

KELLARI

We Support
Sustainability

SUMMER 2021 DINNER MENU

All our seafood & meats are antibiotic
free and naturally raised

SHARING PLATES

A GREEK TRADITION OF SHARING PLATES & TASTES

Oysters - 1/2 dz 18 - 1 dz 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, ex-
tra virgin olive oil 18.95

Pikilia - spread sampler served with grilled pita 22.95

SEAFOOD MAIN COURSES

Thalassina - (grilled seafood mix) - octopus, calamari,
shrimp, lemon-olive oil, oregano 36.95

Solomos - sustainable salmon, grilled vegetables 32.95

Seafood Safran Fettuccini - shrimps, mussels, cala-
mari 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 Do-
rado) 36.95

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

Daily Whole Fish Selection - MP

Fish takes 20 minutes for the first pound &
7 minutes for each additional pound
1 pound per person is recommended

QUALITY MEATS

Chicken Yiouvetsi - Orzo pasta and chicken baked in a
rich tomato sauce laced with red wine and cinnamon 29.95

Pidakia - grilled lamb chops, roasted potatoes 49.95

Brizola - 16 oz NY Strip steak with fries 54.95

SIDES

Horta - wild steamed greens 10.95

Lahanika - seasonal 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

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs
or unpasteurized milk may increase your risk of foodborne illness.

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 vinai-
grette 14.95

MADE FRESH DAILY AND
SEASONED TO PERFECTION

AEGEAN FEAST

Three Course Menu 55pp
Served Daily 4:00-7:00pm

Appetizer

(choice of)

Soup of the Day
chef's daily soup preparation

Spanakopita
phyllo pie, spinach, leeks, feta

Prasini
romaine, scallion, dill, caper, feta dressing

Calamari
grilled squid, extra virgin olive oil-lemon sauce

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Main Course

(choice of)

Solomos
Sustainable salmon, grilled vegetables

Shrimp Linguine -
extra large shrimp, linguini, spicy tomato sauce

Pidakia
grilled lamb chops with lemon roasted potatoes

Natural Chicken -
Roasted chicken, feta infused mashed potatoes,
caramelized onions, red wine reduction

Dessert

(choice of)

Yogurt Cake
Baklavas
Greek yogurt, with honey, walnuts &
sour cherry preserves
Chocolate Mousse Cake
Ice cream

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