

KYMA TWELVE DOLLAR SUNDAYS

SIGNATURE COCKTAILS \$12.00

Three seasonal cocktails curated by our mixologists followed by Kyma classics

CHIOS	mastiha, gin mare, forest honey syrup, lemon, basil
PERSOPHONE	don fulano, aperol, agave, lime, garden vegetables
PEACH POMA	giffard peche de vigne, kastral elion vodka, lemon, prosecco, peach
DIRTY GREEK	kastral elion vodka, basil-oregano infused olive juice, feta olives
MORPHEUS	barr hill gin, st. germain, lavender, lemon, 1821 hibiscus, maraschino
APHRODITE	wild roots pear vodka, citrus liqueur, fresh lemon
THIRSTY PHILOSOPHER	hanson organic cucumber vodka, hendricks gin, dill syrup, lemon
ATHENA'S SECRET	belvedere vodka, pomegranate mix, lime
ACHILLES' HEEL	bulleit rye, 1821 rosemary-sage syrup, lemon, angostura bitters
ELMERA	400 conejos mezcal, pineapple, fresh lime juice, fresh jalapeno,
LEMON OUZO	metaxa ouzo, fresh lemon juice, demerara, mint 'chef pano's favorite'

SIGNATURE MOCKTAILS

ARGOS ALE	n/a sierra nevada beer, orgeat syrup, fresh lemon juice, pineapple juice
HOT HELLENIC	grapefruit juice, lime, simple syrup, sparkling water, jalapeno
CHIMERA PUNCH	orange juice, cranberry juice, demerara syrup

BUBBLES

MOSCHOFILERO	Ktima Tselepos Amalia Peloponnese, GR NV
XINOMAVRO	Kir-Yianni Akakies Florina, GR NV
GLERA CHARDONNAY	Luna Nuda Treviso, IT NV

WHITES BY THE GLASS

MOSCHOFILERO	Skouras Peloponnese, GR 2024
ASSYRTIKO	Papagiannakos Attiki, GR 2023
MALAGOUSIA	Gerovassiliou Epanomi, GR 2023
SAUVIGNON BLANC	Whitehaven Marlborough, NZ 2023
SAUVIGNON BLANC	Alpha Florina, GR 2023
CHARDONNAY	Diatom Sonoma Coast, US 2022
CHARDONNAY	Chateau Julia Drama, GR 2024

ROSES BY THE GLASS

GRENACHE	Château d'Esclans Whispering Angel Côtes de Provence, FR 2023
GRENACHE	Château d'Esclans Rock Angel Côtes de Provence, FR 2022

REDS BY THE GLASS

PINOT NOIR	Stoller Willamette Valley, US 2022
LIMNIO	Savvoglou Tsivolos Limnio, GR 2022
CAB SAUVIGNON	Daou Paso Robles, US 2022
MALBEC	Chateau de Caillou Cohors, FR 2022
MERLOT	Chateau Julia Drama, GR 2022
CAB FRANC MERLOT	Chateau Saint-Andre Corbin Bordeaux, FR 2023

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SPREADS \$7.00

Served with Grilled Pita, Great to Share with Cocktails. Additional Grilled Pita 7.

CAPER potato, dill	PEPPER red pepper, feta	CHICKPEA coriander, lemon	EGGPLANT yogurt, walnut
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MEZE \$12.00

