



about Kyma...

Kyma is a Greek Seafood Restaurant that specializes in sharing a variety of appetizers followed by whole fish cookery. We import our seafood from countries such as Greece, Spain, Iceland, New Zealand & our beloved coast.

Our servers are highly trained to create an extraordinary experience for you.

The following tasting menus have been created by Chef Pano thru his travels in Greece:

The Aegean
Our Signature Grilled Whole Fish Tasting
serves 2 or more, 52 per person

Share an assortment of Greek spreads with grilled pita, a selection of two appetizers, Greek Salad and one of our Signature grilled Whole Fish served with Chef Pano's extra virgin olive oil, lemon, capers and braised kale.

(salt crusted whole fish - 10 supplement per person)

The Santorini
Grilled Seafood Platter Tasting
Serves 2 or more, 84 per person

Share an assortment of Greek spreads with grilled pita, a selection of two appetizers, and Greek Salad and the following :

The Santorini Platter
Grilled whole Nova Scotia Lobsters, grilled Spanish Octopus,
steamed Little Neck Clams, sautéed Maine Scallops
served with lemon vinaigrette, grilled leeks, fingerling potatoes & drawn butter

The Mykonos
Grilled Meat Platter Tasting
Serves 4 or more, 78 per person

Share an assortment of Greek spreads with grilled pita, a selection of two appetizers, Greek Salad and the following :

The Mykonos Platter
Prime bone-in Beef Ribeye (22 oz.), Joyce farms Organic Chicken Breast,
Heritage Farms Pork Ribs & our signature 3-day marinated Australian Lamb Chops,
grilled & basted with olive oil, lemon & garlic
served with caramelized fennel, eggplant stew, tzatziki & parsley-caper puree

Vegan-Vegetarian Menu Available Upon Request

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs,
may increase your risk of food borne illness

Seafood Tavern

Traditional Greek Spreads Served with Wood Grilled Pita, Great to Share with Cocktails

olive	kalamata olive, tomato & CP olive oil puree "pate"	7.
pepper	roasted red pepper, feta cheese & jalapeno puree "htipiti"	7.
chickpea	chickpea, CP olive oil, lemon & coriander hummus "revthiasalata"	7.
eggplant	grilled eggplant, yogurt & crushed walnut puree "melitzanosalata"	7.
assortment of 4 spreads	14.	additional grilled pita 6.

Meze

Small Appetizers for sharing

caviar	kaluga reserve "the new beluga", crème fraîche, chives, potato blinis (1-ounce)	79.
oysters	today's oysters on the half shell, saffron mignonette, cocktail sauce (6)	20.
ceviche	"greek style", european seabass, preserved lemon, jalapeño, tomato, mint	16.
tuna	ahi tuna tartare over wild mushrooms "a la grecque", shredded filo tuile	16.
grape leaves	stuffed with bulgur, tomato & mint, cumin yogurt "dolmathes"	10.
sautéed calamari	sautéed ribbons of calamari with zucchini, olives & capers, saffron yogurt	12.
scallops	peruvian bay, sautéed, yellow split pea puree "fava santorini", capers, onions	15.
chips & fritters	zucchini chips & fritters, tempura fried, preserved lemon yogurt	13.
octopus	signature wood grilled octopus, marinated red onions, greek olives, capers	22.
cheese	"saganaki" sautéed graviera cheese, ouzo, lemon & CP olive oil	13.
spinach pie	"spanakopita" spinach & leeks with feta cheese crisped in flaky filo triangles	14.
lobster	pappou pano's maine lobster morsels lightly crisped, greek honey mustard	24.
sweetbreads	crispy veal sweetbreads, butternut squash "agnolotti", walnuts, white truffle oil	16.
pork ribs	slow cooked & grilled 3-bone slab, coriander-oregano crust, coriander yogurt	16.
"bbf" lamb pie	braised leg of lamb crisped in country filo, arugula-olive salad, yogurt	15.

Soup & Salads

navy bean	white navy bean soup, puree of carrot, onion, celery & tomato	10.
tomato	cucumbers, holland pepper, red onion, feta cheese & CP olive oil "horiatiki"	15.
watermelon	watermelon & feta, watermelon sorbet, kyma garden herbs	14.
beets	baby beets, warm sheep's milk cheese "manouri", beet sorbet, roast walnuts	15.

Sides

Also Great to Share with Meze

giant beans	kastorian giant white bean stew, tomato, onions, dill "gigandes plaki"	9.
eggplant stew	layers of eggplant, tomato sauce & caramelized onions	11.
lemon potatoes	fingerling potatoes, lemon vinaigrette, fleur de sel, chives	9.
brussel sprouts	lightly caramelized, CP olive oil, lemon, chives	10.
greek fries	crisped in olive oil, crushed red pepper, grated kefalotiri cheese	10.
tuscan kale	braised until tender, CP olive oil & lemon "horta"	9.

Vegan Vegetarian Menu Available Upon Request

Seafood Tavern

about our whole fresh fish...

When sharing whole fish, we recommend 1/2lb. to 1lb. per person priced at 42/lb. We invite you to select your whole fish from our iced display. Once cooked, our staff will filet your fish for your enjoyment. All fish are served with Chef Pano's Cretan extra virgin olive oil, lemon, Santorini capers and Tuscan Kale.

tsipoura (royal dorade)	greece.	medium flavor, semi firm, flaky
fagri (pink snapper)	greece.	mild flavor, tender, delicate
lavraki (european seabass)	greece.	mild flavor, tender, delicate
snapper (genuine red)	florida.	medium flavor, tender, delicate
arctic char (salmon family)	iceland.	medium flavor, tender, delicate
dober sole (genuine variety)	holland.	medium flavor, firm, dense, pan roasted, mkt. price

*** **Black Summer Truffles from Piemonte, Italy, shaved tableside, mkt. price**

Whole Fish Specialties

side of arctic char "unilateral", 16 ounce filet (for two)	per person 32.
wood grilled from the bottom up, presenting the temperature of the fish on top of the filet. we recommend a temperature of medium.	
salt crusted european sea bass "lavraki" (for two)	per person 49.
whole lavraki baked in salt & served with tuscan kale, CP olive oil & lemon	

Seafood Specialties

prawns	"saganaki", sautéed & finished in the oven with tomato, ouzo & feta	34.
lobster pasta	grilled nova scotia lobster, homemade spaghetti, lobster emulsion	mkt.
salmon	sautéed, organic pearl barley risotto, arugula coulis	34.
halibut	olive oil poached, shuman farms vidalia onion fondue, baby tomatoes, green grapes, first pressed tomato coulis	36.
snapper	sautéed, greek style ratatouille of zucchini, eggplant, yellow squash, roma tomatoes & confit of garlic & potatoes	38.

Meat Specialties

lamb chops (3)	3-day marinated & grilled over an oak wood fire, Greek fries, "tzatziki"	39.
lamb pasta	braised leg of lamb, pappardelle pasta, english peas, sheep's milk cheese	32.
lamb shank	slow braised, imported orzo pasta, tomato-lamb broth, mizithra cheese	36.
beef tenderloin	"souvlaki", golden quinoa salad, pea puree, pickled pearls, radish, "tzatziki"	38.
beef ribeye for two	prime, bone-in, 22oz. grilled with olive oil, lemon and oregano, lemon potatoes, parsley sauce	per person 39.

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We are a cashless restaurant & accept the following:

