



Special Events
DINING GUIDE

KYMA FLATIRON | 15 WEST 18TH STREET, NEW YORK, NY 10011

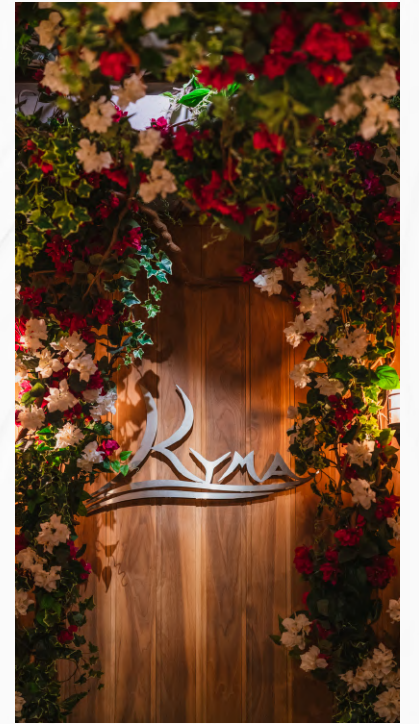
[@Kyma.nyc](#) | [kymarestaurants.com](#)

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.







MYKONOS ROOM

Private Dining Room | 100 Guest Seating | 130 Guest Standing



BAR AREA

Semi-Private | 30 Guest Standing



MAIN DINING ROOM

Buyout | 100 Guest Seating | Includes bar space for standing room



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

Thursday, Friday and Saturday | DJ starting at 8pm

21 And Over

Thursday, 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*



Dinner MENUS



DINNER MENU \$115

Sunday to Thursday

FIRST COURSE - Family Style		ENTREE - Individually Platted	DESSERT
COLD - Select 2		Select 4	Family Style
PIKILIA Tzatziki, Spicy Feta, Hummus <i>Served with Pita</i>		LAVRAKI Branzino Filet, Horta	BAKLAVA
DOLMADES Hand Rolled Grape Leaves, Stuffed with Rice & Dill <i>Served with Tzatziki</i>		SALMON Atlantic Salmon, Spanakorizo	FRESH FRUIT
GREEK SALAD Tomato, Onions, Cucumber, Peppers, Olives, Feta		FREE RANGE CHICKEN Lemon Potatoes	
ROMAINE Scallions, Feta, Dill Aioli		SIRLOIN Simply Grilled, Greek Fries	
HOT - Select 3		SHRIMP ORZOTTO Tomato, Feta, Orzo, Metaxa	
SAGANAKI Flambe Kefalograviera, Fig Compote, Honey		CAULIFLOWER STEAK Sweet Potato Purée, Vegan Mayo	
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>			

PREMIUM SELECTIONS			
TUNA TARTARE \$5 Yellowfin Tuna, Avocado Mousse, Yogurt, Crispy Potato	SESAME FETA \$5 Feta Crusted in Sesame, Greek Sour Cherries	LOBSTER PASTA \$25 Maine Lobster, Linguine, Tomato, Mizithra	TOWER \$12
ROYAL DORADE CEVICHE \$5 Cilantro, Onion, Lime, Chili	SOUTZOUKAKIA \$5 Mediterranean Spiced Ground Beef Meatballs, Tomato Sauce, Mizithra Cheese	SEAFOOD YUVETSI \$15 Shrimp, Clams, Crab Meat, Orzo, Metaxa, Saffron	Chocolate Mousse
CRUDO TRIO \$35 Hamachi, Salmon, Branzino	GRILLED OCTOPUS \$8 Roasted Peppers, Onions, Capers, Fava	TIGER PRAWNS \$20 Ladolemono	Orange Cake
*ADDITIONAL APPETIZER SELECTION \$5 PP	CRAB CAKES \$10 Jumbo Lump Crab, Brussels Slaw, Chili Aioli	FILET MIGNON KEBAB \$15 Fingerling Potatoes, Harissa Pita, Chimichurri	Cheesecake
ON ICE		LAMB CHOPS \$10 Simply Grilled, Greek Fries	Baklava
OYSTERS \$35 per dozen 1 Dozen Oysters	SEAFOOD TOWER \$140 1 Dozen Oysters, 1 ¼ lb Lobster, Lump Crab Meat, Shrimp	BONE-IN RIB EYE \$30 16oz Prime Rib Eye Steak, Roasted Baby Potatoes	Fresh Fruits
		*ADDITIONAL ENTREE SELECTION \$10 PP	

