

Espresso Martini Creations \$17

*Espresso Martinis are made with freshly brewed espresso

Kyma Classic Espresso

Stoli Vanilla, Kahlua Coffee Liqueur

Banana Walnut

Grey Goose, Banana Puree, Nocello Walnut Liqueur

Peanut Butter Caramel

Screwball Peanutbutter, Caramel Syrup

The Spicy Problema

818 Reposado, Ancho Reyes Poblano, Kahlua

COFFEE SELECTION

Macchiato ~ \$6

Espresso with a Dollop of Froth

Americano ~ \$7

Shot of Espresso with Hot Filtered Water

Greek Coffee ~ \$7

Traditional Greek Village Coffee

Mocha ~ \$7

Steamed Rich Chocolate & Espresso

Frappe ~ \$8

Greek Instant Iced Coffee

Served with or without Milk & Sweeteners

Freddo Cappuccino ~ \$7

Chilled Espresso with Frothy Skim Milk

Kyma Tea Selections - \$6

All Tea is Certified Organic

China Green ~ Earl Grey ~ Chamomile* ~ Lemon Verbena
Peppermint* ~ Black & Blueberry ~ Mountain Tea ~ Jasmine

*Decaffeinated

DESSERT

Baklava ~ \$12

Layered Phyllo with Almonds, Walnuts & Orange Honey Syrup

Galaktoboureko ~ \$12

Semolina Custard Wrapped in Phyllo with Orange & Lemon Zest in a Syrup

Karidopita ~ \$12

Traditional Greek Walnut Cake

Ekmek Kataifi ~ \$12

Shredded Phyllo topped with Light Pastry Cream & Toasted Pistachios

Yiaourti ~ \$12

Greek Yogurt with Attiki Honey, Vysino Cherry Preserve & Walnuts

Key Lime Pie ~ \$12

Fresh Lime, Sweet Cream, Graham Cracker Crust

Cheese Cake ~ \$12

Mascarpone Cheese, Graham Cracker Crust topped with Sour Cherry Preserves

Molten Chocolate Cake ~ \$12

Served with Vanilla Ice Cream

Greek Cookies ~ \$8

Chef's selection of homemade Greek Cookies

Pagoto ~ \$10

Ice Cream or Sorbet

Baklava Ice Cream ~ \$11

Vanilla Ice Cream with Baklava Folded In

Loukoumades ~ \$15 (brunch & dinner)

Fried Dough Fritters soaked in Honey-Syrup Topped with Almonds and Cinnamon

Fresh Fruit Platter ~ \$16