

## Spreads

*served with pita veggies + 4*

### CUCUMBER

*yogurt, garlic, lemon dill*

### FETA

*thai chili pepper, roasted red pepper*

**One Spread 7**

**All Four 18**

*pita, veggies*

### SMOKED EGGPLANT

*roasted garlic, dill, yogurt*

### HUMMUS

*chick pea, cumin, lemon, tahini*

## Tyria / Cheese

### SAGANAKI

*kefalograviera, peppered fig jam 12*

### TYROPITAKIA

*phyllo, feta, honey, sesame 11*

## Meze/Small Plates

### GRAPE LEAVES

*herb rice, spiced yogurt 10*

### ZUCCHINI FRITTER

*feta, mint, garlic yogurt 11*

### SPANAKOPITA

*phyllo, wild greens, feta 11*

### GREEN FALAFEL

*cilantro, yogurt, herb salad 10*

### ROASTED CAULIFLOWER

*cilantro, almonds, raisins, lemon yogurt 10*

### KYMA CHIPS

*zucchini and eggplant, feta mousse 10*

### MUSSELS

*chorizo, tomato, cream 14*

### DAY BOAT OCTOPUS

*potato, red onion, tomato, olive tapenade 19*

### CALAMARI

*fried, chili pomegranate, lemon aioli 13*

### GREEK EMPANADA

*rotisserie lamb, potato, chermoula 13*

### STUFFED MEATBALLS

*feta and graviera cheese, rustic tomato sauce 13*

### BUTCHERS SAUSAGES

*homemade 11*

### COLOSSAL SHRIMP

*grilled, basil, garlic, tomatoes 19*

## Salates / Sides

### GREEK

*vine tomato, persian cucumber, red onion, kalamata olive, barrel aged feta, red wine vinaigrette 12*

### ANCIENT GRAIN SALAD

*pomegranate, mint orange celery, almond, cranberry, cucumber, spiced yogurt 12*

### AVOCADO SALAD

*cabbage, carrot, candied walnuts, feta, vinaigrette 12*

### BEETS

*mandarins, arugula, goat cheese, citrus dressing 12*

### ROASTED LEMON POTATOES

*fresh rosemary 8*

### FRIES

*sea salt, oregano 6*

### AVOCADO BRIAM

*roasted plum tomato, grilled onion, scallion, lemon 9*

### SPINACH RICE PILAF 6

### BROCCOLI RABE

*sautéed garlic, feta, evoo 9*

## Whole Fish

*served with choice of side*

### LAVRAKI

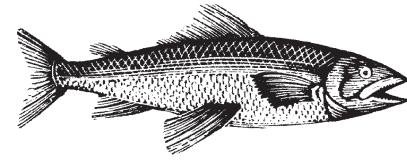
*(Greece) "Bronzini" lean white fish 29*

### BLACK SEABASS

*(Atlantic Ocean) wild bass, mild flavor 34*

### RED SNAPPER

*(Gulf of Mexico) deep water, mildly sweet flavor 33*



## Thalassina / Seafood

### HALIBUT

*sautéed spinach, roasted tomatoes, creamy lemon olive oil emulsion 34*

### BRONZINO FILET

*potato, spinach, roasted tomatoes, herb yogurt 27*

### GROUPEL

*santorini white wine broth, white beans, tomatoes, spinach 24*

### SEA BASS PLAKI

*spinach, vidalia onions, fresh thyme, roasted tomato broth, potatoes 24*

### SEAFOOD GRILL

*prawns, scallops, bronzino filet, herb roasted potatoes, arugula salad 28*

### RISOTTO

*shrimp, zucchini, graviera 23*

### SALMON

*beets, spinach, yogurt 24*

### POMODORO

*linguini, fresh basil, plum tomato, garlic 17*

### KAVOURI

*pacheri pasta, crab, basil, chili flake, plum tomato, pecorino 24*

## Street Food Platter

*served with greek salad, fries, pita and tzatziki 17*

### SHAVED GYRO

### CHICKEN SOUVLAKI

### FALAFEL

*additional + 3*

**Avocado Briam Spinach Rice Beets**

## Best Since 2011

### SEAFOOD KRITHARAKI

*shrimp, mussels, clams, tomato orzo pasta, santorini white wine, feta, dill 26*

*Veggie Kritharaki 17*

### LAMB SHANK

*roasted tomato, orzo, dill, graviera cheese, lamb jus 26*

### MOUSSAKA

*greek style bolognese, eggplant, zucchini, potato, bechamel 18*

*Vegetarian Moussaka 17*

### PHYLLO SCALLOPS

*cauliflower puree, micro cilantro, capers, balsamic 28*

## Hasapis / Butcher

### CHICKEN MILANESE

*baby arugula greek salad, balsamic 23*

### BUTCHER PLATE

*lamb chops, chicken souvlaki, loukaniko, fries 29*

### HANGER STEAK KEBAB

*fingerling potatoes, baby carrots, tzatziki, sweet onion 28*

### LAMB KEBAB

*roasted tomato, onion, avocado, scallion, hummus, lemon yogurt 26*

### BERKSHIRE PORK CHOP

*graviera polenta, grilled pear 28*

20% gratuity added to parties of 6 or more

• please advise your server of any food allergies



# KYMA

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G R E E K   C U I S I N E

*At Kyma we are proud and passionate  
about the food we grew up eating.*

*We're dedicated to recreating  
dishes that are simple, rustic and  
authentic to the villages of Greece.*

*Our table is where family and friends  
can gather for love, for laughter,  
for spirited conversations.*

*A place to feed your stomach  
and your soul!*

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