

## Traditional Greek Spreads

Served with Grilled Pita, Great to Share with Cocktails

### spreads meze

<b>cucumber-yogurt</b>	yogurt spread with cucumber, garlic and dill "tzatziki"	5.
<b>red pepper-feta</b>	roasted red pepper puree with feta cheese "htipiti"	5.
<b>potato-garlic</b>	potato puree with garlic, olive oil and chives "skordalia"	5.
<b>eggplant</b>	grilled eggplant puree with yogurt and walnuts "melitzanosalata"	5.
assortment of all 4 spreads	14.	additional grilled pita 5.

### vegetarian meze

<b>dolmades</b>	grape leaves stuffed with bulgur, tomato and mint, cumin yogurt	9.
<b>giant white beans</b>	kastorian white bean stew with tomato, onions and dill "gigandes plaki"	7.
<b>eggplant stew</b>	layers of caramelized eggplant baked with caramelized onions and tomato	8.
<b>zucchini fritters</b>	tempura fried zucchini, feta and mint, saffron yogurt	9.
<b>cheese "saganaki"</b>	sautéed graviera cheese with ouzo, lemon and Chef Pano's olive oil	10.

### seafood meze

<b>stone crab claw</b>	Key West, Florida, jumbo claws with crab mustard sauce	mkt
<b>tuna tartare</b>	ahi tuna tartare over wild mushrooms "a la grecque", shredded filo tuile	16.
<b>roasted oysters</b>	Greek style champagne emulsion "avgolemono" (4pcs)	16.
<b>calamari "pasta"</b>	thin sliced calamari sautéed with zucchini, olives and capers, saffron yogurt	12.
<b>signature octopus</b>	oak-wood grilled with marinated onions, olives and capers	21.
<b>steamed mussels</b>	with feta cheese, Vidalia onions, fresh herbs and ouzo "Constantinople"	14.
<b>scallop Santorini</b>	seared scallops over a puree of yellow split peas from Santorini, capers	12.
<b>lobster morsels</b>	pappou Pano's crispy lobster morsels, Greek honey mustard	18.

### filo pastry meze

<b>spanakopita</b>	spinach pie triangles with melted leeks and feta, crisped in flaky filo (4pcs)	11.
<b>cheese "kataifi"</b>	kaseri cheese and wild mushrooms baked in a shredded filo	13.
<b>spicy lamb pie</b>	braised leg of lamb baked in country filo with arugula-olive salad and yogurt	14.

### meat meze

<b>veal sweetbreads</b>	sautéed with butternut squash, chestnuts and truffle, sourdough toast	13.
<b>lamb "youvetsi"</b>	braised lamb cheeks with orzo pasta, tomato and grated mizithra cheese	14.



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## Chef Pano Tasting Dinners

Experience traditional Greek dining by sharing  
one of the following three options  
Each tasting is designed for the entire table to share

**meze dinner tasting** per person 39.

share a complimentary assortment of all four spreads

choose and share a selection of five meze appetizers

- stone crab, octopus and lobster morsels - 5. supplement per person

**meze dinner tasting and specialty entrée tasting** per person 44.

share a complimentary assortment of all four spreads

choose and share any three meze appetizers

choose and share one of the entrée specialties split in half per person

- beef ribeye - 10. supplement per person

**meze dinner tasting and whole fish tasting** per person 49.

share a complimentary assortment of all four spreads

choose and share any three meze appetizers

choose and share one of the whole fish varieties, half a pound per person

- dover sole - 10. supplement per person

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### seafood specialties

<b>skate fish "fakies"</b>	pan roasted served over beluga lentils, root vegetables, lentil emulsion	24.
<b>salmon "souvlaki"</b>	skewered and sautéed with golden quinoa salad, arugula coulis	26.
<b>trout "yemista"</b>	stuffed with traditional spinach-rice and grilled, tomato, capers, scallions	27.
<b>prawns "saganaki"</b>	giant prawns braised in tomato sauce with ouzo and feta	32.
<b>snapper "briam"</b>	pan roasted over caramelized eggplant, zucchini, tomatoes, potatoes	34.

### Pasta Specialties

All of our pastas are handmade daily.

<b>clam pasta</b>	manila clams, linguini pasta, white wine garlic emulsion, "Lefkatha"	26.
<b>crab pasta</b>	jumbo lump crab, spaghetti pasta, tomato, garlic, basil crumbs, "Syphnos"	28.
<b>lobster pasta</b>	grilled and presented 1lb nova scotia lobster, fettuccini pasta, tomato, lemon, chili flake, "Athens"	34.



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## about our whole fresh fish...

KyMa specializes in the Greek technique of wood grilling & basting whole fish with olive oil and lemon. All whole fish are served with Greek extra virgin olive oil lemon, Santorini capers and Tuscan kale.

