



CYMA
GREEK TAVERNA





ABOUT US

We set out to create a truly great Greek restaurant in the Philippines. We travelled throughout Greece and the Mediterranean to search the old country for good food and wine.

We found plenty! We discovered that the Greek experience is more than just wonderful recipes and ingredients. It engages the coming together of people over food. It is in this spirit that we invite you to relax

and enjoy one of the world's healthiest cuisines and savor over 3,500 years of Greek cultivation. Try our mezedes and some of the best seafood in this side of the Aegean.

At Cyma, it's about bringing people together for a "flourishing" experience that starts with great food, then goes beyond by nurturing the soul and the spirit.

Opa!



MEZEDES

The Greeks often start their meals with a plate of exquisite little treats called *Mezedes* — “something small and delicate.”

Cold Mezedes



DIPS with HOMEMADE PITA

Classic Tzatziki 275
Greek yogurt, cucumber, dill, and garlic, garlic, garlic! (V)

Pine Nut Melitzanosalata 235
Roasted eggplant, pine nuts, feta. (N, V)

Htipiti 275
Creamed feta, roasted spicy peppers, EVOO. (V)

Vegetable Crudites 150

Taramosalata 295
Greek caviar, lemon, dill, cucumber, EVOO.

Kalamata Hummus 275
Chickpeas, tahini, kalamata olive tapenade, EVOO. (V)

SAMPLER

Three Dips 560 | All Five Dips 765

Vegan option: ask for Horiatiko Bread

CHEESE & PASTRIES

Barrel-Aged Feta 220
EVOO, oregano, EVOO bread. (V)

Dakos 160
Cretan rusk, tomato, feta, capers, oregano, EVOO. (V)

Spanakopita
Spinach pie, leeks, fresh herbs, feta. (V)
One 145 | Two 280 | Three 395

KRII VEGETARIAN MEZEDES

Olives & Feta 210
Kalamata, green olives, feta cheese marinated the Greek way. Served with EVOO bread. (V)

Roasted Peppers 170
Red wine vinegar, EVOO, garlic, feta, dill. Served with EVOO bread. (V)

Watermelon & Feta 120
Pine nuts, basil, EVOO. (N, V, GF)

Roasted Beets Skordalia 140
Feta, dill, potato garlic sauce. (V)

Dolmadakia 150
Rice-stuffed grapevine leaves served with tzatziki and EVOO. (V)

SAMPLER

Three 385 | All Five Krii Mezedes 650

Hot Mezedes

Spinach Artichoke Fondue 410
Our blend of melting cheese, sun-dried tomatoes, feta and anchovies. Served with EVOO bread and homemade pita.

Beef Rib Finger Kalamaki
Served with parsley salad and homemade pita.
One 330 | Two 595 | Three 795

Steamed Bowl of Mussels
Garlic EVOO, white wine, sofrito, stock, lemon and EVOO toast.
Mezze 330 | For Sharing 560

Tsigarides 395 **New!**
Fried pork belly, parsley salad, lemon wedge.

FRIED MEZEDES

Crispy Smelt 220 **New!**
Whitebait fish, lemon wedge.

Kalamarakia 450
Calamari, tzatziki, spicy tomato sauce.

Zucchini & Eggplant 195
Served with tzatziki. (V)

GRILLED SEAFOOD MEZEDES served with EVOO toast.

Broiled Baby Scallops 280
Garlic, herbed EVOO, lemon, Greek oregano.

Grilled Calamari 270
Garlic, herbed EVOO, lemon, Greek oregano.

Grilled Octopus 310
Garlic, herbed EVOO, lemon, Greek oregano.

Garides Psites (Shrimp) 280
Garlic, herbed EVOO, lemon, Greek oregano.

Steamed Clams 200
Garlic, herbed EVOO, lemon, Greek oregano.

SAMPLER

Choose Three 745 | All Five 930

(GF) Gluten Free (V) Vegetarian (N) May Contain Nuts
Ask your server for **vegan** options!



