



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.





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 415 Greek yogurt, cucumber, dill, and garlic, garlic, garlic! (V)

Pine Nut Melitzanosalata 345 Roasted eggplant, pine nuts, feta. (*N*, *V*)

Tirokefterri 465 Creamed feta, roasted pimiento spicy peppers, EVOO. (V)

Vegetable Crudites 295

KRII VEGETARIAN MEZEDES

Olives & Feta 330 Kalamata, green olives, feta cheese marinated the Greek way. Served with EVOO bread. (V)

Roasted Peppers 330 Red wine vinegar, EVOO, garlic, feta, dill. Served with EVOO bread. (V)

Hot Mezedes

Spinach Artichoke Fondue 695 Our blend of melting cheese, sun-dried tomatoes, feta and anchovies. Served with EVOO bread and homemade pita.

Steamed Bowl of Mussels

Garlic EVOO, white wine. sofrito, stock, lemon and EVOO toast.

Mezze 515 | For Sharing 945

Zucchini & Eggplant 350 Served with tzatziki. (V)

Broiled Baby Scallops 550 Garlic, herbed EVOO, lemon, Greek oregano.

Grilled Calamari 450 Garlic, herbed EVOO, lemon, Greek oregano.



Taramosalata 455 Greek caviar, lemon, dill, cucumber, EVOO.

Kalamata Hummus 395 Chickpeas, tahini, kalamata olive tapenade, EVOO. (V)

SAMPLER Three Dips 740 All Five Dips 1110

Vegan option: ask for Horiatiko Bread

Watermelon & Feta 230 Pine nuts, basil, EVOO. (*N*, *V*, *GF*)

Roasted Beets Skordalia 180 Feta, dill, potato garlic sauce. (**N**, **V**)

CHEESE & PASTRIES

Barrel-Aged Feta 250 EVOO, oregano, EVOO bread. (V)

Dakos 210 Cretan rusk, tomato, feta, capers, oregano, EVOO. (V)

Spanakopita Spinach pie, leeks, fresh herbs, feta. (V)

One 335 | Two 630 | Three 925

Dolmadakia 220 Rice-stuffed grapevine leaves served with tzatziki and EVOO. (V)

SAMPLER

Choose Three 585 All Five Krii Mezedes 750

Greek Chicken Chops (Kotopaidakia sta Karvouna) Char-grilled. Served with tzatziki and lemon. (N)

Solo 415 | Share 710 | Family 895

Beef Rib Finger Kalamaki Served with parsley salad and homemade pita. One 350 | Two 635 | Three 855

Crispy Feta With Honey 460 Phyllo crust, sesame

FRIED SEAFOOD MEZEDES

Crispy Sardines 250 📾 Lime wedge.

Kalamarakia 675 Calamari, tzatziki, spicy tomato sauce.

Garides Tsigarides 560 🗫 Shrimp, lime wedge.

Fried Seafood Platter 1390 Crispy sardines, kalamarakia, garides tsigarides.

GRILLED SEAFOOD MEZEDES served with Skordalia, Pickled Chili, and EVOO toast.

Grilled Octopus 595 Garlic, herbed EVOO, lemon, Greek oregano.

Garides Psites (Shrimp) 410 Garlic, herbed EVOO, lemon, Greek oregano. Steamed Clams 365 Garlic, herbed EVOO, lemon, Greek oregano.

SAMPLER Choose Three 1245 | All Five 1690

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

SIZZLING SAGANAKI MEZEDES

Flaming Cheese Saganaki 325

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

Saganaki with Figs 595

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

Loukanika 430

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

Lamb Keftedes 595 Greek meatballs, lemon, homemade

pita, tzatziki. (**N**)

SOUPA

Garides Saganaki 535

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

Mussels Saganaki 580 📟

Tomatoes, roasted peppers, with EVOO toast.

Watercress Soup 470

Potatoes, leeks, yogurt.

