



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

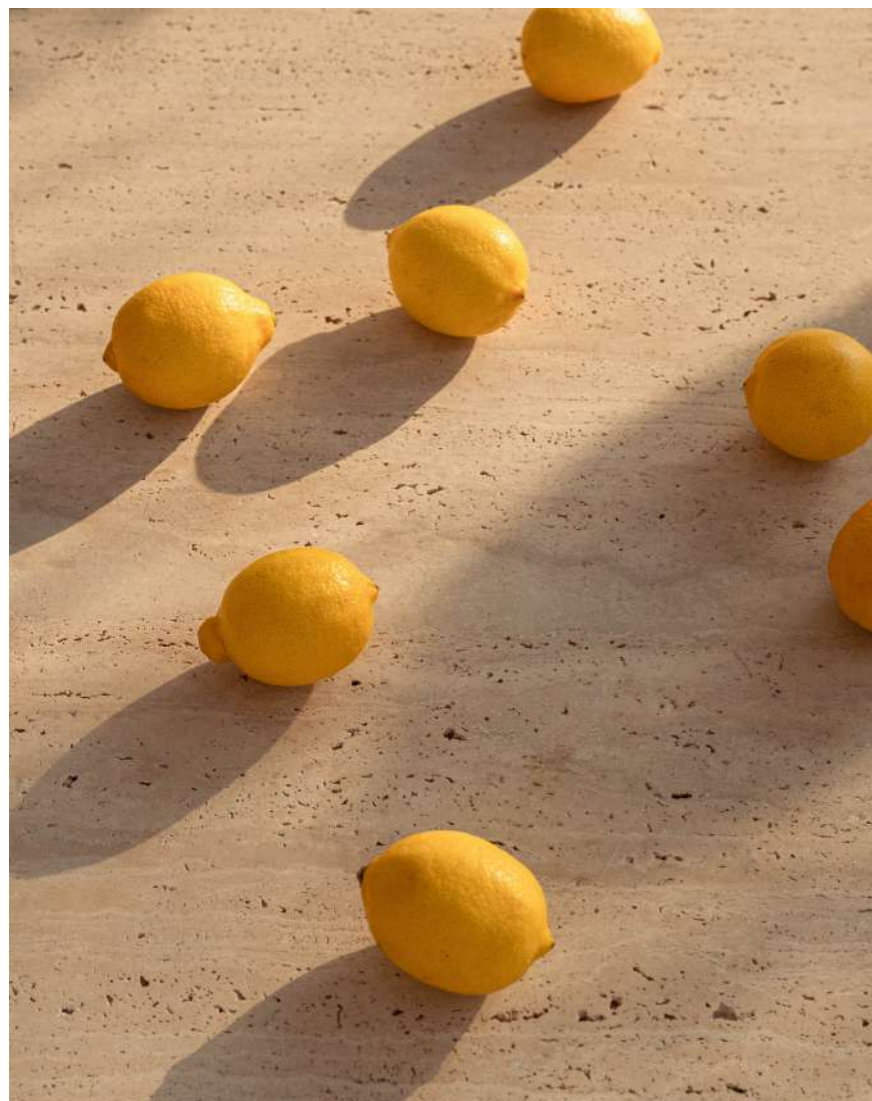
- JAPANESE WAGYU STRIPLOIN (GRADE A5) [GF] -900 (360g)
- BLACK ANGUS TOMAHAWK (GRADE 4-5) [GF] -775 (1.3kg approx)
roasted tomatoes | oregano
- BLACK ONYX RIBEYE (GRADE 4-5) [GF] -300 (360g)
roasted tomatoes | oregano
- BEEF FLANK -650





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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