



kymata
fish • meat • sushi

— MENU

All products are fresh except kalamari, octopus and shrimps.

We use extra virgin olive oil and sunflower oil for frying.

Responsible towards the law: Chris Lontos • Prices include taxes and service.

Consumer is not obliged to pay if the notice of payment has not been received (receipt - invoice). The restaurant disposes complaint form.

Kymata uses allergens. Please inform your waiter if you carry any food allergy.



PEANUTS



NUTS



CRUSTACEANS



GLUTEN



SOY



SESAME



CELERY



MOLLUSCS



FISH



EGGS



MILK



MUSTARD



LUPINS



SULPHITE

KYMATA is a meeting place where food and drinks are shared with friends.

Dishes are authentic but not traditional with bold, intense flavours and an emphasis on simple presentation acquired through quality ingredients.

Το εστιατόριο KYMATA είναι ένας ζεστός χώρος συνάντησης με ιδιαίτερη ατμόσφαιρα.

Το μενού βασίζεται σε αυθεντικές γεύσεις εμπνευσμένες από την ασιατική κουζίνα συνδυάζοντας την με ποιοτικά, κρητικά BIO – προϊόντα δημιουργώντας ένα μοναδικό γαστρονομικό ταξίδι. Η λίστα των κρασιών σας προσκαλεί να ανακαλύψετε σπάνιες, γηγενείς ποικιλίες και διαχρονικές αξίες από τον ελληνικό αμπελώνα.

STARTERS

EDAMAME

5,00

Traditional steamed sea salted soya beans

Παραδοσιακά φασολάκια σόγιας,
αλατισμένα και ψημένα στον ατμό

"HARUMAKI" SPRING ROLLS

8,00

Delicate rolls of mixed vegetables
a trio mushrooms and rice noodles,
crisp-fried with a sweet chili mango sauce

Ντελικάτα ρολάκια με γέμιση λαχανικών,
μανιταριών και noodles ρυζιού
σε sauce mango & chili

YAKITORI

9,00

A Japanese all day favorite!

Grilled skewered chicken

basted with a traditional yakitori sauce

Μια αγαπημένη ιαπωνική συνταγή!

Σουβλάκι κοτόπουλο στη σχάρα

με παραδοσιακή yakitori sauce

SHRIMPS TEMPURA "MORIAWASE"

13,00

Crunchy buttered fried shrimp

and mixed vegetables

served with our chef's tempura sauce

Τραγανές γαρίδες tempura με λαχανικά

SALADS

"KAISO" WAKAME 5,00

An appetizing salad of seaweed
flavored with mild chili and sesame dressing

Εξωτική σαλάτα με φύκια
και ελαφρύ dressing chili και σουσάμι

SANTA BARBARA 7,00

A unique combination of fresh julliene cabbage
and pomegranate in a lime & olive dressing

Ξεχωριστός συνδυασμός!
Λάχανο Αγίας Βαρβάρας, ρόδι και χυμός λεμονιού

MEDITERRANEAN 9,00

Crisp salad leaves with a julliene of carrots,
cherry tomatoes, fresh herbs and "sfakiani pita"
in a cretan thyme & honey dressing

Τραγανά λαχανικά, καρότα, ντοματίνια
και σφακιανή πίτα, με dressing από θυμαρίσιο μέλι

KYMATA 11,00

with seaweed, shrimps and smoked salmon
in a creamy wasabi dressing sprinkled
with tobiko caviar

Η αγαπημένη σαλάτα με τρυφερά λαχανικά,
γαρίδες και καπνιστό σολομό,
dressing wasabi και tobiko χαβιάρι

SOUPS

"AEGEAN" FISH SOUP 7,00

An all time favorite veloute
of aegean fresh rock fish and vegetables

Βελουτέ σούπα από διάφορα
φρέσκα ψάρια με λαχανικά

TOM YAM GOONG 8,00

Thai's most popular soup of all times,
hot and sour soup with shrimps,
mushrooms and aromatic herbs

Η διασημότερη ταϊλανδέζικη γλυκόξινη - ΚΑΥΤΕΡΗ σούπα
με γαρίδες και αρωματικά βότανα

PASTA & RICE

CHEF'S SPECIAL FRIED RICE 8,00

Asiatic favorite stir-fried jasmine rice,
mixed vegetables, eggs with chicken and shrimps

Αγαπημένο Ασιατικό ρύζι jasmine με κοτόπουλο,
γαρίδες, αυγό και ανάμικτα λαχανικά

"YAKI UDON" STIR-FRIED NOODLES 12,00

A Korean wheat noodles stir-fried
with beef and vegetables in oyster and tamarind sauce

Κορεάτικα noodles στον ατμό, με κομματάκια μοσχαριού,
λαχανικά και tamarind sauce

"BAME GORENG" NOODLES 13,00

The renowned Indonesian fried egg noodles with chicken,
shrimps and vegetable strips

Παραδοσιακά ινδονησιακά noodles με γαρίδες
κομματάκια κοτόπουλου και λαχανικών

PENNE "AL SALMONE" 12,00

Penne pasta with salmon, flammed with ouzo
aromatized with dill, fresh cream

and a dash of parmesan cheese for perfect bites

Πένες με σολομό με φρέσκια κρέμα αρωματισμένη
με ούζο, άνιθο και νιφάδες παρμεζάνας

