

ΚΥΨΜΙΑ





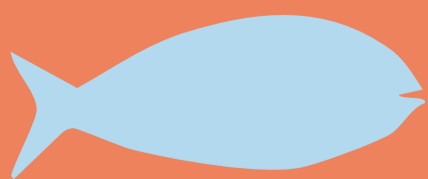
mediterranean made modern

At KYMA, the sea is our greatest inspiration. Meaning “wave” in Greek, our name reflects the rhythm, freshness, and abundance of the Mediterranean.

Every dish we serve is crafted from the finest catch, paired with vibrant ingredients that honor the traditions of coastal cuisine.

From simple, timeless flavors to refined creations with a modern touch, our menu is a journey across sunlit shores and sparkling waters. Here, dining is more than a meal—it’s an experience meant to be shared, savored, and remembered.

Relax, unwind, and let the spirit of the sea guide you.



Raw

Daily Oysters 5.5\$
Mignonette, lemon, Xeres.

Yellow Tail KYMA 25\$
Pickled ginger, ikura, yogurt leche de tiger, green oil.

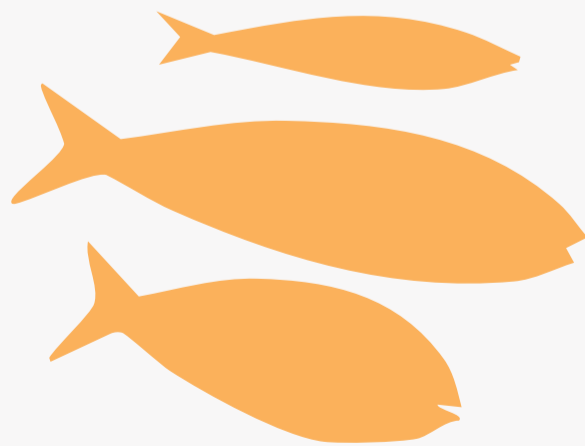
Tuna Carpaccio 22\$
Pickled radish, ponzu sauce, green oil.

Salmon Tartare with Batata Chips 20\$
Ponzu, tartare sauce, wasabi furikake, pickled radish.

Octopus Carpaccio 32\$
Capers, pickled onions, ikura, wasabi furikake, green oil, lemon vinaigrette.

Kebbet Nayeh Samak 22\$
Burgul, onion, mint, olive oil, green chilli served with pickled ginger

Catch of the Day - Raw
Chef's preparation, seasonal condiments.





Signature *Platters*

Shrimp Saganaki 'A La Arak' 18\$
Arak reduction, chermoula sauce, coriander, pickled radish.

Indian Ocean Scallops 26\$
Scallops, chermoula, beurre blanc, ikura, furikake.

Fresh Crab Freekotto 18\$
Freekto with squid ink topped with fresh blue crab meat

Linguini Seafood 20\$
Red wine, creamy tomato sauce, chili, shrimps, mussels, calamari & lemon zest.

Seafood Bouillabaisse 13\$
A fragrant Mediterranean stew of fish, prawns, mussels, and calamari in a rose tomato broth.

Mussels Gratin 25\$
Mussels topped with herbed garlic butter and aged Parmesan, served with crispy French fries.

Shrimp Linguine 22\$
Sautéed shrimp tossed with linguine, garlic, onion, and finished with vibrant tobiko for a delicate crunch and oceanic flair.

Scallops Flambé with Arak 26\$
Pan-seared scallops flambéed with arak, served over chermoula sauce and finished with a silky beurre blanc.

Paella de Marisco
A traditional Spanish seafood paella cooked with saffron infused rice, fish, prawns, mussels, crab, and calamari bursting with mediterranean flavor in every bite.

(2 pax)	50\$
(4 pax)	100\$
(6 pax)	150\$



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Salads

Tabbouleh

Parsley, tomato, mint, onion, lemon, olive oil.

8\$

Fattouch

Mixed greens, tomato, cucumber, radish, crispy pita, apple vinegar pomegranate sauce

9\$

Fattouch with Grilled Shrimp

Mixed greens, tomato, cucumber, radish, crispy pita, apple vinegar pomegranate sauce with Shrimps

14\$

Heirloom Tomato & Cucumber Salad

Cucumber, tomato, cherry tomato, confit cherry tomato & sumac vinaigrette

8\$

Greek Salad

Feta cheese, black olives, red onions, cucumber, tomatoes, bell pepper, capers with Greek dressing

14\$

Cuttlefish Caesar Salad

Fried cuttlefish, ikura, Capers, tahini Caesar dressing.

16\$

Raheb Salad

Eggplant, bell peppers, tomato, pickled onions, Raheb dressing.

8\$

Rocca, Bakleh Zaatar Salad

Rocket leaves, Halloum, onions, cherry tomatoes, lemon olive oil dressing.

9\$



Cold *Mezze*

Bottarga

Olive oil, lemon zest and wild thyme

26\$

Hummus

Classic chickpea purée, tahini, lemon, olive oil.

6\$

Moutabbal with Charred Eggplant & Pomegranate Molasses

Creamy charcoal eggplant blended with tahini, garlic & lemon juice.

6\$

Raheb Bel Joz

Eggplant, garlic, lemon, olive oil & walnuts

8\$

Muhammara

Chargrilled sweet pepper, walnuts, pistachio, pomegranate seeds, pomegranate molasses.

8\$

Grape Leaves

8\$





Hot *Mezze*

Fried Baby Calamari 17\$
With Yuzu tahini dip.

Hummus with Marinated Seafood 15\$
Mussels, shrimp, calamari with sumac vinaigrette topped with Paprika.

Batata Harra with chili oil 7\$
Crispy french fries with spicy garlic dip.

Samke Harra Rkakat 9\$
Fish, tahini and KYMA special mix.

Cheese Rolls 7\$
Filled with house mix cheese.

Octopus Provencial 22\$
Lemon, garlic & corriander sauce

Bezreh 13\$
Spicy Tahini dip

Kebbet Samak 9\$
Three pieces fried Kebbe, fish, pomgrenate molases & almonds

Shrimp Provencial 18\$
Lemon, garlic & corriander sauce

Cuttlefish with black ink 16\$
Pan-seared cuttlefish mixed with black ink

Sayadieh Al Baher 15\$
Pan-seared seabream, caramelized onions, pine nuts, spiced rice & mixed nuts

Grilled Octopus 25\$
Tender, slow-cooked octopus grilled to a slight char, with a crispy exterior and a tender inside

Mains *Seafood*

Catch of the Day - Grilled or Fried

Served with chef's seasonal sides.

Grilled Baby Chicken

Grilled baby chicken on a bed of chimichurri sauce served with grilled baby potatoes.

26\$

Grilled Tenderloin

with peppercorn sauce served with grilled baby potatoes & grilled asparagus

35\$

Grilled Local Seabream Fillet

Chermoula, beurre blanc & grilled asparagus.

25\$

Sides

Roasted Baby Potatoes with Garlic & Rosemary

8\$



Desserts

Rose Water Mango Panna Cotta
with Pistachio Praline 11\$

Seasonal Fruit Platter 16\$

Seasonal Sorbet Trio 11\$

Ashta Ice cream topped with rose lokoum 12\$