SIZZLING SAGANAKI MEZEDES

Flaming Cheese Saganaki 230

Mozarella, Parmigiano Reggiano, with EVOO toast. **OPA!** (V)

Saganaki with Figs 490

Fried mizitra cheese with peppered fig jam, honey and sesame. Served with EVOO toast. (V)

Loukanika 350

Greek lamb sausage with Greek feta, oregano and sautéed sweet peppers, with EVOO toast. **OPA!**

Lamb Keftedes 390

Greek meatballs, lemon, homemade pita, tzatziki. (N)

Garides Saganaki 420

Broiled shrimp, tomatoes, feta cheese, with EVOO toast.

SOUPA

Watercress Soup 225

Potatoes, leeks, yogurt. **New!**

Kotosoupa Avgolemono 270

Lemon, chicken and rice soup.

Aegean Kakavia (Fish Stew) 435

Mahi-mahi, shrimp, mussels, clams, squid, crustacean-ouzo saffron broth, served with EVOO bread. (N)

Greek Onion Soup 270

Sweet white onions, apple brandy, mizitra crouton.

SALATES

Cyma Caesar

Romaine, Parmigiano Reggiano, vine-ripened tomato wedges, Kalamata olives, croutons. Served with lemon Caesar dressing.

Solo 310 | Share 510 | Family 655

GRILLED MARINATED CHICKEN

Solo 60 | Share 100 | Family 150

Roka Salata

Arugula, romaine, sun-dried tomatoes, candied walnuts, Parmigiano Reggiano. With traditional Greek vinaigrette. (N, V, GF)

Solo 400 | Share 695 | Family 900

GRILLED OCTOPUS

Solo 110
Share 200
Family 280

BLEU CHEESE

Solo 80
Share 150
Family 220

Marouli Salata (Greek Spring Salad)

Shredded mixed greens, tomato, spring onions, dill and crumbled feta. Served with lemon EVOO dressing. (V)

Solo 400 | Share 645 | Family 810

Watercress Salad

Fresh watercress, bleu cheese, sweet pears, walnuts, romaine with Cyma's summer herb vinaigrette. (N, V, GF)

Solo 340 | Share 555 | Family 765

Horiatiki Salata

Traditional Greek village salad. Feta, tomatoes, cucumber, red onions, Kalamata olives, capers, bell peppers. Served with EVOO bread. (V)

Solo 390 | Share 550 | Family 690

American Style Greek Salad

Mixed greens, red cabbage, tomatoes, capers, cucumber, feta, pine nuts, bowtie pasta, dolmadakia, Kalamata olives, oregano. Served with either Cyma's summer herb vinaigrette or traditional Greek vinaigrette. (N, V)

Solo 380 | Share 680 | Family 890

Chopped Salad (House Salad)

Mixed greens, arugula, walnuts, caramelized pears, crumbled bleu cheese, tomato and grated Parmigiano Reggiano. With Cyma's summer herb vinaigrette. (N, V, GF)

Solo 415 | Share 725 | Family 1035

Spinach Salad **New!**

Spinach, tomatoes, red onion, chickpeas, walnuts, dried cranberries, goat cheese. Served with Cyma's summer herb vinaigrette. (N, V)

Solo 480 | Share 670 | Family 860

Tonnos Salata

Coriander-crusteared seared ahi tuna, mixed greens, feta, baked onions, homemade anchovies, roasted bell peppers, Kalamata olives, marinated potatoes, green beans, boiled eggs. Served with Cyma's summer herb vinaigrette. (GF)

Solo 515 | Share 860 | Family 1190

ADD HOMEMADE GAVROS (ANCHOVIES)

Solo 70 | Share 130 | Family 180

Fattoush with Souvlaki

Fresh tomato, cucumber, romaine lettuce, red onion, parsley, mint and torn pita bread dressed in onion pomegranate vinaigrette. Served with your choice of chicken or fish souvlaki.

