



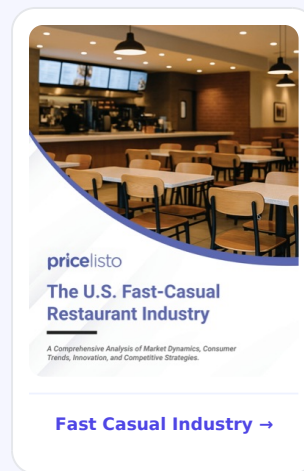
Kyma

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Menu Prices — October 26, 2026

Kyma menu with prices in United States, updated February 2022: 42 items
across 6 categories, prices from \$6.00 to \$78.00.

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Kyma Menu with Prices (United States)

Kyma menu with prices in United States, updated February 2022: 42 items across 6 categories, prices from \$6.00 to \$78.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/kyma

Menu categories: Dessert · Traditional Greek Spreads · Sides · Appetizers · Whole Fish · Kyma Classics

Dessert

ITEM	PRICE
Warm Rice Pudding Elegant et tendre, ce riz au lait servi chaud est nappé d'un miel sauvage au thym, une création du chef Pano. Des noix c...	\$8.00
"Baklava" (4 pcs) Fines feuilles de filo enroulées autour de noix croquantes, cuites au four avant d'être nappées d'un sirop délicatement...	\$9.00
Blueberry Custard Pie Blueberry custard pie and blueberry sauce.	\$10.00
Greek Yogurt homemade yogurt, chef pano's forest honey, butter-roasted walnuts	\$9.00

Traditional Greek Spreads

ITEM	PRICE
Pita	\$6.00
Red Pepper Feta (1/2 Pint) Roasted red pepper puree with feta cheese 4 pint. Served with grilled pita.	\$16.00
"Tzatziki" (1/2 Pint) Une trempette crémeuse à base de concombre et yogourt, rehaussée d'ail et d'aneth. Accompagnée de pita grillé.	\$16.00
"Pikilia" - Assortment of four spreads Quatre portions de 40 oz comprenant une tartinade de poivrons rouges, une tapenade d'olives, un houmous savoureux et une...	\$14.00
Greek Hummus (1/2 Pint) Chickpea puree with cracked coriander, chef pano's extra virgin olive oil, and lemon. Served with grilled pita.	\$14.00
Olive Tapenade (1/2 Pint) Une purée douce de kalamata préparée par le chef Pano, enrichie d'huile d'olive extra vierge. Accompagnée de pita grillé...	\$14.00
Eggplant Yogurt (1/2 Pint) Purée d'aubergines grillées mélangée avec du yaourt et des noix. Accompagné de pita grillé.	\$16.00

Sides

ITEM	PRICE
Giant White Beans (1 Pint) Kastoria white bean stew, tomato, onions, and dill.	\$9.00
Greek Fries (1 Pint) Crisped in olive oil, crushed red pepper, and grated kefalotiri cheese.	\$10.00
Lemon Potatoes (1 Pint) Pommes de terre Fingerling, nappées d'une vinaigrette au citron, saupoudrées de fleur de sel et agrémentées de ciboulett...	\$9.00
Eggplant Stew (1 Pint) Layers of caramelized eggplant melted Vidalia onions, and tomato slowly baked.	\$11.00
Tuscan Kale (1 Pint) Cooked until very tender, extra virgin olive oil, and lemon.	\$10.00

ITEM	PRICE
Brussel Sprouts lightly caramelized, CP olive oil, lemon, chives	\$10.00
Appetizers	
ITEM	PRICE
Greek Salad (1 Pint) Concombres croquants accompagnés de poivrons hollandais juteux, d'oignons rouges tranchés finement, et de la feta artisa...	\$15.00
Signature Octopus (1/4 lb) Grilled over an oak-wood fire, marinated red onions, olives, and capers	\$22.00
Spicy Lamb Pie Braised leg of lamb and melting kasseri cheese baked in-country filo, yogurt, and arugula-olive salad.	\$15.00
Lobster Morsels Morceaux de homard subtilement croustillants, accompagnés d'une sauce moutarde au miel grec.	\$26.00
Pork Ribs Slow cooked pork ribs, grilled and crusted with coriander and oregano served with coriander yogurt.	\$16.00
Navy Bean Soup white navy bean soup, puree of carrot, onion, celery and tomato	\$11.00
Sweetbreads crisped in olive oil, potato garlic “agnolotti”, crushed walnuts, white truffle oil	\$18.00
Sweetbreads (Appetizers) crisped in olive oil, sweet pea, walnuts, pickled ramps, truffle oil	\$18.00
Spinach Pie “spanakopita” spinach & leeks with feta cheese crisped in flaky filo triangles	\$14.00
Beet Salad (1 Pint) baby beet salad, warm sheep's milk cheese "manouri", buttery walnuts.	\$15.00
Scallops peruvian bay, yellow split pea puree “fava santorini”, capers, onions	\$15.00
Grape Leaves stuffed with bulgur, tomato & mint, cumin yogurt “dolmathes”	\$11.00
Tuna Ahi Tuna Tartare over wild mushrooms “a la grecque”, shredded filo tuile	\$17.00

Whole Fish	
ITEM	PRICE
Dover Sole Pan-roasted whole and deboned for your pleasure, fried capers, lemon, brown butter. Served with wilted wild kale and le...	\$56.00
Tsipoura Dorade royale grecque, grillée entière et désossée pour une dégustation sans effort.	\$42.00
"Lavraki" European sea bass, grilled whole, and deboned for your pleasure. Served with wilted wild kale, lemon potatoes, capers, a...	\$42.00
Arctic Char wood grilled from the bottom up, presenting the temperature of the fish on top of the filet	\$42.00

Kyma Classics	
ITEM	PRICE

Lamb Chops	\$39.00
Chops d'agneau marinées pendant trois jours et grillées sur un feu de chêne, accompagnées d'un côté de tzatziki.	
lamb shank	\$36.00
slow braised lamb shank, imported greek orzo pasta, tomato compote, lamb jus, mizithra cheese, chives	
Prawns	\$34.00
Baked in the oven with tomato, ouzo, and feta "saganaki."	
Salmon Entree	\$36.00
Saumon poêlé accompagné d'un risotto crémeux à base d'orge perlé bio, le tout relevé d'un coulis d'arugula.	
Lamb Pasta	\$32.00
Agneau mijoté lentement, servi sur des ziti artisanaux, légèrement parsemés de fromage de brebis.	
Snapper Entree	\$39.00
Sauteed snapper, greek style ratatouille of eggplant, zucchini, yellow squash, roasted Roma tomatoes, potatoes, and garl...	
Beef Ribeye for two	\$78.00
prime, bone-in, 22oz, grilled with olive oil, lemon and oregano, lemon potatoes, parsley sauce.	
Lobster Pasta	\$46.00
"pasta", nova scotia lobster, tomato, lemon, chili flakes, spaghetti pasta, lobster emulsion.	