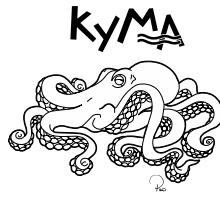


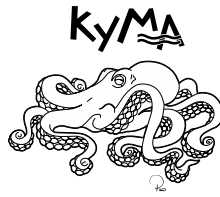
Kyma Classics

The Reason Why Atlanta Eats Octopus, circa 2001 Grilled over an Oak-Wood Fire, Marinated Red Onions	13.5
Stuffed Grapevine Leaves “Dolmades” Bulgur, Tomato and Kyma Garden Mint, Cumin Yogurt	6.
Spinach and Feta Cheese Pies “Spanakopita” Rolled in Country Filo and Baked	6.
Roasted Baby Beets and Warm Manouri Cheese Buttered Walnuts, Beet Sorbet	8.5
Baby Calamari & Kyma’s “Before it Became a Trend” Quinoa Salad Toasted Pine Nuts, Tomato and Mint, Preserved Lemon Yogurt	8.0
“Reject” Greek Fries Not Perfect Circles but still Awesome, Grated Kefalograviera Cheese	5.5
“The Real” Greek Salad of Tomato, Cucumber and Feta Holland Green Peppers, Red Onions, Imported Greek Olives and Chef Pano’s Extra Virgin Olive Oil	8.5
The Infamous Spicy Lamb Pie 12 hour Braised Leg of Lamb, Thyme and Oregano, Lemon Greek Yogurt	14.
Kyma’s, Non-Stop-Ordered Baby Back Pork Ribs Grilled and Basted with Lemon Vinaigrette, 2-Spice Crust, Coriander Yogurt	12.5
Cheese “Saganaki” Pan Fried Kefalograviera Cheese, Ouzo, Lemon, Evo	12.



Kyma Foodies

Oven Roasted Oysters Champagne Emulsion, Ossetra Caviar	7.
Lobster Morsels Pappou Pano's Lightly Crisped Lobster Morsels, Greek Honey Mustard	14.5
Tuna Tartare Mushrooms "A la Greque"	13.
Calamari Pasta Yellow & Green Zucchini, Tom. Confit, Kalamata Olive, Capers, Saffron Yogurt	7.5
Mussels "No Shells Karatassos" Constantinople Cooked in White Wine with Feta Cheese, Ouzo and Green Holland Peppers	10.5
Zucchini Fritters Combined with Feta Cheese and Mint, Saffron Yogurt	6.
Truffled Veal Sweetbread Nuggets "the Way They Should Be" Sautéed Veal Sweet Breads, butternut Squash, Chestnuts, Sage, Toast	13.5
Prawn "Saganaki" Tomato, Ouzo and Feta	9.
Scallops "Santorini" Maine Sea Scallops, Yellow Split Pea Puree "Fava", Red Onions, Capers	11.5
Lamb "Youvetsi" Braised Lamb Cheeks, Orzo Pasta, Tomato Compote, Coriander Yogurt	9.5



Kyma Fish & Meats

About our Whole Fresh Fish...

We specialize in the simple technique of wood grilling & basting with olive oil, lemon & oregano.

Our larger whole fish are especially enjoyed when shared.

When ordering, We recommend **approx ¾ lb per person** when sharing.

Our chefs are pleased to filet your fish for your enjoyment.

Rare Greek Imports • Approx. 36. Per Person

Fagri (Pink Porgy)	Greece • medium flavor, moist, meaty and flaky
Sargos (White Bream)	Greece • mild flavor, semi-firm, European porgy
Skathari (Black Sea Bream)	Greece • medium flavor, moist, dense and flaky

Traditional Kyma Imports • Approx. 32. Per Person

Lavraki (Bronzino)	Greece • mild flavor, moist and flaky, European bass
Tsipoura (Dorade)	Greece • medium flavor, semi-firm, European sea bream
Arctic Char	Iceland • medium flavor, moist and flaky, King of salmon
Skate Wing	Maine • sweet flavor, moist and flaky, pan-roasted
Gen. Dover Sole	Holland • medium flavor, firm, pan-roasted, Mkt.

