



TRADITIONAL GREEK SPREADS 4

Olive	\$7.00
kalamata olive, tomato & CP olive oil puree "pate"	
Chickpea	\$7.00
chickpea, CP olive oil, lemon & coriander hummus "revithiasalata"	
Split Pea	\$7.00
yellow split pea puree, "fava Santorini"	
Assortment of Three Spreads	AVAILABLE OPTIONS
	\$12.00
	Additional Grilled Pita: \$6.00

MEZE 6

Giant Beans	\$9.00
kastorian giant white bean stew, tomato, onions, dill "gigandes plaki"	
Eggplant Stew	\$11.00
layers of eggplant, tomato sauce & caramelized onions	
Lemon Potatoes	\$9.00
fingerling potatoes, lemon vinaigrette, fleur de sel, chives	
Navy Bean	\$10.00
white navy bean soup, puree of carrot, onion, celery & tomato	
Brussel Sprouts	\$10.00
lightly caramelized, CP olive oil, lemon, carrot, leeks & chives	
Tuscan Kale	\$9.00
braised until tender, CP olive oil & lemon "horta"	

ENTREES 2

Fennel	\$24.00
caramelized fennel, white navy bean stew, puree of carrot, celery & onion	
Eggplant	\$22.00
pan roasted eggplant, golden quinoa, tomato compote, olive oil, chives	

MODERN GREEK TASTING: 9

Modern Greek Tasting

8 Course Menu Below

AVAILABLE OPTIONS

Kyma Tasting:

\$150.00

Wine Pairing: \$65.00

oysters, champagne & caviar

oven roasted kumamoto oysters, champagne emulsion, osetra caviar

tuna, truffle

ahi tuna tartare, wild mushrooms "a la grecque", kataifi crunch, shaved Piemonte summer truffle

grilled octopus

our signature grilled octopus, braised salsify, tomato garlic emulsion

lobster, foie gras, truffle

Maine lobster, lemony Cretan wedding rice, ouzo poached foie gras, Piemonte summer truffle

veal sweetbreads

\$10.00

sauteed, potato garlic agnolotti, crushed walnuts, scallions (10. supplement per person)

watermelon, feta

organic watermelon, Vidalia onion, imported feta from Lesvos, Kyma garden herbs

royale dorade, truffle

salt crusted sea bream imported from Greece, cp olive oil,lemon, shaved Piemonte summer truffle

dessert trio

Greek donut, wild thyme honey, cinnamon rolled version baklava, pistachio ice cream blueberry custard pie, blueberry sorbet

SOUPS & SALADS 4

Navy Bean

\$10.00

white navy bean soup, puree of carrot, onion, celery & tomato

Tomato

\$15.00

cucumbers, holland pepper, red onion, feta cheese & CP olive oil "horiatiki"

Watermelon

\$14.00

watermelon & feta, watermelon sorbet, kyma garden herbs

Beets

\$15.00

baby beets, warm sheep's milk cheese "manouri", beet sorbet, roast walnuts

SIDES 6

Giant Beans

\$9.00

kastorian giant white bean stew, tomato, onions, dill "gigandes plaki"

Eggplant Stew

\$11.00

layers of eggplant, tomato sauce & caramelized onions

Lemon Potatoes	\$9.00
fingering potatoes, lemon vinaigrette, fleur de sel, chives	
Brussel Sprouts	\$10.00
lightly caramelized, CP olive oil, lemon, chives	
Greek Fries	\$10.00
crisped in olive oil, crushed red pepper, grated kefalotiri cheese	
Tuscan Kale	\$9.00
braised until tender, CP olive oil & lemon "horta"	

WHOLE FRESH FISH 8

Tsipoura (Royal Dorade) Greece	\$42.00
medium flavor, semi firm, flaky	
Fagri (Pink Snapper) Greece	\$42.00
mild flavor, tender, delicate	
Lavraki (European Seabass) Greece	\$42.00
mild flavor, tender, delicate	
Snapper (Genuine Red) Florida	\$42.00
medium flavor,tender,delicate	
Arctic Char (Salmon Family) Iceland	\$42.00
medium flavor, tender, delicate	
Dover Sole (Genuine Variety) Holland	
medium flavor, firm, dense, pan roasted	
Side of Arctic Char "Unilateral", 16 Ounce Filet	\$32.00
wood grilled from the bottom up, presenting the temperature of the fish on top of the filet. we recommend a temperature of medium	
Salt Crusted European Sea Bass "Lavraki"	\$49.00
whole lavraki baked in salt & served with tuscan kale, CP olive oil, lemon	

SEAFOOD SPECIALTIES 5

Prawns	\$34.00
"saganaki" sautéed & finished in the oven with tomato, ouzo & feta	
Lobster Pasta	
grilled nova scotia lobster, homemade spaghetti, lobster emulsion	
Salmon	\$34.00
sautéed, organic pearl barley risotto, arugula coulis	
Halibut	\$36.00
olive oil poached, shuman farms vidalia onion fondue, baby tomatoes,green grapes, first pressed tomato coulis	

Snapper	\$38.00
sautéed, greek style ratatouille of zucchini, eggplant, yellow squash,roma tomatoes, confit of garlic & potatoes	

MEAT SPECIALTIES 5

Lamb Chops (3)	\$39.00
3-day marinated & grilled over an oak wood fire, greek fries, "tzatziki"	
Lamb Pasta	\$32.00
braised leg of lamb, pappardelle pasta, english peas, sheep's milk cheese	
Lamb Shank	\$36.00
slow braised, imported orzo pasta, tomato-lamb broth, mizithra cheese	
Beef Tenderloin	\$38.00
"souvlaki", golden quinoa salad, pea puree, pickled pearls, radish, "tzatziki"	
Beef Ribeye	\$39.00
prime, bone-in, 22oz. grilled with olive oil, lemon and oregano, lemon potatoes, parsley sauce	