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Great RESTAURANTS® Of LONG ISLAND



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EXIT




OLIVE OIL



















PHOTOS COURTESY OF KYMA RESTAURANT





One Need Not Look Far to Find a Familiar Paradise

By Samantha Sendor

Blending the harmonious elements of a personal experience with a desired departure from the norm, Kyma knows its clientele well. This haven for lovers of fine-yet-unpretentious cuisine impresses upon a distinguished quality that unfolds into many layers.

Kyma, which translates into "wave" in Greek, extends an authentic Greek isle menu with an emphasis on the freshest protein the sea has to offer. Where main ingredients include ladolemono (a lemon olive oil sauce that is a staple in Greek cooking), Kyma doesn't overcomplicate their cuisine. Popular dishes like the imported Lavraki- a whole "Bronzini" lean white fish, and Mediterranean grilled octopus, stand out for their quality and freshness. Chef Chris Kletsidis' signature Kyma Chips and grilled jumbo U10 shrimp make for irresistible appetizers, turning first first-time patrons into emphatic regulars.

Since opening its doors in 2013, Kyma has served as an entity that signifies so much more than the profound courses that they prepare. As firm believers in delivering an elevated experience, the epicurean destination's philosophy raises the bar with its hospitality standards. The momentum begins before one even sets foot in the dining room. From the first call to place reservations, to the greeting from the valet and host, the atmosphere is astonishingly welcoming.

The pristine airy design among the white washed wood floors and ceilings transports guests to a utopic seaside escape. An adjacent open-air outdoor patio in the warmer months offers enhanced al fresco dining with views of the quaint Roslyn village.

The defining factor for Kyma is building relationships, which is perhaps why their clientele is so loyal. "Do the right thing, and they will come back to us," notes Reno Christou, the restaurant's operating partner. Kyma has never been faceless; with ideals deeply rooted in what Reno has coined to be "ethos," the Greek word meaning "character," their philosophy translates into the guiding tenet that becoming one with the community introduces insurmountable value. Investing its time and assets in charity events and local initiatives are at the forefront of their practices. Although Kyma is still young yet, they have been anything but disengaged in their alliance and participation within the community.



Kyma's Executive Chef Chris Kletsidis

Kyma's Managing Partner, Reno Christou





APPETIZERS

Kyma Chips *- paper thin zucchini & eggplant chips with tzatziki sauce*
Octopus *- sushi grade Mediterranean grilled octopus, onions, capers, EVOO & red wine vinegar*
Crab Cake *- Maryland lump "Blue" crab meat*
Stuffed Calamari *- Rhodes Island classic recipe - stuffed grilled calamari with three Greek cheeses*
Mussels *- steamed mussels cooked with Santorinian wine & Ouzo broth*
Tomato Salad *- classic Greek salad, cut to order, with tomatoes, cucumbers, peppers, onions, olives & feta, EVOO*

FRESH WHOLE FISH

Lavraki *- imported "bronzini" - lean white fish, mild moist tender flakes*
Tsipoura *- Imported royal dorado, Mediterranean fish with a mild flavor & firm flakes*
Black Sea Bass *- Mid-Atlantic wild bass, mild flavor & flaky texture*
Red Snapper *- American snapper from the Atlantic Ocean, moist & lean fish with distinctive sweet flavor*

OTHER SPECIALTIES

Plaki *- pan roasted wild sea bass filet, onions & tomato in a light Santorinian wine & tomato sauce*
Lamb Chops *- charcoal grilled baby lamb chops, Greek style with fresh cut fries*
Youvetsi *- baby lamb shank oven baked with orzo, fresh tomato sauce & feta cheese*
Moussaka *- layers of sauteed ground meat, eggplant, potatoes, topped with bechamel sauce*
Seafood Linguini *- the entire sea on your plate*

KYMA

ROSLYN
1446 Old Northern Blvd
516-621-3700
kyma–roslyn.com

CUISINE
Island Greek

AVERAGE CHECK
Appet & Entree pp w/o drinks
$35 - $47

RESERVATIONS
Recommended

CREDIT CARDS
All Major Cards

HOURS
Mon - Wed 11:30 - 10:00
Thur & Fri 11:30 - 11:00
Saturday 4:30 -11:00
Sunday 4:00 - 9:00
Sunday Brunch
11:00 - 3:00

OUTDOOR DINING PATIO
PRIVATE PARTIES
CATERING
TAKE OUT
HANDICAP ACCESSIBLE

"We want to transport you to a different place, a sun-drenched seaside resort town" is the motto of operating partners Reno Christou and Yiannis Chatiris. Feel like you're on vacation on the Greek Islands while enjoying a cocktail and dining outside on the teak wood patio at Kyma. They designed their restaurant to evoke a sense of the Mediterranean with white-washed wood floors, high, white beamed ceilings, all-white walls with European stucco, graceful curtains, greenery, and romantic candlelight. Banquettes at long white wooden tables are lined with comfortable white canvas cushions. The huge bar, with white brick arches, opens to the dining room and the lounge, with banquettes, a DJ booth and three flatscreens.

In Greek, Kyma means wave, and here they specialize in the freshest fish and seafood with varieties flown in everyday from the Mediterranean. Traditional recipes are executed with a contemporary flair by Executive Chef Chris Kletsides who created an "Island Greek" menu with whole fish as the highlight. We started our Greek journey with a generous portion of grilled Mediterranean octopus, their signature dish that's not to be missed; zucchini and eggplant chips with tzatziki for dipping; and grilled halloumi cheese from Cyprus. We savored every bite of the delicately flavored lavraki, a fish indigenous to Greek waters; perfectly grilled salmon; and lemon roasted potatoes, pungent and incredibly delicious. Desserts are all house made including the fabulous ekmek.

The New York Times rated the restaurant "Excellent" and said "Kyma is an impressive new spot with wonderful Greek food at prices that will not break the bank." Greek wines dominate the international list and friendly servers are knowledgeable and attentive at this unpretentious gem. Sip a glass of Greek Samos Muscato with all its sweet fruitiness at the end of your journey.



PHOTO COURTESY OF KYMA