

# KOKKARI

E S T A T O R I O

## Mezethes

- Pantzaria** – roasted beets with Greek yogurt  
toasted pistachio & dill 14.00
- Bizelosalata** – sweet green peas & feta cheese  
with olive oil, scallions & dill 16.00
- Karpouzi me Feta** – watermelon & feta  
with pine nuts, basil & olive oil 14.00
- Kalamboki** – roasted sweet white corn  
with horseradish, feta butter 14.50
- 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
- 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** – baked feta chili flake crusted  
with cherry tomatoes & Kalamata olives 16.25
- Saghanaki** – pan fried Kefalotyri cheese  
with lemon & oregano 18.75
- Octapodaki tou Yorgou** – 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** – wild arugula, cherry tomatoes, mizithra cheese & sherry vinaigrette 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 whole fish with potatoes, tomatoes, onions, fennel, olives AQ

**Ippoglossa** – halibut fillet pan roasted with summer succotash & Kalamata, roasted pepper tapenade 43.00

**Makaronia** – ravioli of asparagus & zucchini with herb butter, spring vegetables, mushroom & feta cheese 29.75

**Kotopoulo Souvlas** – lemon-oregano roasted chicken with fasolakya & 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