



(KEY-MA)

~~~ \$7 SUNDAY MENU ~~~

TRADITIONAL SPREADS 4.00

|                        |                           |                           |                           |
|------------------------|---------------------------|---------------------------|---------------------------|
| "TZATZIKI"             | "HTIPITI"                 | "SKORDALIA"               | "MELITZANOSALATA"         |
| yogurt, cucumber, dill | roasted red peppers, feta | potato, garlic, olive oil | grilled eggplant, walnuts |

APPETIZERS 7.00

Share the following appetizers. We recommend 5 to 6 appetizers per couple.

|                   |                                                                          |
|-------------------|--------------------------------------------------------------------------|
| ZUCCHINI FRITTERS | with feta and saffron yogurt                                             |
| CHILLED BEANS     | haricot vert, marinated red onions, dill                                 |
| SQUASH CHIPS      | crispy yellow squash and green zucchini, sheep's milk cheese "manouri"   |
| EGGPLANT STEW     | caramelized sweet onions, tomato                                         |
| ROMAINE SALAD     | romaine lettuce, feta cheese vinaigrette, fine croutons                  |
| GREEK FRIES       | crisped in olive oil, grated kefalograviera cheese                       |
| BABY BEETS        | oven roasted, evo, aged red wine vinegar                                 |
| "DOLMADES"        | grapevine leaves stuffed with tomato and bulgur, cumin yogurt            |
| GREEK MEATBALLS   | white navy bean stew, tomato-carrot compote, preserved lemon yogurt      |
| BEEF "MOUSAKA"    | individually baked, caramelized eggplant, kasseri cheese, light béchamel |
| CHEESE PIES       | blend of four Greek cheeses, baked in country filo                       |
| GIANT BEANS       | kastorian bean stew, tomatoes, onions, dill                              |

APPETIZERS 10.00

|                   |                                                                  |
|-------------------|------------------------------------------------------------------|
| SPREADS           | an assortment of the above spreads, grilled pita bread           |
| GRILLED OYSTERS   | olive oil, lemon, mint, coriander, chives (4 PCS)                |
| "SPANAKOPITAS"    | spinach and feta cheese triangle pies, baked in country filo     |
| BABY CALAMARI     | crisped in olive oil, lemon, tomato sauce                        |
| SHRIMP "SAGANAKI" | sautéed shrimp with ouzo, tomato, feta, parsley                  |
| STEAMED MUSSELS   | white wine, feta cheese, garlic, shallots, green Holland peppers |
| CHEESE "SAGANAKI" | pan fried kefalograviera cheese, Barbayanni ouzo                 |

APPETIZERS 12.00

|                      |                                                                                  |
|----------------------|----------------------------------------------------------------------------------|
| TOMATO SALAD         | Greek country salad "horiatiki", tomatoes, cucumbers, red onions, peppers, feta  |
| HAWAIIAN WHITE TUNA  | herb crusted white tuna, quinoa salad, preserved lemons, pine nuts, tomato, mint |
| GRILLED OCTOPUS      | with pickled red onion salad, red wine vinaigrette (\$3.00 supplement)           |
| SCALLOPS "SANTORINI" | Maine sea scallops, sautéed, yellow split pea puree, red onion, capers           |
| SPICY LAMB PIE       | kefalograviera cheese baked in filo with baby arugula, kalamata olives           |

GRILLED WHOLE FISH, LIVE MAINE LOBSTERS

Share a fish. We recommend 1 to 1 ¼ pounds per person. (Our chefs filet your fish for your enjoyment.)

|                 |                                                                               |
|-----------------|-------------------------------------------------------------------------------|
| LAVRAKI         | Greece • a.k.a. european sea bass, clean mild flavor, flaky                   |
| ROYAL DORADE    | Greece • similar to red snapper, medium flavor, semi firm                     |
| SKATE WING      | Maine • sautéed, sweet medium flavor, flaky                                   |
| ARCTIC CHAR     | Iceland • similar to salmon, sweet medium flavor, flaky                       |
| RED FISH        | Maine • mild flavor, flaky                                                    |
| MAINE LOBSTER   | Maine • grilled with olive oil, lemon, parsley                                |
| GEN. DOVER SOLE | Holland • sautéed, sweet medium flavor, semi firm                      Market |

KYMA GRILLED PLATTERS

Create any combination! Great for Sharing after a whole fish! All platters come with tzatziki and Greek fries.

|                    |                                               |
|--------------------|-----------------------------------------------|
| WHOLE PRAWN        | giant Maya prawn, evo, lemon, dill            |
| WHOLE SARDINE      | basted with olive oil, lemon, parsley         |
| CHICKEN "SOUVLAKI" | chicken breast, vidalia onions, on the skewer |
| PORK RIB           | 3-bone rib, coriander, oregano                |
| LAMB CHOP          | single cut lamb chops, three day marinade     |
| FILET MIGNON 5 oz. | prime beef                                    |

"Merlot To Go" By law, feel free to take the remainder of your bottle of wine home

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

