

# SEASONAL DINNER MENU

## RAW BAR STARTERS

### OYSTERS

*Selection of East-West Coast 1/2 dz 19.95 - 1 dz 37.95*

### TUNA TARTARE

*Teriyaki sauce 24.95*

### SEAFOOD TOWER

*1 1/4 lb lobster | 4 shrimps | 6 clams | 6 oysters 85*

---

## SOUP & SALADS

### SOUPA IMERAS

*Daily soup option 13.95*

### AVGOLEMONO SOUPA

*Classic chicken egg-lemon soup 14.95*

### GREEK SALAD - V

*Tomatoes, onions, olives, cucumbers, peppers, feta 22.95*

### MAROULI SALAD - V

*Romaine, pistachio, dill, scallions, feta evoo vinaigrette 16.95*

### PANZARIA SALATA - V

*Beets, arugula, skordalia mouse, goat cheese 18.95*

---

## APPETIZERS - SHARING PLATES

### COUNTRY PIE - V

*Spanakopita style, spinach & kale, scallions & feta 18.95*

### RHODE ISLAND KALAMARI

*Fried or charcoal grilled 19.95*

### SHRIMP SANTORINI

*Aromatic tomato, ouzo, garlic 22.95*

### SAGANAKI

*Traditional sauté kefalograviera cheese 18.95*

### KAVOUROKEFTES

*Wild caught jumbo crab cakes, spicy harissa yogurt aioli 25.95*

### OCTOPODI

*Charcoal grilled sustainable octopus with hummus 27.95*

### KELLARI CHIPS

*Eggplant & zucchini chips with tzatziki dip 19.95*

### ZUCCHINI KEFTE - V

*Croquettes with tomato coulis 19.95*

### MOUSAKA KROKETES

*Ground beef, potato, eggplant, feta mouse, Tomato coulis 19.95*

### “PIKILIA” SPREADS - V

*Tarama, tzatziki, melitzanosalata, tirokafteri 22.95  
(choice of single spread 10.95)*

---

*We're proud to serve responsibly sourced seafood based on the recommendations from Marine Stewardship Council and Monterey Bay Aquarium Seafood Watch® Learn more at [seafoodwatch.org](http://seafoodwatch.org)*

## MAIN COURSE

### GRILLED WHOLE FISH

#### LAVRAKI

Mediterranean Sea Bass –lean, mild flavor 42.95

#### TSIPOURA

Sea Bream “Dorade Royale” – flaky, full flavor 39.95

#### BLACK SEA BASS

Atlantic Ocean - mild, firm and tasty 42.95

#### ASTAKOS

1 1/4 lb grilled Maine lobster, lemon olive oil 42.95

WHOLE FISH BY THE POUND  
FOR SHARING  
daily fish selection M/P

### SEAFOOD PLATES

#### FILETO IMERAS

Chef's daily fish filet 34.95

#### SOLOMOS

Char-grilled sustainable Faroe Island salmon,  
Beluga lentils, roasted beets 36.95

#### HALIBUT

Marinated wild halibut with tsigaria & roasted  
lemon potatoes 42.95

#### LOBSTER RAVIOLI

Retsina & sage cream sauce & parmesan 36.95

#### SEAFOOD YIOUVETSI

Orzo pasta, clams, calamari, shrimps in a  
tomato sauce 38.95

### QUALITY MEATS

#### LAMB SHANK

Red wine rosemary sauce, feta potato puree 36.95

#### KOTOPOULO

Roasted free-range chicken, oven potatoes, seasonal  
grilled vegetables 32.95

#### FILET MIGNON

8 oz aged beef filet, thyme glaze (with choice of side) 48.95

#### BRIZOLA “STEAKHOUSE”

16oz New York Strip (with choice of side) 49.95

#### PAIDAKIA

Grilled pasture raised four lamb chops, tsigaria &  
roasted lemon potatoes 48.95

## AEGEAN FEAST

Three Course Menu 65pp

### FIRST COURSE

Choice of

#### SOUPA IMERAS

Chef's daily soup

#### KALE CAESAR SALAD - v

Massaged kale, parmesan cheese, croutons

#### TUNA TARTARE

Avocado and teriyaki sauce

#### VEGETARIAN KEFTEDES - v

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 Ioanian Tsigaria vegetables + \$10

#### LAMB SHANK

Red wine rosemary sauce, feta potato puree

#### “KOTOPOULO” ROASTED CHICKEN

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

#### MANITARIA RAVIOLIA - v

Wild mushroom ravioli, butter sage sauce

#### “PAIDAKIA” LAMB CHOPS

Grilled pasture raised four lamb chops, tsigaria &  
roasted lemon potatoes + \$12

### DESSERT

Choice of

Walnut Baklava | Yogurt Cake

Kormos Sokolata | Gelato Selection

### GREEN SIDES - v

”Horta” - steamed wild mountain greens 12

Sautéed Spinach - with garlic and olive oil 12

Ionian Tsigaria - sauté seasonal vegetables 12

Brussel Sprouts - balsamic and almond flakes 14

### POTATOES

Truffled Greek Fries - feta & oregano 12

Patates Fournou - roasted lemon potatoes 11

Feta Mashed Potatoes 11

\*Consuming raw or undercooked meats, seafood, shellfish or eggs may increase the consumer's risk of food borne illnesses.

For Private Events Please Visit us at [www.kellariny.com](http://www.kellariny.com)