

# 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

sushi grade tuna, pomegranate, quinoa,  
and carp roe 26.95

### SEAFOOD PLATTER 89

lobster | jumbo shrimp | clams | oysters

### SOLOMOS CRUDO

salmon, cucumber, fennel, avocado &  
dressed in citrus truffle 24.95

### Add Paddlefish Caviar

rich, smooth and nutty flavor  
1 ounce \$65

### LAVRAKI CRUDO

Mediterranean sea bass, sea urchin,  
tomato, sesame dressing 26.95

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## APPETIZERS

### SHARING PLATES

#### SESAME SPANAKOPITA -<sup>V</sup>

filo wrapped pie, spinach, scallions & feta 19.95

#### FILETO TONOS

marinated seared tuna, citrus sauce 26.95

#### PATAGONIAN CALAMARI

fried South American baby calamari 22.95

#### PANZARIA SKORDALIA

roasted beets & almond garlic mousse 19.95

#### GRILLED CALAMARI

charcoal grilled, with olive oil & lemon 22.95

#### OCTOPODI

charcoal grilled sustainable octopus with hummus 28.95

#### KAVOUROKEFTES

jumbo lump crab cake served with lemon mustard 25.95

#### KELLARI CHIPS -<sup>V</sup>

eggplant & zucchini chips with tzatziki dip 23.95

#### HALLUMI PSITO -<sup>V</sup>

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

#### ZUCCHINI KEFTE -<sup>V</sup>

zucchini croquettes, tomato aioli 19.95

#### GARIDES PSITES

grilled gulf shrimp served with lemon-olive oil & herbs 26.95

#### "PIKILIA" SPREADS -<sup>V</sup>

assortment of five traditional dips 24.95

## SOUPS & FRESHLY MADE SALADS

#### SOUPA IMERAS

daily soup selection 15.95

#### GREEK SALAD

tomatoes, onions, olives, cucumbers, peppers, feta 24.95

#### AVGOLEMONO SOUPA

chicken egg-lemon soup 15.95

#### FARM TO TABLE

farmed greens, grapes, goat cheese & petimezi dressing 17.95

#### ROKA SALATA

arugula, pomegranate, walnuts, manouri cheese 21.95

#### MEDITERRANEAN KALE

Cretan graviera cheese, quinoa, chickpeas, lemon honey 18.95

IN OUR DISHES WE USE PREMIUM GREEK EXTRA VIRGIN OLIVE OIL

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## VEGETARIAN SPECIALTIES

### WILD MUSHROOM HILOPITES

Greek style pasta with wild mushrooms with a graviera truffle sauce 26.95

### POTATO GNOCCHI

house made gnocchi with spinach, feta and a lemon nutmeg sauce 26.95

### VEGAN MOUSSAKA

eggplant, zucchini, potato, vegan beef & almond milk bechamel 28.95

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V - INDICATES VEGETARIAN DISHES

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

# WHOLE FISH MARKET BY THE POUND

We purchase seafood from around the Mediterranean and local market and our selection and weight varies due to market availability-Please Ask Your Server for today's selection.

## LAVRAKI

Mediterranean Sea Bass lean and mild 45.95lb

## BLACK SEA BASS

Atlantic Ocean firm and mild 44.95lb

## TSIPOURA

Mediterranean Sea Bream – flaky and full 43.95lb

## POMPANO

South Atlantic, sweet, firm and mild 45.95lb

## DOVER SOLE

Holland import, firm and mild 52.95lb

## ASTAKOS - LOBSTER

grilled or steamed whole Maine Lobster - 1<sup>1/4</sup> lb 52.95

## TURBOT

Mediterranean fish, sweet and mild 48.95lb

## SINAGRIDA

Atlantic Ocean red snapper firm and mild 44.95lb

## FAGRI

Mediterranean White Snapper - firm and full 54.95lb

## BARBOUNIA

Mediterranean red mullets sweet and firm 48.95lb

## MILOKOPI

Eastern Atlantic or Mediterranean, flaky and sweet 46.95lb

## TIGER PRAWNS

Madagascar prawns butterflied and grilled 62.95lb

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## CHEF'S SEAFOOD PLATES

### FILETO PSARI IMERAS

chef's daily fresh fish filet 39.95

### THALASSINA

mixed seafood grilled platter, octopus, calamari and prawns served with roasted vegetable 58.95

### PRAWN PASTA

Madagascar tiger prawns served over linguine with aromatic thyme tomato sauce 54.95

### AEGEAN SURF & TURF

grilled prawns & 6 oz petit filet mignon served with garden vegetables 58.95 (we recommend medium rare preparation)

### LOBSTER RAVIOLI

with a Metaxa brandy bisque 39.95

### HALIBUT

seared wild Alaskan halibut with cauliflower puree, brussel sprouts & wild mushrooms 48.95

### SOLOMOS

pan seared sustainable Faroe island salmon, Beluga lentils, roasted beets 39.95

### TUNA STEAK

thyme - oregano marinade, served with couscous, sliced black olives, & chopped tomato 48.95

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## QUALITY MEATS

### KOTOPOULO

roasted free-range chicken, lemon potatoes, feta mousse, shishito peppers 36.95

### FILET MIGNON

9 oz aged beef filet, thyme glaze (with choice of side) 54.95

### BRIZOLA "NEW YORK STRIP STEAK"

14oz grass fed and naturally raised (with choice of side) 54.95

### PAIDAKIA

grilled pasture raised lamb chops, broccoli rabe & roasted lemon potatoes 52.95

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## SIDES

HORTA - steamed wild mountain greens 12.95

SAUTÉED SPINACH - with garlic and olive oil 14.95

RAPINI - sauté broccoli rabe & feta 14.95

BRUSSEL SPROUTS - drizzled with chili aioli 14.95

WILD MUSHROOMS - yogurt & petimezi 14.95

KELLARI FRIES - feta-truffle mousse 12.95

PATATES FOURNOU - roasted lemon potatoes 11.95

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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)