

# KOKKARI

E S T I A T O R I O

## Starters

- Feta & Olives** – with Greek olive oil & oregano 12.00
- Zucchini Cakes** – with cucumber & mint-yogurt dressing 13.00
- Dolmathes** – grape leaves stuffed with rice, dill & mint 10.25
- Asparagus** – wood oven roasted asparagus with feta & dill 13.00
- Spanakotiropita** – traditional filo pies of spinach, feta, leeks & dill 11.00
- Gigantes** – oven baked giant beans with tomato sauce, olive oil & herbed feta 13.00
- Roasted Prawns** – chili-garlic roasted wild Gulf prawns 18.00
- Grilled Octopus** – with lemon, oregano & olive oil 18.25
- Fried Smelts** – with garlic-potato skordalia & lemon 13.75
- Saghanaki** – pan fried Kefalotyri with lemon & oregano 17.25
- Grilled Lamb Riblets** – with lemon & oregano 17.75
- Lamb Meatballs** – grilled with spiced tomato sauce & Greek yogurt 15.00

### Melitzanosalata, Taramosalata, Tzatziki, Favosalata or Tirokafteri

with housemade grilled pita 11.00 each

## Soup & Salads

- Avgolemono** – traditional egg-lemon soup with chicken & rice 11.75
- Greek Salad** – of tomato, cucumber, bell pepper, red onion, Feta, oregano & olives 14.75 / entrée 19.25
- Maroulosalata** – chopped romaine lettuce, radicchio, toasted pine nuts with Kalamata & feta dressing 14.75
- Kokkari Salad** – roasted strawberry with wild arugula, pine nuts, feta mousse & sherry vinaigrette 14.25

## Entrées

- Whole Fish** – traditionally grilled whole fish with braised greens & lemon
- Lavraki* Mediterranean Sea bass 49.00 ~ *Glosa* local petrale sole 42.00 *Tsipura* Mediterranean sea bream 46.00
- Makaronia** – ravioli of asparagus & zucchini with herb butter, mushroom & feta cheese 27.50
- Artichoke Souvlaki** – grilled artichokes, peppers & onion skewered with Greek yogurt & pita 23.00
- Octopus Salad** – charcoal-grilled octopus, Greek peppers, frisée & red wine vinaigrette 24.25
- Pacific Halibut** – fillet pan roasted with black lentil salata & artichoke, Kalamata olive tapenade 33.50
- Chicken Souvlaki** – yogurt marinated chicken skewer with peppers & onion, cucumber & tomato salad, tzatziki & Kokkari potatoes 26.00
- Grilled Lamb Chops** – with lemon-oregano vinaigrette & Kokkari potatoes 34.50
- Lamb Souvlaki** – lamb skewered with onion & bay leaf with cucumber, tomato salad, tzatziki & pita 38.50
- Moussaka** – baked casserole of spiced lamb & beef, eggplant, potato & yogurt béchamel 29.50

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.