

# KOKKARI

ESTIATORIO

## Dinner – To Go Menu

Fax: 415-982-0983

For orders over \$100 – please fax your order to us by 5 pm

Company / Name: \_\_\_\_\_ Phone Number: \_\_\_\_\_

Pick Up Date: \_\_\_\_\_ Time: \_\_\_\_\_

Credit Card Type: \_\_\_\_\_ Number: \_\_\_\_\_ Exp. Date: \_\_\_\_\_

Quantity

### Mezethes

- \_\_\_\_\_ **Peinirli** – wood oven baked pita with roasted peppers, caramelized onions, goat cheese & olives 14.75
- \_\_\_\_\_ **Kolokithokeftethes** – crispy zucchini cakes with cucumber & mint-yogurt dressing 12.25
- \_\_\_\_\_ **Spanakotiropita** – traditional filo pies of spinach, feta, leeks & dill 10.25
- \_\_\_\_\_ **Dolmathes** – grape leaves stuffed with rice, currants & pine nuts 9.50
- \_\_\_\_\_ **Kokkari Potatoes** – oven roasted with oregano & lemon 7.75
- \_\_\_\_\_ **Arnisia Plevrakia** – grilled lamb riblets with lemon & oregano 15.75
- \_\_\_\_\_ **Kalamari** – grilled calamari stuffed with feta, fennel, orange with black olives 12.75
- \_\_\_\_\_ **Garides Skordates** – wood-oven roasted prawns with feta butter & Kalamata olives butter 17.25

### Salates

- \_\_\_\_\_ **Lotosalata** – autumn salad with persimmon, walnuts, aged sheep cheese & honey yogurt dressing 15.00
- \_\_\_\_\_ **Horiatiki** – “classic Greek salad” of tomato, cucumber, bell pepper, onion, oregano, olives & feta 14.00

### Kirio Piato

- \_\_\_\_\_ **Arnisia Paidakia** – grilled lamb chops with a lemon-oregano vinaigrette & Kokkari potatoes 47.50  
Specify: Rare, Med. Rare, Med., Med. Well, Well
- \_\_\_\_\_ **Moussaka** – traditional casserole of eggplant, lamb, potato & yogurt béchamel 27.50
- \_\_\_\_\_ **Makaronia** – ravioli of squash & fontina cheese with sage brown butter, mushrooms & hazelnuts 25.50
- \_\_\_\_\_ **Kotopoulo Souvlas** – lemon-oregano roasted chicken with spring onions, cilantro yogurt & potatoes 29.25
- \_\_\_\_\_ **Kokinisto me Manestra** – aromatic braised lamb shank with orzo & myzithra 36.50
- \_\_\_\_\_ **Mosharisia Brizola** – charcoal-grilled, dry-aged rib eye with braised greens & Kokkari potatoes 56.50
- \_\_\_\_\_ **Ippoglossa** – halibut steak pan roasted with black lentil salata, grapes, artichokes & pomegranate 38.25

### Glyka

- \_\_\_\_\_ **Baklava** – traditional walnut & honey baklava 10.50
- \_\_\_\_\_ **Sokolatina** – flourless dark chocolate cake with sweetened whipped cream 11.50
- \_\_\_\_\_ **Koulourakia** – selection of Greek cookies 10.50

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