

SEASONAL LUNCH MENU

SOUPS & SALADS

SOUPA IMERAS

daily soup option 13.95

AVGOLEMONO SOUPA

traditional chicken & lemon-egg broth 14.95

MAROULI SALAD

romaine, pistachio, dill, scallions, feta, evoo vinaigrette 16.95

GREEK SALAD

tomatoes, onions, olives, cucumbers, peppers, feta 18.95

KALE CAESAR SALAD

kale, parmesan cheese, croutons 16.95

PANZARIA SALATA

beets, skordalia mouse, walnuts, goat cheese 18.95

ADD ON TO YOUR SALAD

Grilled Salmon 11 | Grilled Chicken 7

Two Lamb Chops 19 | Shrimp 12 | Octopus 14

APPETIZERS - SHARING PLATES

MOUSAKA KROKETES

tomato coulis, feta mouse 19.95

RHODE ISLAND KALAMARI

Fried or charcoal grilled 19.95

KAVOUROKEFTES

wild caught jumbo crab cakes, spicy harissa yogurt 22.95

COUNTRY PIE

spanakopita style, spinach & kale, scallions & feta 18.95

“PIKILIA” SPREADS

tarama, tzatziki, melitzanosalata, tirokafteri 19.95

SHRIMP SANTORINI

skillet grilled, braised with tomato & herbs 22.95

OCTOPODI

charcoal grilled sustainable octopus with hummus 26.95

ZUCCHINI KEFTEDES

zucchini croquettes with tomato aioli 18.95

OYSTERS

selection of East-West Coast 1/2 dz 19.95 - 1 dz 37.95

MID DAY LITE FARE

FILETO PSARI IMERAS

today's market fish fillet 28.95

KALE SHRIMP SALAD

grilled shrimp, onions, tomato & cucumbers 25.95

LOBSTER SOUVLAKI

Wrapped in pita, served with fries 28.95

KELLARI BURGER

short rib/brisket blend, caramelized onions, & aged Wisconsin cheddar on a brioche bun with truffle fries 19.95

KOTOPOULO

grilled skewered free-range chicken breast, tzatziki, truffle fries 26.95

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 34.95

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
tettuce, 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

KALE SHRIMP SALAD
grilled shrimp, onions, tomato & cucumbers

MUSHROOM RAVIOLI
artisanal mushroom ravioli, 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

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 36.95*

HALIBUT

*Marinated wild halibut with tsigaria & roasted
lemon potatoes 39.95*

LOBSTER RAVIOLI

Retsina & sage cream sauce & parmesan 36.95

SEAFOOD 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, tsigaria &
roasted lemon potatoes 48.95*

SIDES | 11

Sautéed Spinach - with garlic and olive oil

Ionian Tsigaria - sauté chopped vegetables

”Horta” - steamed wild mountain greens

Patates Fournou - roasted lemon potatoes

Truffled Greek Fries - with fries and oregano

Brussel Sprouts - balsamic and almond flakes