

KELLARI

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S T A R T E R

WATERMELON SALAD

WATERMELON, FETA, CUCUMBER, MINT, BASIL

CRISPY FETA

SERVED WITH LEMON HERBED HONEY

BEET CROQUETTES

SERVED OVER SPINACH GARLIC MOUSSE

M A I N

PSARI IMERAS

CHEF'S DAILY SEAFOOD SPECIAL

SEAFOOD YIOUVETSI

SHRIMP, CALAMARI, CLAMS, ORZO, AROMATIC TOMATO FETA SAUCE

KING MUSHROOM "SCALLOPS"

GRILLED KING OYSTER MUSHROOMS, SPINACH FAVA, PINE NUTS

PAIDAKIA

GRILLED LAMB CHOPS, LEMON POTATO, ASPARAGUS

D E S S E R T

BAKLAVA - LEMON YOGURT TART - ICE CREAM