Grilled Shellfish and Meats

Giant Prawns	Four prawns, Greek olive oil, Santorini Capers, Kale	30.
Whole Maine Lobster	Olive Oil and Lemon Basted, Santorini Capers, Kale	Mkt.
Lamb Chops	Three chops, 3-day marinade, Greek fries, tzatziki	36.

USDA Prime Steaks from “Chops Atl” Custom Aged & Grilled

- our steaks are especially enjoyed when shared with our signature whole grilled fish • served with Greek Fries & Tzatziki

•Filet Mignon - 8oz. / 40.

•Strip Loin - 12oz. / 42.

•Bone-In Beef Ribeye - 22oz. / 46.

Signature Martinis & Cocktails

Santorini Mule 14.00 (cocktail)

Elyx Vodka, Ruby Red Grapefruit Juice,
Grand Marnier, Ginger Beer

Calyпсо 12.00 (cocktail)

High West Double Rye, Blackberry-Peppercorn
Shrub, Basil, Simple Syrup, Ginger Ale

Achilles Heal 14.00 (cocktail)

Angel's Envy, Rosemary Sage Syrup, Lemon
Juice, Chamomile Bitters

Athena's Secret 11.00

Pom.Vodka, Pineapple juice, Pom Juice

Dirty Greek Martini 12.00

Belvedere Vodka, Basil & Oregano Infused
Olive Juice, Feta Olives

Morpheus 13.00

Barr Hill Gin, St. Elder, Lavender Petals,
Fresh Lemon Juice, Edible Hibiscus

Larissa 13.00

Double Cross Vodka, Solerno Blood Orange
Liqueur, Ginger Tonic, Fresh Lemon, Prosecco

Thirsty Philosopher 13.00

Square One Cucumber Vodka, Martin Miller
Gin, Cucumber, Dill, Lemon

Elmera 14.00

Don Julio Reposado Tequila, Tiki Thai Syrup,
Pineapple Juice, Fresh Jalapeño, Lime Juice

Mykonos 11.00

Barr Hill Vodka, Fresh Watermelon,
Watermelon-Mint Shrub, Fresh Mint

Beer

White Donkey
Red Donkey
Crazy Donkey

Mythos
Fix
Stella Artois

Sweetwater GA. Brown
Chimay Red
Sam Adams Boston Ale

Wines by the Glass

Sparkling Wine-Champagne

Cavicchioni 1928, Prosecco, N/V
Akakies Rose Sec, Xinomavro, 16
Bianco Nero White, Muscat 187ml

Glass

11
11
15

Sparkling Wine-Champagne

Ode Panos, Moschofilero 14
Perrier-Jouët Grand Brut, Champ, N/V
Bianco Nero Pink, Muscat 187ml

Glass

14
20
15

Retsina & Rose Wines

Papagiannakos, Retsina, N/V
Driopi Rose, Agiorgitiko, 15

Gl/Dec

10/15
10/15

Light Reds

Meden Agan, Agiorgitiko, 14
Boutari Grande Reserve, Xino, 08

Gl/Dec

14/21
16/24

Light & Dry White Wines

Dionysos, Moschofilero, 16
Lyrarakis, Vilana, 15
Gerovassiliou, Malagousia, 15
Argyros Atlantis, Assyrtiko Blend, 16

10/15
10/15
15/22
11/16

Medium Reds

Kokkinomilos, Merlot, 12
Alpha Pinot Noir, Pinot Noir, 13
Lyrarakis Kotsifali, Kotsifali, 13
Pavlidis Thema, Cab-Syrah-Agior, 12

16/24
17/25
12/18
15/22

Medium-Full White Wines

Sigalas Steel, Assyrtiko, 16
Biblia Chora, Sauv. Blanc, 15
Gentilini Robola, Robola, 14
Alpha Chardonnay, Chardonnay, 15

16/24
15/22
12/18
16/24

Full Red Wines

Spiropoulos Porfyros, Red Blend, 12
Theopetra, Limniona-Cab-Syrah, 12
Megas Oenos, Cab. Sauv-Agiorg., 13
Cava Amethystos, Cab. Sauv, 12

15/22
18/27
16/24
22/31

Sunday Half-Price Greek Wine Bottles (excludes large format wines)