

# KOKKARI

E S T I A T O R I O

## 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

## LUNCH TAKEOUT MENU

### Starters

- Feta & Olives** – with Greek olive oil & oregano 8.00  
**Zucchini Cakes** – with cucumber & mint-yogurt dressing 13.00  
**Dolmathes** – grape leaves stuffed with rice, dill & mint 10.25  
**Kalamboki** – roasted sweet white corn with feta, chili-lime butter 10.00  
**Gigantes** – oven baked giant beans with tomato sauce, olive oil & herbed feta 16.00  
**Pikilia** – traditional Greek spreads with pickled vegetables, dolmathes & fresh housemade pita 26.00  
extra side of grilled pita 4.00
- Wood Oven Roasted Prawns** – chili-garlic roasted wild Gulf prawns 18.00  
**Grilled Octopus** – with lemon, oregano & olive oil 18.25  
**Grilled Lamb Riblets** – with lemon & oregano 16.75  
**Lamb Meatballs** – grilled with spiced tomato sauce & Greek yogurt 14.00  
**Melitzanosalata, Taramosalata or Tzatziki**  
Served with housemade grilled pita 11.00 each

### Soup & Salads

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

### Entrées

- Whole Lavraki** – traditionally grilled whole Mediterranean Seabass with braised greens & lemon 46.00  
**Octopus Salad** – charcoal-grilled octopus, Greek peppers, frisée & red wine vinaigrette 27.75  
**Chicken Souvlaki** – yogurt marinated chicken skewer, peppers, onion, cucumber & tomato, tzatziki & pita 26.00  
**Grilled Lamb Chops** – with lemon-oregano vinaigrette & Kokkari potatoes 34.00 extra chop 16.35  
**Moussaka** – baked casserole of spiced lamb & beef, eggplant, potato & yogurt béchamel serves two 35.00

### 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 peach 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 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