, Cilantro, EVOO /20

Appetizers

AVGOLEMONO Classic Organic Egg-Lemon Soup with Chicken & Orzo /12

*PIKILIA Traditional Spreads: Tarama, Skordalia, Melintzanosalata, Ktipiti & Tzatziki /26 (Or Individually 10)

KYMA CHIPS Paper-Thin Zucchini & Eggplant Chips with Tzatziki Sauce /26

GIGANTES Savory Braised Imported Giant Greek Lima Beans, Fresh Tomatoes & Herbs /14

KEFTEDES Greek-Style, Pan Seared Wagyu Meatballs /22

*PATZARIA Roasted Beets Served with Skordalia, EVOO /17

*SPANAKOPITA Spinach, Leeks & Feta Pie /20

HALLOUMI Grilled Cypriot Cheese /20

SAGANAKI Pan Fried Graviera Cretan Cheese /19

*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

CRAB CAKE Maryland Lump "Blue" Crabmeat with Fava Beans /28

TUNA TARTARE Smoked Sea Salt, Lemon-Oil Emulsion, Avocado /24

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 with farm ripe tomatoes, cucumbers, peppers, onions, Feta, EVOO /25

GREEN Romaine Hearts, Fresh Scallions, Dill & 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

Whole Fresh Fish

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

LAVRAKI (Greece) "Bronzini" Lean White Fish, Mild Moist Tender Flakes /36

TSIPOURA (Greece) Royal Dorado. Mediterranean Fish with a Rich Flavor and Firm Flakes /36

RED SNAPPER (Florida) Moist and Lean Fish with Distinctive Sweet Flavor /41

BLACK SEA BASS (The Carolinas) Mid-Atlantic Wild Bass, Mild Flavor and Flaky Texture /41

FAGRI (Mediterranean) Firm, Sweet Mediterranean Pink Snapper/ 43

DOVER SOLE (Spain) Enticingly Sweet Flavor, Very Firm, Small Flakes/ 57

**Please visit our Fish Display for larger and exotic fish - MP*

**Larger fish (2lbs+) are available to be baked in Sea Salt (please allow 45 minutes for Preparation +\$15)*

Other Specialties

SALMON Scottish Salmon, Leek Rice Pilaf /37

PLAKI Pan Roasted Filet of Sole, Onions, Tomato & Potatoes in a Light Santorinian Wine Sauce /36

SWORDFISH Marinated Cubes of Swordfish Skewered with Tomato, Onion & Bell Pepper /43

BIGEYE TUNA Grilled Rare, Organic Broccoli, Ginger-Soy Glazed /42

CHICKEN Half Roasted Organic, Pasture Raised Heritage Chicken, Lemon Potatoes /34

KOTOPOULO Boneless Organic Chicken Breast Kebab, Leek Rice Pilaf /32

MOUSSAKA Layers of Wagyu Beef Ragu, Eggplant, Potatoes, Bechamel /36

SIRLOIN 16oz Charcoal Grilled, Dry Aged Prime Sirloin, Greek Style Fresh Cut Fries /52

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 - Double Cut Berkshire Chop, Greek Style Fresh Cut Fries/35

SEAFOOD LINGUINI the Entire Sea on Your Plate.../40

SHRIMP SAGANAKI Shrimp, Fresh Tomatoes, Herbs & Feta /40

GARIDES (Imported) Grilled Giant Tiger Shrimp, EVOO & Lemon Sauce /44

LOBSTER Charcoal Grilled Maine Lobster in the Shell, EVOO & Lemon /MP

LANGOUSTINES Succulent & Sweet, Grilled to Perfection / MP

ASTAKO-MAKARONADA 1.5lb Maine Lobster with Linguini in a Rich Garlic Tomato Sauce / MP

Sides

ASPARAGUS /10 SPANAKORIZO /10 FRESH CUT FRIES /10

SAUTEED SPINACH /10 GRILLED HOLLAND SWEET PEPPERS /12

BROCCOLI RABE AND FETA /12 SEASONAL VEGETABLES /16 STEAMED BROCCOLI / 10

GIVE THE  GIFT CARD

FOR PRIVATE PARTY INQUIRIES PLEASE VISIT KYMAEVENTS.COM

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