



A

LA

CARTE

MENU



DIPS

- TZATZIKI [V] [GF] -44**
yoghurt | cucumber | dill | garlic | vinegar | olive oil
- TARAMOSALATA [SF] -41**
Add 2gr caviar or truffle -78
cod roe mousse | olive oil
- TYROKAFTERI [V] -41**
feta | manouri | roasted bell pepper | herbs | olive oil
- EGGPLANT DIP [VE] [N] -46**
roasted bell pepper | herbs | olive oil | walnuts
- GREEK DIPS COLLECTION OF 3 -112**
tzatziki [V] | taramosalata [SF] | tyrokafteri [V] | eggplant dip [VE] [N]

RAW

- MARINATO HAMACHI [SF] -98**
lime | red chili | garlic | rosemary | chives | oregano | olive oil
- SEA BREAM CARPACCIO [SF] [GF] -82**
truffle vinaigrette
- TUNA TARTARE [SF] -115**
chives | lime | avocado | lemon oil | macadamia nuts
- SALMON CARPACCIO [SF] -85**
Greek yoghurt | olive oil mayo | salmon caviar | pita crisps
- BEEF TARTARE -250**
pickled cabbage | oscietra caviar | yuzu
- SEA BASS CARPACCIO [SF] -78**
cucumber | mint | scallions | celery | lime | chili
- GILLARDEAU OYSTERS 1/2 DOZEN = 234 / DOZEN = 468 [SF] [GF] -39 per piece**
mignonette | lemon
- CAVIAR 30GR [SF] -440**
pita bread | Greek yoghurt | condiments

STARTERS

- MARINATED OLIVES [V] [N] -48**
barley rusks | feta cheese
- CRISPY ZUCCHINI [V] -58**
greek yoghurt | mint
- GRILLED PIPERIES [V] -44**
padron peppers | garlic confit | lemon
- CHEESE SAGANAKI [A] [V] -78**
kefalograviera | fig jam
- TALAGANI CHEESE [V] -78**
grape compote
- FETA IN CRISPY FYLO [V] -90**
thyme honey | sesame
- FRIED CALAMARI -75**
garlic mayo
- GRILLED SQUID [GF] -144**
Salicornia | oregano | lemon olive oil dressing
- BAKED SARDINES [SF] [N] -57**
bulgur | celery | pomegranate | chili | baked lemon dressing
- COD CROQUETTE [N] -78**
potato & garlic purée
- CAULIFLOWER FLORETS [VE] [N] -67**
chimichurri | hazelnut
- MUSSELS [A] -135**
tomato | Salicornia | white wine | olive oil
- PRAWNS SAGANAKI [A] -140**
tomato | red chili | anise | feta cheese | fresh herbs
- SOUTZOUKAKIA [A] -125**
cumin infused tomato sauce | lamb beef patties | smoked cinnamon yoghurt

SALADS

- GREEK SALAD [V] [GF] -74**
tomato | cucumber | bell pepper | onion | feta | kalamata olives
herbs | olive oil
- OCTOPUS SALAD [SF] -150**
cider vinegar | dill | crispy garlic | fennel
- BURRATA [V] -82**
heirloom tomatoes | basil | extra virgin olive oil
- BEETROOT SALAD [GF] -68**
orange | fennel | spinach | balsamic | hazelnuts
- WATERMELON SALAD [GF] [N] [V] -88**
toasted almonds | crumbled feta | wild rocket leaves
- WHOLE LOBSTER SALAD [GF] -435 KING CRAB -475**
fennel | figs | avocado | apple | citrus | chervil



MAINS

- SEAFOOD RISOTTO [GF] -140
prawns | mussels | octopus | calamari
- CARABINEROS BASIL PASTA [S] [N] -138
basil pesto | poached red shrimps | tomato confit
- CAVIAR ORZO -250
orzo pasta | lemon confit | fennel | Oscietra caviar
- KYMA MOUSSAKA TO SHARE -215
beef & lamb bolognaise | eggplant | béchamel
- TRUFFLE YIOUVETSI [V] -145
orzo pasta | confit onion | black truffle
- ASPARAGUS YIOUVETSI [V] -85
zucchini | coconut | citrus

SHARING SEAFOOD PLATTER

- GREEK SEAFOOD PLATTER -1400
marinated octopus | prawns | langoustine | oysters | lobster |
avocado & tomato salsa
- SEAFOOD PASTA (LINGUINI OR ORZO) [A] -75 (100g)
linguini 100gr or orzo 100gr
lobster -435 | king prawn -98 | carabiniro prawn -135
king crab -475 per 100g | octopus -165 | squid -144
mussels -135 | langoustine -120 | caviar (15g) -250

FROM THE MARKET

- CATCH OF THE DAY (100g)
please ask your server
- WHOLE SEABASS (GREECE) -49 (100g)
lemon olive oil
- WHOLE ROCK LOBSTER (AUSTRALIA) -115 (100g)
lemon olive oil | tomato salsa
- WHOLE BLUE LOBSTER -95 (100g)
lemon olive oil
- WHOLE PAGRE (GREECE) -96 (100g) subject to availability
lemon olive oil
- WHOLE GROUPER (GREECE) -96 (100g) subject to availability
lemon olive oil
- WHOLE DENTEX (GREECE) -96 (100g) subject to availability
lemon olive oil