We recommend 2 to 3 appetizers per person

SPREAD “PIKILIA”	a tasting of the above Greek spreads with grilled pita
OYSTERS	today's east & west coast oysters, saffron mignonette, cocktail sauce (4)
GRAPE LEAVES	stuffed with bulgur, tomato & mint, cumin yogurt “dolmathes”
CEVICHE	Greek style... European seabass, preserved lemon, jalapeño, tomato, mint
WILD GREENS	braised until tender, cp olive oil & lemon “agria-horta”
TUNA TARTARE	ahi tuna, wild mushrooms “a la grecque”, shredded filo crunch
LEMON POTATOES	fingerling potatoes, lemon vinaigrette, fleur de sel, chives
SCALLOPS	Peruvian bay, sautéed, yellow split pea puree “fava Santorini”, capers, onions
CHEESE “SAGANAKI”	sauteed kefalograviera cheese, Barbayanni ouzo & lemon
SALMON & LEEK PIE	salmon & leeks, crisped in country filo, tara-mousse
GIANT BEANS	Kastorian giant white bean stew, tomato, onions, dill “gigandes plaki”
OCTOPUS	signature wood grilled octopus, over a puree of chickpeas, marinated onions
SPINACH PIES	“spanakopita” spinach & leeks with feta cheese crisped in flaky filo triangles
MUSSELS SAGANAKI	tomato, Barbayanni ouzo, Vidalia onion fondue, Lesbos feta cheese
ZUCCHINI FRITTER	zucchini, feta & mint fritters with saffron yogurt
CRAB CAKE	jumbo lump crab cake, citrus vinaigrette, bosc pears, clementines, mint oil
BABY CALAMARI	crisped in olive oil, cabbage, kalamata olives, scallions, dill, lemon vinaigrette
EGGPLANT STEW	layers of eggplant, tomato sauce & caramelized onions
LOBSTER MORSELS	papou pano's Maine lobster morsels lightly crisped, Greek honey mustard (2)
GREEK FRIES	crisped in olive oil, crushed red pepper, grated kefalotiri cheese
“BBF” LAMB PIE	braised leg of lamb, crisped in country filo, arugula-olive salad, yogurt
TOMATO SALAD	cucumbers, holland pepper, red onion, feta cheese & cp olive oil “horiatiki”
MEATBALLS	Mykonos style, smoked harissa yogurt
LITTLE GEM SALAD	little gem lettuces, Vidalia onions, feta cheese dressing, crumbled croutons
GREEK LASAGNA	short macaroni noodle, Greek style bolognaise, mizithra, bechamel
BEET SALAD	baby beets, warm sheep's milk cheese “manouri”, beet sorbet, roast walnuts
MOUSAKA	layers of eggplant & Greek style bolognaise, kasseri, mint, bechamel
BEAN SOUP	white navy bean soup, puree of carrot, onion, celery & tomato

WHOLE FISH, PRAWNS & LOBSTERS

Our Whole Fish is filleted by our Chefs for your enjoyment & served with Wilted Wild Greens, Lemon Potatoes & Lemon Vinaigrette. We recommend sharing ¾ to 1 pound of fish per person.

LAVRAKI	Greece. mild flavor, tender, delicate	44./lb.
TURBOT	Spain. mild flavor, semi firm, delicate	44./lb.
TSIPOURA	Greece. medium flavor, semi firm, flaky	44./lb.
SNAPPER	Florida. medium flavor, tender, delicate	44./lb.
DOVER SOLE	Holland. medium flavor, firm, dense – pan roasted	mkt.
ARCTIC CHAR, 16oz	“side for two”, grilled “unilateral”	per person 39.
KING PRAWNS (4)	“saganaki” over fennel-onion fondue, tomato, ouzo, feta	36.
LOBSTER, 20oz	steamed & cracked, fettuccini pasta, saffron emulsion	mkt.

RIBS, CHOPS, STEAKS

Served with Tzatziki and Greek Fries.

HALF CHICKEN	boneless, organic, grilled with preserved lemon, garlic & chili	32.
PORK RIBS (2)	3-bone slabs, slow cooked & grilled, coriander-oregano crust	34.
LAMB CHOPS (3)	3-day marinated, grilled with olive oil, lemon & garlic.	39.
BEEF FILET, 12oz	bone-in, grilled with olive oil, lemon & garlic.	68.
BEEF RIBEYE, 22oz	“for two” grilled with olive oil, lemon & garlic.	per person 48.

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