

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 19 / 1 doz 35

JUMBO LUMP CRAB COCKTAIL 28

SMALL TOWER 75 / LARGE TOWER 160

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

CRUDO SAMPLER / 49 (choose 3)

Appetizers

AVGOLEMONO Classic organic egg-lemon soup with chicken & orzo / 14

PIKILIA Tzatziki, spicy feta, skordalia, hummus, taramosalata, melitzanosalata / 3 for 18 / 6 for 32

DOLMADES Hand rolled 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

HALLOUMI Grilled Cypriot Cheese / 17

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 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, 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

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

BRUSSEL SPROUTS SALAD Chopped and shaved brussel sprouts, poached egg, toasted almonds, kefalograviera cheese and a shallot vinaigrette / 18

Simply Grilled

From the Sea

LAVRAKI (Greece) "Bronzino" lean white fish, white, mild, moist tender flakes / **36**

TSIPOURA (Greece) Royal dorado. Mediterranean fish with a rich flavor and firm flakes / **36**

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 / **42**

TIGER SHRIMP (Nigeria) Head on giant tiger shrimp, served with black garlic skordalia / **44**

From the Land

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 / **42**

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

Other Specialties

SALMON Oven roasted "Ora King" salmon, spanakorizo, crispy leeks / **38**

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 three bean fasolada, feta mash potatoes and thyme jus / **34**

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

YEMISTA Heirloom tomato stuffed with mushroom and butternut 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 / BRUSSEL SPROUTS

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