

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

caper	potato, caper, CP olive oil, lemon, scallion & dill puree “caparisalata”	7.
pepper	roasted red pepper, feta cheese & jalapeno puree “htipiti”	8.
chickpea	chickpea, CP olive oil, lemon & coriander hummus “revthiasalata”	7.
eggplant	grilled eggplant, yogurt & crushed walnut puree “melitzanosalata”	8.
assortment of 4 spreads	15.	additional grilled pita 6.

Meze

Small Appetizers for sharing

caviar	kaluga reserve “the new beluga”, crème fraiche, chives, potato blinis (1-ounce)	85.
oysters	today’s east & west coast oysters, saffron mignonette, cocktail sauce (6)	20.
stone crab	jumbo claws, key west florida, crab mustard sauce	mkt.
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	ouzo cured faroe islands salmon, yogurt-crème fraiche, preserved lemon, crushed pink peppercorns... ...add kaluga reserve caviar	18. 10.
steak tartare	beef tenderloin, tomato, cumin, dijon, cornichon, caper, preserved lemon, dill	20.
grape leaves	stuffed with bulgur, tomato & mint, cumin yogurt “dolmathes”	12.
scallops	Peruvian bay, sautéed, yellow split pea puree “fava Santorini”, capers, onions	15.
octopus	signature wood grilled octopus, marinated red onions, Greek olives, capers	22.
spinach pie	“spanakopita” spinach & leeks with feta cheese crisped in flaky filo triangles	14.
calamari	crisped in olive oil, cabbage, kalamata olives, scallions, dill, lemon vinaigrette	16.
crab cake	jumbo lump crab cake, citrus vinaigrette, bosc pears, clementines, mint oil	20.
cheese “kataifi”	kasseri cheese baked in shredded filo, white truffle oil “kataifi”	16.
lobster	Papou 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	17.
“bbf” lamb pie	braised leg of lamb, pulled & crisped in country filo, arugula-olive salad, yogurt	16.

Soup & Salads

navy bean	white navy bean soup, puree of carrot, onion, celery & tomato	13.
little gem	little gem lettuces, vidalia onions, feta cheese dressing, crumbled croutons	14.
tomato	cucumbers, holland pepper, red onion, feta cheese & CP olive oil “horiatiki”	16.
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.
wild greens	braised until tender, CP olive oil & lemon “agria-horta”	9.
Greek fries	crisped in olive oil, crushed red pepper, grated kefalotiri cheese	10.

Vegan Vegetarian Menu Available Upon Request

about our whole fresh fish...

When sharing whole fish, we recommend 3/4lb. to 1lb. per person priced at 44/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, Lemon Potatoes and Wild Greens.

lavraki (european seabass)	greece.	mild flavor, tender, delicate
tsipoura (royal dorado)	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

Specialties "for two"

arctic char "unilateral", 16-ounce filet, served tableside	per person 39.
wood grilled from the skin side up, presenting the temperature of the fish on top of the filet. Chef Pano recommends a temperature of medium. served with lemon potatoes and wild greens.	
steamed and cracked 2 1/2 pound nova scotia lobster, prepared tableside	per person 49.
fettuccini pasta, saffron mussel emulsion, preserved black alba truffle slices	
salt crusted european sea bass "lavraki", flambéed tableside	per person 49.
slow baked in course sea salt to retain it's moisture, finished with cp olive oil, lemon potatoes and wild greens.	

*** We highly suggest Black Truffles from Alba, Italy shaved tableside. The perfect complement to all whole fish preparations and more. mkt. price

Seafood Specialties

king prawns	"saganaki" served over fennel-onion fondue, tomato, ouzo, feta	36.
lobster ravioli	hon-shimeji mushrooms, celeriac buttons, lobster emulsion, chervil	42.
east coast halibut	olive oil poached, melted leeks & clams ragout, lemon garlic emulsion	39.
norwegian salmon	sautéed, imported Greek beluga lentils, root vegetables, lentil-foie emulsion	37.
red snapper	genuine red 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, "tatziki"	39.
lamb pasta	braised leg of lamb, pappardelle pasta, sheep's milk cheese, chives	36.
lamb shank	slow braised, orzo pasta, tomato, lamb broth, fresh herbs, mizithra cheese	37.
bone-in filet, 12oz	grilled & basted with olive oil, lemon & garlic. served with grilled salsify & parsley sauce	68.
beef ribeye for two	prime 22oz. bone-in ribeye, grilled & basted with olive oil, lemon & garlic. served with grilled salsify & parsley sauce	per person 48.

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

We are a cashless restaurant & accept the following:





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, 59 per person

Complimentary assortment of Greek spreads & grilled pita

Select two appetizers plus Greek salad

&

Our Signature Grilled Whole Fish

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

The Santorini

Serves 2 or more, 87 per person

Complimentary assortment of Greek spreads & grilled pita

Select two appetizers plus Greek salad

&

The Santorini Platter

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

The Mykonos

Serves 4 or more, 84 per person

Complimentary assortment of Greek spreads & grilled pita

Select two appetizers plus Greek salad

&

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

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