

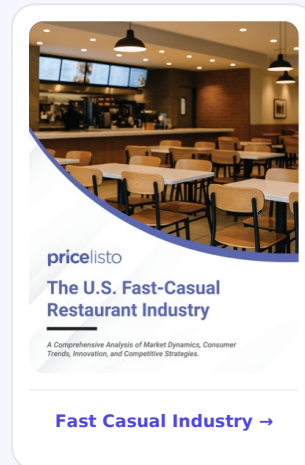
pricelisto



Kyma

Menu Prices — August 22, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

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
Brussel Sprouts lightly caramelized, CP olive oil, lemon, chives	\$10.00

Appetizers

ITEM	PRICE
------	-------

Greek Salad (1 Pint)	\$15.00
Concombres croquants accompagnés de poivrons hollandais juteux, d'oignons rouges tranchés finement, et de la feta artisa...	
Signature Octopus (1/4 lb)	\$22.00
Grilled over an oak-wood fire, marinated red onions, olives, and capers	
Spicy Lamb Pie	\$15.00
Braised leg of lamb and melting kasseri cheese baked in-country filo, yogurt, and arugula-olive salad.	
Lobster Morsels	\$26.00
Morceaux de homard subtilement croustillants, accompagnés d'une sauce moutarde au miel grec.	
Pork Ribs	\$16.00
Slow cooked pork ribs, grilled and crusted with coriander and oregano served with coriander yogurt.	
Navy Bean Soup	\$11.00
white navy bean soup, puree of carrot, onion, celery and tomato	
Sweetbreads	\$18.00
crisped in olive oil, potato garlic “agnolotti”, crushed walnuts, white truffle oil	
Sweetbreads (Appetizers)	\$18.00
crisped in olive oil, sweet pea, walnuts, pickled ramps, truffle oil	
Spinach Pie	\$14.00
“spanakopita” spinach & leeks with feta cheese crisped in flaky filo triangles	
Beet Salad (1 Pint)	\$15.00
baby beet salad, warm sheep's milk cheese "manouri", buttery walnuts.	
Scallops	\$15.00
peruvian bay, yellow split pea puree “fava santorini”, capers, onions	
Grape Leaves	\$11.00
stuffed with bulgur, tomato & mint, cumin yogurt “dolmathes”	
Tuna	\$17.00
Ahi Tuna Tartare over wild mushrooms “a la grecque”, shredded filo tuile	
Whole Fish	
ITEM	PRICE
Dover Sole	\$56.00
Pan-roasted whole and deboned for your pleasure, fried capers, lemon, brown butter. Served with wilted wild kale and le...	
Tsipoura	\$42.00
Dorade royale grecque, grillée entière et désossée pour une dégustation sans effort.	
"Lavraki"	\$42.00
European sea bass, grilled whole, and deboned for your pleasure. Served with wilted wild kale, lemon potatoes, capers, a...	
Arctic Char	\$42.00
wood grilled from the bottom up, presenting the temperature of the fish on top of the filet	
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."	

ITEM	PRICE
Salmon Entree Saumon poêlé accompagné d'un risotto crémeux à base d'orge perlé bio, le tout relevé d'un coulis d'arugula.	\$36.00
Lamb Pasta Agneau mijoté lentement, servi sur des ziti artisanaux, légèrement parsemés de fromage de brebis.	\$32.00
Snapper Entree Sauteed snapper, greek style ratatouille of eggplant, zucchini, yellow squash, roasted Roma tomatoes, potatoes, and garl...	\$39.00
Beef Ribeye for two prime, bone-in, 22oz, grilled with olive oil, lemon and oregano, lemon potatoes, parsley sauce.	\$78.00
Lobster Pasta False	\$46.00