Aegean Kakavia (Fish Stew) 685 Mahi-mahi, shrimp, mussels, clams, squid,

crustacean-ouzo saffron broth, served with EVOO bread. (*N*)

Kotosoupa Avgolemono 370 Lemon, chicken and rice soup. Greek Onion Soup 430

Sweet white onions, apple brandy, mizitra crouton.

Cyma Caesar

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

Solo 450 | Share 780 | Family 1055

GRILLED MARINATED CHICKEN

Solo 90 | Share 150 | Family 275

Roka Salata

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

Solo	510	Share	895	Family	1175
GRILLED OCTOPUS			1	BLEU CH	EESE

Solo 95

Share 180

Family 265

Solo 150	
Share 260	
Family 365	

Marouli Salata (Greek Spring Salad)

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

Solo 430 | Share 725 | Family 920

Watercress Salad

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

Solo 550 Share 995 Family 1395

SALATES

Horiatiki Salata

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

Solo 635 | Share 895 | Family 1095

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 595 | Share 1090 | Family 1480

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 465 | Share 815 | Family 1095

Beets Salad 🐲

Mixed greens, marinated beets, dried cranberry, goat cheese, pistachio, Greek vinaigrette. (**N**)

Solo 650 | Share 990 | Family 1250

Tonnos Salata

Coriander-crusted 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 825 | Share 1510 | Family 2090 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 565 | Share 2 sticks 845 Family 3 sticks 1075

Grilled Lamb & Watermelon Salad

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

Solo 610 | Share 855 | Family 1195



Best for lunch.

GYROS

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

Chicken 465

Pork 475

Lamb 630

Steak 590

Fried Calamari 540

Fried Halibut 570

Sub homemade pita with lettuce wrap, add 60 Sub fries with side salad, add 125

Roka Pasta

Sautéed arugula, EVOO, pine nuts,

cherry tomato confit, Parmigiano Reggiano,

spaghetti. (V, N)

Solo 490 | Share 880 | Family 1195

Leonidas Pasta

Roasted summer vegetables, tomato,

pine nuts, basil, garlic, aglio olio,

crumbled feta, linguini. (V, N)

Solo 470 | Share 810 | Family 1125

Watercress Pasta

Cherry tomatoes, garlic, Parmigiano

Reggiano, goat cheese, spaghetti. (V)

Solo 520 | Share 935 | Family 1270

Pastisado

The Greek Osso Bucco. Beef shank,

Greek tomato sauce, bucatini pasta.

Solo 645 | Share 1180 | Family 1595

BIFTEKIA SOUVLAKI

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

Black Angus Burger 595 Tomatoes, pickles, onions, lettuce, feta cheese, tzatziki.

> Lamb Burger 695 Red onions. Greek feta cheese, and EVOO.

MAKARONIA

Acropolis

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

Solo 575 | Share 1100 | Family 1455

Pastitsio

Savory meat sauce, Greek béchamel, macaroni.

Solo 420 | Share 660 | Family 870

Shrimp Ouzo 🔊 Tomato, cream, dill, feta, pappardelle

Solo 840 Share 1350 Family 1700

Solomos Salmon, tomato, lime, feta, Parmigiano

Reggiano, basil cream sauce, angel hair.

Solo 750 | Share 1375 | Family 1865

Greek Meatballs

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

Solo 510 | Share 750 | Family 1190

YIOUVETSI

Sub orzo with Shirataki Rice add 350

The Greek Paella

Chicken and Seafood Yiouvetsi 1435

Vegetable Yiouvetsi 835

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

Lamb Yiouvetsi (Traditional) 1420

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

garlic yogurt and homemade pita.

