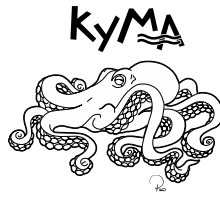


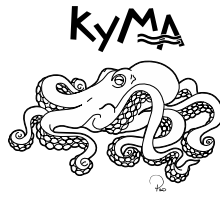
Kyma Classics

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	15.
Kyma’s, Non-Stop-Ordered Baby Back Pork Ribs Grilled and Basted with Lemon Vinaigrette, 2-Spice Crust, Coriander Yogurt	12.5
Cheese “Kataifi” Naxos Graviera cheese and wild mushrooms baked in shredded filo	13.



Kyma Foodies

Cretan "Saganaki"	11.
Smoked Graviera cheese, blood orange marmalade, walnuts	
Lobster Morsels	14.5
Pappou Pano's Lightly Crisped Lobster Morsels, Greek Honey Mustard	
Tuna Tartare	15.
Red Quinoa Salad, Lemon Yogurt Sorbet	
Calamari Pasta	7.5
Yellow & Green Zucchini, Tom. Confit, Kalamata Olive, Capers, Saffron Yogurt	
Mussels "No Shells Karatassos" Constantinople	10.5
Cooked in White Wine with Feta Cheese, Ouzo and Green Holland Peppers	
Oven Roasted Oysters	7.
Champagne Emulsion, Ossetra Caviar	
Zucchini Fritters	6.
Combined with Feta Cheese and Mint, Saffron Yogurt	
Truffled Veal Sweetbread Nuggets "the Way They Should Be"	13.5
Sautéed Veal Sweet Breads, butternut Squash, Chestnuts, Sage, Toast	
Prawn "Saganaki"	9.
Tomato, Ouzo and Feta	
Scallops & Foie	13
Maine diver scallops, seared foie gras, fall squash, almond filo	
Lamb "Youvetsi"	9.5
Braised Lamb Cheeks, Orzo Pasta, Tomato Compote, Coriander Yogurt	



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 • 48 per Pound

Golden Snapper	New Zealand • medium flavor, tender and flaky
Mourmoura	Greece • mild flavor, light flake
Lithrini	Greece • mild sweet flavor, flaky
Turbot	Spain • mild flavor, firm, European flat fish
Glosa	Greece • (pan-roasted), medium flavor, firm, similar to Dover Sole

Traditional Kyma Imports • 40 per Pound

Lavraki (Bronzino)	Greece • mild flavor, moist and flaky, European bass
Tsipoura (Dorade)	Greece • medium flavor, semi-firm, European sea bream
Arctic Char	Iceland • full flavor, dense and flaky
Skate Wing	Maine • medium 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	Mkt.
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. / 42.

•Strip Loin - 12oz. / 44.

•Bone-In Beef Ribeye - 22oz. / 54.

Signature Martinis & Cocktails

Oyster Shooter 12.00

Raw Oyster accompanied with Elyx Vodka Plaki Shot, Lemon Wedge

Santorini Mule 14.00 (cocktail)

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

Morpheus 13.00

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

Calypso 12.00 (cocktail)

ASW Resergens Rye, Blackberry-Peppercorn
Shrub, Basil, Simple Syrup, Ginger Ale

Larissa 13.00

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

Achilles Heal 14.00 (cocktail)

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

Thirsty Philosopher 13.00

Square One Cucumber Vodka, Plymouth Gin,
Cucumber, Dill, Lemon

Elmera 14.00 (cocktail)

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

Dirty Greek Martini 12.00

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

Keylima 11.00

Vanilla Vodka, Fresh Lime Juice, Sour Mix

Athena's Secret 11.00

Pom.Vodka, Pineapple juice, Pom Juice

Beer

Atalanta Plum Saison	6	Mythos	6	Newcastle Brown Ale	6
Second Self Thai Wheat	6	Scofflaw IPA	6	Ommegang Rare Vos	6
Terrapin Pilsner	6	Stella Artois	6	Sam Adams Boston	6

Wines by the Glass

Sparkling Wine-Champagne	Glass	Sparkling Wine-Champagne	Glass
Montagner, Prosecco, NV	10	Ode Panos, Moschofilero 14	14
Perrier-Jouët Grand Brut, Champ, NV	23	Akakies Sparkling Rose, Xino N/V	12
Bianco Nero White, Muscat 187ml	15	Bianco Nero Pink, Muscat 187ml	15
Retsina & Rose Wines	Gl/Dec	Light Reds	Gl/Dec
Papagiannakos, Retsina, N/V	10/15	Little Prince, Kotsifali-Mandilari, 15	10/15
Petite Fleur Rose, Sideritis, 16	14/21	Meden Agan, Agiorgitiko, 13	14/21
Light & Dry White Wines		Medium Reds	
Skouras, Moschofilero, 16	10/15	Karydas, Xinomavro, 14	14/21
Gofas, Sauvignon Blanc, 15	10/15	Sigalas Mm, Mavrotragano Blend, 15	15/22
Gavalas, Vilana, 16	10/15	Alpha Estate, Pinot Noir, 14	18/27
Buketo, White Blend, 16	14/21	Gentilini Eclipse, Mavrodaphne, 15	15/22
Medium-Full White Wines		Full Red Wines	
Sigalas Aa, Assyrtiko-Athiri, 16	12/18	Pavlidis, Tempranillo, 12	18/27
Gerovassiliou, Malagousia, 15	15/22	Alpha SMX, Agior-Merlot-Syrah, 14	16/24
Aspros Lagos, Vidiano, 16	17/25	Megas Oenos, Agior-Cab Sauv, 14	16/24
Metron Ariston, Roditis-Chard, 15	13/19	Ramnista, Xinomavro, 13	16/24