

KOKKARI

E S T I A T O R I O

Starters

Beet Salad – roasted beets with Greek yogurt
toasted pistachio & dill 14.00

Watermelon & Feta – with
pine nuts & Greek basil 14.00

Bizelosalata – sweet green peas & feta cheese
with olive oil, scallions & dill 16.00

Oven Roasted Sweet Corn
feta & horseradish butter 14.50

Zucchini Cakes – with cucumber
& mint-yogurt dressing 14.50

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

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
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 – wild arugula, cherry tomatoes, mizithra cheese & 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 – of asparagus & zucchini with herb butter, mushroom, spring vegetables & feta cheese 29.75

Artichoke Souvlaki – grilled artichokes, peppers & onion with kale tabouli salad, Greek yogurt & pita 28.50

Octopus Salad – charcoal-grilled octopus, Greek peppers, frisée & red wine vinaigrette 28.25

Halibut – fillet pan roasted with summer succotash & Kalamata, roasted pepper tapenade 43.00

Chicken Souvlaki –yogurt marinated with peppers & onion, cucumber tomato salad, tzatziki & potatoes 29.75

Grilled Lamb Chops – with lemon-oregano vinaigrette & Kokkari potatoes 48.50

Lamb Souvlaki – grilled spiced sirloin skewer with cucumber, tomato salad, tzatziki & Kokkari potatoes 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