

KOKKARI

E S T I A T O R I O

Starters

Roasted Squash – wood oven roasted squash
with spiced pistachio butter 15.25

Feta & Olives–with Greek
olive oil & oregano 13.75

Kokkari Potatoes – oven roasted
with oregano & lemon 10.50

Zucchini Cakes–with cucumber
& mint-yogurt dressing 14.50

Dolmathes–grape leaves stuffed
with rice, dill & mint 12.75

Mapakia – wood oven–roasted Brussels sprouts
with apple wood bacon & lemon 16.00

Spanakotiropita–traditional filo pies
of spinach, feta, leeks & dill 12.75

Gigantes–oven baked giant beans with
tomato sauce, olive oil & herbed feta 15.00

Baked Feta – chili flake crusted feta
with tomatoes & Kalamata olives 16.25

Roasted Prawns–chili-garlic
roasted wild Gulf prawns 20.25

Grilled Octopus–with lemon,
oregano & olive oil 20.25

Grilled Calamari–stuffed with feta & herbs
fennel, orange with black olives 15.50

Fried Smelts–with garlic-potato
skordalia & lemon 14.75

Saghanaki–pan fried Kefalotyri
with lemon & oregano 18.75

Grilled Lamb Riblets–with
lemon & oregano 20.75

Lamb Meatballs–grilled with spiced
tomato sauce & Greek yogurt 18.50

Melitzanosalata, Taramosalata, Tzatziki, Favosalata, Skordalia or Tirokafteri
with housemade grilled pita 12.75 each

Soup & Salads

Avgolemono – traditional egg-lemon soup with chicken & rice 13.50

Fakes – lentil & vegetable soup with braised greens 12.50

Greek Salad – of tomato, cucumber, bell pepper, red onion, Feta, oregano & olives 17.00 / entrée 28.00

Maroulosalata – chopped romaine lettuce, radicchio, toasted pine nuts with Kalamata & feta dressing 16.25

Kokkari Salad – winter chicory lettuce, Asian pears, candied walnuts & honey lemon yogurt dressing 16.25

Entrées

Whole Fish – traditionally grilled whole fish with braised greens & lemon

Lavraki Mediterranean Sea bass 53.50 ~ *Glosa* local Petrale Sole 48.50 ~ *Tsipura* Mediterranean Sea bream 50.75

Ravioli – roasted butternut squash raviolis with kale, onions, sunchokes, mushrooms & squash sage 29.75

Artichoke Souvlaki – grilled artichokes, peppers & onion skewered with Greek yogurt & pita 28.50

Octopus Salad – charcoal-grilled octopus, Greek peppers, frisée & red wine vinaigrette 28.25

Wild Halibut – fillet roasted with gigante ragu of chorizo, fennel, tomatoes & artichoke tapenade 43.00

Chicken Souvlaki – yogurt marinated chicken skewer with peppers & onion, kale tabouli salad & tzatziki 29.75

Grilled Lamb Chops – with lemon-oregano vinaigrette & Kokkari potatoes 48.50

Lamb Souvlaki – grilled spiced lamb sirloin skewer with cucumber, tomato salad, tzatziki & pita 44.75

Moussaka – baked casserole of spiced lamb & beef, eggplant, potato & yogurt béchamel 34.00

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

A 6% surcharge is added to all guest checks in support of San Francisco Employee Ordinances such as Healthy SF