

KELLARI

SEAFOOD TAVERNA

VALENTINE'S DAY 2023

\$95/person

Includes a glass of sparkling wine

STARTER

Choice Of

LOBSTER BISQUE

Traditionally made

BEET VELOUTE

Made with Greek yogurt & thyme

SECOND COURSE

Choice Of

OCTAPODI

*Portuguese char-grilled octopus, roasted
red peppers, red onion & capers*

GREEK SALAD

*Vine ripened tomatoes, Kalamata olives,
onions, peppers, cucumbers & feta*

LAVRAKI CRUDO

Sea-bass, lemon, sesame, bottarga

TUNA TARTARE

Sushi grade, pomegranate & carp roe

MAIN COURSE

Choice Of

HEART SHAPED BEET RAVIOLI

*Made with ricotta and kale and a
light butter cream sauce*

LAVRAKI FILETO

*Mediterranean sea-bass, served with
lemon potatoes & horta*

KOTOPOULO

*Roasted free-range chicken, oven potatoes,
seasonal grilled vegetables*

WILD MUSHROOM HILOPITES -v

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

PAIDAKIA

*Grilled pasture raised lamb chops,
roasted vegetables & lemon potatoes*

AEGEAN SURF & TURF

*grilled prawns & 6 oz petit filet mignon served with
seasonal garden vegetables*

OSTRAKA

*Scallops with freshly made Linguini pasta,
lemon and bottarga*

HALIBUT

*seared wild Alaskan halibut with cauliflower puree,
brussel sprouts & wild mushrooms*

DESSERTS & COFFEE

Greek Yogurt - Chocolate Mousse Trio - Baklava