

KELLARI

We Support
Sustainability

SEASONAL 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 18.95

Saganaki - brandy flaming Kefalograviera cheese 17.95

Spanakopita - spinach, feta phyllo pie 16.95

Calamari - choose grilled or pan fried 19.95

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

Pikilia - spread sampler served with grilled pita 22.95

Keftedes - traditional beef meatballs 18.95

SEAFOOD MAIN COURSES

Solomos - sustainable salmon, grilled vegetables 32.95

Thalassina - (grilled seafood mix) - octopus, calamari,
shrimp, lemon-olive oil, oregano 42.95

Seafood Safran Fettuccini - shrimps, 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) 38.95

Lavraki - Mediterranean sea bass, moist, mild and tender
(also known as branzino or loup de mer) 40.95

Daily Whole Fish Selection - MP (by the pound)
Fish vary by weight, and market availability

QUALITY MEATS

Natural Chicken - roasted, feta infused mashed potatoes,
caramelized onions, red wine reduction 30.95

Paidakia - 4 grilled lamb chops, roasted potatoes 45.95

Brizola - 14 oz NY Strip steak (choice of side) 49.95

SIDES

Horta - wild steamed greens 10.95

Lahanika - seasonal vegetables 12.95

Asparagus - grilled, extra virgin olive oil 11.95

Patates Fournou - lemon roasted potatoes 9.95

Greek Fries - hand cut fries with oregano 9.95

SOUPS & SALADS

Soup of the Day - chef's daily selection 13.95

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

Kellari - organic greens, tomatoes, onions,
red wine vinaigrette 17.95

CHEF'S SPECIAL

Three Course Menu \$65 per person

FIRST COURSE

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

MAIN COURSE (choice of)

Fish Special
chef's daily fish preparation

Solomos
sustainable salmon, grilled vegetables 32.95

Shrimp Linguine
tomato herb sauce

Paidakia
grilled lamb chops with lemon roasted potatoes

Natural Chicken
roasted, feta infused mashed potatoes, caramelized
onions, red wine reduction

DESSERT

Giaourtopita
a light yogurt cheesecake style cake

Fresh Greek Yogurt
honey, walnuts & sour cherry preserves

Greek Delights
honey walnut & sugar butter cookies

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