

KELLARI

We Support
Sustainability

SUMMER 2021 LUNCH MENU

Bar Happy Hour
4-7

SOUPS & SALADS

Soup of the Day - chef's daily selection 12.95

Prasini - romaine hearts, scallion, dill, capers, feta cheese dressing 14.95

Greek Salad - tomatoes, cucumbers, peppers, red onions, feta, Greek vinaigrette 18.95

Roka - arugula, beets, walnuts, balsamic vinaigrette 16.95

Kellari - organic greens, tomatoes, onions, red wine vinaigrette 14.95

SALAD ADD-ON PROTEINS

CHICKEN SOUVLAKI	9	GRILLED SHRIMP	14
GRILLED SALMON	14	GRILLED CALAMARI	12

MAIN COURSES

Fish Special - chef's daily creation 25.95

Lamb Salad - feta, tomato, onions, spinach, pita crouton, toasted chick pea, lemon olive oil emulsion 24.95

Chicken Souvlaki - grilled chicken skewered breast, warm pita, onion, tomato, tzatziki, hand-cut fries 24.95

Kellari Burger - 1/2 lb Angus burger, feta, cured tomato, spinach, tzatziki, hand-cut fries 19.95

Thalassina - grilled octopus, calamari, and shrimp 29.95

Solomos - sustainable salmon, grilled vegetables 29.95

Paidakia - grilled lamb chops, roast lemon potato 45.95

Seafood Saffron Fettuccini - shrimp, mussels, calamari in a tomato garlic sauce 38.95

WHOLE GRILLED FISH

Fish "Tsipoura" - Mediterranean sea bream, moist with almond flavors, snow-white flesh (also known as Royal Dorado) served with wild greens 36.95

Lavraki - Mediterranean sea bass, moist, mild and tender (also known as branzino or loup de mer) served with wild greens 38.95

Daily Whole Fish Selection - MP

SIDES

Horta - wild steamed greens with olive oil & lemon 10.95

Lahanika - seasonal grilled vegetables 12.95

Asparagus - grilled, extra virgin olive oil 11.95

Patates - lemon roasted potatoes 9.95

Greek Fries - hand cut fries with oregano 9.95

SHARING PLATES

A GREEK TRADITION OF SHARING PLATES & TASTES

Oysters - 1/2 dz 18 - 1dz 32

Kellari Chips - eggplant & zucchini chips, tzatziki 17.95

Saganaki - brandy flaming Kefalograviera cheese 17.95

Spanakopita - spinach, feta phyllo pie 15.95

Calamari - choose grilled or pan fried 19.95

Octopus ^{GF} - char-grilled, red onion, bell pepper, capers, olive oil red wine vinegar 26.95

Salmon Tartare - sashimi grade salmon, orange zest, extra virgin olive oil 18.95

Pikilia - spread sampler served with grilled pita 22.95

Business Lunch Menu

Served Daily 11:30 AM - 3:00 PM - 29.95 pp

First

Soup of the Day - chef's daily soup preparation

Prasini - romaine hearts, scallions, dill, caper-feta dressing

Calamari - grilled or fried

Spanakopita - crispy phyllo pie with spinach, feta

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Main

Fish Special - chef's daily fish preparation

Solomos - sustainable salmon, grilled vegetables

Seafood Linguine - herbs, cured tomato, basil

Kellari Burger - Angus burger, feta, cured tomato, spinach, tzatziki, hand-cut fries

Chicken Souvlaki - grilled chicken skewered breast, warm pita, onion, tomato, tzatziki, hand-cut fries

Lamb Salad - feta, tomato, onions, spinach, pita crouton, toasted chick pea, lemon olive oil emulsion

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Dessert

Yogurt Cake

Greek yogurt, with honey, walnuts & sour cherry preserves

Chocolate Mousse Cake

All our seafood & meats are antibiotic free and naturally raised