

**Dinner  
Menu**

# KELLARI

RESTAURANT WEEK  
WINTER 2025

JAN 21ST - FEB 9TH  
*Three Course Menu 60 pp*

## FIRST COURSE

*Choice of*

**LOBSTER STUFFED CABBAGE**  
*wrapped lobster, egg-lemon coulis*

**TZATZIKI SALAD**  
*dill, yogurt, cucumber, chickpeas, aged balsamic*

**SALMON CRUDO**  
*avocado fennel & citrus sauce*

**CRISPY FETA**  
*served with lemon herbed honey*

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## MAIN COURSE

*Choice of*

**PSARI IMERAS**  
*Chef's daily seafood special*

**CORRIANDER CRUSTED TONOS**  
*Seared yellowfin tuna, almond garlic mousse, beets*

**PAIDAKIA**  
*Grilled lamb chops, lemon potatoes, asparagus*

**VEGAN MOUSSAKA**  
*Eggplant, zucchini, potato, plant based meat, almond milk bechamel*

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## DESSERT

*Choice of*

*Baklava | Lemon Yogurt Tart | Ice Cream*