



A

LA

CARTE

MENU



TO START

- TZATZIKI [D] [SU] -47
yoghurt | cucumber | dill | olives
- TARAMOSALATA [F] [G] [SU] -52
cod roe mousse
- TRUFFLE TARAMOSALATA [F] [G] [SU] -89
cod roe mousse | fresh truffle
- TYROKAFTERI [V] -44
feta | roasted bell pepper | herbs | olive oil
- EGGPLANT DIP [SU] [N] -40
roasted bell pepper | herbs | olive oil | walnuts
- GREEK DIPS COLLECTION -134
tzatziki [V] | taramosalata [SF] | tyrokafteri [V] | eggplant dip [VE] [N]
- OLIVES -35
orange | chilli flakes | olive oil
- NTAKOS [G] [D] [SU] -66
barley rusk | tomato | feta | olive oil

RAW

- OLIVES HAMACHI [F] -105
chervil | olive oil | lemon
- SNAPPER CARPACCIO [F] [SU] -98
zucchini | lemon | olive oil | thyme
- TUNA TARTARE [F] [N] [M] -115
chives | avocado | shallot | macadamia
- TUNA CARPACCIO [S] [F] -89
shallot | olives | capers
- BEEF CARPACCIO [D] [G] -86
arugula | graviera cheese | pita croutons
- TRUFFLE SEA BASS [M] [F] -91
olive oil | truffles | lemon
- TRIA [F] [SU] -230
tuna | hamachi | sea bass

SALADS

- GREEK SALAD [D] [SU] [M] -85
tomato | cucumber | capsicum | olives
- TRUFFLE BURRATA [D] -240
500g burrata | honey | truffle | olive oil
- BEETROOT SALAD [SU] [N] -73
walnut | honey dressing
- WATERMELON SALAD [D] [N] -88
almonds | feta | rocket
- OCTOPUS XYDATO [SF] [SU] -120
cider | dill | crispy garlic | fennel dill

HOT STARTERS

- CRISPY ZUCCHINI [G] [D] -75
Greek yoghurt | mint
- GRILLED PIPERIES [M] -65
padron peppers | garlic confit | lemon
- SPANAKOPITA [G] [D] -84
Spinach | feta
- FETA IN CRISPY FYLO [G] [D] [SE] -85
thyme honey | sesame
- FRIED CALAMARI [G] [SF] [E] -87
garlic mayo
- COD CROQUETTE [F] [SF] [E] -74
squid ink aioli | caper leaves
- PRAWNS SAGANAKI [SF] [D] -165
tomato sauce | feta cheese | fresh herbs
- CRISPY POTATO [D] [E] -63
Graviera cheese | aioli
- KEFTEDES [E] [G] [D] -88
Meat balls | tomato | graviera
- CHICKEN SOUVLAKI [D] [SO] -76
parsley | onion | tomato



MAINS

SEAFOOD ORZO [G] [SF] [D] -180

prawns | mussels | octopus | squid

PRAWN BASIL PASTA [SF] [N] [D] [G] -140

pesto | prawns | tomato confit

TRUFFLE YIOUVETSI [D] [G] -159

orzo | confit onion | truffle

KYMA MOUSSAKA [E] [D] [G] -240

beef & lamb bolognese | eggplant | Besamel sauce

GRILLED OCTOPUS (300gm) [SF] [SU] -290

Greek chimichurri | salicornia | olive oil

SPRING CHICKEN [G] [D] [M] -160

tzatziki | lemon

LAMB CHOPS [M] -295

lemon | thyme

BIFTEKIA [G] [DE] -137

beef & lamb patties | tzatziki

GRILLED SQUID [SF] [M] -148

salicornia | oregano | lemon & olive oil

MUSSELS [SF] -185

tomato | salicornia | olive oil

CAULIFLOWER FLORETS [N] [SU] -88

chimichurri | hazelnut

ASPARAGUS YIOUVETSI [G] -128

coconut cream | baby marrow | asparagus

RIBEYE -310

asparagus | fresh grated tomato

PRIME

SEABASS

1 kg Greek seabass - 490

2 kg Greek seabass - 830

lemon olive oil | tomato salsa

1 KG CANADIAN LOBSTER -490

pasta additional charge -85

KING PRAWN PLATTER 5PC -495

tomato | olive oil | lemon

pasta additional charge -85

SEAFOOD PLATTER -1500

lobster | sea bass | squid | king prawns | mussels | scallop

pasta additional charge -85

TOMAHAWK -1200

grated tomatoes | fresh tomatoes

SIDES

GRILLED ASPARAGUS [M] -65

HAND CUT FRIES -55

TRUFFLES & GRAVIERA FRIES [D] -145

GRILLED VEGETABLES -65

PITA [G] -18





DESSERTS

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

CHOCOLATE PALET -60
vanilla ice cream

GREEK YOGHURT ICE CREAM [GF] [N] -72
honey & walnut or sour cherry

FRUIT PLATTER -95

WATERMELON -75





KYMA