Chicken 610 Pork Tenderloin 635 Beef Tenderloin 1120 Lamb Kebab 635 Mahi-Mahi 820 Vegetarian 595

Skewered meats with grilled tomatoes,

peppers and onions. Served with

Sub homemade pita with side salad, add 125

Sub pasta with Zero Carb Shirataki Noodles Solo +190 | Share +265 | Family +335

Makaronia Tis-Popis The Greek Putanesca. Tomato, garlic, chili flakes, tarama, Kalamata

olives, capers, spaghetti, wild arugula.

Solo 410 Share 730 Family 1020

Greek Clams

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

Solo 615 | Share 1115 | Family 1570

Seafood Makaronia

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

Solo 1020 | Share 1680 | Family 2240

Garides Me Feta

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

Solo 820 | Share 1495 | Family 2090

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

Crustacean stock, Greek sausage and orzo. (N)

Mavros Yiouvetsi 1595

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



Best for dinner.

SPECIALTIES

FISH and SHELLFISH

Giant Shrimp 1495 Dill, ouzo, tomato cream sauce. Served with your choice of side.

Greek Fish & Chips Skordalia 850 Deep-fried Halibut in ouzo and beer batter, potato garlic sauce. (N)

Cyma Salmon & Clams 910 Tomato and ouzo broth, with roasted asparagus, feta and dill. (GF) Salmon Psari Fournou 985

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 2550 | 600g 4700 | 900g 6550

KOTOPOULO Chicken

Kotopoulo Lemonato (Greek Chicken Adobo) 810

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

ARNI Lamb

Lamb Fricasée 855 Braised lamb, romaine, herbs, avgolemono sauce. Served with your choice of side. **Greek Slow Food!**

> Cyma Lamb Chops 1130 Served with your choice of side.

> Paidakia 1275 Sous vide, 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 710 Two pieces 995

Cyma Baby Back Ribs Charbroiled, basted with honey cinammon glaze. Served with your choice of side. Half Slab 1175 | Full Slab 1895

MOSCHARI Beef

Moussaka 790 Greece's national dish. Layered seasoned pork

and beef, roasted eggplant, Greek béchamel sauce. Served with your choice of side.

Short Ribs Stifado 890

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

Cyma Fillet Mignon 1175

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

Ribeye Steak Australian grass-fed. 500g 3500

Asparagus with Feta 245 Dill, EVOO. (V, GF)

Sides

Spanakorizo 245 Greek spinach rice, tomatoes, onions, dill. (V, GF)

Roasted Garlic Back Rice 245 Roasted garlic, black rice, watercress. (V, GF)

Kounoupidi 245 Roasted cauliflower in caramelized tomotao sauce (V, GF)

Meatless Moussaka 245 Layered seasoned green lentils, tofu, potatoes, zucchini, eggplant, Greek béchamel sauce. (V)

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

> **Roasted Potatoes** 245 Marinated in lemon, garlic, oregano, Parmigiano Reggiano, EVOO. (GF)

Crispy Fries 245 Thrice cooked, served with cumin mayo. (V, GF)

Fennel Mashed Potatoes 245 Fennel, ouzo, EVOO, Parmigiano Reggiano. (V, GF)

Garlic Quinoa 245 Scallions, dill, EVOO. (V)

Garlic Noodles 245 Spaghetti, cashew purée, mizitra. (V, N)

Skirt Steak Australian grass-fed. 350g 1550

Cyma Cauliflower Rice 245 Faux rice, scallions, dill, EVOO. (V, GF)

Arugula Salad 245 Crisp green apples, EVOO, sea salt. (V, GF)

Yemista 245 Rice-stuffed peppers, pine nuts, sultanas, braised potatoes. (V, N, GF)

Briam 245 Oven-roasted summer vegetables, eggplant, zucchini, tomatoes, feta. (V, GF)

Parsley Salad 245 Sumac onions, tomatoes, pomegranate sour, EVOO. (*V*, *GF*)

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



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

in 6.

