

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 18.95

KALE CAESAR SALAD

Kale, parmesan cheese, croutons 17.95

PANZARIA SALATA

Beets, skordalia mouse, walnuts, apple, goat cheese 18.95

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
and no butter"

MID DAY LITE FARE

FILETO PSARI IMERAS

Today's market fish fillet 29.95

KALE SHRIMP SALAD

Grilled shrimp, onions, tomato & cucumbers 27.95

LOBSTER SOUVLAKI

Wrapped in pita, served with fries 28.95

PETIT SURF & TURF

Filet mignon & Jumbo shrimp grilled to medium,
served with feta mash potatoes, tarragon sauce 29.95

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 breast,
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

Teriyaki sauce 26.95

RHODE ISLAND KALAMARI

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

SPANAKOPITA

Filo wrapped pie, spinach, scallions & feta 18.95

"PIKILIA" SPREADS

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

GARIDES SANTORINI

Skillet grilled, braised with tomato & herbs 22.95

OCTOPODI

Charcoal grilled sustainable octopus with hummus 26.95

ZUCCHINI KEFTEDES

Zucchini croquettes with mustard aioli 18.95

OSPIA - LEGUMES - VEGAN

REVITHIA

Roasted in the oven, tomato and herbs 14.95

ARAKAS

Braised peas with tomato and dill 15.95

GIGANTES

Giant butter beans in an aromatic tomato sauce 15.95

FAKIES

Delicious salad of beluga lentils 14.95

HANDRES BEANS

Borlotti beans, cucumber onion salad 14.95

TRIO LEGUMES

Your choice of three 21.95

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 35.95

FIRST COURSE *Choice of:*

SOUPA IMERAS
soup of the day

KALE CAESAR SALAD
Kale, parmesan cheese, croutons

COUNTRY PIE
Spanakopita style with seasonal garden greens & feta

MEDITERRANEAN SALAD
Lettuce, tomatoes, onions, olives, cucumbers, peppers & feta

VEGETARIAN KEFTE
Zucchini croquettes with tomato aioli

MAIN COURSE *Choice of:*

PSARI FILETO IMERAS
Today's market fish fillet

SOLOMOS
Char-grilled sustainable salmon, Beluga lentils & roasted beets

PETIT SURF & TURF
Filet mignon & Jumbo shrimp grilled to medium, served with feta mash potatoes, tarragon sauce

MUSHROOM RAVIOLI
Artisanal mushroom ravioli, retsina cream sage sauce & parmesan

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

DESSERT *Choice of:*

Sokolata Kormos | Yogurt Cake | Ice Cream
Traditional Greek Cookies

GRILLED WHOLE FISH BY THE POUND

Fish selection for sharing M/P

Availability and weight varies due to market conditions - Please ask your server

LAVRAKI
Mediterranean Sea Bass –lean, mild flavor 42.95

BLACK SEA BASS
Atlantic Ocean - mild, firm and tasty 42.95

TSIPOURA
Sea Bream “Dorade Royale” – flaky, full flavor 39.95

ASTAKOS
1 1/4 lb grilled Maine lobster, lemon olive oil 42.95

SEAFOOD PLATES

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

HALIBUT
*Marinated wild halibut with broccoli rabe & roasted
lemon potatoes 39.95*

LOBSTER RAVIOLI
Retsina & sage cream sauce & parmesan 36.95

THALASSINO YIOUVETSI
Orzo pasta, clams, calamari, shrimps in a tomato sauce 37.95

QUALITY MEATS

LAMB SHANK
Red wine rosemary sauce, feta potato puree 36.95

FILET MIGNON
8 oz aged beef filet, thyme glaze (with choice of side) 48.95

BRIZOLA “STEAKHOUSE”
16oz New York Strip (with choice of side) 49.95

PAIDAKIA
*Grilled pasture raised four lamb chops, broccoli rabe
& roasted lemon potatoes 48.95*

SIDES | 12

Sautéed Spinach - Garlic and olive oil

Rapini - Sauté broccoli rabe

”Horta” - Steamed wild mountain greens

Patates Fournou - Roasted lemon potatoes

Truffled Greek Fries - Feta and oregano

Brussel Sprouts - Balsamic and almond flakes