

# KOKKARI

E S T I A T O R I O

## Starters

- Roasted Asparagus** – wood oven roasted with feta & dill 18.50
- 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** – roasted strawberries, wild arugula, pine nuts, feta mousse & sherry vinaigrette 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** – green garlic, young onion & ricotta raviolis with asparagus, favas, mushrooms & pesto sauce 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 garden vegetable ragu & Kalamata, pepper 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