

# KOKKARI

E S T I A T O R I O

## Mezethes

- Sparaggia** – wood oven roasted asparagus with feta & dill 18.00
- Halloumi sto Fourni** – Cypriot sheep cheese baked pomegranate molasses, mint & Metaxa 15.75
- Kokkari Potatoes** – oven roasted with oregano & lemon 10.00
- Dolmathes** – grape leaves stuffed with rice, dill & mint 12.00
- Spanakotiropita** – traditional filo pies of spinach, feta, leeks & dill 12.00
- Aginares Souvlaki** – grilled artichoke, bell pepper & red onion skewer with Greek yogurt 19.00
- Gigantes** – oven-baked giant beans with tomato sauce, olive oil & herbed feta 14.00
- Kolokithokeftethes** – crispy zucchini cakes with cucumber & mint-yogurt dressing 13.75
- Melitzanosalata, Taramosalata, Tzatziki, Favasalata, Skordalia or Tirokafteri**  
Served with housemade grilled pita & pickles 12.00 each
- Saghanaki** – pan fried Kefalotyri with lemon & oregano 18.25
- Octapodaki tou Yiorgou** – grilled octopus with lemon, oregano & olive oil 19.00
- Kalamari** – grilled calamari stuffed with feta, fennel, orange with black olives 14.50
- Marithes Tiganites** – crispy smelts with garlic-potato-almond skordalia & lemon 14.00
- Garides Skordates** – wood-oven chili garlic roasted wild Gulf prawns 19.00
- Arnisia Glosa** – grilled lamb tongue with capers, red onion & lemon 16.00
- Arnisia Plevrakia** – grilled lamb riblets with lemon & oregano 20.00
- Soutzoukakia** – grilled lamb meatballs with spiced tomato sauce & Greek yogurt 17.50

## Soupes & Salates

- Avgolemono** – traditional egg-lemon soup with chicken & rice 12.75
- Fakes** – lentil & vegetable soup with braised greens 11.75
- Horiatiki** – classic Greek salad of tomato, cucumber, bell pepper, onion, oregano, olives & feta 16.00
- 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

## Kirios Piato

### Simerina Psaria ~ Today's whole fish

*Lavraki* Mediterranean Sea bass 51.00 ~ *Glosa* local petrale sole 46.00 ~ *Tsipura* Mediterranean Sea bream 48.00

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

**Psari sto Fourni** – wood-oven roasted with Yukon Gold potatoes, scallions & avgolemono AQ

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

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

**Kotopoulo Souvlas** – lemon-oregano roasted chicken with briami, cilantro yogurt & Kokkari potatoes 33.00

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

**Kokinisto me Manestra** – aromatic braised lamb shank with orzo & mizithra cheese 45.00

**Arnisia Paidakia** – grilled lamb chops with lemon-oregano vinaigrette & Kokkari potatoes 63.00

**Arnisio Souvlaki** – spiced lamb skewer grilled with cucumber, tomato salad, tzatziki & potatoes 48.50

**Mosharisia Brizola** – charcoal grilled dry-aged rib-eye with braised greens & Kokkari potatoes 68.50

**Katsikaki Stifado** – stewed goat baked with orzo, artichoke & feta cheese 52.75

To accommodate all our guests, we have allocated 2 hours dining time for parties of 2 and 2.5 hours for parties of 4 or more. We appreciate your consideration for those dining later 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