



## PRE THEATER MENU

*Three Course Menu 65pp (Served Daily From 4:00pm - 6:30pm)*

### FIRST COURSE

*Choice of*

#### SOUPA IMERAS

*Chef's daily soup*

#### MEDITERRANEAN KALE

*Cretan graviera cheese, onions, chickpeas, lemon honey*

#### TUNA TARTARE

*sushi grade tuna, pomegranate, quinoa, and carp roe*

#### VEGETARIAN KEFTEDES

*Zucchini croquettes with tomato aioli*

#### CALAMARI

*Fried Patagonian calamari with marinara sauce*

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### MAIN COURSE

*Choice of*

#### PSARI IMERAS

*Chef's daily seafood special*

#### LAVRAKI FILETO

*Pan seared Mediterranean sea bass served with spinach*

#### PAIDAKIA

*Pasture raised lamb chops, grilled & served with lemon potatoes and broccoli rabe*

#### “KOTOPOULO” ROASTED CHICKEN

*Roasted antibiotic & hormone free natural chicken served with lemon potatoes & shishito peppers*

#### WILD MUSHROOM HILOPITES

*Greek style pasta with wild mushrooms & graviera truffle sauce*

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### DESSERT

*Choice of*

*Walnut Baklava | Almond Milk Pudding | Kormos Sokolata | Gelato Selection*

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

*For Private Events Please Visit us at [www.kellariny.com](http://www.kellariny.com)*