When ordering whole fish, we recommend approximately ¾lb. to 1lb. per person. We encourage you to pick out your whole fish from our display. Once cooked, our chefs will fillet your fish for your enjoyment.

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### whole grilled fish, 40 per lb

<b>tsipoura</b> (porgy family)	Greece.	full flavor, semi firm, flaky
<b>lavraki</b> (bass family)	Greece.	mild flavor, tender, delicate
<b>skate fish</b> (ray fish)	Maine.	pan roasted - medium flavor, tender, delicate
<b>arctic char</b> (salmon family)	Iceland.	medium flavor, tender, delicate
<b>red snapper</b> (porgy family)	Florida.	full flavor, semi firm, flaky
<b>dozer sole</b> (flat fish)	Holland.	pan roasted - medium flavor, firm, dense (mkt price)

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### whole fish specialties

<b>royal dorade “klimatofila” for one</b>	44.
wrapped in grape leaves with lemon, thyme and bay leaf and cooked on rock salt. served with a side of baby beets and coriander.	
<b>arctic char “unilateral” for two, 14 ounce filet</b>	48.
side of arctic char, wood grilled, cooked from the bottom up, presenting the temperature of the fish on top of the filet. we recommend a temperature of medium.	
<b>salt crusted European sea bass “lavraki” for two</b>	per person 44.
whole lavraki baked in salt. served with Tuscan kale, lemon vinaigrette.	

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### sides meze

<b>gold quinoa salad</b>	Greek olive oil, lemon juice, preserved lemon, pine nuts, scallions	7.
<b>brussel sprouts</b>	lightly caramelized, carrot, leeks, olive oil, lemon, chives	8.
<b>giant white beans</b>	Kastorian white bean stew, tomato, onions, dill “gigandes plaki”	7.
<b>eggplant stew</b>	layers of caramelized eggplant, onions and tomato sauce	8.
<b>greek fries</b>	crisped in olive oil, crushed red pepper, grated kefalotiri cheese	8.

### Signature Martinis

<b>larissa</b>	enchanted rock vodka, solerno blood orange liqueur, ginger tonic, prosecco	13.
<b>morpheus</b>	BLRG barr hill gin, st. elder, lavender petals, lemon, edible hibiscus	13.
<b>thirsty philosopher</b>	organic cucumber square one vodka, plymouth gin, cucumber, dill	13.
<b>dirty greek</b>	tito's vodka, basil-oregano infused olive juice, feta stuffed olives	12.
<b>athena's secret</b>	pomegranate vodka, pineapple, pomegranate	11.
<b>maelstrom</b>	bacardi cuatro rum, pear vodka, st. george spiced pear liqueur, lemon	12.

### Signature Cocktails

<b>lemon ouzo</b>	kalimera ouzo, lemon (Chef Pano's favorite)	12.
<b>santorini mule</b>	ketel one grapefruit-rose vodka, grapefruit, grand marnier, ginger beer	14.
<b>gaia's embrace</b>	italicus, BLRG barr hill gin, lemon-basil syrup, earl grey bitters, lemon, basil	12.
<b>achilles heal</b>	angel's envy, rosemary-sage syrup, lemon, chamomile bitters	14.
<b>elmera</b>	don julio reposado tequila, tiki thai syrup, pineapple, jalapeno, lime	14.

### Wines by the glass

<b>sparkling wines and champagne</b>	glass	<b>retsina and rose wines</b>	gl/dec
kir yianni, paranga nv	11.	papagiannakos, retsina, nv	10./15.
perrier-jouet grand brut, champ, nv	23.	lyrarakis rose, liatiko, '17	12./18.
lampo, prosecco, nv	10.		
akakies rose, xinomavro, '16	12.	<b>light red wines</b>	gl/dec
blanco nero white, muscat, nv, 187ml	15.	thymiopoulos naoussa, xinomavro, '14	14./21.
blanco nero pink, muscat, nv, 187ml	15.	meden agan, agiorgitiko, '15	14./21.
		villa maria, pinot noir, '14	15./22.
<b>light and dry white wines</b>	gl/dec		
boutari, moschofilero, '16	11./16.	<b>medium red wines</b>	gl/dec
rhous skipper, viciano-plyto, '15	14./21.	gentilini eclipse, mavrodaphne, '15	15./22.
gofas, sauvignon blanc, '16	10./15.	sigalas mm, mavrotragano, '16	15./22.
<b>medium-full white wines</b>	gl/dec	<b>full red wines</b>	gl/dec
gerovassiliou, malagousia, '15	15./22.	megas oenos, agiorgitiko-cab sauv, '15	16./24.
lyrarakis, assyrtiko, '17	12./18.	ramnista, xinomavro, '13	16./24.
aspros lagos, vidiano, '17	17./25.	alpha smx, syrah-merlot-xino '14	16./24.