

# SEASONAL DINNER MENU

The Greek Island tradition has always been to serve the freshest, most delicious, seasonal fare in the shortest amount of time from source to plate. In keeping with that tradition, our promise is to offer you this Sustainable Greek menu based on local and imported fresh fish, or what the Greeks respectfully refer to as, "Gifts of the Sea". Welcome to Kellari Taverna.

## RAW BAR STARTERS

### OYSTERS

Selection of East-West Coast 1/2 dz 21.95 - 1 dz 39.95

### TUNA TARTARE

Teriyaki sauce 26.95

### SEAFOOD TOWER

One & 1/4 lb Maine lobster | 4 jumbo shrimps | 6 clams | 6 oysters 85

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## APPETIZERS SHARING PLATES

### PANZARIA SKORDALIA

Beets & almond garlic mouse 19.95

### SESAME SPANAKOPITA

Filo wrapped pie, spinach, scallions & feta 19.95

### RHODE ISLAND KALAMARI

Fried or charcoal grilled 21.95

### HALLUMI PSITO

Grilled Cypriot cheese, tomato, olive oil, oregano, lemon 19.95

### GARIDES SANTORINI

Skillet grilled jumbo Gulf shrimp, braised with roasted tomatoes & herbs 26.95

### SARDELES

Grilled Mediterranean sardines, lemon-thyme-olive oil 26.95

### OCTOPODI

Charcoal grilled sustainable octopus with hummus 28.95

### KELLARI CHIPS

Eggplant & zucchini chips with tzatziki dip 23.95

### ZUCCHINI KEFTE

Zucchini croquettes, mustard aioli 19.95

### "PIKILIA" SPREADS

Tarama, tzatziki, melitzanosalata, tirokafteri 24.95  
(choice of single spread 12.95)

## SOUP & SALADS

### SOUPA IMERAS

Daily soup selection 15.95

### AVGOLEMONO SOUPA

Classic chicken egg-lemon soup 16.95

### GREEK SALAD

Tomatoes, onions, olives, cucumbers, peppers, feta 24.95

### MAROULI SALAD

Romaine, pistachio, dill, scallions, feta evoo vinaigrette 19.95

### ROKA SALATA

Arugula, beets, almond-garlic, walnuts, apple, goat cheese 21.95

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"In our cooking we only use extra virgin olive oil"

## VEGETARIAN SPECIALTIES

### MUSHROOM RAVIOLI

Artisanal mushroom ravioli, retsina cream sage sauce & parmesan 26.95

### ARAKAS & ZUCCHINI KEFTE

Peas with tomato, potatoes, onions and lemon-dill 25.95

### MAKARONIA ME KIMA

Zucchini pasta & impossible bolognese 26.95

### FAKIES ME PANZARIA

Braised beluga lentils, beets, onions, garlic mouse 25.95

### KRITHARAKI & REVITHIA

Orzo pasta & chickpeas, herbed tomato sauce 24.95

### BRUSSEL SPROUTS & GIGANTES BEANS

Caramelized onions, almonds, oregano 25.95

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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

*(Please ask your server for today's fresh selection)*

#### LAVRAKI

Mediterranean Sea Bass –lean, mild flavor 45.95

#### TSIPOURA

Sea Bream “Dorade Royale” – flaky, full flavor 43.95

#### BLACK SEA BASS

Atlantic Ocean - mild, firm and tasty 44.95

#### ASTAKOS

1 1/4 lb grilled Maine lobster, lemon olive oil 49.95

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

### SEAFOOD PLATES

FILETO IMERAS - Chef's daily fish filet 39.95

SOLOMOS - Char-grilled sustainable Faroe Island salmon, Beluga lentils, roasted beets 39.95

HALIBUT - Alaskan wild halibut with broccoli rabe & gigantes beans fricassee 48.95

THALASSINA - Mixed seafood grill, octopus, calamari and prawns served with roasted vegetable 58.95

SEAFOOD YIOUVETSI - Orzo pasta, clams, calamari, shrimps in a red tomato, feta sauce 44.95

LOBSTER RAVIOLI - Retsina & sage cream sauce & parmesan 39.95

AEGEAN SURF & TURF  
Grilled king prawns & 6 oz petit filet mignon served with garden vegetables 58.95

### QUALITY MEATS

LAMB SHANK - Red wine rosemary sauce, feta potato mushroom puree 39.95

KOTOPOULO - Roasted free-range chicken, oven potatoes, seasonal grilled vegetables 34.95

FILET MIGNON - 8 oz aged beef filet, thyme glaze (with choice of side) 52.95

BRIZOLA “STEAKHOUSE” - 14oz grass fed and naturally raised New York Strip (with choice of side) 54.95

PAIDAKIA - Grilled pasture raised four lamb chops, seasonal vegetables & roasted lemon potatoes 52.95

## CHEF'S SPECIAL

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 local 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

### SIDES

“HORTA” - Steamed wild mountain greens 12.95

SAUTÉED SPINACH - With garlic and olive oil 14.95

RAPINI - Sauté broccoli rabe & feta 14.95

LAHANIKA - Grilled zucchini, eggplant, peppers & balsamic dressing 14.95

### POTATOES

TRUFFLED GREEK FRIES - Feta & oregano 12.95

PATATES FOURNOU - Roasted lemon potatoes 11.95

FETA MASHED POTATOES 12.95

DUO SAMPLER - Choose any two 22.95

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)