



MENU

# COCKTAILS

Our award winning team has created a cocktail list that will allow you to close your eyes for a few seconds, take a sip of one of their potions and travel to the most amazing and beautiful parts of Greece.

## ANEMOS ~70

Vodka, St Germain, Mancino Bianco, Chocolate Bitters, Orgeat, Fresh Citrus, Egg White

## SANTORINI ~70

Skinos Mastiha, Blue Liqueur, Fresh Pineapple, Yuzu, Egg White

## POSEIDON ~75

Brandy, Passion Fruit, Orange, Mint, Orgeat

## KYMA SPRITZ ~85

Rose Wine, Pineapple Juice, Fresh Citrus, Butterfly Pea, Sparkling Bubbles

## SYRINGA ~75

Tequila, Blueberry, Lime, Ginger Ale, Pineapple Juice

## KYKLADES ~70

Skinos Mastiha, Lychee, Pandan Leaves, Coconut Cream

## WHITE ROSE OF ATHENS ~85

Gin, Peach Cordial, Apple, Lychee, Sparkling Bubbles

## ZANTE ~75

Pandan Infused Rum, St Germain, Sparkling Bubbles & Citric Acid

## PANDORA ~85

Homemade Amaro, Falernum, Pineapple, Lemon, Egg White



## COCKTAILS

### MERAKI ~70

Vodka, Aperol, Rosemary Syrup, Lemon & Yuzu Juice, Watermelon

### KYMA MULE ~70

Skinos Mastiha, Basil, Creole Bitters, Fresh Lemon Juice, Ginger Beer

### ATHENA ~70

Whisky, Pineapple Infused Sage Leaves and Star Anise, Lemon, Ginger

### HERCULES ~80

Italicus, Gin, Citric Apple with Peach, Grapefruit Soda

### ORION ~75

Black Pepper Infused Gin, Strawberry Purée, Vanilla Sweet & Sour Mix,  
Lime Foam

