

SEASONAL LUNCH MENU

The Greek Island tradition has always been to serve the freshest, most delicious, seasonal fare in the shortest amount of time from source to plate. In keeping with that tradition, our promise is to offer you this Sustainable Greek menu based on local and imported fresh fish, or what the Greeks respectfully refer to as, "Gifts of the Sea". Welcome to Kellari Taverna.

SOUPS

SOUPA IMERAS

Daily soup option 14.95

AVGOLEMONO SOUPA

Traditional chicken & lemon-egg broth 15.95

SALADS

MAROULI SALAD

Romaine, pistachio, dill, scallions, feta, evoo vinaigrette 17.95

GREEK SALAD

Tomatoes, onions, olives, cucumbers, peppers, feta 19.95

KALE CAESAR SALAD

Kale, parmesan cheese, anchovies, croutons 18.95

ROKA SALATA

Arugula, beets, skordalia, walnuts, apple, goat cheese 19.95

ADD ON TO YOUR SALAD

Grilled Salmon 14 | Grilled Chicken 9

Two Lamb Chops 19 | Shrimp 14 | Octopus 16

IN OUR COOKING WE ONLY USE

EXTRA VIRGIN OLIVE OIL

MID DAY

LITE FARE

FILETO PSARI IMERAS

Today's market fish fillet 29.95

KALE SHRIMP SALAD

Grilled shrimp, onions, tomato & cucumbers 27.95

TUNA STEAK SANDWICH

Seared tuna, cucumber wasabi aioli, tomato, caramelized onions, on ciabatta, fries 28.95

LOBSTER SOUVLAKI

Wrapped in pita, served with fries 34.95

KELLARI BURGER

Short rib/brisket blend, caramelized onions, & aged Wisconsin cheddar on a brioche bun with truffle fries 22.95

KOTOPOULO

Grilled skewered free-range chicken, tzatziki, truffle fries 28.95

APPETIZERS - SHARING PLATES

OYSTERS

Selection of East-West Coast 1/2 dz 21.95 - 1 dz 39.95

TUNA TARTARE

Sushi grade tuna, avocado base & teriyaki sauce 26.95

PATAGONIAN CALAMARI

Fresh South American calamari served lightly fried or charcoal grilled 19.95

SARDELES

Mediterranean sardines grilled, lemon-thyme-olive oil 22.95

KAVOUROKEFTES

Wild caught jumbo crab cakes, spicy harissa yogurt 25.95

HALLUMI PSITO

Grilled Cypriot cheese, tomato, oregano, lemon 18.95

SESAME SPANAKOPITA

Filo wrapped pie, spinach, scallions & feta 18.95

"PIKILIA" SPREADS

Tarama, tzatziki, melitzanosalata, tirokafteri 19.95
(choice of single spread 10.95)

GARIDES PSITES

Grilled Gulf shrimp with lemon-olive oil & herbs 22.95

OCTOPODI

Charcoal grilled sustainable octopus with hummus 26.95

ZUCCHINI KEFTEDES

Zucchini croquettes with tomato aioli 18.95

VEGETARIAN SPECIALTIES

MUSHROOM RAVIOLI

Artisanal mushroom ravioli, retsina cream sage sauce & parmesan 25.95

PANZARIA SKORDALIA

Beets & almond garlic mousse 17.95

MAKARONIA ME KIMA

Linguine & impossible Bolognese 25.95

FAKIES ME PANZARIA

Braised beluga lentils, beets, onions, garlic mousse 24.95

KRITHARAKI & REVITHIA

Orzo pasta & chickpeas, herbed tomato sauce 22.95

We're proud to serve responsibly sourced seafood based on the recommendations from Marine Stewardship Council and Monterey Bay Aquarium Seafood Watch® Learn more at seafoodwatch.org. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase the consumer's risk of food borne illnesses.

PRIX FIXE BUSINESS LUNCH

Three Courses 37.95 (not available for parties over 12p)

FIRST COURSE *Choice of:*

SOUPA IMERAS
soup of the day

KALE CAESAR SALAD
Kale, parmesan cheese, croutons

MEDITERRANEAN SALAD
*Lettuce, tomatoes, fresh raw onions, olives,
cucumbers, peppers & feta*

SESAME SPANAKOPITA
Filo wrapped pie, spinach, scallions & feta

VEGETARIAN KEFTE
Zucchini croquettes with tomato aioli

PANZARIA SKORDALIA
Beets & almond garlic mouse

TUNA TARTARE
Sushi grade tuna, avocado base & teriyaki sauce (add 8.95)

MAIN COURSE *Choice of:*

PSARI FILETO IMERAS
Today's market fish fillet

SOLOMOS
Grilled Faroe island salmon, Beluga lentils & roasted beets

TUNA STEAK SANDWICH
*Seared tuna, cucumber wasabi aioli, tomato,
caramelized onions, on ciabatta, fries*

MUSHROOM RAVIOLI
Artisanal mushroom ravioli, cream sage sauce & parmesan

KOTOPOULO
Grilled skewered free-range chicken, tzatziki, truffle fries

AHIVADES PASTA
Atlantic ocean clams, linguine, aromatic tomato feta sauce

STEAK FRITES
Petite filet, mushroom demi glaze, Greek fries (add 11.95)

DESSERT *Choice of:*

Sokolata Kormos | Yogurt Cake | Ice Cream
Traditional Greek Cookies

WHOLE FISH

LAVRAKI
Mediterranean Sea Bass "Loup de Mer" 44.95

BLACK SEA BASS
Western Atlantic Ocean Bass 42.95

TSIPOURA
Mediterranean Sea Bream "Dorade Royale" 39.95

"ASTAKOS" WHOLE LOBSTER
1 1/4 lb grilled or steamed Maine lobster, lemon olive oil 48.95

GRILLED WHOLE FISH BY THE POUND

*Fish selection for sharing M/P
Availability and weight varies due to market conditions - Please ask your server*

SEAFOOD PLATES

LOBSTER RAVIOLI
Retsina & sage cream sauce & parmesan 36.95

SEAFOOD YIOUVETSI
Orzo, clams, calamari, shrimps in a tomato feta sauce 37.95

SOLOMOS
*Char-grilled sustainable Faroe Island salmon,
Beluga lentils, roasted beets 32.95*

HALIBUT
*Alaskan wild halibut with broccoli rabe &
gigantes beans fricassee 39.95*

TUNA STEAK
*Thyme - oregano marinate & serve with couscous mixed with
feta cheese, sliced black olives, and chopped tomato 39.95*

QUALITY MEATS

LAMB SHANK
Red wine rosemary sauce, feta potato puree 36.95

STEAK FRITES
Petite filet, mushroom demi glaze, Greek fries 32.95

BRIZOLA "STEAKHOUSE"
*14oz New York Strip center cut steak
(with choice of side) 49.95*

PAIDAKIA
*Grilled pasture raised four lamb chops, seasonal
vegetables & roasted lemon potatoes 48.95*

PETIT SURF & TURF
*Petite filet mignon cut grilled to medium and jumbo shrimps
with feta mashed potatoes, tarragon sauce 38.95*

SIDES | 12.95

SAUTÉED SPINACH - Garlic and olive oil

LAHANIKA - Grilled seasonal vegetables

"HORTA" - Steamed wild mountain greens

PATATES FOURNOU - Roasted lemon potatoes

TRUFFLED GREEK FRIES - Feta and oregano

LAHANIKA - Zucchini, eggplant, peppers & balsamic