

KOKKARI

E S T I A T O R I O

Starters

Feta & Olives – with Greek olive oil
& oregano 13.00

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

Zucchini Cakes – with cucumber
& mint-yogurt dressing 13.75

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

Asparagus – wood oven roasted
asparagus with feta & dill 14.50

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

Gigantes – oven baked giant beans with
tomato sauce, olive oil & herbed feta 13.75

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

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

Melitzanosalata, Taramosalata, Tzatziki, Favosalata, Skordalia or Tirokafteri
with housemade grilled pita 12.00 each

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 strawberry with 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 of asparagus & zucchini with herb butter, mushroom, spring vegetables & feta cheese 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 – lamb skewered with onion & bay leaf 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