

KELLARI

VALENTINE'S DAY

Four Course Menu \$99 Per Person

First Course

AMUSE BOUCHE

Oyster Shot

Second Course

Choice of:

BEET & CAULIFLOWER SOUP

Shaved fennel & thyme

SHRIMP SAGANAKI

shrimp bisque, tomato, feta mousse and crostini

ZUCCHINI KEFTE

crispy zucchini croquettes, chili aioli

SALMON CRUDO

avocado fennel & citrus sauce

KAVOURI KEFTEDES

Maryland crab cake with spiced mustard, lemon aioli

HARVEST SALAD

cabbage, carrots, tomatoes, apples, walnuts, raisins

GREEK SALAD

tomatoes, onions, cucumbers, peppers & feta

DOLMADAKIA

plant based meat, rice, herbs, lemon aioli

TUNA TARTARE

tarama, quinoa, pomegranate & pine nuts

OCTOPUS

sushi grade, and grilled to perfection

Main Course

choice of

HEART SHAPED RAVIOLI

artisan feta beet & mushroom ravioli, sage Champagne sauce

PAIDAKIA

grilled lamb chops served with lemon potatoes & asparagus

FILET MIGNON

8oz grilled to your preference (choice of side)

VEGAN MOUSSAKA

plant based meat & almond milk bechamel

GRILLED LAVRAKI

the Greek Pride "simply grill (choice of side)

SOLOMOS

za'atar crusted salmon, sauteed spinach & kale, fingerling potatoes, shallot confit, and tahini sauce

KOTOPOULO

roasted free-range chicken, lemon potatoes, feta mousse, shishito peppers

SEAFOOD YIOUVETSI

shrimp, calamari, clams in an orzo tomato feta sauce

BAKED COD

with mushrooms and spanakorizo

LOBSTER RISSOTO

lobster tail, squid ink, tarragon (add \$18)

Sides- \$15

SAUTÉED SPINACH - with garlic and olive oil

SPARAGI- grilled asparagus

SPANAKORIZO - spinach-rice and herbs

TRUFFLED FRIES - feta & oregano

PATATES FOURNOU - roasted lemon potatoes

BROCCOLINI - garlic & spicy feta

Dessert *Choice of:*

Baklava - Chocolate Kormos - Lemon Yogurt Tart