

# KOKKARI

E S T A T O R I O

## Starters

- Feta & Olives**—with Greek olive oil & oregano 13.50
- Kokkari Potatoes** – oven roasted with oregano & lemon 10.25
- Zucchini Cakes**—with cucumber & mint-yogurt dressing 14.00
- Dolmathes**—grape leaves stuffed with rice, dill & mint 12.50
- Mapakia** – wood oven-roasted Brussels sprouts with apple wood bacon & lemon 15.50
- Spanakotiropita**—traditional filo pies of spinach, feta, leeks & dill 12.50
- Gigantes**—oven baked giant beans with tomato sauce, olive oil & herbed feta 14.50
- Roasted Prawns**—chili-garlic roasted wild Gulf prawns 19.50
- Grilled Octopus**—with lemon, oregano & olive oil 19.50
- Grilled Calamari**—stuffed with feta & herbs fennel, orange with black olives 15.00
- Fried Smelts**—with garlic-potato skordalia & lemon 14.50
- 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 18.00
- Melitzanosalata, Taramosalata, Tzatziki, Favosalata, Skordalia or Tirokafteri** with housemade grilled pita 12.50 each

## Soup & Salads

- Avgolemono** – traditional egg-lemon soup with chicken & rice 13.25
- Fakes** – lentil & vegetable soup with braised greens 12.00
- Greek Salad** – of tomato, cucumber, bell pepper, red onion, Feta, oregano & olives 16.50 / entrée 26.00
- Maroulosalata** – chopped romaine lettuce, radicchio, toasted pine nuts with Kalamata & feta dressing 15.75
- Kokkari Salad** – wild arugula, cherry tomatoes, mizithra cheese & sherry vinaigrette 15.75

## Entrées

- Whole Fish** – traditionally grilled whole fish with braised greens & lemon
- Lavraki* Mediterranean Sea bass 52.50 ~ *Glosa* local Petrale Sole 47.50 ~ *Tsipura* Mediterranean Sea bream 49.50
- Ravioli** – roasted butternut squash raviolis with kale, onions, sunchokes, mushrooms & squash nage 29.75
- Artichoke Souvlaki** – grilled artichokes, peppers & onion skewered with Greek yogurt & pita 28.00
- Octopus Salad** – charcoal-grilled octopus, Greek peppers, frisée & red wine vinaigrette 27.25
- Pacific Halibut** – fillet pan roasted with gigante ragu & artichoke tapenade 41.75
- Chicken Souvlaki** – yogurt marinated chicken skewer with peppers & onion, kale tabouli salad & tzatziki 29.75
- Grilled Lamb Chops** – with lemon-oregano vinaigrette & Kokkari potatoes 47.25
- Lamb Souvlaki** – grilled spiced lamb sirloin skewer with cucumber, tomato salad, tzatziki & pita 43.75
- Moussaka** – baked casserole of spiced lamb & beef, eggplant, potato & yogurt béchamel 33.00

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 6% surcharge is added to all guest checks in support of San Francisco Employee Ordinances such as Healthy SF