

KYMA

PSAROTAVERNA.OYZERI



PRIVATE DINING MENU

2015



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Dear Guest,

Thank you for selecting Kyma's clubroom for your private event. Whether business or pleasure, Kyma offers a unique and extraordinary private dining experience.

As host of this event, you can pre-select from our large selection of appetizers, entrees and desserts, all professionally timed, cooked and shared at your table. Our clubroom, located just past the marble Greek Thasos fish display and fountain, provides views of our outdoor patio and Ouzo bar. The space holds up to 48 guests and can be divided comfortably for various size parties according to your needs.

Enclosed with sheer curtains, original Paul Chelko paintings, blue carpets and soundproofed ash planked ceilings, Kyma's clubroom transcends the luxury of the main dining room with a more contemporary design. Natural light during the day and candles at night set the mood for that truly Mediterranean feel with elegance and style.

Our private dining package offers very customizable menus with four tiers of pricing – all served impeccably with the same high standard of food, wine and service that has made Kyma one of Atlanta's elite four star restaurants. Chef Pano is proud to offer the Meze Menu for \$45 per person. The Meze Menu offers the true Greek experience of sharing a generous variety of appetizers, salad and desserts with your guests. The Meze Menu includes complimentary Greek spreads and your choice of three appetizers, one salad and two desserts.

Chef Pano also offers the Meze Dinner, which is an extension of the Meze Menu. In addition to the complimentary Greek spreads, your choice of three appetizers, one salad and two desserts, the host selects an entrée or entrée combination. The per-person price varies depending on the entrée selected ranging from \$55 to \$70. Each main course of well-grilled or roasted meat or seafood is accompanied by our wilted wild greens or famous Greek fries.

Once again, thank you for selecting Kyma for your very special event. Our well-trained staff looks forward to helping you create a fun and memorable evening.

Nicholas Sousounis
General Manager



CHEF PANO'S TASTING MENU MEZE MENU

MEZE MENU \$45 per person

(Complimentary Greek Spreads and Your Choice of 3 Appetizers, 1 Salad and 2 Desserts)

COMPLIMENTARY GREEK SPREADS (Served with Grilled Pita Bread)

"MELITZANOSALATA" Roasted Eggplant, Walnuts, and Mint

"HTIPITI" Roasted Red Holland Peppers and Feta Cheese

"TZATZIKI" Greek Yogurt, Cucumber, and Dill

APPETIZERS

Please choose three appetizers from the following:

RAW OYSTERS (4) Served on the Half Shell over Ice, Coriander Saffron Mignonette

ROASTED OYSTERS (4) champagne "avgolemono", Russian Osetra Caviar

COD FRITTERS house cured & thinly crisped, with warm potato and garlic puree

PRAWN "Saganaki" Braised, tomato, ouzo, crumbled feta cheese

CRETAN ESCARGOT cracked bulgur wheat, tomato compote, ouzo, lemon

BABY CALAMARI, crisped in olive oil, chickpea puree, thrombi olives, tomato

ZUCCHINI FRITTERS, with saffron yogurt

AHI TUNA KEFTE tuna meatballs, braised with chickpeas, pearl onion leaves, "tara-mousse"

WOOD-GRILLED OCTOPUS Pickled Red Onions, Aged Red Wine Vinegar, E.V.O. Oil

STUFFED GRAPEVINE LEAVES "DOLMADES" Bulgur, Tomato, Onions, Mint, Cumin-Yogurt

CHEESE "KATAIFI" kasseri cheese and wild mushrooms baked in shredded filo

PAN-FRIED CHEESE "SAGANAKI" Kefalograviera Cheese, Barbayanni Ouzo, Lemon

SPINACH AND FETA CHEESE TRIANGLES "SPANAKOPITA" Country-Filo Wrapped

SPICY LAMB PIE Rolled in Country Filo, Baby Arugula Salad, Kalamata Olives

PORK RIBS 3-bone rib, grilled with coriander and oregano, coriander yogurt

SLOW COOKED EGGPLANT STEW Sweet Onions, Tomatoes

GIANT WHITE KASTORIAN BEAN STEW Tomatoes, Onions, Dill

OVEN ROASTED BABY BEETS Potato-Garlic Puree "SKORDALIA"

GREEK FRIES Tossed with Oregano, Lemon, Kefalograviera Cheese

QUINOA SALAD with toasted pine nuts, preserved lemon, parsley

SALADS

Please choose one from the following:

