

KOKKARI

E S T I A T O R I O

Mezethes

- Epiros Feta** – Greek feta & olives with Greek olive oil & oregano 12.00
- Dolmathes** – grape leaves stuffed with rice, dill & mint 10.25
- Spanakotiropita** – traditional filo pies of spinach, feta, leeks & dill 11.00
- Sparaggia** – wood oven roasted asparagus with feta & dill 13.00
- Aginares Souvlaki** – grilled artichoke, bell pepper & red onion skewer with Greek yogurt 18.00
- Kokkari Potatoes** – oven roasted with oregano & lemon 7.75
- Gigantes** – oven-baked giant beans with tomato sauce, olive oil & herbed feta 13.00
- Kolokithokeftethes** – crispy zucchini cakes with cucumber & mint-yogurt dressing 13.00
- Saghanaki** – pan fried Kefalotyri with lemon & oregano 17.25
- Octapodaki tou Yiorgou** – grilled octopus with lemon, oregano & olive oil 18.25
- Marithes Tiganites** – crispy smelts with garlic-potato skordalia & lemon 13.75
- Garides Skordates** – wood-oven chili garlic roasted wild Gulf prawns 18.00
- Arnisia Plevrakia** – grilled lamb riblets with lemon & oregano 17.75
- Soutzoukakia** – grilled lamb meatballs with spiced tomato sauce & Greek yogurt 15.00
- Melitzanosalata, Taramosalata, Tzatziki, Favasalata or Tirokafteri**
Served with housemade grilled pita & pickles 11.00 each

Soupes & Salates

- Avgolemono** – traditional egg-lemon soup with chicken & rice 11.75
- Horiatiki** – classic Greek salad of tomato, cucumber, bell pepper, onion, oregano, olives & feta 14.75
- Maroulosalata** – chopped romaine lettuce, radicchio, toasted pine nuts with Kalamata & feta dressing 14.75
- Fraulosalata** – roasted strawberries, wild arugula, pine nuts, feta mousse & sherry vinaigrette 14.25

Kirios Piato

Simerina Psaria ~ Today's whole fish

Lavraki Mediterranean sea bass 49.00 ~ *Glosa* local petrale sole 42.00

Tsipura Mediterranean sea bream 46.00

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

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

Ippoglossa – Pacific halibut fillet pan roasted with black lentil salata & artichoke, Kalamata olive tapenade 35.25

Makaronia – ravioli of asparagus & zucchini with herb butter, mushroom & feta cheese 27.50

Kotopoulo Souvlas – lemon-oregano roasted chicken with spring onions & potatoes 31.00

Moussaka – traditional baked casserole of spiced lamb & beef, eggplant, potato & yogurt béchamel 30.75

Kokinisto me Manestra – aromatic braised lamb shank with orzo & mizithra cheese 40.75

Arnisia Paidakia – grilled lamb chops with lemon-oregano vinaigrette & Kokkari potatoes 49.75

Arnisio Souvlaki – spiced lamb skewer grilled with onion, bay leaf, cucumber, tomato, tzatziki & potatoes 40.75

Mosharisia Brizola – charcoal grilled dry-aged rib-eye with braised greens & Kokkari potatoes 66.50

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

A 20% Service Charge is added to all guest checks while we are operating with current restrictions.

50% of this amount is retained by the restaurant allowing us to pay staff premium wages and provide health insurance and other benefits for all of our staff.