

**Dinner  
Menu**

# KELLARI

RESTAURANT WEEK  
WINTER 2024

JANUARY 16 - FEBRUARY 4  
*Three Course Menu 60 pp*

## FIRST COURSE

*Choice of*

### AVGOLEMONO

*Traditional chicken egg-lemon soup*

### SPINACH SALAD

*wild mushrooms, graviera cheese, truffle vinaigrette, crispy leeks*

### SALMON CRUDO

*avocado fennel & citrus sauce*

### SHRIMP KEFTEDES

*bisque-feta sauce, crispy onions*

### CRISPY FETA

*served with lemon herbed honey*

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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, shallot confit, tahini sauce*

### "KOTOPOULO" ROASTED CHICKEN

*Roasted hormone free chicken with lemon potatoes, feta mousse*

### WILD MUSHROOM KRITHAROTO - V

*Greek orzo with wild mushrooms and spiced crème fraiche*

### GRILLED MACKEREL

*Grilled and served with a potato & watercress salad*

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## DESSERT

*Choice of*

*Baklava | Olive Oil Cake | Ice Cream*