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*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.

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Rare Greek Imports • Wild Caught

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

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

Traditional Kyma imports • Wild Caught

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

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

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

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*Seafood Specialty*

Lobster Pasta “Macaronada”

**Grilled Whole Maine Lobster, Greek-Style Fettuccini Pasta “Hilopites”,  
Crushed Tomato Sauce 45.**

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*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.)



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Specialties

Arctic Char	<b>“unilateral”, wild mushrooms, pickled pearl onions, garlic confit, sherry mushroom broth 32.</b>
Skate Fish	<b>sautéed, Greek lentils, root vegetables, lentil-foie emulsion 29.</b>
Halibut	<b>olive oil poached, vidalia onion potato stew, cherry tomatoes, grapes, tomato “plaki” sauce 33.</b>
Lemon Chicken	<b>fork mashed Nafplio potatoes, pickled garden tomatoes, honey braised Cipollini onions 27.</b>
Lamb Shank	<b>sour pasta pearls “trahana”, tomato compote, mizithra cheese 31.</b>

Wood Grilled Shellfish and Meats

Giant Prawns	<b>simply grilled, Greek olive oil, Santorini capers, braised kale 30.</b>
Maine Lobster	<b>split in half, wood grilled, olive oil and lemon basted, braised kale various sizes 28.50 per pound.</b>
Lamb Chops	<b>marinated free range Colorado rack of lamb, wood-grilled, Greek fries and “tzatziki”, three single cut chops 36.</b>

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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.

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Sides • 8

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

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**\*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.

Watermelon Salad

**feta cheese, Vidalia onion, Kyma garden herbs, watermelon sorbet**

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”, kataifi 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, Ruby Red Grapefruit Juice, Grand Marnier, Ginger Beer

Larissa 13.00

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

Calypso 12.00 (cocktail)

Yellow Rose Rye Whiskey, 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 14.00 (cocktail)

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

Thirsty Philosopher 13.00

Western Son 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

Mykonos 11.00

Tito’s Vodka, Fresh Watermelon, Watermelon-Mint Shrub, Fresh Mint

Beer

White Donkey

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  
Akakies Rose Sec, Xinomavro, 15 11  
Bianco Nero White, Muscat 187ml 15

Ode Panos, Moschofilero 14 14  
Perrier-Jouët Grand Brut, Champ, N/V 20  
Bianco Nero Pink, Muscat 187ml 15

Retsina & Rose Wines

Gai’a Ritinitis, Retsina, N/V 10/15  
14-18h Rose, Agiorgitiko, 15 11/16

Gl/Dec

Light Red Wines

Damaskenos, Xinomavro, 04 15/22  
Meden Agan, Agiorgitiko, 13 14/21

Gl/Dec

Light & Dry White Wines

Skouras ‘Salto’, Moschofilero, 15 13/20  
Lyrarakis, Vilana, 15 10/15  
Biblia Chora White, Sauvignon Blanc, 15 15/22  
Mercouri Foloi, Roditis-Viognier, 15 11/16

Medium Red Wines

Domaine Karydas, Xinomavro, 13 15/22  
Alpha Axia, Xino-Syrah, 13 13/20  
Parparoussis, Cab-Mavrodaphne, 11 15/22  
Chateau Julia, Merlot, 12 15/22

Medium-Full White Wines

Full Red Wines

Sigalas Santorini, Assyrtiko, 16	16/24	Pavlidis Thema, Cab-Syrah-Agior, 13	15/22
Gerovassiliou, Malagousia, 15	15/22	Theopetra, Limniona, 12	17/25
Sigalas Santorini Barrel, Assyrtiko, 15	17/25	Megas Oenos, Cab. Sauv-Agiorgitiko, 13	16/24
Marmarias, Chardonnay, 15	18/27	Biblia Chora, Cabernet-Merlot, 11	22/33

## Sunday Half-Price Greek Wine Bottles

**(excludes large format wines)**

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

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