



(KEY-MA)

TRADITIONAL SPREADS

A GREAT START WITH COCKTAILS

• yogurt, cucumber, dill
TZATZIKI

• roasted red peppers, feta
HTIPITI

• potato, garlic, olive oil
SKORDALIA

• eggplant caviar, walnuts
MELITZANOSALATA

ASSORTMENT OF ALL FOUR • SERVED WITH GRILLED PITA BREAD

SHARE THE FOLLOWING MEZE • SMALL APPETIZERS

ZUCCHINI FRITTERS	with feta and saffron yogurt
"DOLMADES"	grapevine leaves stuffed with tomato and bulgur, cumin yogurt
CHEESE PIES	four Greek cheeses, baked in country filo
SQUASH CHIPS	crispy yellow squash and green zucchini chips, melted "manouri" cheese
ATHENIAN MEATBALLS	with white navy bean stew, tomato-carrot compote, preserved lemon yogurt
ROMAINE SALAD	romaine lettuce, feta cheese vinaigrette, fine croutons
"SPANAKOPITAS"	spinach and feta cheese triangle pies, baked in country filo (4 PCS)
BABY BEET SALAD	oven roasted beets, butter roasted walnuts, warm manouri cheese, beet sorbet
CHILLED OYSTERS	on the half shell, coriander saffron mignonette (4 PCS)
GRILLED OYSTERS	olive oil, lemon, mint, coriander, chives (4 PCS)
BABY CALAMARI	crisped in olive oil, with lemon and tomato sauce
STEAMED MUSSELS	white wine, feta cheese, garlic, shallots, green Holland peppers
WHOLE SARDINES	herb grilled, Hawaiian Sea Beans, olive oil, fresh lemon (2 PCS)
"SAGANAKI"	pan fried kefalograviera cheese, Barbayanni ouzo
SHRIMP "SAGANAKI"	sautéed shrimp with ouzo, tomato, feta, parsley
PORK RIBS	3-bone rib, grilled with coriander and oregano, coriander yogurt (2 PCS)
TOMATO SALAD	country salad "horiatiki," tomatoes, cucumbers, red onions, peppers, feta cheese
AHI TUNA	Herb crusted ahi tuna, wild mushrooms "a la greque", pickled wild ramps
FISHERMAN'S SOUP	morsels of fish, shrimp, scallop, calamari, mussels served in a vegetable broth
SAUTÉED SCALLOPS	Maine sea scallops, "Santorini," yellow split pea puree, red onion, capers
SPICY LAMB PIE	kefalograviera cheese, baked in filo, baby arugula, kalamata olive salad
HAWAIIAN WHITE TUNA	herb crusted white tuna, quinoa salad, preserved lemon, pine nuts, tomato, mint
GRILLED OCTOPUS	with pickled red onion salad, red wine vinaigrette (\$3. SUPPLEMENT)
LAMB SHANK	baby lamb, slow braised, pasta pearls "trahana", grated mizithra cheese

ACCOMPANIMENTS

GREAT WITH ENTRÉE SELECTIONS OR ENJOY AS A MEZE (SERVES 1-2)

GIANT BEANS	Kastorian bean stew, tomatoes, onions, dill
BRAISED GREENS	warm greens, olive oil, lemon
EGGPLANT STEW	caramelized sweet onions, tomato
BARLEY RISOTTO	organic pearled barley, Greek yogurt, crème fraiche
GREEK FRIES	crisped in olive oil, grated kefalograviera cheese
BABY BEETS	olive oil, aged red wine vinegar with potato garlic spread

JOIN US FOR \$7 SUNDAYS



(KEY-MA)

About our fresh fish...LIKE SEAFOOD TAVERNS OF GREECE, KYMA SPECIALIZES IN THE SIMPLE TECHNIQUE OF GRILLING AND BASTING WHOLE FISH WITH EXTRA VIRGIN OLIVE OIL, LEMON AND OREGANO, EMPHASIZING THE FRESHEST QUALITY AND PURITY OF FLAVOR. *Enjoy!*

SELECT YOUR FRESH WHOLE FISH
WOOD GRILLED • FILLETED

LAVRAKI	Greece • a.k.a. European sea bass, clean mild flavor, flaky
ROYAL DORADE	Greece • similar to red snapper, medium flavor, semi firm
ARCTIC CHAR	Iceland • similar to salmon, sweet medium flavor, flaky
RED FISH	Maine • mild flavor, flaky
SKATE WING	Maine • sautéed, sweet mild flavor, flaky
GEN. DOVER SOLE	Holland • sautéed, sweet medium flavor, semi firm
WHOLE PRAWNS	Maya • wood grilled giant shrimp (4) 3/4 Lb, olive oil, lemon, dill
MAINE LOBSTER	Maine • wood grilled with olive oil, lemon, parsley (Served with warm braised greens, vinaigrette)

PANO'S FAVORITE GENUINE RED SNAPPER "BRIAM"
pan-roasted, roasted eggplant, green zucchini, yellow squash,
roma tomatoes, potatoes, garlic chips

SPECIALTIES

SKATE WING	chestnut brown butter, wilted kale, glazed tokyo turnips
HALIBUT	East Coast • sautéed, winter mushrooms, braised salsify, lobster-mushroom emulsion
SALMON	cabbage wrapped, beluga lentils, fall root vegetables, lentil emulsion
ARCTIC CHAR	melted leeks, little neck clams, burgundy snails, garlic mussel froth
LEMON CHICKEN	oven roasted, fork mashed sun chokes, shaved brussels sprouts
LAMB CHOPS (3)	single cut and wood grilled, Greek fries, cucumber yogurt
FILET MIGNON	Two 5oz medallions, wood grilled, lemon potatoes, parsley sauce

MEDITERRANEAN TASTING MENUS
FOR TWO OR MORE PERSONS

ALL MEZE DINNER	starts with a tasting of three spreads w/pita and your selection of any five meze appetizers	per person
MEZE AND WHOLE FISH DINNER	starts with a tasting of three spreads w/pita and your selection of any four meze appetizers, plus share a whole fish of your choice (Dover Sole 10. Supp.)	per person

*** TASTING MENU SELECTION IS FOR THE ENTIRE TABLE. ***

VEGAN AND VEGETARIAN MENU AVAILABLE UPON REQUEST

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS
MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

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