

KELLARI

We Support
Sustainability

SEASONAL DINNER MENU

All our seafood & meats are antibiotic
free and naturally raised

APPETIZERS - Sharing Plates

A GREEK TRADITION OF SHARING PLATES & TASTES

Oysters - 1/2 dz 18 - 1 dz 32

Kellari Chips - eggplant & zucchini chips, tzatziki 18.95

Saganaki - brandy flaming Kefalograviera cheese 17.95

Spanakopita - spinach, feta phyllo pie 17.95

Kalamari - fresh Rhode island, choose grilled or pan fried 22.95

Octopus - char-grilled, red onion, bell pepper, capers, olive oil red wine vinegar 26.95

Keftedes - traditional beef meatballs 19.95

“Pikilia” Spreads - Taramosalata, tzatziki, melitzanosalata, tirokafteri 22.95

SOUPS & SALADS

Soup of the Day - chef's daily selection 14.95

Prasini - romaine hearts, scallion, dill, capers, feta cheese dressing 17.95

Greek Salad - tomatoes, cucumbers, peppers, red onions, feta, Greek vinaigrette 19.95

Roka Salata - arugula, beets, parmigiana, fresh herbs, almond garlic 18.95

Kellari Salata - organic greens, tomatoes, onions, red wine vinaigrette 17.95

SEAFOOD MAIN PLATES

Solomos

sustainable salmon, grilled vegetables 34.95

Thalassina (grilled seafood mix)

octopus, calamari, shrimp, lemon-olive oil, oregano 45.95

Seafood Saffron Fettuccini

shrimps, mussels, calamari in a tomato garlic sauce 42.95

WHOLE GRILLED FISH

Fish “Tsipoura”

Mediterranean sea bream, moist with almond flavors, snow-white flesh (also known as Royal Dorado) 42.95

Lavraki

Mediterranean sea bass, moist, mild and tender (also known as branzino or loup de mer) 44.95

Daily Whole Fish Selection

MP (by the pound) Fish vary by weight, and market availability

QUALITY MEATS

Natural Chicken

roasted, feta infused mashed potatoes, caramelized onions,
red wine reduction 32.95

Paidakia

grilled lamb chops, roasted potatoes 48.95

Brizola

14 oz NY Strip steak (choice of side) 52.95

SIDES

Horta - wild steamed greens 11.95

Lahanika - seasonal vegetables 14.95

Asparagus - grilled, extra virgin olive oil 12.95

Patates Fournou - lemon roasted potatoes 11.95

Greek Fries - hand cut fries with oregano 10.95

Consuming *raw* or undercooked meats, poultry, *seafood*, *shellfish*, eggs or unpasteurized milk may increase your risk of foodborne illness.

CHEF'S SPECIAL

Three Course Menu \$68 per person

FIRST COURSE

Soup of the Day

chef's daily soup preparation

Prasini

romaine hearts, scallions, dill, caper-feta dressing

Kalamari

Fresh Rhode island calamari, choose lightly fried or charcoal grilled

Spanakopita

crispy phyllo pie with spinach, feta

MAIN COURSE

(choice of)

Fish Special

chef's daily fish preparation

Solomos

sustainable salmon, grilled vegetables

Shrimp Linguine

tomato herb sauce

Paidakia

grilled lamb chops with lemon roasted potatoes

Natural Chicken

roasted, feta infused mashed potatoes, caramelized

DESSERT

(choice of)

Giaourtopita

a light yogurt cheesecake style cake

Fresh Greek Yogurt

honey, walnuts & sour cherry preserves

Greek Delights

honey walnut & sugar butter cookies

Wine by the Glass

SPARKLING

Brut, Amalia, Greece 14

Blanc de Blanc 16

ROSE

Rose, Pink Bang, Greece 14

Sparkling Rose, Aurelia, Greece 15

WHITE

Moscofilero, White Dot, Greece 13

Assyrtiko, Lykovouno, Greece 12

Assyrtiko, Plano, Greece 15

Chardonnay, Bernier, France 14

Chardonnay, Deloach, California 15

Sauvignon Blanc, Man, South Africa 14

RED

Pinot Noir, Avalon, California 14

Pinot Noir, Nielson, Santa Barbara, CA 15

Cabernet Sauvignon, Mondavi, Napa 15

Cabernet Sauvignon, Kunde, Sonoma 14

Syrah, Avantis, Greece 14

Malbec, Agua de Piedra, Argentina 14

For Private Events Please Visit us at www.kellaridc.com