

SOUP & 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 -^V
filo wrapped pie, spinach, scallions & feta 24.95

PANZARIA SKORDALIA -^V
roasted beets & almond garlic mousse 19.95

OCTOPODI
charcoal grilled sustainable octopus with fava 34.95

KELLARI CHIPS -^V
eggplant & zucchini chips with tzatziki dip 24.95

ZUCCHINI KEFTE -^V
zucchini croquettes, chili aioli 21.95

TRIO PIKILIA-^V
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 vegetable s 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