

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

FARM TO TABLE
farmed greens, grapes, goat cheese & petimezi dressing 17.95

GREEK SALAD
tomatoes, onions, olives, cucumbers, peppers, feta 19.95

MEDITERRANEAN KALE
Cretan graviera cheese, quinoa, chickpeas 18.95

ROKA SALATA
arugula, pomegranate, walnuts, manouri 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

APPETIZERS - SHARING PLATES

OYSTERS
selection of East & West Coast 1/2 dz 21.95 - 1 dz 39.95

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

PATAGONIAN CALAMARI
fried South American baby calamari 19.95

GRILLED CALAMARI
charcoal grilled, olive oil & lemon 19.95

KAVOUROKEFTES
jumbo lump crab cake served with lemon mustard 26.95

HALLUMI PSITO -^V
grilled Cypriot cheese, tomato, oregano, lemon 18.95

SESAME SPANAKOPITA -^V
filo wrapped pie, spinach, scallions & feta 18.95

"PIKILIA" SPREADS -^V
assortment of five traditional dips 19.95
(choice of single spread 14.95)

GARIDES PSITES
grilled gulf shrimp with lemon-olive oil & herbs 22.95

OCTOPODI
charcoal grilled sustainable octopus with hummus 26.95

ZUCCHINI KEFTEDES -^V
zucchini croquettes with tomato aioli 18.95

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

MID DAY LITE FARE

FILETO PSARI IMERAS
today's market fish filet 29.95

POTATO GNOCCHI -^V
house made gnocchi with spinach, feta and lemon nutmeg sauce 26.95

TUNA STEAK SANDWICH
spiced seared tuna, chili aioli, tomato, olives and caramelized onions on a ciabatta bun, truffle 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, fries 28.95

VEGAN MOUSSAKA -^V
eggplant, zucchini, potato, vegan beef & almond milk bechamel 28.95

V - INDICATES VEGETARIAN DISHES

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.

PRIX FIXE BUSINESS LUNCH

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

FIRST COURSE *Choice of:*

SOUPA IMERAS
soup of the day

FARM TO TABLE
farmed greens, grapes, goat cheese & petimezi dressing

MEDITERRANEAN KALE
*Cretan graviera cheese, quinoa, chickpeas
and lemon honey dressing*

SESAME SPANAKOPITA
filo wrapped pie, spinach, scallions & feta

ZUCCHINI KEFTEDES
zucchini croquettes with tomato aioli

TUNA TARTARE
sushi grade tuna, pomegranate, quinoa & carp roe (add 8.95)

MAIN COURSE *Choice of:*

PSARI FILETO IMERAS
today's market fish filet

SOLOMOS
grilled Faroe island salmon, Beluga lentils & roasted beets

TUNA STEAK SANDWICH
*spiced seared tuna, chili aioli, tomato, olives
and caramelized onions on a ciabatta bun, fries*

POTATO GNOCCHI -^V
house made gnocchi with spinach, feta and lemon nutmeg sauce

KOTOPOULO
grilled skewered free-range chicken, tzatziki, fries

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

DESSERT *Choice of:*

Sokolata Kormos | Halva - Tahini Mousse | Ice Cream | Traditional Greek Cookies

WHOLE GRILLED FISH

LAVRAKI
Mediterranean Sea Bass lean, mild flavor 44.95

BLACK SEA BASS
Atlantic Ocean firm and mild 42.95

TSIPOURA
Mediterranean Sea Bream - flaky, full flavor 39.95

"ASTAKOS" LOBSTER
1^{1/4} lb grilled or steamed whole Maine lobster 49.95

GRILLED WHOLE FISH BY THE POUND

Fish selection for sharing M/P

Availability and weight varies due to market conditions - Please ask your server for our daily selection

SEAFOOD PLATES

LOBSTER RAVIOLI
with a Metaxa brandy bisque 36.95

SOLOMOS
*char-grilled sustainable Faroe Island salmon,
beluga lentils, roasted beets 32.95*

HALIBUT
*seared wild Alaskan halibut with cauliflower puree,
brussel sprouts, & wild mushrooms 42.95*

TUNA STEAK
*thyme - oregano marinade & serve with couscous, sliced
black olives, and chopped tomato 39.95*

QUALITY MEATS

STEAK FRITES
petit 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 lamb chops, broccoli rabe &
roasted lemon potatoes 48.95*

PETIT SURF & TURF
*petit filet mignon cut grilled to medium and jumbo shrimps
and feta mashed potatoes, mushroom jus 42.95*

SIDES -^V | 12.95

SAUTÉED SPINACH - garlic and olive oil

WILD MUSHROOMS - yogurt & petimezi

"HORTA" - steamed wild mountain greens

PATATES FOURNOU - roasted lemon potatoes

KELLARI FRIES - feta-truffle mousse

BRUSSEL SPROUTS - drizzled with chili aioli

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase the consumer's risk of food borne illnesses.