



about Kyma...

Kyma is a Greek Seafood Restaurant that focuses on sharing small appetizers called meze and whole fish cookery.

Kyma sources its seafood directly from countries such as Greece, Spain, Iceland and New Zealand

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

The Following Menus are inspirations of Chef Pano's Travels to Greece

The Aegean

serves 2 or more, 54 per person

Complimentary assortment of Greek spreads & grilled pita
Select two appetizers plus Greek salad

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Our Signature Grilled Whole Fish

Select one of our signature whole fish finished with Chef Pano's extra virgin olive oil, lemon & capers. Also served with braised kale and Greek Style Lemon Potatoes (salt crusted whole fish – supplement 10 per person)

The Santorini

Serves 2 or more, 84 per person

Complimentary assortment of Greek spreads & grilled pita
Select two appetizers plus Greek salad

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The Santorini Platter

Grilled whole Nova Scotia lobsters, grilled Spanish octopus, steamed little neck clams, sautéed Maine scallops, grilled leeks, fingerling potatoes, lemon vinaigrette, & drawn butter

The Mykonos

Serves 4 or more, 78 per person

Complimentary assortment of Greek spreads & grilled pita
Select two appetizers plus Greek salad

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The Mykonos Platter

Prime bone-in beef ribeye (22 oz.), Joyce farms organic chicken breast, Heritage Farms pork ribs & 3-day marinated Australian lamb chops, basted & grilled with a lemon-garlic vinaigrette, 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 fraiche, chives, potato blinis (1-ounce)	79.
oysters	today's east & west coast oysters, saffron mignonette, cocktail sauce (6)	20.
ceviche	Greek style... European seabass, preserved lemon, jalapeño, tomato, mint	18.
tuna	ahi tuna tartare, wild mushrooms "a la grecque", shredded filo crunch	17.
salmon caviar	ouzo cured faroe islands salmon, kaluga reserve caviar, yogurt crème fraiche, preserved lemon, crushed pink peppercorns	28.
grape leaves	stuffed with bulgur, tomato & mint, cumin yogurt "dolmathes"	11.
sautéed calamari	sautéed ribbons of calamari with zucchini, olives & capers, saffron yogurt	14.
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 extra virgin 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	26.
sweetbreads	crispy veal sweetbreads, potato garlic "agnolotti", walnuts, white truffle oil	18.
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	11.
watermelon	watermelon, feta cheese, watermelon sorbet, kyma garden herbs	14.
tomato	cucumbers, holland pepper, red onion, feta cheese & CP olive oil "horiatiki"	15.
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.

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

Whole Fish Specialties

arctic char "unilateral", 16-ounce filet (for two)	per person 36.
wood grilled from the skin side up, presenting the temperature of the fish on top of the filet with cp olive oil, lemon & capers. chef pano recommends a temperature of medium. served with a side of tuskan kale.	
royal dorade "klimatofila", prepared tableside, (for one)	48.
wrapped in wine leaves with lemon, thyme, bay leaf & steamed in bamboo on rock salt. served with a side of baby beets.	
european sea bass "salt crusted", flambéed tableside, (for two)	per person 48.
slow baked in course sea salt & finished with cp olive oil, lemon & tuscan kale	

*** Black Summer Truffles from Alba, Italy, shaved tableside, perfect complement to whole fish preparations. mkt. price

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	36.
halibut	olive oil poached, vidalia onion fondue, peeled baby tomatoes & green grapes, first pressed tomato coulis	38.
snapper	pan-roasted, 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, sheep's milk cheese, gratinée	32.
lamb shank	slow braised, orzo pasta, tomato, lamb broth, fresh herbs, mizithra cheese	36.
beef tenderloin	"souvlaki", lemony quinoa salad, cucumber-yogurt spread "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:

