



Special Events DINING GUIDE

KYMA HUDSON YARDS | 445 W 35TH ST, NEW YORK, NY 10001

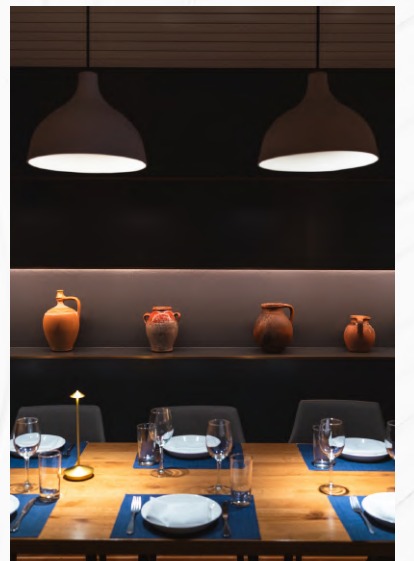
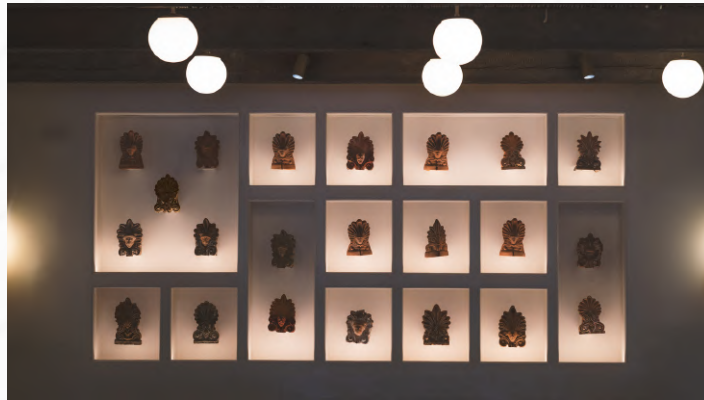
[@kymahudsonyards](#) | [kymarestaurants.com](#)

KYMA

ABOUT US

Inside the modern ambiance, these are the threads of the traditional Greek taverna woven with the stylish island chic of Mykonos. At Kyma our menu guides you to the sun-drenched islands of Greece, as we embrace the rich character of its traditional dishes. We adhere to a strict moral code using the highest quality extra virgin olive oil from the Peloponnese and fresh fish are flown daily from the Mediterranean.







SANTORINI ROOM

#1 | 32 Guest Seating | 42 Guest Standing



WINE CELLAR

32 Guest Seating | 42 Guest Standing



SANTORINI/WINE ROOM

#2 | 62 Guest Seating | 85 Guest Standing



CHEF'S TABLE

12 Guest Seating | Semi-Private



BAR AREA

50 Guest Standing | Semi-Private



Your Vision ————— INTO A REALITY

HOST WITH US:

- Holiday Parties
- Press Events
- Corporate Events
- Birthday Celebrations
- Intimate Social Events
- Anniversary Celebrations
- Product Launch Parties
- Showers (Bridal & Baby)
- Large Party Group
- Engagements
- Intimate Wedding Ceremonies



Our --- HOUSE RULES

Dinner party

Friday and Saturday | DJ starting at 8pm

21 And Over

Friday and Saturday | After 8PM we are strictly 21 and over for the dinner party, valid ID must be shown at the door (physical photo ID is required).

Dress code

Upscale casual | no work boots, sports cap, athletic attire, hoodies, sweatsuits, flip flops, etc.

We reserve the right to refuse entry to guests not in compliance with the dress code.

Guidelines

Tax & service charge

All food and beverage is subject to a tax, 20% service charge, and 5% admin fee. This will also apply to all other goods and services such as: DJ, band, Bartenders, additional staffing, performers, project screen, microphone, linens, furniture rentals, flowers, etc.

Tax exempt groups

Tax-exempt groups must provide a copy of a valid state sale tax exempt certificate prior to event. Client must be named as exempt organization.

PASSED HORS D'OEUVRE

To pair with your cocktails

\$50 PER PERSON

45 Minutes | Select 4

STANDARD

DOLMADES

SESAME FETA

GREEK SALAD BITES

GREEK BRUSCHETTA

KOLOKITHOKEFTEDES

SPANAKOPITA

SOUTZOUKAKIA

CHICKEN SKEWERS

OUZO CURED SALMON CROSTINI

MINI DESSERT (CHEF'S SELECTION)

\$75 PER PERSON

90 Minutes | Select 5

PREMIUM

GREEK SLIDERS \$5

LAMB CHOP LOLLIPOPS \$5

MINI CRAB CAKES \$7

TUNA TARTARE BITES \$7

SHRIMP SKEWERS \$6

CEVICHE \$7

FILLET MIGNON SKEWERS \$7

GRILLED OCTOPUS \$5

**Each additional item \$10 per person*



KyMA

Dinner
MENUS

DINNER MENU \$115

Sunday to Thursday - Available for groups up to 20 guests

FIRST COURSE - Family Style

COLD - Select 2

PIKILIA

Tzatziki, Spicy Feta, Hummus
Served with Pita

DOLMADES

Hand Rolled Grape Leaves,
Stuffed with Rice & Dill
Served with Tzatziki

GREEK SALAD

Tomato, Onions, Cucumber,
Peppers, Olives, Feta

ROMAINE

Scallions, Feta, Dill Aioli

HOT - Select 3

SAGANAKI

Flambe Kefalograviera, Fig Compote, Honey

HALLOUMI

Grilled Cypriot Cheese, Candied Lemon, Sesame

KOLOKITHOKEFTEDES

Zucchini Fritters, Lemon Yogurt

SPANAKOPITA

Traditional Spinach & Feta Pie

KYMA CHIPS

Crispy Slices of Zucchini & Eggplant, Tzatziki

CALAMARI

Fried with Tomato Sauce | *Grilled upon request*

ENTREE - Individually Platted

Select 4

LAVRAKI

Branzino Filet, Horta

SALMON

Atlantic Salmon, Spanakorizo

FREE RANGE CHICKEN

Lemon Potatoes

SIRLOIN

Simply Grilled, Greek Fries

SHRIMP ORZOTTO

Tomato, Feta, Orzo, Metaxa

CAULIFLOWER STEAK

Sweet Potato Purée, Vegan Mayo

DESSERT

Family Style

BAKLAVA

FRESH FRUIT

PREMIUM SELECTIONS

TUNA TARTARE \$5

Yellowfin Tuna, Avocado Mousse,
Yogurt, Crispy Potato

ROYAL DORADE CEVICHE \$5

Cilantro, Onion, Lime, Chili

CRUDO TRIO \$35

Hamachi, Salmon, Branzino

***ADDITIONAL APPETIZER
SELECTION \$5 PP**

SESAME FETA \$5

Feta Crusted in Sesame, Greek Sour Cherries

SOUTZOUKAKIA \$5

Mediterranean Spiced Ground Beef
Meatballs, Tomato Sauce, Mizithra Cheese

GRILLED OCTOPUS \$8

Roasted Peppers, Onions, Capers, Fava

CRAB CAKES \$10

Jumbo Lump Crab, Brussels Slaw, Chili Aioli

LOBSTER PASTA \$25

Maine Lobster, Linguine, Tomato, Mizithra

SEAFOOD YUVETSI \$15

Shrimp, Clams, Crab Meat, Orzo, Metaxa, Saffron

TIGER PRAWNS \$20

Ladolemono

FILET MIGNON KEBAB \$15

Fingerling Potatoes, Harissa Pita, Chimichurri

LAMB CHOPS \$10

Simply Grilled, Greek Fries

BONE-IN RIB EYE \$30

16oz Prime Rib Eye Steak, Roasted Baby Potatoes

***ADDITIONAL ENTREE SELECTION \$10 PP**

TOWER \$12

Chocolate Mousse

Orange Cake

Cheesecake

Baklava

Fresh Fruits

ON ICE

OYSTERS \$35 per dozen

1 Dozen Oysters

SEAFOOD TOWER \$140

1 Dozen Oysters, 1 ¼ lb Lobster, Lump Crab
Meat, Shrimp

MEZZE MENU \$115

FIRST COURSE - Family Style		ENTREE - Family Style	SIDES - Family Style
COLD - Select 2		Select 2	Select 2
PIKILIA Tzatziki, Spicy Feta, Hummus <i>Served with Pita</i>		LAVRAKI Branzino Filet	GREEK FRIES
DOLMADES Hand Rolled Grape Leaves, Stuffed with Rice & Dill <i>Served with Tzatziki</i>		SALMON Atlantic Salmon	LEMON POTATOES
GREEK SALAD Tomato, Onions, Cucumber, Peppers, Olives, Feta		FREE RANGE CHICKEN White and Dark Meat	BROCCOLINI
ROMAINE Scallions, Feta, Dill Aioli		SIRLOIN Simply Grilled	BRUSSELS SPROUTS
HOT - Select 3		SHRIMP ORZOTTO Tomato, Feta, Orzo, Metaxa	SPANAKORIZO
SAGANAKI Flambe Kefalograviera, Fig Compote, Honey		CAULIFLOWER STEAK Sweet Potato Purée, Vegan Mayo	*ADDITIONAL SIDES SELECTION \$5 PP
HALLOUMI Grilled Cypriot Cheese, Candied Lemon, Sesame			
KOLOKITHOKEFTEDES Zucchini Fritters, Lemon Yogurt			
SPANAKOPITA Traditional Spinach & Feta Pie			
KYMA CHIPS Crispy Slices of Zucchini & Eggplant, Tzatziki			
CALAMARI Fried with Tomato Sauce <i>Grilled upon request</i>			

DESSERT - Family Style

BAKLAVA
FRESH FRUIT

PREMIUM SELECTIONS

TUNA TARTARE \$5
Yellowfin Tuna, Avocado Mousse,
Yogurt, Crispy Potato

ROYAL DORADE CEVICHE \$5
Cilantro, Onion, Lime, Chili

CRUDO TRIO \$35
Hamachi, Salmon, Branzino

***ADDITIONAL APPETIZER
SELECTION \$5 PP**

SESAME FETA \$5
Feta Crusted in Sesame, Greek Sour Cherries

SOUTZOUKAKIA \$5
Mediterranean Spiced Ground Beef
Meatballs, Tomato Sauce, Mizithra Cheese

GRILLED OCTOPUS \$8
Roasted Peppers, Onions, Capers, Fava

CRAB CAKES \$10
Jumbo Lump Crab, Brussels Slaw, Chili Aioli

LOBSTER PASTA \$25
Maine Lobster, Linguine, Tomato, Mizithra

SEAFOOD YOUNG \$15
Shrimp, Clams, Crab Meat, Orzo, Metaxa, Saffron

TIGER PRAWNS \$20
Ladolemono

LAMB CHOPS \$10
Simply Grilled

BONE-IN RIB EYE \$30
16oz Prime Rib Eye Steak

TOWER \$12
Chocolate Mousse
Orange Cake
Cheesecake
Baklava
Fresh Fruits

***ADDITIONAL ENTREE SELECTION \$10 PP**

ON ICE

OYSTERS \$35 per dozen
1 Dozen Oysters

SEAFOOD TOWER \$140
1 Dozen Oysters, 1 ¼ lb Lobster, Lump Crab
Meat, Shrimp

BEVERAGE PACKAGES

Private events only; available for lunch & dinner

BEER AND WINE – \$60 PP

2 Hours | Additional Hour \$25 pp

HOUSE SELECTED WINES
1 WHITE + 1 RED & SPARKLING
RED AND WHITE SANGRIA
HOUSE SELECTED BEER

STANDARD – \$75 PP

2 Hours | Additional Hour \$35 pp

HOUSE SELECTED WINES
1 WHITE + 1 RED & SPARKLING
RED AND WHITE SANGRIA
HOUSE SELECTED BEER
SELECTED SPIRITS
Tito's, Beefeater, Bacardi, Jameson,
Maker's Mark, Rye, Mitcher's, Casamigos
Blanco, Dewar's 12 yrs
MIXED DRINKS
SELECTED CLASSIC COCKTAILS
Classic Martini, Margarita, Manhattan,
Negroni, Old Fashioned

PREMIUM – \$85 PP

2 Hours | Additional Hour \$35 pp

HOUSE SELECTED WINES
1 WHITE + 1 RED & SPARKLING
RED AND WHITE SANGRIA
HOUSE SELECTED BEER
SELECTED SPIRITS
Stoli Elite, Hendricks, Zacapa, Crown Royal,
Basil Hayden's, Bulleit Rye, Macallan 12,
Casamigos Reposado
MIXED DRINKS
SELECTED CLASSIC COCKTAILS
Classic Martini, Margarita, Manhattan, Negroni,
Old Fashioned
2 CLASSIC COCKTAILS
Espresso Martini and Kymatini

