

# 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
- Mapakia** – wood oven-roasted Brussels sprouts with apple wood bacon & lemon 12.00
- 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 16.75
- 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

- Fakes** – lentil & vegetable soup with braised greens 11.00
- 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
- Lotosalata** – fuyu persimmon & endive salad with spiced walnuts, pomegranate, dill Persian cucumbers & honey-lemon vinaigrette 15.00

## Kirios Piato

### Simerina Psari

- Lavraki** Mediterranean Sea bass 49.00 ~ **Glosa** local petrale sole 42.00
- Psari Psito** – traditional grilled whole fish with horta & lemon AQ
- Psari sto Fournò** – wood-oven roasted Plaki tomatoes, potatoes, onions & Kalamata olives AQ
- Solomòs** – Salmon fillet pan roasted with fava puree, garlic & chili broccoli rabe & olive tapenade 39.25
- Makaronia** – ravioli of roasted winter squash, chestnut butter, manouri cheese with mushroom & sage 27.50
- Kotopoulo Souvlas** – lemon-oregano roasted chicken with Fasolakia & potatoes 31.00
- Moussaka** – traditional baked casserole of spiced lamb & beef, eggplant, potato & yogurt béchamel 29.00
- Kokinisto me Manestra** – aromatic braised lamb shank with orzo & mizithra cheese 38.00
- Arnisia Paidakia** – grilled lamb chops with lemon-oregano vinaigrette & Kokkari potatoes 49.00
- Arnisio Souvlaki** – spiced lamb skewer grilled with onion, bay leaf, cucumber salad tzatziki & potatoes 40.00
- Mosharisia Brizola** – charcoal grilled dry-aged rib-eye with braised greens & Kokkari potatoes 58.20

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.

100% 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.