KYMATA SPAGHETTI FRUTTI DI MARE 14,00

Al dente spaghetti noodles
with shrimps, mussels and calamari
in fresh tomato and basil sauce

Σπαγγέτι με γαρίδες με γαρίδες, μύδια και καλαμάρι
σε σάλτσα φρέσκιας ντομάτας και βασιλικού

MAIN COURSES

SALMON FILLET 14,00

Fresh grilled salmon fillet with saikyo miso sauce served with steamed jasmine rice and vegetables

Φρέσκο φιλέτο σολομού με saikyo miso sauce με ρύζι ατμού και λαχανικά

GAMBAS PRIMAVERA 17,00

Stir-fried shrimps with vegetables in sweet chili oyster sauce flavored with lemon grass, served with rice

Γαρίδες "PRIMAVERA" σωτέ με sweet chili & oyster sauce αρωματισμένες με lemon grass, συνοδεύονται με ρύζι

CHICKEN TERIYAKI 13,00

A renowned marinated chicken thigh grilled to a "yummy" finish, teriyaki sauce with rice and veggies

Μαριναρισμένο μπουτάκι κοτόπουλου στη σχάρα με sauce teriyaki και λαχανικά

PORK FILLET "NOISETTES" 15,00

Pan-fried noisettes of pork fillet in orange and mustard grain sauce served with crisp potato wedge and veggies

Τραγανά χοιρινά φιλετάκια με σάλτσα πορτοκαλιού και μουστάρδα. Σερβίρονται με πατατούλες και λαχανικά

BEEF FILLET "KYMATA SIGNATURE" 23,00

Grilled beef with pepper sauce or balsamic teriyaki served with crisp potato wedges and sauteed veggies

Φρέσκο φιλέτο μοσχάρι με pepper ή balsamic teriyaki sauce σερβίρεται με τραγανές πατατούλες και λαχανικά

CRETAN "MEAT COMBO"(for two) 38,00

Served on our a modern iron grill A perfect choice of meat beef, pork and chicken, with potato wedges and veggies

Αρμανικός συνδυασμός φρέσκων κρεάτων μοσχάρι, γουρουνόπουλο και κοτόπουλο σερβίρεται με τραγανές πατατούλες και λαχανικά

CRETAN "SEAFOOD COMBO"(for two) 39,00

A combination of fresh catch of the day! Grilled fillet of salmon, sea bass, shrimp and calamari served with rice and veggies on a modern iron plate

Αρμανικός συνδυασμός θαλασσινών λαβράκι, σολομός, γαρίδες σχάρας, καλαμάρι.

NIGIRI SUSHI (4 PIECES)

Oblong formed sushi rice topped with a selection of fresh or cooked slices of fish or seafood

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|-----------------------------|-------|
| 1.Sake (salmon) σολομός | 9,00 |
| 2.Maguro (tuna) τόνος | 9,00 |
| 3.Suzuki (sea bass) λαβράκι | 9,00 |
| 4.Ebi (shrimps) γαρίδες | 10,00 |

SASHIMI (6 PIECES)

Slices of raw or seared fresh fish

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|-----------------------------|-------|
| 5.Sake (salmon) σολομός | 10,00 |
| 6.Maguro (tuna) τόνος | 10,00 |
| 7.Suzuki (sea bass) λαβράκι | 10,00 |

HOSSO MAKI (8 PIECES)

A slim sushi roll with nori outside

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|--|------|
| 71.Kappa maki (cucumber & philadelphia cheese) | 4,00 |
| 72.Sake maki (salmon & cucumber) | 5,50 |
| 73.Kane maki (crabmeat soremi & cucumber) | 5,50 |
| 74.Sake tartar maki (salmon tartar, wakame & avocado) | 6,00 |
| 75.Spicy tuna maki (spicy tuna tartar, cucumber & philadelphia cheese) | 6,00 |

PREMIUM MAKI ROLLS - URAMAKI (8 PIECES)

Our Inside out all time favorite maki rolls

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|---|-------|
| 8.VEGETARIAN ROLLS
A veggies roll of fresh asparagus, cucumber, avocado, carrots, seaweed and pickled raddish | 8,00 |
| 9.SALMON PHILADELPHIA
A roll of salmon, avocado and cucumber smothered with philadelphia cream cheese | 12,00 |
| 10.SHRIMP TEMPURA
Crunchy shrimp tempura, avocado and cucumber roll enhanced with chili mayo and honey balsamic glaze, a perfect blend | 12,00 |
| 11.CALIFORNIA ROLL
A roll with crab meat, avocado, cucumber and a dash of green tobiko, an old roll favorite | 12,00 |
| 12.TERİYAKI SALMON
A none raw maki roll with salmon tempura, avocado and cucumber topped with salmon slices and teriyaki sauce then seared to perfection | 14,00 |
| 13.CRUNCHY ROLLS
Boiled shrimp, manouri cheese and cucumber our crunchy tempura flakes and a duet of tobiko caviar | 15,00 |
| 14.SPICY TUNA AVOCADO
A roll of spicy tuna tartar, cucumber, avocado cream cheese, spicy mayo and tobiko caviar | 13,00 |
| 15.SUNSET ROLLS
Tempura shrimp, avocado and cucumber roll topped with crabmeat tartar, chef's sauces and tobiko caviar | 15,00 |

