

KOKKARI

E S T I A T O R I O

Mezethes

- Dolmathes** – grape leaves stuffed with rice, dill & mint 9.50
- Halloumi sto Fournο** – Cypriot sheep cheese baked mint & Metaxa 12.00
- Gigantes** – oven-baked giant beans with tomato sauce, olive oil & herbed feta 12.25
- Kolokithokeftethes** – crispy zucchini cakes with cucumber & mint-yogurt dressing 12.25
- Spanakotiropita** – traditional filo pies of spinach, feta, leeks & dill 10.25
- Aginares Souvlaki** – grilled artichoke & eggplant skewer with Greek yogurt 15.75
- Peinirli** – stuffed pita with caramelized onion jam, goat cheese, rosemary & Kalamata olives 14.75
- Sparaggia** – wood oven roasted asparagus with feta & dill 12.75
- Pantzaria** – roasted beets with Greek yogurt garlic-potato skordalia, pistachio 11.50
- Saghanaki** – pan fried Kefalotyri with lemon & oregano 16.50
- Octapodaki tou Yiorgou** – grilled octopus with lemon, oregano & olive oil 17.75
- Garides Skordates** – wood-oven roasted prawns with feta butter & Kalamata olives 17.25
- Kalamari** – grilled calamari stuffed with feta & bulgur wheat, favasalata, orange & olive 12.75
- Marithes Tiganites** – crispy smelts with garlic-potato skordalia & lemon 12.75
- Arnisia Plevrakia** – grilled lamb riblets with lemon & oregano 15.75
- Soutzoukakia** – grilled lamb meatballs with spiced tomato sauce & Greek yogurt 14.35

Melitzanosalata, Taramosalata, Tzatziki, Favasalata or Tirokafteri

Served with housemade grilled pita 10.25 each

Soupes & Salates

- Fakes** – lentil & vegetable soup with braised greens 10.25
- Avgolemono** – traditional egg-lemon soup with chicken & rice 11.00
- Horiatiki** – classic Greek salad of tomato, cucumber, bell pepper, onion, oregano, olives & feta 14.00
- Maroulosalata** – chopped romaine, radicchio, toasted pine nuts with Kalamata olive & feta dressing 14.00
- Fraulosalata** – roasted strawberries, wild arugula, pine nuts, feta mousse & sherry vinaigrette 13.00

Kirios Piato

Souvla Tis Emeras – today's rotisserie AQ

Psari Psito – traditional grilled whole fish with horta & lemon or

Psari sto Fournο – wood-oven roasted with Yukon Gold potatoes, scallions & avgolemono AQ

Ippoglossa – halibut steak pan roasted with black lentil salata, broccoli rabe & olive tapenade 38.25

Kotopoulo Souvlas – lemon-oregano roasted chicken with spring onions, currants & potatoes 29.25

Makaronia – ravioli of ricotta & zucchini with spring vegetables, toasted pine nuts & aged goat cheese 25.50

Moussaka – traditional baked casserole of spiced lamb, eggplant, potato & yogurt béchamel 27.50

Kokinisto me Manestra – aromatic braised lamb shank with orzo & myzithra 36.50

Arnisia Paidakia – grilled lamb chops with lemon-oregano vinaigrette & Kokkari potatoes 47.50

Arnisio Souvlaki – spiced lamb skewer grilled with onion, bay leaf, cucumber salad tzatziki & potatoes 38.25

Mosharisia Brizola – charcoal grilled dry-aged rib-eye with braised greens & Kokkari potatoes 56.50

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