Solo 1 stick 410 | Share 2 sticks 620
Family 3 sticks 780

Grilled Lamb & Watermelon Salad

Feta, olives, sunflower seeds, fresh mint. Served with Cyma's summer herb vinaigrette. (N, GF)

Solo 415 | Share 660 | Family 890



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GYROS

Homemade pita wrap with tzatziki, onions, parsley, tomatoes, honey mustard and lettuce. Served with crispy fries.

Chicken 350

Pork 360

Lamb 420

Steak 410

Fried Calamari 390

Fried Halibut 420

Sub homemade pita with lettuce wrap, add 50

Sub fries with side salad, add 100

Best for lunch.

BIFTEKIA SOUVLAKI

Freshly-ground handmade burgers, peppered feta, on sourdough bun. Served with crispy fries and cumin mayo.

Black Angus Burger 510

Tomatoes, pickles, onions, lettuce, feta cheese, tzatziki.

Lamb Burger 540

Red onions, Greek feta cheese, and EVOO.

Skewered meats with grilled tomatoes, peppers and onions. Served with garlic yogurt and homemade pita.

Chicken 410

Pork Tenderloin 410

Beef Tenderloin 670

Lamb Kebab 495 **New!**

Mahi-Mahi 470

Vegetarian 350

Sub homemade pita with side salad, add 100

MAKARONIA

Sub pasta with Zero Carb Shirataki Noodles
Solo +160 | Share +220 | Family +280

Roka Pasta

Sautéed arugula, EVOO, pine nuts, cherry tomato confit, Parmigiano Reggiano, spaghetti. (V, N)

Solo 380 | Share 580 | Family 930

Leonidas Pasta

Roasted summer vegetables, tomato, pine nuts, basil, garlic, aglio olio, crumbled feta, linguini. (V, N)

Solo 390 | Share 610 | Family 790

Watercress Pasta

Cherry tomatoes, garlic, Parmigiano Reggiano, goat cheese, spaghetti. (V)

Solo 300 | Share 495 | Family 660

Pastisado

The Greek Osso Bucco. Beef shank, Greek tomato sauce, bucatini pasta.

Solo 405 | Share 720 | Family 1035

Acropolis

Roast chicken, spinach, roasted peppers, Parmigiano Reggiano, penne.

Solo 415 | Share 780 | Family 1035

Pastitsio

Savory meat sauce, Greek béchamel, macaroni.

Solo 290 | Share 460 | Family 650

Solomos

Salmon, tomato, lime, feta, Parmigiano Reggiano, basil cream sauce, angel hair.

Solo 510 | Share 880 | Family 1250

Greek Meatballs

Lamb keftedes, rich brown tomato sauce, mizitra cheese, and rigatoni pasta (N)

Solo 360 | Share 530 | Family 850

Makaronia Tis-Popis

The Greek Putanesca.

Tomato, garlic, chili flakes, tarama, Kalamata olives, capers, spaghetti, wild arugula.

Solo 320 | Share 580 | Family 870

Greek Clams

White wine, lemon, parsley, Parmigiano Reggiano, EVOO, angel hair.

Solo 415 | Share 725 | Family 1020

Seafood Makaronia

Fresh mahi-mahi, squid, shrimp, clams, mussels, saffron-ouzo sauce, bucatini.

Solo 640 | Share 1020 | Family 1390

Garides Me Feta

Roasted shrimp, tomatoes, feta, Parmigiano Reggiano, parsley, spaghetti.

Solo 650 | Share 1170 | Family 1690

YIOUVETSI

The Greek Paella

Chicken and Seafood Yiouvetsi 890

Crustacean stock, Greek sausage and orzo. (N)

Vegetable Yiouvetsi 650

Roasted zucchini, tomatoes, eggplant, feta, and orzo. (V)

Mavros Yiouvetsi 920

Greek Paella Negra. Grilled scallops, shrimps, clams and mussels. Served with yogurt garlic sauce. (N)

Lamb Yiouvetsi (Traditional) 920

Baked lamb with orzo, served with mizitra cheese, parsley and EVOO.

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Best for dinner.

SPECIALTIES

FISH and SHELLFISH

Giant Shrimp 880

Dill, ouzo, tomato cream sauce.
Served with your choice of side.

