



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 • Wild Caught

• Approx 36. Per Person for ¾ a pound of whole fish •

Lithrini (Yellow Snapper)	Greece • mild flavor, moist, delicate and flaky
Sargos (Striped Sea Bream)	Greece • mild flavor, moist, delicate and flaky
Fagri (Pink Porgy)	Greece • medium flavor, moist, meaty and flaky
Glosa (Sole)	Greece • medium flavor, firm, Dover sole like (pan-roasted)
Sinagrida (Red Snapper)	Greece • full flavor, moist, dense and flaky

Traditional Kyma imports • Wild Caught

• Approx 32. Per Person for ¾ a pound of whole fish •

Lavraki (Eur. Striped Bass)	Greece • mild flavor, moist, meaty and flaky
Tsipoura (Sea Bream)	Greece • medium flavor, moist, dense and flaky
Arctic Char (Salmon Variety)	Iceland • full flavor, moist, dense and flaky
Skate Fish	Maine • medium flavor, moist and flaky, pan-roasted
Gen. Dover Sole (Sole)	Holland • medium flavor, firm and dense (Mkt. Price)
Lobster (Maine Variety)	Canada • split in half, wood grilled and basted with olive oil and lemon 28..50 per pound

All Whole fish served with Greek extra virgin olive oil, lemon, Santorini capers & Tuscan kale.

Seafood Specialty

Greek Seafood Boil "Fisherman's stew"

Maine Lobster Tail, Octopus Medallions, Giant Prawns, Mediterranean Mussels, Gently Cooked and Served in Vegetable Nage Served over Greek long Pasta "Hilopites"

42 per person.

Mediterranean Tasting Dinner

For The Entire Table • 52. per pers.

- starts with a tasting of four spreads
- choose and share any four meze appetizers
- choose and share a whole traditional fish selection
- ("Rare Import" selection and Dover Sole 10. Supp.)



Specialties

Arctic Char	“unilateral”, wild mushrooms, pickled pearl onions, garlic confit, sherry mushroom broth 32.
Skate Fish	sautéed, Greek lentils, root vegetables, lentil-foie emulsion 29.
Halibut	olive oil poached, clam and leek ragout, mussel broth emulsion 32.
Lemon Chicken	fork mashed Nafplio potatoes, pickled garden tomatoes, honey braised Cipollini onions 27.
Lamb Shank	sour pasta pearls “trahana”, tomato compote, mizithra cheese 31.

Wood Grilled Shellfish and Meats

Giant Prawns	simply grilled, Greek olive oil, Santorini capers, braised kale 30.
Maine Lobster	split in half, wood grilled, olive oil and lemon basted, braised kale various sizes 28.50 per pound.
Lamb Chops	marinated, wood-grilled, Greek fries and “tzatziki” three single cut chops 33.

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 lemon potatoes & parsley sauce**

● **Filet Mignon - 8oz. / 40.**

● **Strip Loin - 12oz. / 42.**

● **Bone-In Beef Ribeye - 22oz. / 46.**

Sides ● 8

Quinoa salad	golden quinoa with toasted pine nuts, preserved lemon, parsley
Giant White Beans	kastorian bean stew with tomatoes, onions, dill, “gigandes plaki”
Brussel Sprouts	lightly caramelized, extra virgin olive oil, lemon
Eggplant Stew	with caramelized sweet onions, tomato
Greek Fries	crisped in olive oil, grated kefalograviera cheese, crushed red pepper
Potato Puree	Yukon gold whipped potato

Vegan And Vegetarian Menu Available Upon Request

***consuming raw or undercooked meats, poultry, seafood, shellfish or eggs,**

may increase your risk of food borne illness.
“Merlot To Go” Feel Free To Take The Remainder Of Your Bottle Of Wine Home.



Traditional Table Spreads

Great To Share with Cocktails

· yogurt, cucumber, dill

Tzatziki

· red peppers, feta

Htipiti

· caper, potato puree

Caparisalata

· eggplant, walnuts

Melitzanosalata

Assortment of all 4 Spreads served with Greek Grilled Pita 15 / 5 each.

• Additional Grilled Pita 5 •

Lobster Morsels • 16

Pappou Pano's crispy lobster morsels, Greek honey mustard

Meze • 8.

Quinoa salad

golden quinoa with toasted pine nuts, preserved lemon, parsley

Brussel Sprouts

lightly caramelized, extra virgin olive oil, lemon

Giant White Beans

kastorian bean stew with tomatoes, onions, dill, "gigandes plaki"

Eggplant Stew

baked with tomato and caramelized sweet onions

Meze • 11.

Romaine Salad

Vidalia onions, feta dressing, crumbled croutons, mizithra cheese

Dolmades

grapevine leaves stuffed with tomato, bulgur and mint, cumin yogurt

Spanakopita

spinach and feta cheese triangles, baked in country filo (4pcs)

Cheese "Saganaki"

pan fried kasseri cheese, ouzo, lemon, evo

Zucchini Fritters

zucchini and feta cheese fritters with saffron yogurt

Meze • 13.

