A LA CARTE MENU

TO START

TZATZIKI [D] ~47
yoghurt | cucumber | dill

TARAMOSALATA [F] [G] ~52
cod roe mousse

TRUFFLE TARAMOSALATA [F] [G] ~89
cod roe mousse | fresh truffle

TYROKAFTERI [D] ~44
feta | bell pepper | herbs

EGGPLANT DIP [N] ~40
eggplant| herbs | walnuts

GREEK DIPS COLLECTION ~134
tzatziki | taramosalata | tyrokafteri | eggplant | pita bread

OLIVES ~35
orange | olive oil | oregano

RAW

ZUCCHINI SEA BREAM CARPACCIO [F] [M] ~98
zucchini | lemon | olive oil | thyme

TUNA TARTARE [F] [N] [M] ~115
avocado | shallot | macadamia

BEEF CARPACCIO [D] [G] [E] [M] ~86
graviera | green peppercorn mayo | croutons

TRUFFLE SEA BASS [M] [F] ~91
olive oil | truffle | lemon

GILLARDEAU N°3 [SF]
1 pc ~45
6 pcs ~240
12 pcs ~480

CAVIAR 30G ~600
blini | Greek yoghurt | chives | shallot

SALADS

GREEK SALAD [D] [M] ~85
feta | tomato | cucumber | capsicum | olives

TRUFFLE HONEY BURRATA [D] [G] ~145
fresh truffles | sourdough

WATERMELON SALAD [D] [N] ~88
almonds | feta | rocket

OCTOPUS XYDATO [SF] ~120
dill | white beans | kritamos

KYMA SALAD [F] [G] [E] [D] [M] ~89
romaine lettuce | croutons | capers | bottarga | graviera

TOMATO SALAD ~78
onion | capers | tomato vinegar

STARTERS

CRISPY ZUCCHINI [G] [D] ~75
Greek yoghurt | mint

GRILLED PIPERIES [M] [D] ~65
mustard seeds | graviera cheese

FETA IN CRISPY FYLO [G] [D] [SE] ~85
honey | sesame

FRIED CALAMARI [G] [SF] [E] ~87
garlic mayo

PRAWNS SAGANAKI [SF] [D] ~165
tomato sauce | feta cheese | fresh herbs

CRISPY POTATO [D] [E] ~69
graviera cheese | aioli

KEFTEDES [E] [G] [D] ~88
meatballs | tomato | graviera

PIPERIES FLORINIS [N] ~78
hazelnut | chervil | olive oil

FETA & HONEYCOMB [D] [G] ~65
pita | olive oil | thyme

ROASTED CARROT [N] ~75
espelette | honey | almond

[G] GLUTEN, [E] EGG, [F] FISH, [SF] SHELLFISH, [D] DAIRY, [N] NUTS, [M] MUSTARD, [S] SOYA, [SE] SESAME, [C] CELERY, [MU] MUSTARD, [L] LUPIN, [SU] SULPHITES.

ALL OUR PRICES ARE IN AED

INCLUSIVE OF 5% VAT & 7% MUNICIPALITY FEES

MAINS

SEAFOOD ORZO [G] [SF] [D] ~180
prawns | octopus | squid

PRAWN BASIL PASTA [SF] [N] [D] [G] [E] ~140
pesto | prawns | tomato confit

TRUFFLE YIOUVETSI [D] [G] ~159
orzo | confit onion | truffle

KYMA MOUSSAKA [E] [D] [G] ~240
beef & lamb Bolognese | eggplant | béchamel sauce

GRILLED OCTOPUS [SF] ~290
fava | house dressing

SPRING CHICKEN [G] [D] [M] ~160
pita bread | tzatziki | lemon

LAMB CHOPS [M] ~295
lemon | thyme

BIFTEKIA [G] [D] [E] [M] ~137
beef & lamb patties | tzatziki

GRILLED SQUID [SF] [M] ~148
oregano | lemon & olive oil

OSSO BUCO ORZO [D] [G] ~175
veal jus | graviera | chives

SEA BASS & CLAMS [SF] [F] ~230
potato & olive oil velouté | dill

ROASTED CABBAGE [D] [G] ~91
croutons | graviera | spring onion

RIBEYE [D] ~310
veal jus | green peppercorn

CHICKEN SOUVLAKI [D] [M] [G] [S] ~155
pita | herbs | tzatziki

PRIME

SEABASS
1 kg Greek seabass [F] [M] ~490

LOBSTER
1 kg Canadian lobster [SF] [D] ~490
pasta additional charge 85

TOMAHAWK [D] [M] ~1200
tzatziki | tomatoes | padrons

WILD FISH — CATCH OF THE DAY
please ask your waiter for today's selection.

