

KOKKARI

E S T I A T O R I O

GLYKA Autumn 2017

Baklava

Traditional walnut & honey baklava with vanilla-praline ice cream 10.50

Sokolatina

Flourless dark chocolate cake with sweetened whipped cream 11.50

Rizogalo

Arborio rice pudding with honey roasted pear 10.50

Galaktoboureko

Semolina custard in filo with fresh Meyer lemon spoon sweet & pistachio ice cream 10.75

Yiaourti Granita

Yogurt sorbet with seasonal fruit granita & mint syrup 10.00

Ouzo Sorbet

Meyer lemon & ouzo sorbet 9.00

Yiaourti me Meli

Greek yogurt with spiced walnuts & dates drizzled with Marshall's honey 10.75

Kokkari Sundae

Chocolate & vanilla ice cream with hot fudge, whipped cream & toasted hazelnuts 12.50

Pagoto Baklava

Baklava ice cream with baklava syrup 10.50

Loukoumades

Traditional Greek doughnuts with honey, cinnamon & walnuts 10.00

Koulourakia

Selection of traditional Greek cookies 10.50

San Isidoro Cheese from Naxos

Traditional cheese of goat & cow milk cave aged 16.00

Greek Coffee 6.00

Stone-ground coffee
heated over hot sand

Sketo for no sugar

Metrio for medium sweet

Glyko for sweet

Frappé 7.00

Classic Greek Iced Coffee

Tea Selection 6.00

August Moon Chrysanthemum

Rose Garden

Jasmine Pearls

Imperial Breakfast

Sencha

Spearmint (caffeine-free)

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

A 4% surcharge is added to all guest checks in support of San Francisco Employer Ordinances such as Healthy SF