## MASTIHA SOURS ~ 75

### THYME INFUSED MASTIHA

Lemon Juice, Egg White, Orange Bitters

### FIG INFUSED MASTIHA

Lemon Juice, Egg White, Creole Bitters

### STRAWBERRY & RASPBERRY INFUSED MASTIHA

Lemon Juice, Egg White, Orange Bitters

## PREMIUM CLASSIC COCKTAILS

### 1942 MARGARITA ~350

Don Julio 1942, Orange Liqueur, Fresh Lime Juice

### J.W BLUE LABEL SOUR ~345

J.W Blue Label, Fresh Lemon Juice, Angostura Bitters, Egg White

### ZACAPA MAI TAI ~185

Ron Zacapa 23, Orange Liqueur, Orgeat, Fresh Lemon Juice,  
Angostura Bitters

## NON ALCOHOLICS

KYMA COCONUT ~45

AGAPI ~42

Passion Fruit, Lychee, Rose, Fresh Citrus

SUMMER VIBES ~48

Lyres Amaretti, Elderflower, Non-Alcohol Sparkling Wine

BLACK ORANGE ~48

Lyres Dark Cane, Blackberry, Fresh Orange, Mint, Lime, Soda

ICED PEACH TEA ~42

Black Tea, Peach Syrup, Citrus

SPARTA ~42

Butterfly Pea, Yuzu, Soda, Ginger Ale, Basil

PINK BELLINI ~55

Peach Purée, Peach Syrup, Non Alcohol Sparkling Wine

GREEK DETOX ~42

Fresh Green Apple Juice, Cucumber, Basil, Celery, Lime, Elderflower



## SMOOTHIES/MILK SHAKES

BRIGHT MORNING ~45

Passion Fruit, Pineapple, Banana, Mango, Apple

CARIBBEAN KISS ~45

Melon, Strawberry, Mango, Apple

TROPICAL DRAGON ~45

Dragon Fruit, Raspberry, Strawberry, Apple

BERRY BERRY ~45

Acai, Blackberry, Blueberry, Red Currant, Banana, Apple

CAMEL BANANA ~45

Banana, Caramel, White Chocolate, Milk

BLUEBERRY VANILLA ~45

Vanilla, Blueberry, Milk

## ENERGY DRINKS

RED BULL ~49

RED BULL SUGAR FREE ~49

## BEER BY THE BOTTLE

Corona | Heineken | Mythos ~55

## WINE BY THE GLASS

### CHAMPAGNE

Moët & Chandon Impérial Brut ~175

Moët & Chandon Impérial Rosé ~225

### ROSÉ

Obelo, Côtes de Provence, Grenache – France ~88

Château M de Minuty, Côtes de Provence, Grenache – France ~98

Whispering Angel ~135

### WHITE

Gaia Notios, Moschofilero – Greece ~75

Santepietre, Pinot Grigio – Italy ~80

Touraine 'Les Eglantines', Sauvignon Blanc – France ~85

Thema Ktima Pavlidis, Sauvignon Blanc & Assyrtiko Blend – Greece ~95

La Chablisienne Bourgogne, Chardonnay - France ~110

### RED

Gaia Notios, Agiorgitiko – Greece ~75

Zuccardi, Malbec – Argentina ~85

Two Hands, Angel Share, Shiraz – Australia ~105

Ktima Pavlidis Thema, Syrah – Greece ~115

Domaine Joseph Drouhin, Laforet, Bourgogne, Pinot Noir – France ~130

### SWEET WINE

Paul Jaboulet, Aine Muscat de Beaumes – France ~80



# WINE BY THE BOTTLE



## WINE BY THE BOTTLE

## CHAMPAGNE

BRUT	750 mL	1.5 L	3 L	
Moët & Chandon Impérial	975	2250		
Moët & Chandon Ice Impérial	1175	2550		
Laurent Perrier Brut	1150		5050	
Veuve Clicquot, Yellow Label	1350	2595		
Ruinart, Blanc de Blancs	2100			
Dom Perignon, Blanc	4950	11200		
Ruinart Brut		3950		
ROSE	750 mL	1.5 L	3 L	
Moët & Chandon Impérial	1250	2550	5150	
Ruinart Brut Rosé	2200			
Laurent-Perrier Brut	2450			
Dom Pérignon, Rosé	8750			
ROSE WINES	750 mL	1.5 L	3 L	6L
Obelo, Côtes de Provence, Grenache	425	850		
M de Minuty, Provence	450	900		
Whispering Angel	625	1250	2850	6500
Château Minuty Rosé et Or		1450	3450	
Château Minuty 281, Côtes de Provence		2500		





## WHITE WINES

## GREECE

- Gaia Notios, Moschofilero ~365
- Thema Ktima Pavlidis, Sauvignon Blanc & Assyrtiko Blend ~465
- Kir Yianni, Assyrtiko ~695
- Domaine Sigalas Santorini PDO, Assyrtiko ~1195
- Domaine Sigalas Santorini Barrel-Fermented, Assyrtiko ~1295

## FRANCE

- Touraine 'Les Eglantines', Sauvignon Blanc ~415
- La Chablisienne Bourgogne, Chardonnay ~425
- Louis Latour Ardeche, Chardonnay ~515
- Louis Latour Bourgogne, Chardonnay ~575
- Louis Jadot Bourgogne Blanc, Couvent des Jacobins, Chardonnay ~650
- Sancerre, Domaine Doudeau-Léger, Sauvignon Blanc ~695
- Alsace Hugel, Riesling ~750
- J. Moreau & Fils Chablis, Chardonnay ~765
- Château De Sancerre, Sauvignon Blanc ~850
- Henri Bourgeois, Sancerre Grand Reserve ~950
- Joseph Drouhin, Rully Blanc ~995
- Pouilly-Fuissé Vieilles Vignes, Domaine Cordier Père et Fils, Chardonnay ~1100
- De Ladoucette Baron de L Pouilly-Fumé, Sauvignon Blanc ~2500
- Bouchard Père et Fils Corton-Charlemagne, Chardonnay ~3950

## ITALY

- Santepietre, Pinot Grigio ~390
- Gavi di Gavi DOCG, Villa Sparina, Piedmont, Cortese ~720

## NEW ZEALAND &amp; USA

- Château ste Michelle Eroica, Riesling ~750
- Chardonnay, La Crema ~950
- Cloudy Bay, Chardonnay ~950
- Fume Blanc, Napa Valley, Robert Mondavi ~1050
- Sauvignon Blanc, Cakebread ~1250
- Fumé Blanc Reserve, to Kalon Vineyard, Oakville, Robert Mondavi ~1450
- Chardonnay, Cakebread ~1750

## RED WINES

## GREECE

- Gaia Notios, Agiorgitiko ~365
- Kir Yianni Paranga , Syrah, Merlot, Xinomavro ~555
- Ktima Pavlidis Thema, Syrah ~575
- Papaioannaou Estate, St. George Agiorgitiko ~730
- Kir Yianni, Ramnista, Xinomavro ~790

## ARGENTINA

- Zuccardi, Malbec ~410
- Terrazas de Los Andes, Malbec ~830

## FRANCE

- Domaine Joseph Drouhin, Laforet, Bourgogne, Pinot Noir ~550
- Louis Jadot, Cote de Nuits-Villages, Pinot Noir ~1150
- Château Mont-Redon Châteauneuf-du Pape, Syrah, Grenache, Mourvedre ~1500
- Château Lassègue, Saint-Émilion Grand Cru, Cabernet Sauvignon ~1950
- Château Boyd-Cantenac, 3ème Grand Cru Classé ~2900
- Château Batailley, 5ème Grand Cru Classé 1.5 L ~3200
- Le Petit Mouton De Mouton Rothschild, Cabernet Sauvignon ~5500
- Carruades de Lafite Pauillac, Petit Verdot ~6750