Our kitchen uses nuts, gluten, and other allergens. Despite careful preparation, trace amounts may be present.

SIDES

GRILLED ASPARAGUS [M] ~65
HAND CUT FRIES ~55
TRUFFLES & GRAVIERA FRIES [D] ~125
GRILLED VEGETABLES [M] ~65
ROASTED BABY POTATOES [M] ~66
PITA [G] ~18

[G] GLUTEN, [E] EGG, [F] FISH, [SF] SHELLFISH, [D] DAIRY, [N] NUTS, [M] MUSTARD, [S] SOYA, [SE] SESAME, [C] CELERY, [MU] MUSTARD, [L] LUPIN, [SU] SULPHITES.

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DESSERTS

GALAKTOBOUREKO [E] [G] ~55
semolina custard | fylo pastry | homemade syrup

CHOCOLATE PALET [N] [G] [D] ~60
vanilla ice cream

LOUKOUMADES [N] ~61

KATAIFI [G] [D] [E] [N] ~67
pistachio | kunafa | cream

PORTOKALOPITA [D] [E] ~77
orange cake | vanilla ice cream

GREEK YOGHURT ICE CREAM [N] [D] ~72
honey & walnut or sour cherry

FRUIT PLATTER ~95

WATERMELON ~75

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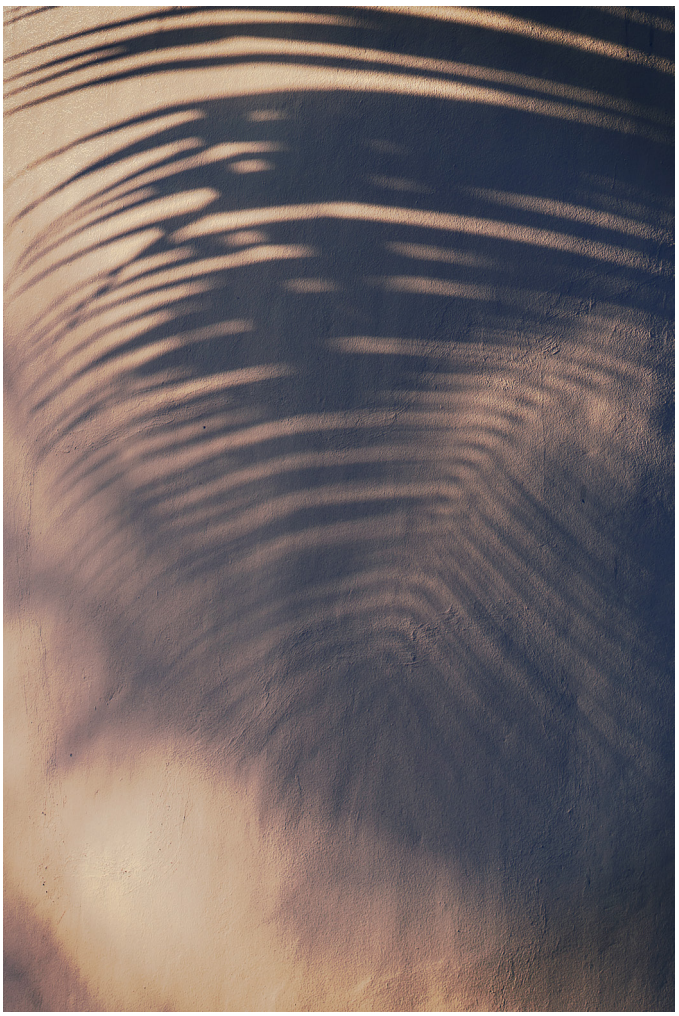

KYMA