OUR CHEF'S SIGNATURE ROLLS (8 PIECES)

Inside out maki rolls

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|---|-------|
| 16.HAWAIIAN ROLL | 17,00 |
| A roll of crab meat, seaweed, mango asparagus finished with avocado, steamed shrimp and a chunk of caramelized walnut | |
| 17.CRYSTAL RAINBOW | 19,00 |
| A california roll with a slices of tuna, salmon, sea bass, shrimps, avocado and tobiko, all you have the colors and flavor | |
| 18.THE BLACK NINJA | 20,00 |
| Inside crab meat, salmon tempura, avocado, asparagus and cream cheese wrapped with a yummy barbecue eel and drizzle with kabayaki sauce | |
| 19.NEW YORKER ROLL | 20,00 |
| A delightful roll of tempura shrimp, seaweed salad and mango strips topped with salmon slices and red tobiko caviar | |
| 20.BAKED SPICY KING CRAB | 23,00 |
| A delicate roll of veggies, real king crab meat, chili mayo, parmesan cheese and baked to a golden finish | |

OUR CHEF'S COMBOS

A variety of chef's specialities upon request

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|--------------------------|--------------------|-------|
| 22.PRINCESS COMBINATION | 15 pcs (for one) | 22,00 |
| 23.KING COMBINATION | 24 pcs (for two) | 35,00 |
| 24.EMPEROR'S COMBINATION | 34 pcs (for three) | 48,00 |

# SPARKLING WINES	glass	bottle
Paranga Kir Yianni 120ml 11,5%vol	4,00	24,00
Moscato d' Asti 5,5%vol	4,00	24,00
# WHITE WINES 750ml		
Kymata (vilana, sauvignon blanc) 2018-12,7%vol	4,00	15,00
Vidiano Idaia Winery 2017-13%vol	4,00	18,00
Fteri Troupis (moschofilero) 2018-12%vol	4,00	19,00
Serra Silva (plyto, sauvignon blanc) 2018-12%vol		22,00
Moschato Spinis Strataridakis 2018-13,5%vol		24,00
Paranga Kir Yianni (sauvignon) 12,5%vol	4,00	18,00
The White Lalikos sauvignon blanc) 2018-12,5%vol	5,00	25,00
Samaropetra Kir Yianni (sauvignon blanc) 2018-13%vol		25,00
Tehni Alypias (sauvignon blanc, assyrtiko) 2017-13%vol	5,50	27,00
Ktima Alpha Malagousia 2017-13%vol		27,00
Armira Skouras (chardonnay, malagousia) 2018-13 %vol	6,00	29,00
Dialogos Dio Opsi (kydonitsa, assyrtiko) 2018-13%vol		29,00
Santorini Karamolegos (assyrtiko, athiri, aidini) 2018-13%vol	6,50	33,00
Ktima Vivlia Hora (sauvignon blanc, assyrtiko) 2018-13,5%vol		32,00
Ktima Alpha Sauvignon Blanc 2018-13%vol		36,00

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# ROSE WINES 750ml	glass	bottle
Paranga Flowers Kir Yianni (xinomavro, syrah) 11,5%vol, medium dry	4,00	18,00
Akres Skouras (agiorgitiko, moschofilero) 2018-12,5%vol	4,00	18,00
Mythic River Gofas (agiorgitiko, syrah) 2018-13%vol	4,50	22,00
Domaine Lazaridis Merlot 2018-13%vol		35,00
# RED WINES 750ml		
Kymata (syrah or liatiko) 2017-13,5%vol	4,00	16,00
Idaia Winery (kotsifali, mandilari) 2012-13,5%vol	5,00	19,00
Portes Skouras (merlot) 2016-14%vol	5,00	24,00
Aspros Lagos Douloufakis (cabernet, sauvignon) 2017-14,1%vol	5,50	26,00
Onirikos Foundis (xinomavro, merlot) 2016-13%vol		30,00
Kali Riza Kir Yianni (xinomavro) 2016-13%vol		33,00
Naoussa "15" Boutaris (xinomavro) 2015-12,5%vol		35,00
Kitrys (syrah) 2014-14%vol		35,00
MV Anatolikos (mavroudi, cabernet, merlot) 2016-14%vol		37,00
# BEERS		
Mythos		3,00
Heineken		3,00
# SAKE		
100ml		6,00
200ml		12,00
# COFFEES		
Espresso		2,00
# WATER REFRESHMENTS		
Selinari 1Lt		1,50
Xino Nero (sparkling) 200ml		2,00
Xino Nero (sparkling) 1Lt		4,00
Refreshments		2,00

tripadvisor: Kymata
www.kymata-restaurant.gr

facebook: kymata restaurant
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