

# KOKKARI

E S T A T O R I O

## 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
- Mapakia** – wood oven-roasted Brussels sprouts with apple wood bacon & lemon 12.00
- Kokkari Potatoes** – oven roasted with oregano & lemon 8.00
- Kalamboki** – roasted sweet white corn with horseradish, feta butter 13.50
- Aginares Souvlaki** – grilled artichoke, bell pepper & red onion skewer with Greek yogurt 18.00
- 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
- Kalamari** – grilled calamari stuffed with feta, fennel, orange with black olives 13.75
- Marithes Tiganites** – crispy smelts with garlic-potato skordalia & lemon 13.75
- Garides Skordates** – wood-oven chili garlic roasted wild Gulf prawns 18.00
- Arnisia Plevrakia** – grilled lamb riblets with lemon & oregano 17.75
- Soutzoukakia** – grilled lamb meatballs with spiced tomato sauce & Greek yogurt 15.00
- Melitzanosalata, Taramosalata, Tzatziki, Favasalata or Tirokafteri**  
Served with housemade grilled pita & pickles 11.00 each

## Soupes & Salates

- Avgolemono** – traditional egg-lemon soup with chicken & rice 11.75
- Fakes** – lentil & vegetable soup with braised greens 11.00
- 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
- Kokkari Roka Salata** – wild arugula, cherry tomatoes, aged sheep cheese & sherry vinaigrette 14.25

## Kirios Piato

### Simerina Psaria ~ Today's whole fish

*Lavraki* Mediterranean Sea bass 49.00 ~ *Glosa* local petrale sole 42.00 *Tsipura* Mediterranean Sea bream 46.00

**Psari Psito** – traditional grilled whole fish with horta & lemon AQ

**Psari sto Fourni** – wood-oven roasted Plaki tomatoes, potatoes, onions & Kalamata olives AQ

**Solomòs** – Pacific Salmon fillet pan roasted with summer succotash of corn, beans, tomato & basil pesto 35.25

**Makaronia** – ravioli of squash, brown butter, kafalotyri cheese, mushrooms, hazelnuts, shallots & sage 27.50

**Kotopoulo Souvlas** – lemon-oregano roasted chicken with briami, cilantro yogurt & Kokkari potatoes 31.00

**Moussaka** – traditional baked casserole of spiced lamb & beef, eggplant, potato & yogurt béchamel 30.75

**Kokinisto me Manestra** – aromatic braised lamb shank with orzo & mizithra cheese 40.75

**Arnisia Paidakia** – grilled lamb chops with lemon-oregano vinaigrette & Kokkari potatoes 59.75

**Arnisio Souvlaki** – spiced lamb skewer grilled with onion, bay leaf, cucumber, tomato, tzatziki & potatoes 40.75

**Mosharisia Brizola** – charcoal grilled dry-aged rib-eye with braised greens & Kokkari potatoes 66.50

To accommodate all of our guests we have allocated 2 hours dining time for parties of 2 and 2.5 hours for parties of 4 or more. We appreciate your consideration for those dining at a later time by allowing us to reset tables for those guests as you finish dining. Kali Orexi

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness  
A 5% surcharge is added to all guest checks in support of San Francisco Employee Ordinances such as Healthy SF