



## PRE THEATER MENU

*Three Course Menu 65pp (Served Daily From 4:00pm - 6:30pm)*

### FIRST COURSE

*Choice of*

#### SOUPA IMERAS

*Chef's daily soup*

#### MEDITERRANEAN KALE

*baby kale, chickpeas, quinoa, graviera cheese and honey lime dressing*

#### TUNA TARTARE

*Sushi grade tuna, avocado base and sweet soy sauce*

#### VEGETARIAN KEFTEDES

*Zucchini croquettes with chili aioli*

#### WARM CALAMARI

*served with onions, peppers, capers & fava spread*

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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 and grilled asparagus*

#### PAIDAKIA

*Pasture raised lamb chops, grilled & served with lemon potatoes and grilled asparagus*

#### "KOTOPOULO" ROASTED CHICKEN

*Roasted antibiotic & hormone free natural chicken served with lemon potatoes & shishito peppers*

#### WILD MUSHROOM KRITHAROTO

*Greek orzo with wild mushrooms, graviera, and garlic sour cream*

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### DESSERT

*Choice of*

*Baklava | Almond Milk Pudding | Kormos Sokolata*

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*Consuming raw or undercooked meats, seafood, shellfish or eggs may increase the consumer's risk of food borne illnesses.*

*For Private Events Please Visit us at [www.kellariny.com](http://www.kellariny.com)*