

KOKKARI

E S T I A T O R I O

Valentine's Day

2024

Mezethes Kria

Pikilia – Greek spreads of melitzanosalata, tzatziki, & taramosalata served with fresh pita bread

Zesta

Please select one:

Octopodaki tou Yiorgou – grilled Mediterranean octopus with roasted fingerling potatoes, hearts of celery, Kalamata olives & Kokkari dressing

Sparaggia – wood oven roasted asparagus with feta & dill

Souvlaki me Aginates – grilled artichoke, pepper, halloumi cheese & red onion skewer with Greek roasted pepper & walnut muhammara

Bakaliaros – crispy salt cod cakes with skordalia, lemon & sweet herbs

Arnisia Dolmathes – grape leaves stuffed with roasted local spring lamb & herb rice in avgolemono sauce

Salata

Please select one:

Horiatiki – classic Greek salad of tomato, cucumber, bell pepper, onion, oregano, olives & feta

Maroulosalata – chopped romaine lettuce with toasted pine nuts, Kalamata olives & feta dressing

Fraulosalata – roasted strawberries, wild arugula, pine nuts, feta mousse & sherry vinaigrette

Avgolemono – traditional egg-lemon soup with chicken & rice

Kirio Piato

Please select one:

Arnisia Paidakia – mesquite grilled lamb chops with lemon-oregano vinaigrette & Kokkari potatoes

Psari Psito – grilled whole Mediterranean Sea Bass with caper & anchovy salsa verde

Ippoglossa Plaki – wild halibut fillet roasted with gigante ragu of chorizo, fennel, tomato & artichoke tapenade

Mosharisio – mesquite grilled beef rib-eye with lemon-oregano vinaigrette & Kokkari potatoes

Katsikaki Youvetsi – braised goat with Greek spices & currants with artichokes & feta cheese

Makaronia – roasted butternut squash raviolis with kale, onions, sunchokes, mushrooms & squash nage

Kokinisto me Manestra – aromatic braised lamb shank with orzo & mizithra cheese

Glyka

Please select one:

Kataifi Ekmek – shredded filo with semolina custard, creme fraiche & pistachio

Baklavaska – traditional walnut & honey baklava Alaskan with vanilla-praline ice cream

Sokolatina – Warm chocolate cake with caramel sauce & burnt orange ice cream

Fraoules – Mavrodaphne-marinated strawberries with ravini cake & Greek yogurt