**Open bar package does NOT include shots or specialty cocktails. You may choose beverage on consumption or bottle service.
Excludes top shelf (Aged Scotch, ultra premium tequila, limited edition liquors)*

Ryma
Lunch
MENUS

LUNCH MENU \$60

Available for groups of 11 guests and more

FIRST COURSE - Family Style		ENTREE - Individually Platted	DESSERT
COLD - Select 2	HOT - Select 2	Select 4	Family Style
PIKILIA Tzatziki, Spicy Feta, Hummus <i>Served with Pita</i>	SPANAKOPITA Traditional Spinach & Feta Pie	LAVRAKI Branzino Filet, Horta	BAKLAVA
DOLMADES Hand Rolled Grape Leaves, Stuffed with Rice & Dill <i>Served with Tzatziki</i>	KOLOKITHOKEFTEDES Zucchini Fritters, Lemon Yogurt	SALMON Atlantic Salmon, Spanakorizo	FRESH FRUIT
GREEK SALAD Tomato, Onions, Cucumber, Peppers, Olives, Feta	SAGANAKI Flambe Kefalograviera, Fig Compote, Honey	CHICKEN KEBAB Tzatziki, Mixed Greens, Pita, Greek Fries	
ROMAINE Scallions, Feta, Dill Aioli	SOUTZOUKAKIA Mediterranean Spiced Ground Beef Meatballs, Tomato Sauce, Mizithra Cheese	NY STRIP Simply Grilled, Greek fries	
	CALAMARI Fried with Tomato Sauce <i>Grilled upon request</i>	SHRIMP ORZOTTO Tomato, Feta, Orzo, Metaxa	
	KYMA CHIPS Crispy Slices of Zucchini & Eggplant, Tzatziki	CAULIFLOWER STEAK Sweet Potato Purée, Vegan Mayo	
PREMIUM SELECTIONS			
TUNA TARTARE \$5 Yellowfin Tuna, Avocado Mousse, Yogurt, Crispy Potato	GRILLED OCTOPUS \$5 Roasted Peppers, Onions, Capers, Fava	LAMB CHOPS \$10 Simply Grilled, Greek Fries	

Brunch
MENU

BRUNCH MENU \$60

Private Events only

FIRST COURSE - Family Style		ENTREE - Individual Platted	DESSERT
COLD - Select 2		Select 4	Family Style
PIKILIA Tzatziki, Spicy Feta, Hummus <i>Served with Pita</i>		SHAKSHOUKA Baked Eggs, Jalapeño, Roasted Red Peppers, Chickpeas, Tomato Sauce, Grilled Bread	BAKLAVA
DOLMADES Hand Rolled Grape Leaves, Stuffed with Rice & Dill <i>Served with Tzatziki</i>		AVOCADO TOAST Sourdough Bread, Cherry Tomatoes, Chimichurri, Poached Egg, Arugula	FRESH FRUIT
GREEK SALAD Tomato, Onions, Cucumber, Peppers, Olives, Feta		CHICKEN & WAFFLE Buttermilk Waffle, Crispy Chicken, Harissa Honey	DRIP COFFEE AND TEA SERVICE
ROMAINE Scallions, Feta, Dill Aioli		FRENCH TOAST Caramelized Brioche, Mascarpone, Berry Compote	
TUNA TARTARE Yellowfin Tuna, Avocado Mousse, Yogurt, Crispy Potato		CHICKEN SOUVLAKI Tzatziki, Greek Fries, Pita, Mixed Greens	
HOT - Select 2		BEEF BURGER Brioche Bun, LTO, Feta Sauce, Greek Fries	
SPANAKOPITA Traditional Spinach & Feta Pie		SALMON Atlantic Salmon, Spanakorizo	
KYMA CHIPS Crispy Slices of Zucchini & Eggplant, Tzatziki		LAMB CHOPS Simply Grilled, Greek Fries	
CALAMARI Fried with Tomato Sauce <i>Grilled upon request</i>			
KOLOKITHOKEFTEDES Zucchini Fritters, Lemon Yogurt			
HALLOUMI Grilled Cypriot Cheese, Candied Lemon, Sesame			
SAGANAKI Flambe Kefalograviera, Fig Compote, Honey			

