

## SOUP &amp; SALAD

**AVGOLEMONO SOUPA**  
chicken egg-lemon soup 16.95

**MAROULI SALATA**  
romaine lettuce, scallions & feta cheese 22.95

**GREEK SALAD**  
tomatoes, onions, olives, cucumbers, peppers, feta 26.95

## EASTER SPECIALS

**MAGIRITSA SOUPA**  
traditional Easter tripe & dill herb soup 19.95

**LAMB KOKORETSI**  
traditional Easter rotisserie seasoned offal, sweetbreads  
wrapped in natural lamb sausage casing 26.95

**LOUKANIKO**  
grilled pork leek country sausage 22.95

**EASTER LAMB**  
spit roasted baby lamb served with oven  
roasted lemon potatoes 58.95

**PAIDAKIA**  
grilled pasture raised lamb chops,  
Asparagus & roasted lemon potatoes 64.95

## FIRST COURSE

**SESAME SPANAKOPITA** -<sup>V</sup>  
fillo wrapped pie, spinach, scallions & feta 24.95

**PANZARIA SKORDALIA** -<sup>V</sup>  
roasted beets & almond garlic mousse 19.95

**OCTOPODI**  
charcoal grilled sustainable octopus with fava 34.95

**KELLARI CHIPS** -<sup>V</sup>  
eggplant & zucchini chips with tzatziki dip 24.95

**ZUCCHINI KEFTE** -<sup>V</sup>  
zucchini croquettes, chili aioli 21.95

**TRIO PIKILIA** -<sup>V</sup>  
tzatziki, taramasalata, tirokafteri, with pita wedges 26.95

**PATAGONIAN CALAMARI**  
fried or grilled south American baby calamari 26.95

**TUNA TARTARE**  
sushi grade tuna, avocado base, sweet soy sauce 28.95

**GARIDES SANTORINI**  
shrimp, tomato sauce, splash of ouzo, crumbled feta 28.95

## MAIN COURSE

**BAKALAO ME KAVOURI**  
wild Icelandic cod, crab encrusted, lemon dill aioli, over a  
potato scallion cake, sauteed spinach 56.95

**THALASSINA**  
mixed grilled seafood platter, octopus, calamari  
and prawns served with roasted vegetables 68.95

**SEAFOOD YIOUVETSI**  
Shrimp, calamari, clams in an aromatic  
orzo tomato feta sauce 54.95

**FILET MIGNON**  
8oz aged beef filet, thyme glaze  
(with choice of side) 68.95

**LAVRAKI A LA SPETSIOTA**  
tomato-caper sauce from the  
island of Spetses, with roasted potatoes 54.95

**HALIBUT**  
seared wild Alaskan halibut with cauliflower puree &  
brussel sprouts and wild mushrooms 59.95

**SOLOMOS**  
pan seared sustainable Faroe island salmon,  
Beluga lentils, roasted beets 52.95

**BRIZOLA "NY STRIP STEAK"**  
14oz grass fed and naturally raised  
(with choice of side) 68.95

**KOTOPOULO**  
roasted free-range chicken, lemon  
potatoes, feta mousse, shishito peppers 48.95

**ASTAKOMAKARONADA**  
Maine lobster tail with linguine pasta, and  
an aromatic tomato bisque 62.95

**SAUTÉED SPINACH** - with garlic and olive oil 15.95

**RAPINI** - sauté broccolini, garlic & lemon 15.95

**ASPARAGUS** - grilled, ladolemano drizzle 16.95

**WILD MUSHROOMS** - yogurt & petimezi 15.95

**KELLARI FRIES** - feta-truffle mousse 12.95

**PATATES FOURNOU** - roasted lemon potatoes 12.95

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](http://www.kellariny.com)