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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. 150/100g

Jack Fish

Hearty and flaky meat with a mild taste. 125/100g

Sea Bass

Shallow water. Hearty and flaky meat with a mild taste 125/100g

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. (N) 550

Mahi-Mahi

Firm, large moist flakes,

a sweet, delicate flavor. (**N**)

530

Halibut

Snow-white flesh, sweet,

delicate flavor, firm texture. (N)

530

Lapu Lapu

Lean, firm white flesh with moderately mild taste. 1150

Prawns

Five pieces, ocean-caught. (N, GF) 1160

SEAFOOD PLATTER

Chef's Favorite!

Grilled Pampano, Fried Halibut, Crispy Smelt, Steamed Mussels, Caper Butter Prawns, with Crispy Fries, shredded greens, lemon. (Good for 3-4 persons) 3450

KREATIKA

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

For Two to Three 4 Lamb Keftedes (Meatballs) I Piece Porkchop 2 Kalamaki Sticks 2 Lamb Shoulders

2435

For Four to Six 8 Lamb Keftedes (Meatballs) 2 Piece Porkchop

4 Kalamaki Sticks 4 Lamb Shoulders 4495

For Eight to Ten

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

8 Lamb Shoulders 8185

ADD BROILED PRAWNS WITH CAPER BUTTER

Two 495 | Four 910 | Eight 1710

KREATIKA ME RIZI BASMATI

THE GREEK SHAWARMA RICE

Served with saffron-scented basmati, grilled vegetables, garlic yogurt, and homemade chili sauce

- - - - - - - - -		Solo (1-2 persons)	Share (3-5 persons)	Family (6-8 persons)	
	Grilled Chicken	630	1700	2300	
N Y	Beef Kebab	680	1850	2530	
* * * * * *	Roast Lamb	995	2780	3975	
* * * * * *	Chicken & Beef	660	1800	2800	
- - - - - - - - - - - - - - - -	Beef & Lamb	880	2400	3700	
	Lamb & Chicken	855	2300	3600	
thus a	3-Meat Combo	795	1900	3300	

BEVERAGE

Fresh Fruit Coolers

Watermelon 240 Pineapple & Coconut 240 Melon 240 Cucumber, Apple & Mint 280 Mango 280 Grape 280

Add Chia Seeds +15

Greek Yogurt Chia Shakes with probiotics for

with probiotics for better gut health!

Honey 375 Mango 375 Grape 295 Banana Nutella 295 Mixed Berries 295 Melon 295 Orange Portokali 375

Specialties

Cyma's Ultimate Iced Tea

Solo 140 | Bottomless 260

Freshly Squeezed Lemonade

Solo 170 | Large 220

Watermelon Lemonade

Solo 185 | Large 235

Cyma's Ultimate Kombucha Iced Tea 175

Splenda Lemonade

Solo 195 | Large 245

Mocktails Festive non-alcoholic cocktails

Dreaming Apples 190 Apple, lime, cinnamon

Aegean Sunrise 190 Pineapple, peach, lime, orange

Pina Colada 190 Pineapple, lime, coconut



Coca-Cola (330ml) 135

Coke, Coke Light, Coke Zero, Royal, Sprite, Sprite Light Sarsi, Sarsi Light

Bottled Still Water (500ml)

Domestic (500ml) 90 Imported (500 ml) 270

Bottled Sparkling Water (500ml)

 Domestic (1000ml)
 270

 Imported (500ml)
 270

Kokkino Carpet 190 Strawberry, lime, apple

Virgin Mojito 190 Mint, lime, ginger ale

Add a shot of Spirit +180

Beer

San Miguel Pale Pilsen 160 San Miguel Light 160 Crazy Carabao Golden Ale 190 Crazy Carabao Pilsner 190

Coffee

Espresso 115 Americano (Hot/Iced) 125 Cappuccino (Hot) 140 Latte (Hot/Iced) 140

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 Philippine Lambassador 2023 Lambassador Australia Tour





Make every experience an Opa moment!

WWW.CYMARESTAURANTS.COM FB cymarestaurant IG @cymarestaurants

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

