

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 with pomegranate, 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
- Spanakotiro-pita** – traditional filo pies of spinach, feta, leeks & dill 10.25
- Aginares Souvlaki** – grilled artichoke & eggplant skewer with Greek yogurt 15.75
- Peinirli** wood oven baked pita with roasted peppers, caramelized onions, goat cheese & olives 14.75
- Mapakia** – crispy fried Brussels sprouts with capers, lemon & feta 9.75
- 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, fennel, orange & black olives 12.75
- Marithes Tiganites** – crispy smelts with garlic-potato skordalia & lemon 12.75
- Arnisia Plevrakia** – grilled lamb riblets with lemon & oregano 15.75
- Agios Isidoros from Naxos** – traditional cheese of goat & cow milk cave aged 16.00
- 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
- Lotosalata** – autumn salad with persimmon, walnuts, aged goat cheese & honey yogurt dressing 15.00

Kirios Piato

- Psari Psito** – traditional grilled whole fish with horta & lemon or
- Psari sto Fournο** – wood-oven roasted with potatoes, autumn vegetables, persimmon, charroule AQ
- Ippoglossa** – halibut steak pan roasted with black lentil salata, roasted grapes, artichokes & pomegranate 38.25
- Kotopoulo Souvlas** – lemon-oregano roasted chicken with briami, cilantro yogurt & potatoes 29.25
- Makaronia** – ravioli of roasted squash & fontina cheese with sage brown butter, mushrooms & hazelnuts 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, tzatziki & Kokkari potatoes 38.25
- Mosharisia Brizola** – charcoal grilled dry-aged rib-eye with braised greens & Kokkari potatoes 56.50