

# EASTER MENU 2023

## SOUP & SALADS

### AVGOLEMONO SOUPA

chicken egg-lemon soup 15.95

### ROKA SALATA

arugula, pomegranate, walnuts, manouri cheese 22.95

### GREEK SALAD

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

## EASTER SPECIALS

### MAGIRITSA SOUPA

traditional Easter tripe & dill herb soup 18.95

### LAMB KOKORETSI

traditional Easter rotisserie seasoned offal, sweetbreads wrapped in natural lamb sausage casing 22.95

### EASTER LAMB

spit roasted baby lamb served with oven roasted lemon potatoes 49.95

### PAIDAKIA

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

## FIRST COURSE

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

filo wrapped pie, spinach, scallions & feta 19.95

### PANZARIA SKORDALIA -<sup>V</sup>

roasted beets & almond garlic mousse 19.95

### OCTOPODI

charcoal grilled sustainable octopus with hummus 28.95

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

eggplant & zucchini chips with tzatziki dip 23.95

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

zucchini croquettes, chili aioli 19.95

### “PIKILIA” SPREADS -<sup>V</sup>

assortment of five traditional dips, pita wedges 24.95

### PATAGONIAN CALAMARI

fried south American baby calamari 22.95

### GRILLED CALAMARI

charcoal grilled, with olive oil & lemon 22.95

### TUNA TARTARE

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

### ARNI SOUTZOUKAKIA

cumin spiced lamb meatballs, lime aioli 26.95

## MAIN COURSE

### ASTAKOS - MAINE LOBSTER

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

### THALASSINA

mixed grilled seafood 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

### FILET MIGNON

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

### KOTOPOULO

roasted free-range chicken, lemon potatoes, feta mousse, shishito peppers 38.95

### WHOLE LAVRAKI

“The Greek Pride” loup de mer, with sautéed spinach 49.95

### HALIBUT

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

### SOLOMOS

pan seared sustainable Faroe island salmon, Beluga lentils, roasted beets 42.95

### TUNA STEAK

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

### BRIZOLA “NEW YORK STRIP STEAK”

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

## SIDES -<sup>V</sup>

SAUTÉED SPINACH - with garlic and olive oil 14.95

WILD MUSHROOMS - yogurt & petimezi 14.95

RAPINI - sauté broccoli rabe & feta 14.95

KELLARI FRIES - feta-truffle mousse 12.95

BRUSSEL SPROUTS - drizzled with chili aioli 14.95

PATATES FOURNOU - roasted lemon potatoes 11.95

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: 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) :  
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