

KELLARI

2025

HAPPY NEW YEAR

Four Course Menu \$125 Per Person

First Course

PIKILIA

assortment of three spreads

Second Course

Choice of:

SEASONAL SOUP

chestnut & cauliflower & rosemary

HARVEST SALAD

cabbage, carrots, tomatoes, apples, walnuts, raisins

GREEK SALAD

tomatoes, onions, cucumbers, peppers & feta

DOLMADAKIA

plant based meat, rice, herbs, lemon aioli

TUNA TARTARE

tarama, quinoa, pomegranate & pine nuts

OCTOPUS

sushi grade, and grilled to perfection

TUNA FILETO

marinated seared, citrus sauce

SHRIMP SAGANAKI

shrimp bisque, tomato, feta mousse and crostini

SPANAKOPITA

fillo pies with spinach, leeks & feta cheese

ZUCCHINI KEFTE

crispy zucchini croquettes, chili aioli

SALMON CRUDO

avocado fennel & citrus sauce

KAVOURI KEFTEDES

Maryland crab cake with spiced mustard, lemon aioli

Main Course

choice of

TRUFFLE RAVIOLI

feta truffle mushroom ravioli, sage Champagne sauce

PAIDAKIA

grilled lamb chops served with lemon potatoes & asparagus

BRIZOLA "STEAKHOUSE"

14oz New York Strip
grilled to your preference (choice of side)

VEGAN MOUSSAKA

plant based meat & almond milk bechamel

GRILLED WHOLE LAVRAKI

the Greek Pride "simply grill, (choice of side)

SOLOMOS

za'atar crusted salmon, sauteed spinach & kale, fingerling
potatoes, shallot confit, and tahini sauce

KOTOPOULO

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

SEAFOOD YIOUVETSI

shrimp, calamari, clams in an orzo tomato feta sauce

GRILLED WHOLE TSIPOURA

grilled mediterranean bream, (choice of side)

LOBSTER PASTA

lobster tail, squid ink linguine, tomato bisque, tarragon
(add \$12)

Sides- \$15

SAUTÉED SPINACH - with garlic and olive oil

TRUFFLED FRIES - feta & oregano

MUSHROOMS- yogurt & petimezi

PATATES FOURNOU - roasted lemon potatoes

SPANAKORIZO - spinach-rice and herbs

BROCOLLINI - garlic & spicy feta

Epidorpia Choice of:

Baklava - Chocolate Kormos - Lemon Yogurt Tart