

KOKKARI

E S T I A T O R I O

Starters

- Feta & Olives** – with Greek olive oil & oregano 12.00
- Zucchini Cakes** – with cucumber & mint-yogurt dressing 13.00
- Dolmathes** – grape leaves stuffed with rice, dill & mint 10.25
- Mapakia** – wood oven-roasted Brussels sprouts with apple wood bacon & lemon 12.00
- Oven Roasted Sweet Corn** feta & horseradish butter 13.50
- Spanakotiropita** – traditional filo pies of spinach, feta, leeks & dill 11.00
- Gigantes** – oven baked giant beans with tomato sauce, olive oil & herbed feta 13.00
- Roasted Prawns** – chili-garlic roasted wild Gulf prawns 18.00
- Grilled Octopus** – with lemon, oregano & olive oil 18.25
- Grilled Calamari** – stuffed with feta & herbs fennel, orange with black olives 13.75
- Fried Smelts** – with garlic-potato skordalia & lemon 13.75
- Saghanaki** – pan fried Kefalotyri with lemon & oregano 17.25
- Grilled Lamb Riblets** – with lemon & oregano 17.75
- Lamb Meatballs** – grilled with spiced tomato sauce & Greek yogurt 15.00
- Melitzanosalata, Taramosalata, Tzatziki, Favosalata or Tirokafteri**
with housemade grilled pita 11.00 each

Soup & Salads

- Avgolemono** – traditional egg-lemon soup with chicken & rice 11.75
- Fakes** – lentil & vegetable soup with braised greens 11.00
- Greek Salad** – of tomato, cucumber, bell pepper, red onion, Feta, oregano & olives 14.75 / entrée 19.25
- Maroulosalata** – chopped romaine lettuce, radicchio, toasted pine nuts with Kalamata & feta dressing 14.75
- Kokkari Salad** – wild arugula, cherry tomatoes, aged sheep cheese & sherry vinaigrette 14.50

Entrées

- Whole Fish** – traditionally grilled whole fish with braised greens & lemon
- Lavraki* Mediterranean Sea bass 49.00 ~ *Glosa* local petrale sole 42.00 *Tsipura* Mediterranean Sea bream 46.00
- Makaronia** – ravioli of roasted squash with brown butter, kalamotyri cheese, hazelnuts, crispy shallots & sage 27.50
- Artichoke Souvlaki** – grilled artichokes, peppers & onion skewered with Greek yogurt & pita 23.00
- Octopus Salad** – charcoal-grilled octopus, Greek peppers, frisée & red wine vinaigrette 24.25
- Pacific Salmon** – fillet pan roasted with summer succotash of corn, beans, tomato & basil pesto 35.25
- Chicken Souvlaki** – yogurt marinated chicken skewer with peppers & onion, kale tabouli salad & tzatziki 26.00
- Grilled Lamb Chops** – with lemon-oregano vinaigrette & Kokkari potatoes 44.75
- Lamb Souvlaki** – lamb skewered with onion & bay leaf with cucumber, tomato salad, tzatziki & pita 38.50
- Moussaka** – baked casserole of spiced lamb & beef, eggplant, potato & yogurt béchamel 29.50

To accommodate all of our guests appropriately we have allocated 2 hours dining time for parties of 2 and 2.5 hours for parties of 4 or more. We sincerely 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