Greek Fish & Chips Skordalia 560

Deep-fried Halibut in ouzo and beer batter,
potato garlic sauce.

Cyma Salmon & Clams 620

Tomato and ouzo broth, with
roasted asparagus, feta and dill. **(GF)**

Salmon Psari Fournou 795

Salmon with fennel, dill, tomatoes and
saffron baked in parchment paper.
Served with your choice of side.

Roasted King Crab Legs

Lemon garlic herb butter. Served
with Cashew Garlic Pasta. **(N)**

300g 1750 | 600g 3400 | 900g 4950

ARNI Lamb

Lamb Fricasée 645

Braised lamb, romaine, herbs, avgolemono
sauce. Served with your choice of side.

Greek Slow Food!

Cyma Lamb Chops

Served with your choice of side.

Shoulder Chop 745

Loin Chop 840

Paidakia 840

Char-grilled lamb ribs.
Served with your choice of side.

HIRINI Pork

Hirini Brizola

Grilled pork chops. 3/4" thick, tender, bone-in.
Served with your choice of side.

One Piece 525 | Two pieces 750

Cyma Baby Back Ribs

Charbroiled, basted with honey cinammon
glaze. Served with your choice of side.

Half Slab 825 | Full Slab 1375

Pork Rigani 675 **New!**

Roast pork belly and oregano stew, lemon and
garlic sauce. Served with roast potato.

Greek Slow Food!

KOTOPOULO Chicken

Kotopoulos Lemonato (Greek Chicken Adobo) 620

Braised lemon oregano chicken,
with garlic and EVOO. Served with
roasted Greek potatoes and feta.

Kotopoulos Me Bamies 535 **New!**

Traditional Greek chicken stew with Okra.
Served with your choice of side.

Greek Slow Food!

MOSCHARI Beef

Moussaka 500

Greece's national dish. Layered seasoned pork
and beef, roasted eggplant, Greek béchamel
sauce. Served with your choice of side.

Short Ribs Stifado 580

Greek beef stew. Braised short ribs with sweet
whole shallots. Served with your choice of side.

Greek Slow Food!

Cyma Fillet Mignon 750

Pan-roasted with rosemary, peppered feta,
lemon au jus. Served with your choice of side.

Ribeye Steak

USDA select, grain-fed.
500g 1950

MOSCHARI BRIZOLA

Greek steak, served with Greek chimichurri
and your choice of two sides.

Skirt Steak

USDA select, grain-fed.
350g 995

Sides

Asparagus with Feta 180

Dill, EVOO. **(V, GF)**

Spanakorizo 180

Greek spinach rice, tomatoes, onions, dill. **(V, GF)**

Kounoupidi 180

Roasted cauliflower in caramelized
tomato sauce. **(V, GF)**

Meatless Moussaka 180

Layered seasoned green lentils, tofu, potatoes,
zucchini, eggplant, Greek béchamel sauce. **(V)**

Roasted Potatoes 180

Marinated in lemon, garlic, oregano,
Parmigiano Reggiano, EVOO. **(GF)**

Crispy Fries 180

Thrice cooked, served with cumin mayo. **(V, GF)**

Fennel Mashed Potatoes 180

Fennel, ouzo, EVOO, Parmigiano
Reggiano. **(V, GF)**

Garlic Quinoa 180

Scallions, dill, EVOO. **(V)**

Garlic Noodles 180

Spaghetti, cashew purée, mizitza. **(V, N)**

Cyma Cauliflower Rice 180

Faux rice, scallions, dill, EVOO. **(V, GF)**

Arugula Salad 180

Crisp green apples, EVOO, sea salt. **(V, GF)**

Yemista 180

Rice-stuffed peppers, pine nuts, sultanas,
braised potatoes. **(V, N, GF)**

Briam 180

Oven-roasted summer vegetables, eggplant,
zucchini, tomatoes, feta. **(V, GF)**

Parsley Salad 180

Sumac onions, tomatoes, pomegranate
sour, EVOO. **(V, GF)**

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Kreatika:
Lamb Keftedes, Porkchops,
Kalamaki Sticks, & Lamb
Shoulders

WHOLE FISH

Important celebrations are often marked with roasting a whole fish. Each fish is charcoal-grilled in smoked salt, cracked pepper, Greek oregano, EVOO, ladolemono, and grilled lemon.