TRADITIONAL COUNTRY SALAD "HORIATIKI" with Tomatoes, Cucumber, Holland Peppers and Red Onions with Selected Greek Olives, Feta Cheese and Extra Virgin Olive Oil

OVEN ROASTED BABY BEETS "PANTZARIA" Warm Manouri Cheese, Roasted Walnuts, Baby Beet Sorbet

ROMAINE LETTUCE SALAD "MAROULOSALATA" with vidalia onions, lemon vinaigrette

DESSERTS

Choose two from the following:

GALAKTOBOUREKO Semolina Custard Tart, Baked in Filo, Mahlepi Ice Cream, Toasted Sesame Tuille

CREAMY RICE PUDDING Lightly Dusted with Cinnamon

BAKLAVA Rolled Version with Pistachio Ice Cream and Candied Pistachios

LOUKOUMADES Greek Dessert fritters with Chopped Walnuts and Cinnamon, Topped with Honey from Pelopones

YOGURT AND HONEY Imported Greek Yogurt topped with Attiki Honey and Candied Walnuts

BANANA "KANTAIFI" Slow Roasted in Shredded Filo, Flourless Chocolate Cake, Yogurt Ice Cream

SANTORINI CHOCOLATE LAVA CAKE Cinnamon Ice Cream



CHEF PANO'S TASTING MENU

MEZE MENU

MEZE DINNER \$55/\$65/\$75 or \$85 per person

(Complimentary Greek Spreads, Your Choice of 3 Appetizers, 1 Salad and 2 Desserts & Entrée or Entrée Combination of Your Choice)

ENTREES

Choose from the following:

\$55.00 Options

- Chicken (Only)
- Chicken and Whole Prawns
- Chicken and Whole Fish

\$65 Options

- Whole Fish (Only)
- Whole Prawns (Only)
- Lamb Chops (Only)
- Whole Fish and Whole Prawns
- Whole Fish and Lamb Chops
- Whole Prawns and Lamb Chops
- Beef and Chicken

\$75 Options

- Beef (Only)
- Beef and Whole Fish
- Beef and Whole Prawns
- Beef and Lamb Chops

\$85 Options (Minimum 72 Hour Notice)

- Whole leg of Lamb (only)
- Whole leg of Lamb and Whole Fish

\$125 Options (Minimum 1 Week Notice)

- Whole Lamb on the Spit (Greek Easter Style)

DESCRIPTIONS OF ENTRÉE SELECTIONS

Whole Fish:

Kyma's whole fish selection is determined on the day of the event based on sizes of fish flown in fresh that day. Standard fish selections for large parties are; Grouper, Red Snapper, Arctic Char, Lavraki and Tsipoura. The fish is grilled over an oak wood fire, basted with imported Greek olive oil and lemon juice.

Whole Prawns:

Kyma's whole prawns are flown in from the Gulf of Mexico. They are shelled and grilled over an oak wood fire, basted with imported Greek olive oil and lemon juice. The prawns are cooked with the head on for the best flavor and texture. Our whole prawns are accompanied by our signature Wilted Wild Greens with Quinoa.

Chicken:

Kyma's chicken comes from Ashley Farms. Kyma's chefs pan roast the chicken breasts until the skin is crispy and the meat is juicy. The chicken is accompanied by our famous Greek fries and tzatziki yogurt spread.

Lamb Chops:

Kyma's Lamb is a "rack of Lamb" cut into "Lamb Chops". We marinate them for three days in plenty of olive oil, lemon juice, oregano, rosemary and thyme. Our chefs grill each lamb chop over an oak wood fire, basting with imported Greek olive oil and lemon juice. Our grilled lamb chops are accompanied by our famous Greek fries and tzatziki yogurt spread.

Beef:

Kyma's Filet is Prime. Our guest can choose either our Filet Mignon or Beef Ribeye (Guest favorite). Our chefs grill the Beef over an oak wood fire, basting with imported Greek olive oil and lemon juice. Kyma's grilled Beef is accompanied by our famous Greek fries and Homemade Parsley Sauce.

Leg of Lamb:

Kyma braises whole legs of lamb for up to 12 hours. We finish the cooking liquid with Fresh Tomatoes, Sweet Onions and Fresh Herbs. We then add a tiny pasta pearl made from Flour and Yogurt and soak up all of these wonderful flavors! The Legs are placed on platters with the pasta poured on top with a shower of fresh Mizithra Cheese!!!