

Kyma Fish and 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, at approx. 29. or 36. Per person.
Our chefs are pleased to filet your fish for your enjoyment.

Rare Greek Imports • Approx. 36. Per Person

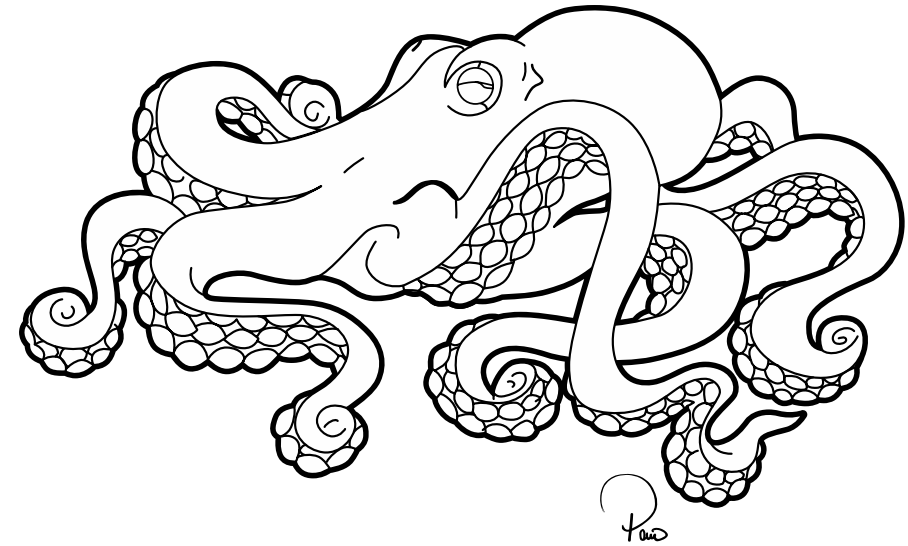
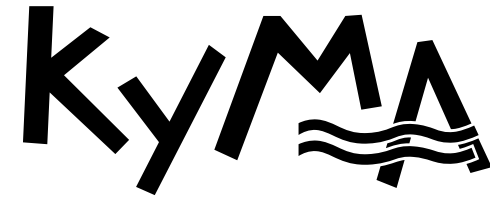
- Barbounia (Red Mullet) Greece • full flavor, flaky, pan fried and served on the bone
- Fagri (Pink Snapper) Greece • medium flavor, semi-firm, European porgy
- Glosa (Sole) Greece • medium flavor, firm, similar to Dover sole (pan-roasted)

Traditional Kyma Imports • Approx. 29. Per Person

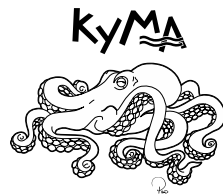
- Lavraki (Bronzino) Greece • mild flavor, moist and flaky, European striped bass
- Tsipoura (Royal Dorade) Greece • medium flavor, semi-firm, European sea bream
- Arctic Char Iceland • medium flavor, moist and flaky, the King of salmon
- Skate Wing Maine • sweet medium flavor, moist and flaky, pan-roasted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

Grilled Shellfish and Meats

- Giant Prawns Four prawns, Greek olive oil, Santorini Capers, Braised Kale 30.
- Whole Maine Lobster Basted with Olive Oil and Lemon, Santorini Capers, Braised Kale Mkt.
- Lamb Chops Three single cut lamb chops, 3-day marinade, Greek fries, tzatziki 32.
- Filet Mignon 8 oz. filet mignon, wood grilled, Greek fries and Tzatziki 39.
- Beef Ribeye 22 oz. Bone-in, wood grilled, fingerling potatoes, parsley sauce 46.

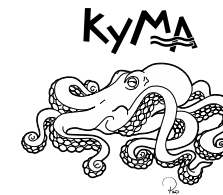


FOOD LOUNGE



Kyma Classics

The Reason Why Atlanta Eats Octopus, circa 2001 Grilled over an Oak-Wood Fire, Marinated Red Onions	12.5
Stuffed Grapevine Leaves “Dolmades” With Bulgur, Tomato and Kyma Garden Mint, Cumin Yogurt	6.
Spinach and Feta Cheese Pies “Spanakopita” Rolled in Country Filo and Baked	6.
Zucchini Fritters Combined with Feta Cheese and Mint, Saffron Yogurt	6.
The Greek French Fry “Marides” Tiny White Fish Imported From Greece, Crisped in Olive Oil, Warm Potato-Garlic Puree	8.
Roasted Baby Beets and Warm Manouri Cheese Buttered Walnuts, Beet Sorbet	8.5
Spicy Prawn “Saganaki” Calabrese Chili, Tomato, Ouzo and Feta	9.
Baby Calamari with Kyma’s “Before it Became a Trend” Quinoa Salad, circa 2003 Toasted Pine Nuts, Tomato and Mint, Preserved Lemon Yogurt	7.5
“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	12.5
Kyma’s Been off the Menu for Years, Non-Stop-Ordered, Baby Back Pork Ribs Grilled and Basted with Lemon Vinaigrette, 2-Spice Crust, Coriander Yogurt	12.5



Kyma Foodies

Santorini Grilled Oysters Basted with Lemon and Greek Olive Oil, Chef P’s 3-spice	7.
Calamari Pasta Yellow and Green Zucchini, Tomato Confit, Kalamata Olive, and Capers, Saffron Yogurt	7.5
Warm Lobster Salad Cucumber, Kyma Yogurt, Kalamata Olives, Mint and Dill	11.5
Spicy Cretan Style Tuna Meatballs Crisped in Oil and Finished in a Chickpea-Tomato Stew, Tara Mousse	8.5
Grilled Cuttlefish “Spetsioti” Stuffed with 12 hour Braised Lamb and served over a Spicy Tomato-Pepper-Olive Compote	10.5
Cretan Style Escargot Cooked in Bulgur with Garlic, Tomato Compote, Rosemary Oil	8.5
Mussels “No Shells Karatassos” Constantinople Cooked in White Wine with Feta Cheese, Ouzo and Green Holland Peppers	10.5
Maine Lobster “Pastichio” Lobster Morsels, English Peas and Short Macaroni Noodle, Béchamel Mouseline	12.5
Kesseri Cheese and Wild Mushroom “Kataifi” Baked in Shredded Filo, Truffle Perfume	10.5
Truffled Veal Sweetbread Nuggets “Professionally Cooked the Way They Should Be” Combined with Roasted Eggplant, Green Zucchini, Yellow Squash, Garlic Confit, Tomato, Sour Dough Bread Toast	12.5
Crispy Red Wine Braised Pork Belly Served over Melted Leeks, Raisins and Quince	12.
Rhodes Style Meatballs “Keftedes” Served over White Navy Bean Stew, Preserved Lemon Yogurt	8.5