

KOKKARI

E S T I A T O R I O

LUNCH TAKEOUT MENU

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
- Karpouzi me Feta** – watermelon & feta with pine nuts, basil & olive oil 12.50
- Kalamboki** – roasted sweet white corn with feta, chili-lime butter 13.25
- Spanakotiropita** – traditional filo pies of spinach, feta, leeks & dill 11.00
- Kokkari Potatoes** – oven roasted with oregano & lemon 7.75
- Gigantes** – oven baked giant beans with tomato sauce, olive oil & herbed feta 13.00
- 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 15.00

Melitzanosalata, Taramosalata, Tzatziki, Favosalata or Tirokafteri

with housemade grilled pita 11.00 each

Soup & Salads

- Lentil Soup** – with vegetables & braised greens 11.00
- 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

Entrées

- Whole Lavraki** – traditionally grilled whole Mediterranean Seabass with braised greens & lemon 49.00
- Octopus Salad** – charcoal-grilled octopus, Greek peppers, frisée & red wine vinaigrette 27.75
- Solomòs** – Salmon fillet grilled with summer corn, tomato & basil pesto 38.25
- Chicken Souvlaki** – yogurt marinated chicken skewer, peppers, onion, kale tabouli salad & tzatziki 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 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 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