

KYMA TWELVE DOLLAR SUNDAYS

In the spirit of Greece, our Chefs have designed All Appetizers and Entrées for Sharing. We recommend 5-7 Appetizers per table, or 4-5 Appetizers followed by a few Entrées.

\$7 SPREADS

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

CAPER potato, dill	RED PEPPER feta	CHICKPEA coriander, lemon	EGGPLANT yogurt, walnut
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\$12 MEZE

SPREAD “PIKILIA”	a tasting of the above Greek spreads with grilled pita
OYSTERS	east & west coast oysters, saffron mignonette, cocktail sauce (4)
GRAPE LEAVES	stuffed with bulgur, tomato & mint, cumin yogurt “dolmathes”
CEVICHE	Greek style... euro seabass, preserved lemon, jalapeño, tomato, mint
WILD GREENS	braised until tender, cp olive oil & lemon “agria-horta”
SPINACH PIES	“spanakopita” spinach, leeks & feta, crisped in flaky filo triangles
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, 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 grilled octopus, chickpea puree, marinated red onions
ZUCCHINI FRITTER	zucchini, feta & mint, tempura fried, saffron yogurt
BABY CALAMARI	crisped in olive oil, lemony cabbage salad thinly sliced, tzatziki
EGGPLANT STEW	layers of eggplant, tomato & caramelized onions
LOBSTER MORSELS	Papou Pano’s thin crisped lobster morsels, honey mustard (2)
GREEK FRIES	crisped in olive oil, crushed red pepper, grated kefalotiri cheese
“BBF” LAMB PIE	braised leg of lamb, baked in country filo, arugula-olive salad, yogurt
GREEK SALAD	tomatoes, cucumbers, peppers, red onion & feta cheese “horiatiki”
MEATBALLS	Mykonos style, smoked harissa yogurt
LITTLE GEM SALAD	feta cheese dressing, Vidalia onions, mizithra cheese, crouton crush
PASTICHIO	“Greek lasagna”, short macaroni, Greek style bolognaise, bechamel
BABY BEET SALAD	beet sorbet, warm sheep’s milk cheese “manouri”, roasted walnuts
MOUSAKA	layers of eggplant & Greek style bolognaise, kasseri, mint, bechamel
WATERMELON SALAD	watermelon sorbet, feta cheese, Vidalia onion, Kyma garden herbs

WHOLE FISH, PRAWNS & LOBSTERS

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	Iceland	“for two” 16oz side, grilled “unilateral”	per person 39.
KING PRAWNS (4)		“saganaki” fennel-onion fondue, tomato, ouzo, feta	36.
LOBSTER, 20oz		steamed & cracked, fettuccini pasta, saffron-mussel-emulsion, Florina peppers	mkt.

SANTORINI PLATTER	The Ultimate Hot Seafood Tower, serves 2 or more lobster, octopus, scallops, clams, potatoes & leeks	per person 69.
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RIBS, CHOPS, STEAKS

HALF CHICKEN	boneless, organic & grilled with preserved lemon, garlic & chili, served over lemony quinoa salad	32.
PORK RIBS (2)	3-bone slabs, slow cooked & grilled, coriander-oregano crust, Greek fries, tzatziki	34.
LAMB CHOPS (3)	3-day marinated, grilled with olive oil, lemon, oregano & garlic, Greek Fries, tzatziki	39.
LAMB PASTA	Braised leg of lamb, pappardelle pasta, caramelized onions & garlic, warm sheep’s milk cheese, mizithra	36.
BEEF FILET, 12oz	bone-in, grilled with olive oil, lemon, oregano & garlic, grilled salsify & parsley caper puree	68.
BEEF RIBEYE, 22oz	“for two” grilled with olive oil, lemon, oregano & garlic, grilled salsify & parsley caper puree	per person 48.

MYKONOS PLATTER	The Ultimate Butcher’s Block, serves 2 or more beef ribeye, lamb chops, pork ribs, chicken, eggplant, beans, parsley caper puree, tzatziki	per person 67.
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Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of food borne illness