

KOKKARI

E S T A T O R I O

Starters

Asparagus – wood oven roasted asparagus
with feta & dill 18.00

Feta & Olives–with Greek
olive oil & oregano 13.00

Zucchini Cakes–with cucumber
& mint-yogurt dressing 13.75

Kokkari Potatoes – oven roasted
with oregano & lemon 10.00

Dolmathes–grape leaves stuffed
with rice, dill & mint 12.00

Halloumi sto Forno–Cypriot sheep cheese
baked with pomegranate, mint & Metaxa 15.75

Spanakotiropita–traditional filo pies
of spinach, feta, leeks & dill 12.00

Gigantes–oven baked giant beans with
tomato sauce, olive oil & herbed feta 14.00

Melitzanosalata, Taramosalata, Tzatziki, Favosalata, Skordalia or Tirokafteri

with housemade grilled pita 12.00 each

Roasted Prawns–chili-garlic
roasted wild Gulf prawns 19.00

Grilled Octopus–with lemon,
oregano & olive oil 19.00

Grilled Calamari–stuffed with feta & herbs
fennel, orange with black olives 14.50

Fried Smelts–with garlic-potato
skordalia & lemon 14.00

Saghanaki–pan fried Kefalotyri
with lemon & oregano 18.25

Grilled Lamb Riblets–with
lemon & oregano 20.00

Grilled Lamb Tongue–with capers,
red onion & lemon 16.00

Lamb Meatballs–grilled with spiced
tomato sauce & Greek yogurt 17.50

Soup & Salads

Avgolemono – traditional egg-lemon soup with chicken & rice 12.75

Fakes – lentil & vegetable soup with braised greens 11.75

Greek Salad – of tomato, cucumber, bell pepper, red onion, Feta, oregano & olives 16.00 / entrée 21.50

Maroulosalata – chopped romaine lettuce, radicchio, toasted pine nuts with Kalamata & feta dressing 15.25

Kokkari Salad – roasted strawberries, wild arugula, pine nuts, feta mousse & sherry vinaigrette 15.25

Entrées

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

Lavraki Mediterranean Sea bass 51.00 ~ *Glosa* local Petrale Sole 46.00 ~ *Tsipura* Mediterranean Sea bream 48.00

Makaronia –ravioli roasted artichoke, cheese with hen of the woods mushroom, spinach & Kalamata olives 29.00

Artichoke Souvlaki – grilled artichokes, peppers & onion skewered with Greek yogurt & pita 27.00

Octopus Salad – charcoal-grilled octopus, Greek peppers, frisée & red wine vinaigrette 26.50

Pacific Halibut – fillet pan roasted with fava puree, garlic & chili broccoli rabe & olive tapenade 40.55

Chicken Souvlaki – yogurt marinated chicken skewer with peppers & onion, kale tabouli salad & tzatziki 29.00

Grilled Lamb Chops – with lemon-oregano vinaigrette & Kokkari potatoes 45.75

Lamb Souvlaki – grilled spiced lamb sirloin skewer with cucumber, tomato salad, tzatziki & pita 42.50

Moussaka – baked casserole of spiced lamb & beef, eggplant, potato & yogurt béchamel 32.00

To accommodate all of our guests appropriately we have allocated 2 hours dining time for parties of 2 and 2.5 hours for parties of 4 or more. We sincerely appreciate your consideration for those dining at a later time by allowing us to reset tables for those guests as you finish dining. Kali Orexi

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

A 5% surcharge is added to all guest checks in support of San Francisco Employee Ordinances such as Healthy SF