

KYMA OLIVE OIL (Peloponnese, GR - 500ml.) First Cold Pressed Extra Virgin Olive Oil - the perfect gift! / 20

### Raw Bar

SHRIMP COCKTAIL 18 / LOBSTER COCKTAIL 34

OYSTERS 1/2 doz 18 / 1 doz 34

CLAMS 1/2 doz 14 / 1 doz 26

SMALL TOWER 70 / LARGE TOWER 135

### Crudo

TUNA Black garlic skordalia, celery slaw, Kalamata olive vinaigrette/ 22

HAMACHI Ladolemono, jalapeño, micro cilantro/ 20

BRANZINO Red onion, capers, dill, lemon olive oil/ 19

SALMON Orange and fennel/ 18

### Appetizers

PIKILIA Please select (3): tzatziki, spicy feta, skordalia, hummus, taramosalata, melitzanosalata/ 3 for 18 / 5 for 25

DOLMADES Grapevine leaves stuffed with rice, dill and served with tzatziki/ 12

PASTITSIO SPRING ROLLS Macaroni, meat sauce, in a crispy filo served with kefalograviera bechamel/ 20

KYMA CHIPS Crispy slices of zucchini and eggplant chips served with tzatziki/ 21

ZUCCHINI KEFTEDES Zucchini fritters served with sumac yogurt/ 19

SPANAKOPITA Spinach and feta triangles, served with herbed yogurt/ 19

SAGANAKI Crispy kefalograviera with lemon spoon sweets/ 18

SESAME FETA Pan seared sesame encrusted feta, candied figs, raspberry-honey glaze/ 20

SHRIMP SANTORINI Baked shrimp with tomato, feta, fresh herbs/ 20

GRILLED OCTOPUS With roasted peppers, onions, capers/ 26

CALAMARI Crispy or grilled squid, served with Cretan tomato sauce/ 18

GRILLED LOUKANIKO Traditional Greek pork sausage served with sweet onions and peppers/ 16

CRAB CAKE Jumbo lump crab with dill aioli espuma/ 25

TUNA TARTARE Yellow fin tuna, crushed crispy potato served with yogurt and avocado mousse/ 24

### Salads

TOMATO SALAD Classic Greek with tomatoes, cucumbers, olives, feta/ 22

GREEN Romaine hearts, fresh scallions, feta, dill aioli / 16

ROASTED BEETS Watercress, saffron skordalia/ 16

MYKONOS WATERMELON Salad of watermelon, arugula, walnuts, feta/ 20

GRILLED HALLOUMI Halloumi with honey glazed figs, pomegranates, friséé/ 20

### Simply Grilled

#### From the Sea

LAVRAKI (Greece) "Bronzino" lean white fish, white, mild, moist tender flakes/ 35

TSIPOURA (Greece) Royal dorado. Mediterranean fish with a rich flavor and firm flakes/ 35

BLACK SEA BASS (Mid-Atlantic) Wild bass, mild flavor and flaky texture/ 39

RED SNAPPER (Florida) American snapper, moist and lean fish with distinctive sweet flavor/ 39

PINK SNAPPER (New Zealand) Firm, sweet, delicate pink snapper/ 41

TIGER SHRIMP (Nigeria) Head on giant tiger shrimp, served with black garlic skordalia/ 42

#### From the Land

All served with Greek-style fresh cut fries

LAMB CHOPS Simply grilled, fresh herbs, roasted lemon/ 48

SIRLOIN STEAK 10oz grass-fed sirloin, roasted garlic, red wine demi glaze/ 39

PETITE FILET MIGNON 8oz grilled beef filet, served with mavrodafni jus/ 36

### Other Specialties

SALMON Oven roasted "Ora King" salmon, spanakorizo, crispy leeks/ 36

LOBSTER FETTUCINE Maine Lobster with a rich metaxa bisque, lobster roe/ 47

SCALLOPS Pan seared, poached clams, buttered leeks, romanesco, parsnip puree/ 38

CHICKEN Roasted free range chicken breast with fresh fava, asparagus, peas, feta mash potatoes/ 34

SHORT RIB YOVETSIS Tomato and red wine braised short rib, with baked orzo, kefalograviera/ 36

YEMISTA Heirloom tomato stuffed with mushroom and summer squash risotto, served with lemon potatoes/ 30

COD Oven roasted Icelandic cod, bacalao mash, roasted beets/ 33

SHRIMP ORZOTTO Roasted tiger shrimp baked with orzo, metaxa bisque, feta/ 38

### Sides / 10

ASPARAGUS / SPANAKORIZO / LEMON POTATOES  
HORTA / FETA FRIES / GIGANTES / FETA MASH / GREEK FRIES

EXECUTIVE CHEF - chris christou  
SOUS CHEF - analia d'ambrogio

GIVE THE  GIFT CARD

FOR PRIVATE PARTY INQUIRIES PLEASE CALL 212.268.5555

\*CONSUMING RAW OR UNCOOKED MEATS, FISH OR FRESH EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS