

Kellari's Easter Celebration 2022

FIRST COURSE

Magiritsa

traditional Easter tripe & herb soup 18

KROKETES

zucchini fritters with a mild spiced feta coulis 19

KELLARI CHIPS

*eggplant & zucchini chips
with tzatziki 22*

EASTER KOKORETSI

traditional Easter rotisserie offal favorite 23

PIKILIA OF SPREADS

*tzatziki, melitzanosalata, htipiti,
tarama with pita 24*

TUNA TARTARE

Teriyaki sauce 22

MAROULI SALATA

romaine, scallion, dill, caper, feta dressing 18

GREEK SALAD

*vine ripe tomatoes, onions, Kalamata olives,
cucumbers, peppers & feta 26*

SPANAKOPITA - COUNTRY PIE

fillo filled with spinach, leeks & aromatic herbs 22

CALAMARI

*crispy coated fried calamari or grilled to perfection
with lemon olive oil 22*

OCTOPODI

*charcoal grilled octopus, capers, onions &
roasted red peppers 28*

OYSTERS

Sustainably sourced

East and West Coast 1/2 dozen 22 / dozen 42

MAIN COURSE

EASTER LAMB

*spit roasted baby lamb served with oven
roasted lemon 46*

FAROE ISLAND SALMON

*char-grilled sustainable salmon, beluga lentils,
roasted beets 39*

NATURAL CHICKEN

*lemon, rosemary with arugula mashed potatoes and
roasted vegetables 37*

SEAFOOD YIOUVETSI

orzo pasta, scallops, calamari, shrimps in a tomato sauce 42

PAIDAKIA

*grilled lamb chops with olive oil & oregano
roasted potatoes 52*

TSIPOURA

*whole grilled Sea Bream, lemon and herbs with
Ioanian tsigaria 44*

LAVRAKI

*"The Greek Pride"
loup de mer, with horta 48*

HALIBUT

*marinated wild halibut with horta &
roasted lemon potatoes 48*

LOBSTER RAVIOLI

Champagne fennel cream sauce & parmesan 39

BRIZOLA

*Prime New York strip steak with
lemon potatoes 54*

SIDES | 14

Sautéed Spinach | Lemon Potatoes | Ionian Tsigaria | Greek Fries | Brussel Sprouts

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of
foodborne illness. For private events please visit www.kellariny.com*