BRUNCH MENU \$60

Non-Private Events

FIRST COURSE - Family Style		ENTREE - Individual Platted	DESSERT
COLD - Select 2	HOT - Select 2	Select 4	Family Style
PIKILIA Tzatziki, Spicy Feta, Hummus <i>Served with Pita</i>	SPANAKOPITA Traditional Spinach & Feta Pie	SHAKSHOUKA Baked Eggs, Jalapeño, Roasted Red Peppers, Chickpeas, Tomato Sauce, Grilled Bread	BAKLAVA
DOLMADES Hand Rolled Grape Leaves, Stuffed with Rice & Dill <i>Served with Tzatziki</i>	KYMA CHIPS Crispy Slices of Zucchini & Eggplant, Tzatziki	AVOCADO TOAST Sourdough Bread, Cherry Tomatoes, Chimichurri, Poached Egg, Arugula	FRESH FRUIT
GREEK SALAD Tomato, Onions, Cucumber, Peppers, Olives, Feta	CALAMARI Fried with Tomato Sauce <i>Grilled upon request</i>	CHICKEN & WAFFLE Buttermilk Waffle, Crispy Chicken, Harissa Honey	BRUNCH COCKTAILS
ROMAINE Scallions, Feta, Dill Aioli	KOLOKITHOKEFTEDES Zucchini Fritters, Lemon Yogurt	FRENCH TOAST Caramelized Brioche, Mascarpone, Berry Compote	90 Minutes / \$35 pp
TUNA TARTARE Yellowfin Tuna, Avocado Mousse, Yogurt, Crispy Potato	HALLOUMI Grilled Cypriot Cheese, Candied Lemon, Sesame	CHICKEN SOUVLAKI Tzatziki, Greek Fries, Pita, Mixed Greens	MIMOSA
ON ICE		BEEF BURGER Brioche Bun, LTO, Feta Sauce, Greek Fries	BELLINI
OYSTERS \$35 per dozen 1 Dozen Oysters		SALMON Atlantic Salmon, Spanakorizo	BLOODY MARY
SEAFOOD TOWER \$140 1 Dozen Oysters, 1 ¼ lb Lobster, Lump Crab Meat, Shrimp		LAMB CHOPS Simply Grilled, Greek Fries	RED + WHITE SANGRIA

BRUNCH GROUP BEVERAGE PACKAGES

Only available during Saturday and Sunday Brunch services

BRUNCH BEVERAGES – \$45 PP <i>2 Hours Additional Hour \$20 pp</i>	WINE BRUNCH – \$55 PP <i>2 Hours Additional Hour \$20 pp</i>	BOOZY BRUNCH – \$70 PP <i>2 Hours Additional Hour \$30 pp</i>
MIMOSAS BELLINI BLOODY MARY RED AND WHITE SANGRIA	BRUNCH COCKTAILS HOUSE SELECTED WINES 1 RED + 1 WHITE + PROSECCO	BRUNCH COCKTAILS HOUSE SELECTED WINES 1 RED + 1 WHITE + PROSECCO HOUSE SELECTED BEER SELECTED SPIRITS Tito's, Beefeater, Bacardi, Jameson, Maker's Mark, Rye, Mitcher's, Casamigos Blanco, Dewar's 12 yrs MIXED DRINKS SELECTED CLASSIC COCKTAILS Classic Martini, Margarita, Manhattan, Negroni, Old Fashioned SODA AND JUICE

**Package does NOT include shots or specialty cocktails. You may choose beverage on consumption or bottle service.*



Special FEATURES

AUDIO/VISUAL CAPABILITIES

*Required notification ahead of time Microphone Television
Personal DJ (*Inquire for pricing*)

PREFERRED VENDOR LIST

DÉCOR/BALLOONS

Moments_eventstylingny | momentseventstyling@gmail.com

FLORALS

Ariston Flowers | aristonflowers.com | 110 W 17th Street

LIVE DJ

*Inquire within Events Team

PHOTOGRAPHER

Stamati Boundouris | [@sbphotography.nyc](https://www.sbphotography.nyc)

**Subject to availability & required to be prearranged*

**Prices do NOT apply towards food & beverage minimum spend requirement*



Our --- DINNER PARTY

At KYMA, our vision is to provide you with a little of everything that is Greece. From our traditional dishes and beautiful décor to the lively ambiance and music, we will take you along for an unforgettable Greek nightlife experience. Our exclusive dinner parties are hosted every Thursday, Friday, and Saturday nights and feature a live DJ starting at 8 PM. As the night progresses, the atmosphere becomes livelier, and everyone is encouraged to get up and dance. Get ready for a truly unforgettable night.





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