

# KOKKARI

E S T I A T O R I O

## Valentine's

Monday February 14th  
2022

### Mezethes Kria

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

### Zesta

Please select one:

**Sparaggia** – wood oven roasted asparagus with feta & dill

**Garides Skordates** – wood-oven chili garlic roasted wild Gulf prawns with feta & tomato

**Octopodaki tou Yiorgou** – grilled Mediterranean octopus  
With dill, capers, Kalamata olives & potato

**Souvlaki me Aginates** – grilled artichoke, pepper & red onion skewer  
with Greek roasted pepper & walnut mahumara

**Papio Dolmathes** – grape leaves stuffed with roasted Liberty Farms duck,  
herb rice in avgolemono

### Salata

Please select one:

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

**Maroulosalata** – chopped butter 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 artichoke & Kalamata olive tapenade

**Ippoglossa Plaki** – Pacific halibut pan roasted with vegetable briam, potatoes & Kalamata olives

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

**Katsikaki Youvetsi** – Napa Valley goat braised with Greek spices, currents with artichokes & feta 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