



PRE THEATER MENU

Three Course Menu 69pp (Served Daily From 4:00pm - 6:30pm)

FIRST COURSE

Choice of

SOUPA IMERAS

Chef's daily soup

MEDITERRANEAN KALE

baby kale, chickpeas, quinoa, graviera cheese and honey lime dressing

TUNA TARTARE

Sushi grade tuna, avocado base and sweet soy sauce

VEGETARIAN KEFTEDES

Zucchini croquettes with chili aioli

WARM CALAMARI

served with onions, peppers, capers & fava spread

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MAIN COURSE

Choice of

PSARI IMERAS

Chef's daily seafood special

SOLOMOS

Za'atar crusted salmon, sauteed spinach & kale, fingerling potatoes and grilled asparagus

PAIDAKIA

Pasture raised lamb chops, grilled & served with lemon potatoes and grilled asparagus

"KOTOPOULO" ROASTED CHICKEN

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

WILD MUSHROOM KRITHAROTO

Greek orzo with wild mushrooms, graviera, and garlic sour cream

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DESSERT

Choice of

Baklava | Almond Milk Pudding | Kormos Sokolata

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