

# KELLARI

RESTAURANT WEEK 2022

*Three Course Menu 59 pp*

## FIRST COURSE

*Choice of*

### AVGOLEMONO

*Traditional chicken egg-lemon soup*

### MAROULI

*Romaine salad, pistachios, dill, scallions, feta vinaigrette*

### SARDELES

*Mediterranean grilled sardines, lemon thyme olive oil*

### VEGETARIAN KEFTEDES - V

*Zucchini croquettes with tomato aioli*

### HALLUMI

*Grilled Cypriot cheese, tomato, olive oil oregano*

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## MAIN COURSE

*Choice of*

### PSARI IMERAS

*Chef's daily seafood special*

### SOLOMOS

*Chard Grilled sustainable Faroe island salmon, beluga lentils & roasted beets*

### “KOTOPOULO” ROASTED CHICKEN

*Roasted antibiotic & hormone free local chicken served with grilled seasonal vegetables*

### MANITARIA RAVIOLIA - V

*Wild mushroom ravioli, butter sage sauce*

### “PAIDAKIA” LAMB CHOPS

*Three grilled pasture raised lamb chops, tsigaria & roasted lemon potatoes*

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## DESSERT

*Choice of*

*Walnut Baklava | Yogurt Cake*

*Kormos Sokolata | Gelato Selection*