

KOKKARI

E S T I A T O R I O

Mezethes

- Feta sto Fournο** – Greek feta baked with tomato, capers & Metaxa brandy 10.25
- Dolmathes** – grape leaves stuffed with rice, dill & mint 9.25
- Karpouzi me Feta** – watermelon & feta with pine nuts, basil & olive oil 13.00
- Kalamboki** – roasted sweet white corn with spiced feta butter 12.75
- Gigantes** – oven-baked giant beans with tomato sauce, olive oil & herbed feta 12.00
- Kolokithokeftethes** – crispy zucchini cakes with cucumber & mint-yogurt dressing 12.00
- Spanakotiropita** – traditional filo pies of spinach, feta, leeks & dill 10.00
- Aginares Souvlaki** – grilled artichoke & eggplant skewer with Greek yogurt 15.50
- Sparaggia** – wood oven roasted asparagus with feta & dill 12.00
- Pantzaria** – roasted beets with garlic-potato skordalia 11.50
- Peinirli** – wood oven baked pita stuffed with ricotta, caramelized onions & cherries 14.00
- Saghanaki** – pan fried Kefalograviera with lemon & oregano 16.00
- Octapodaki tou Yiorgou** – grilled octopus with lemon, oregano & olive oil 17.25
- Garides Skordates** – wood-oven roasted prawns with tomato & garlic butter 16.75
- Kalamari** – grilled calamari stuffed with feta, fennel, orange & black olives 12.50
- Marithes Tiganites** – crispy smelts with garlic-potato skordalia & lemon 12.50
- Hirino** – feta crusted Berkshire pork belly with spiced cherries & pistachio 15.25
- Arnisia Plevrakia** – grilled lamb riblets with lemon & oregano 15.25
- San Isidoro Cheese from Naxos** – traditional cheese of goat & cow milk cave aged 15.00
- Soutzoukakia** – grilled lamb meatballs with spiced tomato sauce & Greek yogurt 14.00

Melitzanosalata, Tzatziki, Favasalata or Tirokafteri

Served with housemade grilled pita 10.00 each

Soupes & Salates

- Fakes** – lentil & vegetable soup with braised greens 10.00
- Avgolemono** – traditional egg-lemon soup with chicken & rice 10.75
- Horiatiki** – classic Greek salad of tomato, cucumber, bell pepper, onion, oregano, olives & feta 13.50
- Kokkari Salata** – simple organic salad greens with red wine vinaigrette 10.50
- Maroulosalata** – chopped romaine, radicchio, toasted pine nuts with Kalamata olive & feta dressing 13.50

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 Plaki tomatoes, potatoes, Kalamata olives & chermoula AQ
- Ippoglossa** – Pacific halibut steak roasted with fava puree, summer corn & apple wood bacon succotash 37.50
- Kotopoulo Souvlas** – lemon-oregano roasted chicken with spring onions, cilantro yogurt & potatoes 28.50
- Makaronia** – four cheese ravioli with corn, cherry tomatoes, summer vegetables & Agios Isidoros cheese 25.00
- Moussaka** – traditional baked casserole of spiced lamb, eggplant, potato & yogurt béchamel 27.00
- Kokinisto me Manestra** – aromatic braised lamb shank with orzo & myzithra 35.75
- Arnisia Paidakia** – grilled lamb chops with lemon-oregano vinaigrette & Kokkari potatoes 46.50
- Arnisio Souvlaki** – spiced lamb skewer grilled with onion, bay leaf, tomato, tzatziki & Kokkari potatoes 37.50
- Mosharisia Brizola** – charcoal grilled dry-aged rib-eye with braised greens & Kokkari potatoes 54.50

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