



Group Dining Menus

Kyma's group dining menus offer your guests a selection of our favorite dishes. Select one of the following menus to offer to your guests. The following group dining menus are served with our guests choice of soda or iced tea.

THE UPTOWN MENU

\$35.00 per person

SALAD COURSE

Spanish Salad romaine, tomatoes, shredded Manchego, garlic sherry vinaigrette

MAIN COURSE

Guest's choice of one the following:

Braised Lamb Shank vegetable pistou, eggplant puree, rosemary glaze

Blackened Salmon blanched asparagus, spicy mango sauce, spanish rice

Pollo Catalana chicken breast, spinach, apple, raisin, pinenuts, tomatoes, garlic sauce

DESSERT COURSE

Guest's choice of one the following:

Flan balsamic strawberries, whipped cream

Baklava traditional Greek pastry with caramelized pistachios & walnuts, strawberry coulis

THE WEST STREET MENU

\$42.00 per person

SALAD COURSE

Guest's choice of one the following:

Spanish Salad romaine, tomatoes, shredded Manchego, garlic sherry vinaigrette

Greek Salad romaine, tomatoes, cucumber, red onion, peppers, feta, olives, red wine vinaigrette

MAIN COURSE

Guest's choice of one the following:

Braised Lamb Shank vegetable pistou, eggplant puree, rosemary glaze

Blackened Salmon blanched asparagus, spicy mango sauce, spanish rice

Cabrales Petit Tenderloin wild mushrooms, Cabrales sauce, garlic mashed potatoes

Pollo Catalana chicken breast, spinach, apple, raisin, pinenuts, tomatoes, garlic sauce

DESSERT COURSE

Guest's choice of one the following:

Flan balsamic strawberries, whipped cream

Baklava traditional Greek pastry with caramelized pistachios & walnuts, strawberry coulis

Tarta de Santiago traditional Spanish almond cake

THE CHESAPEAKE MENU

\$50.00 per person

SALAD COURSE

Guest's choice of one the following:

Spanish Salad romaine, tomatoes, shredded Manchego, garlic sherry vinaigrette

Greek Salad romaine, tomatoes, cucumber, red onion, peppers, feta, olives, red wine vinaigrette

MAIN COURSE

Choose four dishes for your guests menu:

Braised Lamb Shank vegetable pistou, eggplant puree, rosemary glaze

Blackened Salmon blanched asparagus, spicy mango sauce, spanish rice

Cabrales Petit Tenderloin wild mushrooms, Cabrales sauce, garlic mashed potatoes

Seafood Opera rockfish, calamari, shrimp, scallops, mussels, clams, saffron rice

Pollo Catalana chicken breast, spinach, apple, raisin, pinenuts, tomatoes, garlic sauce

Piquillo Steak all natural NY strip, piquillo peppers, piquillo pepper coulis

DESSERT COURSE

Choose two desserts for your guests menu:

Flan balsamic strawberries, whipped cream

Baklava traditional Greek pastry with caramelized pistachios & walnuts, strawberry coulis

Tarta de Santiago traditional Spanish almond cake

Chocolate Hazelnut Cake chocolate mousse, coffee sauce & caramelized hazelnuts

ADDITIONAL MENU SELECTIONS

Add some of the following dishes to create a unique menu for your event.

ACCOMPANIMENTS

Each accompaniment serves 3 people.

Tzatziki Greek yogurt, cucumber, garlic \$2.75 each

Hummus chickpeas, E.V.O., Tahini \$2.75 each

Crab & Piquillo Dip goat & cream cheese, garlic, scallions \$3.50 each

Mediterranean Olives selection of Spanish & Greek olives \$2.75 each

Barrel Aged Feta Cheese drizzled with E.V.O. & oregano \$4.50 each

Cheese Tasting Manchego, Cabrales, Idiazabal, Murcia served with toasted baguette & fig paste \$8.75 each

STARTERS TO SHARE

Each starter to share serves 3 people.

Dolmades Bomba rice, scallions, pinenuts, mint, grape leaves, E.V.O., tzatziki \$5.75 each

Stuffed Piquillo Peppers goat cheese, mushrooms, Roma tomato sauce \$7.75 each

Spanakopita spinach, green onion, dill, feta, phylo dough, tomato sauce \$5.75 each

Mediterranean Clams shallots, garlic, cayenne pepper, white wine, tomato sauce \$7.50 each

Calamares Romana fried calamari, aioli sauce, brava sauce \$5.00 each

Prince Edward Island Mussels shallots, spices, red wine sauce \$6.00 each

Croquetas béchamel, chicken, Serrano ham \$6.50 each

PAELLA

Minimum of 10 people

Paella Mixta chicken, chorizos, vegetables, rice, saffron \$12.00 per person

Chesapeake Paella clams, mussels, rockfish, crab, tomatoes, rice, Old Bay \$12.00 per person

Paella Vegetariana zucchini, mushrooms, squash, tomatoes, rice, saffron \$10.00 per person