

KOKKARI

E S T I A T O R I O

DINNER TAKEOUT MENU

Seasonal Additions

- Karpouzi me Feta** – watermelon & feta with pine nuts & basil 10.00
Rodakinosalata – peach & arugula salad with Manouri cheese yogurt & honey 14.00
Solomòs – King Salmon fillet grilled with summer corn, tomato & basil pesto 38.25
Summer Berry Pudding – berries with brandy layered Acme bread whipped cream 12.00

Mezethes

- Epiros Feta** – Greek feta & olives with Greek olive oil & oregano 8.00
Dolmathes – grape leaves stuffed with rice, dill & mint 13.00
Gigantes – oven-baked giant beans with tomato sauce, olive oil & herbed feta 16.00
Kalamboki – roasted sweet white corn with feta, chili-lime butter 10.00
Kolokithokeftethes – crispy zucchini cakes with cucumber & mint-yogurt dressing 13.00
Pikilia – traditional Greek spreads with pickled vegetables, dolmathes & fresh housemade pita 26.00
- Octapodaki tou Yiorgou** – grilled octopus with lemon, oregano & olive oil 18.25
Garides Skordates – wood-oven chili garlic roasted wild Gulf prawns 18.00
Soutzoukakia – grilled lamb meatballs with spiced tomato sauce & Greek yogurt 14.00
Arnisia Plevrakia – grilled lamb riblets with lemon & oregano 16.75
Melitzanosalata, Taramosalata or Tzatziki
Served with housemade grilled pita 11.00 each

Soupes & Salates

- Avgolemono** – traditional egg-lemon soup with chicken & rice pint 8.00 / quart 16.00
Horiatiki – classic Greek salad of tomato, cucumber, bell pepper, onion, oregano, olives & feta 10.00
Entrée Salad 18.00

Kirios Piato

- Psari Psito** – traditional grilled whole Lavraki with horta & lemon AQ
Kotopoulo Souvlas – lemon-oregano roasted chicken with Fasolakia & Kokkari potatoes half chicken 25.00 / whole chicken (serves 2-3) 45.00
Moussaka – baked casserole of spiced lamb & beef, eggplant, potato & yogurt béchamel serves two 35.00
Kokinisto me Manestra – aromatic braised lamb shank with orzo & mizithra cheese 38.00
Arnisia Paidakia – grilled lamb chops with lemon-oregano vinaigrette & Kokkari potatoes three piece 49.00 / extra chop 16.35
Mosharisia Brizola – charcoal grilled dry-aged rib-eye with braised greens & Kokkari potatoes 58.25

GLYKA

- Sokolatina** – Flourless dark chocolate cake with sweetened whipped cream 12.00
Baklava – Traditional walnut & honey baklava 11.25
Kataifi Ekmek – Shredded filo with semolina custard, creme fraiche & pistachio 11.75
Rizogalo – Arborio rice pudding with honey roasted pear 11.25
Galaktoboureko – Semolina custard in filo 11.50
Yiaourti me Meli – Greek yogurt with Marshall's honey Pint 15.00

Ice Cream by the Pint

- Baklava, Greek yogurt Sorbet, Pistachio, Vanilla-praline, Chocolate or Vanilla 15.00

All wines 30% off list price for takeout

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 Employer Ordinances such as Healthy SF