Calamari "Pasta"

thinly sliced and sautéed Maine calamari, Mediterranean vegetables

Mussels "No Shells"

steamed in white wine, feta cheese, Holland peppers "Constantinople"

Scallops "Santorini"

Maine sea scallops, yellow split pea puree "fava", red onions, capers

Lamb "Youvetsi"

braised lamb cheeks, orzo pasta, tomato compote, coriander yogurt

Tomato Salad

with cucumbers, red onions, peppers, feta cheese "horiatiki"

Baby Beet Salad

with warm sheep's milk cheese, buttered walnuts, beet sorbet

Meze • 15.

Ahi Tuna Tartare	wild mushrooms “a la greque”, kataiffi tuille
Roasted Oysters	champagne “avgolemono”, Russian Ossetra caviar (4pcs)
Grilled Octopus	pickled red onion salad, red wine vinaigrette (4. supp.)
Spicy Lamb Pie	baked in filo with kefalograviera cheese, arugula salad, yogurt
Sweet Breads	sautéed veal sweet breads, truffled vegetables, sourdough toast



Signature Martinis & Cocktails

**KyMA is Proud to Feature 18.21
Handcrafted Bitters, Syrups, & Shrubs.**

Santorini Mule 14.00 (cocktail) Elyx Vodka, Blood Orange Juice, Grand Marnier, Ginger Beer	Larissa 13.00 Double Cross Vodka, Solerno Blood Orange Liqueur, Ginger Tonic, Fresh Lemon, Prosecco
Calypso 12.00 (cocktail) Tincup “High Rye” Bourbon, Blackberry-Peppercorn Shrub, Fresh Basil, Simple Syrup, Ginger Ale	Morpheus 13.00 Barr Hill Gin, St. Elder, Lavender Petals, Fresh Lemon Juice, Edible Hibiscus
Achilles Heal 12.00 (cocktail) Four Roses Bourbon, Rosemary Sage Syrup, Lemon Juice, Chamomile Bitters	Thirsty Philosopher 13.00 Effen Cucumber Vodka, St. George Gin, Cucumber, Dill, Lemon
Dirty Greek Martini 12.00 Belvedere Vodka, Basil and Oregano infused Olive Juice, Feta Olives	Elmera 14.00 Don Julio Reposado Tequila, Tiki Thai Syrup, Pineapple Juice, Fresh Jalapeño. Fresh Lime Juice
Athena’s Secret 11.00 Pom.Vodka, Pineapple Juice, Pom Juice	Lemon Ouzo 10.00 Kalimera Ouzo, Fresh Lemon Juice

White Donkey	Beer Mythos	SweetWater Georgia Brown
Red Donkey	Fix	Chimay Red
Crazy Donkey	Stella Artois	Sam Adams Boston Ale

Wines by the Glass

Sparkling Wine-Champagne	Glass	Sparkling Wine-Champagne	Glass
Cavicchioli 1928, Prosecco, N/V	11	Ode Panos, Moschofilero 13	14
Akakies Rose Sec, Xinomavro, 14	11	Nicolas Feuillatte Brut, Champagne N/V	15
Bianco Nero White, Muscat 187ml	15	Bianco Nero Pink, Muscat 187ml	15
Retsina & Rose Wines	Gl/Dec	Light Reds	Gl/Dec
Gai’a Ritinitis, Retsina, N/V	10/15	Catena Classic, Malbec, 13	12/18
Driopi Rose, Agiorgitiko, 15	10/15	Vaeni Damaskenos, Xinomavro, 04	15/22
Light & Dry White Wines		Medium Red Wines	
Dr. Loosen, Riesling, 14	12/18	Leyda, Pinot Noir, 12	13/20
Tramin, Pinot Grigio, 15	10/15	Domaine Karydas, Xinomavro, 12	15/22
Gerovassiliou, Malagousia, 15	15/22	Meden Agan, Agiorgitiko, 13	14/21
Skouras Moschofilero, Moschofilero, 15	10/15	Dafnios Red, Liatiko, 13	11/16
Lyrarakis Dafni, Dafni, 13	12/18	Chateau Julia, Merlot, 12	13/20

Medium-Full White Wines

Full Red Wines

Domaine Brochard, Sancerre, 14	13/20	Pavlidis Thema, Cab-Syrah-Agior, 12	15/22
Biblia Chora, Sauv. Blanc-Assyrtiko, 15	15/22	Alpha SMX, Syrah-Merlot-Xino, 12	16/24
Sigalas Santorini, Assyrtiko, 15	15/22	Kir Yianni 'Ramnista', Xinomavro,	16/24
Idisma Drios, Assyrtiko, 12	14/21	Megas Oenos, Cab. Sauv-Agiorgitiko, 12	16/24
Tselepos 'Marmarias', Chardonnay, 15	18/27	Cava Amethystos, Cabernet, 09	20/30

“Merlot to Go” by law, feel free to take the remainder of your bottle of wine home
