

# KOKKARI

E S T I A T O R I O

## DINNER TAKEOUT MENU

### 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

- Lavraki** Mediterranean Sea bass 49.00 ~ **Glosa** local petrale sole 42.00  
**Psari Psito** – traditional grilled whole fish with horta & lemon AQ  
**Psari sto Fourni** – 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 & Kokkari potatoes half chicken 31.00 / whole chicken (serves 2-3) 52.00  
**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 12.25  
**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 spiced walnuts & dates drizzled with Marshall's honey 11.50  
**Ice Cream by the Pint**  
Baklava, Greek yogurt Sorbet, Pistachio, Vanilla-praline, Chocolate or Vanilla 15.00

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness  
A 10% service charge is added to all guest checks to allow us to provide premium wages, insurance coverage and other benefits for all of our staff