

## 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* 24.95

**EASTER LAMB**  
*spit roasted baby lamb served with oven roasted lemon potatoes* 54.95

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

## FIRST COURSE

**SESAME SPANAKOPITA** -<sup>V</sup>  
*filo wrapped pie, spinach, scallions & feta* 22.95

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

**OCTOPODI**  
*charcoal grilled sustainable octopus with hummus* 32.95

**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* 24.95

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

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

**SOUTZOUKAKIA**  
*cumin spiced lamb-beef meatballs, yogurt aioli* 26.95

## MAIN COURSE

**BAKALAO ME KAVOURI**  
*wild Icelandic cod, crab encrusted, lemon dill aioli, over a potato scallion cake, sauteed spinach* 54.95

**THALASSINA**  
*mixed grilled seafood platter, octopus, calamari and prawns served with roasted vegetable* 62.95

**SCALLOP LINGUINE**  
*day boat scallops, squid ink linguine, asparagus, and bottarga* 52.95

**FILET MIGNON**  
*8oz aged beef filet, thyme glaze (with choice of side)* 64.95

**LAVRAKI A LA SPETSIOTA**  
*Traditional tomato-caper recipe from the island of Spetses* 52.95

**HALIBUT**  
*seared Alaskan wild halibut with cauliflower puree & brussel sprouts and wild mushrooms* 54.95

**SOLOMOS**  
*pan seared sustainable Faroe island salmon, Beluga lentils, roasted beets* 46.95

**BRIZOLA "NY STRIP STEAK"**  
*14oz grass fed and naturally raised (with choice of side)* 62.95

**KOTOPOULO**  
*roasted free-range chicken, lemon potatoes, feta mousse, shishito peppers* 42.95

**ASTAKOMAKARONADA**  
*Maine lobster with linguine pasta, and an aromatic tomato bisque* 54.95

SIDES -<sup>V</sup>

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

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

**HORTA** - steamed field greens, lemon, olive oil 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)