Pampano

Medium flavor with fine texture, firm white flesh.
750

Jack Fish

Hearty and flaky meat with a mild taste.
750

Sea Bass

Shallow water. Hearty and flaky meat with a mild taste.
750

Lapu Lapu

Price based on seasonality.
Lean, firm white flesh with moderately mild taste.
240/100g

FILLET

Either cedar plank roasted or charcoal grilled.
Served with Skordalia and lemon.

Salmon

Moist, flaky, and tender, with a buttery flavor.
450

Mahi-Mahi

Firm, large moist flakes, a sweet, delicate flavor.
340

Black Seabass

Deep water, high fat, fine flesh, sweet buttery flavor. Melts in your mouth.
870

Halibut

Snow-white flesh, sweet, delicate flavor, firm texture.
470

Prawns

Five pieces, ocean-caught. (GF)
700

SEAFOOD PLATTER

CHEF'S FAVORITE!

New!

Grilled Pampano, Fried Halibut, Crispy Smelt, Steamed Mussels, Caper Butter Prawns, with Crispy Fries, shredded greens, lemon.
(Good for three to four persons)
2850

KREATIKA MEAT PLATTER

Served with lemon, Greek chimichurri, tzatziki, parsley salad and pita.

FOR TWO

4 Lamb Keftedes (Meatballs)
1 Piece Porkchop
2 Kalamaki Sticks
2 Lamb Shoulders
1700

FOR FOUR

8 Lamb Keftedes (Meatballs)
2 Piece Porkchop
4 Kalamaki Sticks
4 Lamb Shoulders
3150

FOR EIGHT

16 Lamb Keftedes (Meatballs)
4 Piece Porkchop
8 Kalamaki Sticks
8 Lamb Shoulders
5750

ADD BROILED PRAWNS WITH CAPER BUTTER

Two 280 | Four 530 | Eight 990

*Make every experience
an Opa moment!*

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BEVERAGE

Specialties

Cyma's Ultimate Iced Tea
Solo 90 Bottomless 160

Freshly Squeezed Lemonade
Solo 120 Large 140

Watermelon Lemonade
Solo 135 Large 155

Shakes

Fresh Fruit Shakes 185
Ripe Mango,
Green Mango,
Grape,
Melon,
Watermelon

Yogurt Shake 195
Plain Yogurt
Ripe Mango,
Melon,
Grape

Beer

Signature Craft Beer
Mediterranean Common by Joe's Brew (330ml)
240

Domestic Beer
San Miguel Pale Pilsen (330ml) 110
San Miguel Light (330ml) 110
San Miguel Premium (330ml) 150

Imported Beer
Efes Mediterranean Draft (500ml) 210

SUGAR FREE

Splenda Iced Tea
Solo 110 Bottomless 180

Splenda Lemonade
Solo 145 Large 165

Coffee

V60 Pour-Over Coffee 105
Cyma Blend,
Santorini Blend (charcoal roasted),
Decaf (Swiss water method)

Soda

Coca-Cola (330ml) 90
Coke, Coke Light, Coke Zero,
Royal, Sprite, Sprite Zero, Sarsi, Sarsi Light

Rite 'n Lite (250ml) 70
Lemon & Lime, Orange, Rootbeer, Lemon

Bottled Water

Still (500ml)
Domestic 60
Imported 170

Sparkling (500ml)
Imported 170

All prices are VAT inclusive and subject to 10% Service Charge or 5% To Go charge

“Cyma prides itself on its delicious food. The idea is perfect simplicity; to preserve each ingredient’s distinct flavor and nutritional value. Why interfere with what nature has already mastered?”

CHEF ROBBY GOCO



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Shangri-La Plaza, Greenbelt 2, Trinoma, Eastwood Mall




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