

KOKKARI

E S T I A T O R I O

Mezethes

Kolokythi – roasted squash with
spiced pistachio butter 15.25

Feta & Olives – with Greek
olive oil & oregano 13.75

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

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

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

Aginares Souvlaki – grilled artichoke, bell pepper
& red onion skewer with Greek yogurt 19.75

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

Kolokithokeftethes – crispy zucchini cakes
with cucumber & mint-yogurt dressing 14.50

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

Saghanaki – pan fried Kefalotyri
with lemon & oregano 18.75

Octapodaki tou Yiorou – grilled
octopus with lemon, oregano & olive oil 20.25

Kalamari – grilled calamari stuffed with feta,
fennel, orange with black olives 15.50

Marithes Tiganites – crispy smelts with
garlic-potato-almond skordalia & lemon 14.75

Garides Skordates – wood-oven chili garlic
roasted wild Gulf prawns 20.25

Arnisia Plevrakia – grilled lamb riblets
with lemon & oregano 20.75

Soutzoukakia – grilled lamb meatballs with
spiced tomato sauce & Greek yogurt 18.50

Melitzanosalata, Taramosalata, Tzatziki, Favasalata, Skordalia or Tirokafteri

Served with housemade grilled pita & pickles 12.75 each

Soupes & Salates

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

Fakes – lentil & vegetable soup with braised greens 12.50

Horiatiki – classic Greek salad of tomato, cucumber, bell pepper, onion, oregano, olives & feta 17.00

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

Kirios Piato

Simerina Psaria ~ Today's whole fish

Lavraki Mediterranean Sea bass 53.50 ~ *Glosa* local petrale sole 48.50 ~ *Tsipura* Mediterranean Sea bream 50.75

Psari Psito – traditional grilled whole fish with horta & lemon AQ

Psari sto Fournou – wood-oven roasted with briami & Avgolemono sauce AQ

Ippoglossa – wild halibut fillet roasted with gigante ragu of chorizo, fennel, tomato & artichoke tapenade 43.00

Makaronia – roasted butternut squash raviolis with kale, onions, sunchokes, mushrooms & squash nage 29.75

Kotopoulo Souvlas – lemon-oregano roasted chicken with broccolini & potatoes 35.00

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

Kokinisto me Manestra – aromatic braised lamb shank with orzo & mizithra cheese 47.75

Arnisia Paidakia – grilled lamb chops with lemon-oregano vinaigrette & Kokkari potatoes 67.50

Arnisio Souvlaki – spiced lamb skewer grilled with cucumber, tomato salad, tzatziki & potatoes 51.25

Mosharisia Brizola – charcoal grilled dry-aged rib-eye with braised greens & Kokkari potatoes 69.75

Katsikaki Stifado – stewed goat baked with orzo, artichoke & feta cheese 54.75

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