MEZZE MENU \$115

FIRST COURSE - Family Style		ENTREE - Family Style	SIDES - Family Style
COLD - Select 2 PIKILIA Tzatziki, Spicy Feta, Hummus <i>Served with Pita</i> DOLMADES Hand Rolled Grape Leaves, Stuffed with Rice & Dill <i>Served with Tzatziki</i> GREEK SALAD Tomato, Onions, Cucumber, Peppers, Olives, Feta ROMAINE Scallions, Feta, Dill Aioli		Select 2 LAVRAKI Branzino Filet SALMON Atlantic Salmon FREE RANGE CHICKEN White and Dark Meat SIRLOIN Simply Grilled SHRIMP ORZOTTO Tomato, Feta, Orzo, Metaxa CAULIFLOWER STEAK Sweet Potato Purée, Vegan Mayo	Select 2 GREEK FRIES LEMON POTATOES BROCCOLINI BRUSSELS SPROUTS SPANAKORIZO *ADDITIONAL SIDES SELECTION \$5 PP
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 <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 *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	

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	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	DRIP COFFEE AND TEA SERVICE
ROMAINE Scallions, Feta, Dill Aioli	KOLOKITHOKEFTEDES Zucchini Fritters, Lemon Yogurt	FRENCH TOAST Caramelized Brioche, Mascarpone, Berry Compote	
TUNA TARTARE Yellowfin Tuna, Avocado Mousse, Yogurt, Crispy Potato	HALLOUMI Grilled Cypriot Cheese, Candied Lemon, Sesame	CHICKEN SOUVLAKI Tzatziki, Greek Fries, Pita, Mixed Greens	
	SAGANAKI Flambe Kefalograviera, Fig Compote, Honey	BEEF BURGER Brioche Bun, LTO, Feta Sauce, Greek Fries	
		SALMON Atlantic Salmon, Spanakorizo	
		LAMB CHOPS Simply Grilled, Greek Fries	

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

PARTY BRUNCH \$80

Mezze

FIRST COURSE - Family Style		ENTREE - Family Style	SIDES - Family Style
COLD - Select 2		Select 2	GREEK FRIES
PIKILIA Tzatziki, Spicy Feta, Hummus <i>Served with Pita</i>	SPANAKOPITA Traditional Spinach & Feta Pie	CHICKEN & WAFFLES Buttermilk Waffle, Crispy Chicken, Harissa Honey	DESSERT - Family Style ICE CREAM SUNDAE
	KYMA CHIPS Crispy Slices of Zucchini & Eggplant, Tzatziki	WAFFLES & BERRIES Buttermilk Waffles, Mixed Berries	
	KOLOKITHOKEFTEDES Zucchini Fritters, Lemon Yogurt	CHICKEN SOUVLAKI Tzatziki, Pita	
	HALLOUMI Grilled Cypriot Cheese, Candied Lemon, Sesame	SIRLON Simply Grilled	
	SAGANAKI Flambe Kefalograviera, Fig Compote, Honey	LAVRAKI Branzino Filet	
	CALAMARI Fried with Tomato Sauce <i>Grilled upon request</i>		
PREMIUM SELECTIONS			
TUNA TARTARE \$5 Yellowfin Tuna, Avocado Mousse, Yogurt, Crispy Potato		LAMB CHOPS \$10 Simply Grilled, Greek Fries	

BRUNCH GROUP BEVERAGE PACKAGES

Only available during Saturday and Sunday Brunch services

BRUNCH BEVERAGES – \$45 PP

2 Hours | Additional Hour \$20 pp

MIMOSAS
BELLINI
BLOODY MARY
RED AND WHITE SANGRIA

WINE BRUNCH – \$55 PP

2 Hours | Additional Hour \$20 pp

BRUNCH COCKTAILS
HOUSE SELECTED WINES
1 RED + 1 WHITE + PROSECCO

BOOZY BRUNCH – \$70 PP

2 Hours | Additional Hour \$30 pp

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.



Our --- PARTY BRUNCH

KYMA hosts a spectacular brunch party once a month that you will not want to miss. Featuring a DJ, live entertainment, and a delectable brunch menu, our exclusive Party Brunch is an event that will elevate your weekend. Reserve now for an unforgettable experience.





FLATIRON

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