

KELLARI DINNER

PRIX-FIXE

Three Course Menu 65pp

FIRST COURSE

Choice of

SOUPA IMERAS

Chef's daily soup

KALE CAESAR SALAD

Massaged kale, parmesan cheese, croutons

TUNA TARTARE

Avocado and teriyaki sauce

VEGETARIAN KEFTEDES

Zucchini croquettes with tomato aioli

CALAMARI

Fried Rhode Island calamari with marinara sauce

MAIN COURSE

Choice of

PSARI IMERAS

Chef's daily seafood special

WHOLE LAVRAKI "LOUP DE MER"

Charcoal grilled, with choice a side + \$12

LAMB SHANK

Red wine rosemary sauce, feta potato puree

"KOTOPOULO" ROASTED CHICKEN

Roasted antibiotic & hormone free natural chicken served with grilled seasonal vegetables

MANITARIA RAVIOLIA

Wild mushroom ravioli, butter sage sauce

"PAIDAKIA" LAMB CHOPS

Grilled pasture raised four lamb chops, seasonal vegetables & roasted lemon potatoes + \$14

DESSERT

Choice of

Walnut Baklava | Yogurt Cake

Kormos Sokolata | Gelato Selection