



A

LA

CARTE

MENU

DIPS

TZATZIKI [V] [GF] ~44

yoghurt | cucumber | dill | garlic | vinegar | olive oil

TARAMOSALATA ~41

cod roe mousse | olive oil

TYROKAFTERI [V] ~48

feta | manouri cheese | roasted bell pepper | herbs | olive oil

EGGPLANT DIP [VE] [N] ~46

roasted bell pepper | herbs | olive oil | walnuts

GREEK DIPS COLLECTION ~112

selection of 3 dips

RAW

MARINATO HAMACHI ~98

red chilli | mix herbs | garlic | olive oil

SEA BREAM CARPACCIO [GF] ~82

truffle vinaigrette | olive oil

YELLOWFIN TUNA TARTARE [GF] [N] ~115

chives | lime | oregano | shallots | avocado | macadamia nuts

SALMON CARPACCIO ~84

Greek yoghurt | salmon caviar

KYMA BEEF TARTARE ~250

pickled cabbage | osetra caviar 15g

OYSTER GILLARDEAU N°3 [GF] ~36 per piece

mignonette | lemon



STARTERS

- CRISPY ZUCCHINI [V] ~56
greek yoghurt | mint
- GRILLED PIPERIES [VE] [GF] ~42
padron peppers | garlic confit | lemon
- CHEESE SAGANAKI [A] [V] ~78
kefalograviera cheese | fig jam
- FETA IN CRISPY FYLO [V] ~89
thyme honey | sesame
- FRIED CALAMARI ~75
garlic mayo
- SAGANAKI PRAWNS [A] ~140
feta | bell peppers | tomato | ouzo
- BAKED SARDINES [N] ~57
bulgur | chili | oregano
- COD CROQUETTE ~78
chive | garlic mayo
- GRILLED SQUID [GF] ~144
salicornia | oregano | lemon
- CAULIFLOWER FLORETS [VE] [N] ~64
chimichurri | hazelnut

SALADS

- GREEK SALAD [V] [GF] ~74
tomato | cucumber | bell pepper | onion | feta | kalamata | olives
- BEETROOT SALAD [GF] ~68
orange | fennel | spinach | balsamic
- BURRATA [V] ~82
heirloom tomatoes | olive oil | basil
- WATERMELON SALAD [GF] [N] [V] ~88
toasted almonds | feta | rocket leaves | mint
- WHOLE LOBSTER SALAD [GF] ~425
fennel | fig | avocado | citrus

MAINS

WILD MUSHROOM & TRUFFLE ORZO [V] ~145
orzo pasta | black truffle

MUSSELS [GF] [A] ~115
tomato | salicornia | white wine

SEAFOOD RISOTTO [GF] ~140
lobster oil | octopus | mussels | squid | prawns

CARABINEROS BASIL PASTA [S] [N] ~138
basil pesto | carabinieri | tomato confit

SOUTZOUKAKIA ~115
cumin | infused tomato sauce | lamb & beef patties | smoked
cinnamon yoghurt

KYMA MOUSSAKA FOR 2 ~215
minced beef & lamb | eggplant | béchamel

ASPARAGUS YIOUVETSI [VE] ~85
zucchini | coconut | citrus

SHARING COLD SEAFOOD PLATTER

GREEK SEAFOOD PLATTER ~1400
marinated octopus | prawns | langoustine | oysters | lobster |
avocado | salsa

SEAFOOD PASTA (LINGUINI OR ORZO) [A] ~75 (100g)
lobster ~425 | king prawn ~98 | king crab ~475 per 100g
octopus ~165 | squid ~144 | mussels ~135
langoustine ~120 | caviar (20g) ~250





FROM THE MARKET

CATCH OF THE DAY

please ask your server

WHOLE SEABASS (GREECE) ~49 (100g)

lemon olive oil

WHOLE ROCK LOBSTER (AUSTRALIA) ~100 (100g)

lemon olive oil | tomato salsa

WHOLE PAGRE (SPAIN) ~88 (100g) subject to availability

lemon | olive oil

WHOLE GROUPER (GREECE) ~90 (100g) subject to availability

lemon | olive oil

WHOLE DENTEX (GREECE) ~92 (100g) subject to availability

lemon | olive oil

CHARCOAL GRILL

CHILEAN SEABASS [GF] ~240

asparagus | lemon

WHOLE CANADIAN LOBSTER [GF] ~425

KING PRAWN (GRADE U5) [S] [GF] ~98 PER PIECE

GRILLED OCTOPUS [GF] ~165

fava | caramelized onions | caper leaves

SPRING CHICKEN ~138

pita bread | tzatziki | tomatoes | onion | parsley

CHICKEN SOUVLAKI ~122

pita bread | tzatziki | tomatoes | onion | parsley

LAMB CHOPS ~240

roasted tomatoes | oregano

BIFTEKIA ~135

beef & lamb patties | pita bread | tzatziki

BLACK ANGUS TOMAHAWK (GRADE 4-5) [GF] ~695

roasted tomatoes | oregano

JAPANESE WAGYU STRIPLOIN (GRADE A5) [GF] ~835

SIDES

- GRILLED ASPARAGUS [VE] [GF] ~48
- GRILLED CORN [VE] [GF] ~38
- CHARCOAL BAKED POTATOES [VE] [GF] ~42
- HAND CUT FRIES [VE] [GF] ~45
- TRUFFLES FRIES [V] ~135
- MIX GREEN SALAD [V] ~40





DESSERTS

GALAKTOMPOUREKO [N] ~58
semolina custard | fylo pastry | syrup

CHOCOLATE PALET [N] ~60
vanilla ice cream

GREEK YOGHURT ICE CREAM [GF] [N] ~56
honey walnuts or sour cherry

KATAIFI [N] ~130
pistachio | orange | sponge

FRUIT PLATTER [GF] [VE] ~75



PALM

WEST

BEACH

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@ K Y M A B E A C H D U B A I



KYMA