## ITALY

- Moncaro, Montepulciano d Abruzzo ~375
- Gianni Gagliardo Barolo, Nebbiolo ~1700
- Luce Toscana IGT, Merlot ~2950
- Borgogno Barolo Riserva ~4225

## NEW ZEALAND &amp; AUSTRALIA

- Two Hands, Angel Share, Shiraz ~595
- Cloudy Bay, Pinot Noir ~995
- Henry's Seven, Henschke ~1350
- Art Series, Leewin Estate, Cabernet Sauvignon ~1550
- Tolpudde Vineyard, Pinot Noir ~1450
- Bin 150 Penfolds Marananga, Shiraz ~2250
- Bass Phillip Estate, Pinot Noir ~2350
- Bin 389, Penfolds, Cabernet/Shiraz ~2450
- Bin 407, Penfolds, Cabernet Sauvignon ~2800



## DESSERT WINES

Paul Jaboulet Aine Muscat de Beaumes ~450

## SPIRITS

## VODKA ( 30 ML)

Ketel One ~60  
Grey Goose ~80  
Belvedere ~80  
Beluga Noble ~105  
Beluga Gold ~230

## GIN ( 30 ML)

Tanqueray N° Ten ~65  
Hendricks Gin ~75  
Gin Mare ~75  
Monkey 47 ~95  
Botanist Gin ~75

## TEQUILA ( 30 ML)

El Jimador Añejo ~75  
Patron Reposado ~90  
Patron Añejo ~105  
Don Julio 1942 ~290  
Clase Azul Plata ~210  
Clase Azul Reposado ~245  
Clase Azul Añejo ~690

## RUM ( 30 ML)

Matusalem Platino ~50  
Appleton Estate 12yo ~105  
Appleton Estate 21yo ~305  
Ron Zacapa 23yo ~105

## WHISK(E)Y (30 ML)

## SPEYSIDE SINGLE MALT

The Glenlivet 15yo ~110  
The Glenlivet 18yo ~190  
The Macallan 12yo ~85  
The Macallan 15yo ~150  
The Macallan 18yo ~275  
Glenfiddich 15yo ~85  
Glenfiddich 18yo ~155

## BLENDED WHISKY

Chivas 18yo ~130  
J Walker Blue Label ~290

## IRISH &amp; AMERICAN WHISKY

Jameson Black Barrel ~70  
Makers Mark 46~65  
Bulleit Bourbon ~65  
Woodford Reserve ~65

## SPIRITS

## COGNAC &amp; BRANDY (30 ML)

Metaxa 12 Stars ~75  
 Hennessy VSOP ~95  
 Remy Martin VSOP ~105  
 Remy Martin XO ~240  
 Hennessy XO ~250

## DIGESTIFS

Limoncello Del Sole ~65  
 Baileys Original ~55  
 Skinos Mastiha ~50

BOTTLE SERVICE	750 mL	1.5 L	1.7L	3 L
Ketel One	1400	3100		
Grey Goose	1850	3600		7100
Belvedere	1850			
Beluga Noble	2000			
Beluga Gold	4900			
Tanqueray N° Ten	1400			
Hendricks Gin	1750			
Gin Mare	1600			
Monkey 47	1950			
Appleton Estate 12yo	2025			
Appleton Estate 21yo	4500			
Ron Zacapa 23yo	2500			
The Glenlivet 15yo	2100			
The Glenlivet 18yo	3300			
The Macallan 15yo	3300			
The Macallan 18yo	5750			
Glenfiddich 15yo	1950			
Glenfiddich 18yo	3255			
Clase Azul Plata	4800			
Clase Azul Reposado	5555		11995	
Don Julio 1942	6950		14995	
Clase Azul Añejo	16500			



# CIGARS

## Le Connecticut, Mild ~230

The Connecticut wrapper provides a mild cedar & buttered toast with mild to moderate spices.

The filler blend adds a slight cinnamon-smooth & nutty note with hints of earth & slight vanilla notes

## Gordo Maduro, Full Body ~285

The San Andres cigar wrapper on the Vivonte maduro is aged to a chocolate color & merges beautifully to create a taste that conveys notes of almond, dark cocoa, spices and black pepper, with just a little black cherry thrown in

## Gran Toro, Medium ~255

The Gran Toro features a Corojo wrapper for a spicy, robust taste with notes of black pepper, earth, leather, cocoa and cedar

## Robusto Mediano, Medium ~225

An excellent tobacco that leaves us with a clean & aromatic smoke and excellent combustion, it is a tobacco that shows strength, which highlights its beautiful figure and beautiful madura wrapper



KYMA