

KELLARI

— SEAFOOD TAVERNA —

VALENTINE'S DAY 2024

\$135/person

Includes a bottle of red, white, rose, or sparkling wine per 2 guests

STARTER

Choice Of

LOBSTER BISQUE

Traditionally made

BEEF & CAULIFLOWER SOUP

shaved fennel & thyme

SECOND COURSE

Choice Of

OCTOPODI

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

GREEK SALAD

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

HAMACHI CRUDO

blood orange, licorice puree, pickled fresno chilis

ZUCCHINI KEFTE

zucchini croquettes, chili aioli

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 & spinach*

KOTOPOULO

*Roasted free-range chicken, feta mousse, lemon potatoes &
shishito peppers*

LOBSTER YIOUVETSI

orzo pasta, congac bisque

PAIDAKIA

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

AEGEAN SURF & TURF

*8 oz filet mignon & shrimp, served with
seasonal garden vegetables*

SWORDFISH

*butternut squash puree, mediterranean chimichurri, marinated
asparagus*

BAKALAO

*Seared wild Icelandic Cod with cauliflower puree,
potato scallion cake & wild mushrooms*

DESSERTS & COFFEE

Greek Yogurt - Karidopita - Baklava