

Happy New

KELLARI

2026

Four Course Menu

First Course

PIKILIA

assortment of three spreads

Second Course

Choice of:

SEASONAL SOUP, *chestnut & cauliflower & rosemary*

TUNA FILETO, *marinated seared, citrus sauce*

HARVEST SALAD, *cabbage, carrots, tomatoes, apples, walnuts, raisins*

SHRIMP SAGANAKI, *shrimp bisque, tomato, feta mousse and crostini*

GREEK SALAD, *tomatoes, onions, cucumbers, peppers & feta*

SPANAKOPITA, *fillo pies with spinach, leeks & feta cheese*

ZUCCHINI KEFTE, *crispy zucchini croquettes, chili aioli*

TUNA TARTARE, *tarama, quinoa, pomegranate & pine nuts*

SALMON CRUDO, *avocado fennel & citrus sauce*

OCTOPUS, *sushi grade, and grilled to perfection*

Main Course

SEAFOOD YIOUVETSI, *shrimp, calamari, clams in an orzo tomato feta sauce*

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

LEMON-DILL SINAGRIDA, *red snapper, mushroom artichoke fricassee*

LOBSTER PASTA, *lobster tail, squid ink linguine, tomato bisque, tarragon*

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

STIFADO, *beef braised in red wine & pearl onion broth, served with garlic mashed potatoes*

VEGAN PASTITSIO, *plant based meat & almond milk bechamel*

PAIDAKIA, *grilled lamb chops served with lemon potatoes & asparagus*

FILETO SCHARAS

filet mignon cut, king mushroom, taro potato puree, rosemary glaze

GRILLED WHOLE FISH (LAVRAKI - TSIPOURA)

grilled mediterranean bream, lemon potatoes, spinach

Epidorpia *Choice of:*

Baklava - Chocolate Kormos - Lemon Yogurt Tart