

# KOKKARI

E S T I A T O R I O

## 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
- 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
- Mapakia** – wood oven-roasted Brussels sprouts with apple wood bacon & lemon 12.00
- Garides Skordates** – wood-oven chili garlic roasted wild Gulf prawns 18.00
- Soutzoukakia** – grilled lamb meatballs with spiced tomato sauce & Greek yogurt 15.00

### Melitzanosalata, Taramosalata or Tzatziki

Served with housemade grilled pita & pickles 11.00 each

### Soupes & Salates

- 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

### Kirios Piato

- Psari Psito** – traditional grilled whole *Lavraki* Mediterranean Sea bass with horta & lemon 49.00
- Makaronia** – ravioli of roasted winter squash, chestnut butter, manouri cheese with mushroom & sage 27.50
- Kotopoulo sto Fourni** – lemon-oregano roasted chicken with Briam & potatoes 31.00
- Kotopoulo Souvlaki** – yogurt marinated chicken skewer grilled with cucumber & tomato salad, tzatziki 26.00
- 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
- Mosharisia Brizola** – charcoal grilled dry-aged rib-eye with braised greens & Kokkari potatoes 58.20

### GLYKA

- Baklava** – Traditional walnut & honey baklava with vanilla-praline ice cream 11.25
- Sokolatina** – Flourless dark chocolate cake with sweetened whipped cream 12.25
- Rizogalo** – Arborio rice pudding with honey roasted pear 11.25
- Galaktoboureko** – Semolina custard in filo with quince spoon sweet & pistachio ice cream 11.50
- Kataifi Ekmek** – Shredded filo with semolina custard, creme fraiche & pistachio 11.75
- Yiaourti me Meli** – Greek yogurt with spiced walnuts & dates drizzled with Marshall's honey 11.50

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 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.