CHARCOAL GRILL

- CHILEAN SEABASS [GF] -240
asparagus | lemon
- KING PRAWN (GRADE U5) [S] [GF] -98 PER PIECE
- GRILLED OCTOPUS [GF] -165
fava | caramelized pearl onions | caper leaves
- SPRING CHICKEN -138
pita bread | tzatziki
- CHICKEN SOUVLAKI -122
pita bread | tzatziki
- LAMB CHOPS -240
pita bread | tzatziki
- BIFTEKIA -135
beef & lamb patties | pita bread | tzatziki

PREMIUM BEEF CUTS

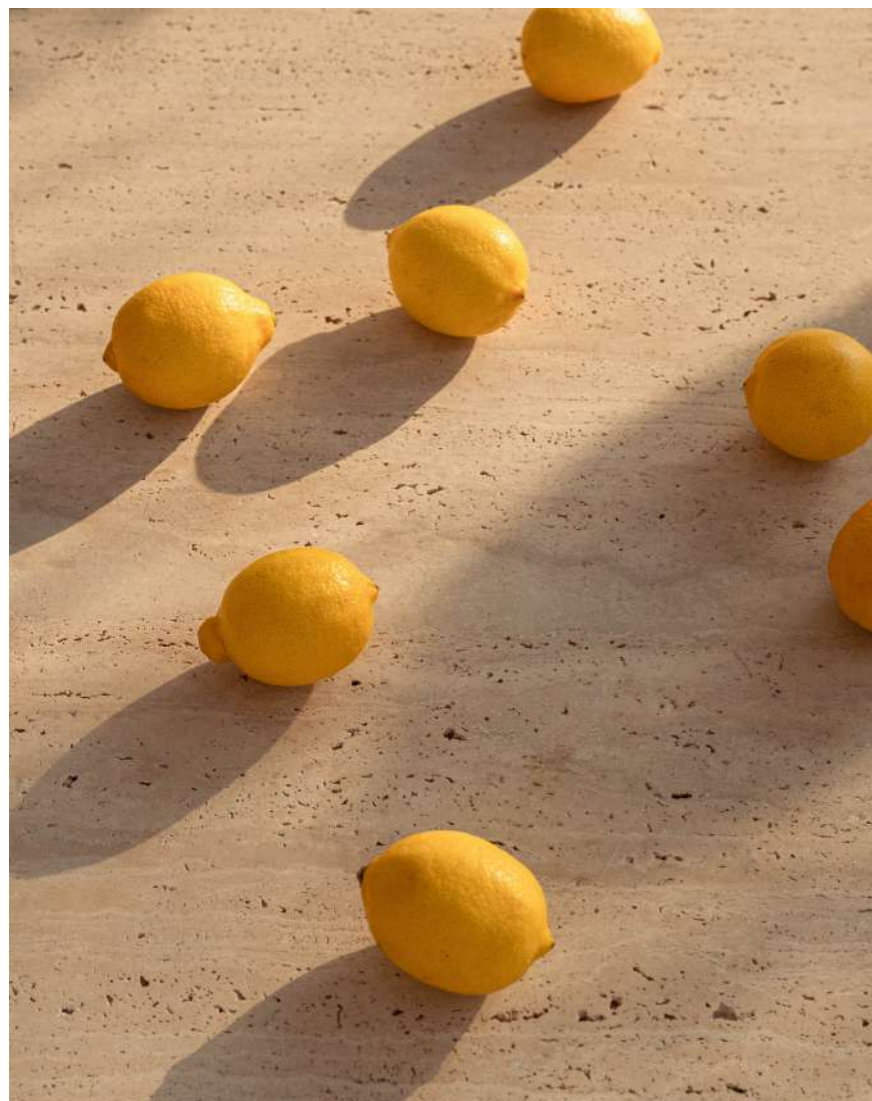
- JAPANESE WAGYU STRIPLOIN (GRADE A5) [GF] -900 (360g)
- BLACK ANGUS TOMAHAWK (GRADE 4-5) [GF] -775 (1.3kg approx)
roasted tomatoes | oregano
- BLACK ONYX RIBEYE (GRADE 4-5) [GF] -300 (360g)
roasted tomatoes | oregano
- BEEF FLANK -650





SIDES

GRILLED ASPARAGUS [VE] [GF] -48
 GRILLED CORN [VE] [GF] -38
 CHARCOAL BAKED POTATOES [VE] [GF] -42
 HAND CUT FRIES [VE] -45
 TRUFFLES & GRAVIERA FRIES [V] -145
 MIXED SALAD [VE] -36



DESSERTS

GALAKTOMPOUREKO [N] -55
 semolina custard | fylo pastry | homemade syrup

CHOCOLATE PALET -60
 vanilla ice cream

GREEK YOGHURT ICE CREAM [GF] [N] -56
 honey | walnut or sour cherry

KATAIFI [N] -130
 pistachio | orange | sponge

KARIDOPITA [N] -60
 70% chocolate | white chocolate | caramelized walnut |
 maple walnut ice cream

'LOUKOUMAS' [N] -60
 vanilla ice cream | berries | blood orange

FRUIT PLATTER [VE] -75

WATERMELON [VE] -75

ROYAL FRUIT PLATTER [VE] -195



PALM

WEST

BEACH

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