

KOKKARI

E S T I A T O R I O

Starters

- Zucchini Cakes** – with cucumber & mint-yogurt dressing 12.25
- Halloumi sto Fournou** – Cypriot sheep cheese baked with mint & Metaxa 12.00
- Dolmathes** – grape leaves stuffed with rice, dill & mint 9.50
- Roasted Beets** – with skordalia, Greek yogurt, pistachio 11.50
- Spanakotiropita** – traditional filo pies of spinach, feta, leeks & dill 10.25
- Peinirli** – stuffed pita with caramelized onion jam, goat cheese, rosemary & Kalamata olives 14.75
- Asparagus** – wood oven roasted asparagus with feta & dill 12.75
- Gigantes** – oven baked giant beans with tomato sauce, olive oil & herbed feta 12.25
- Kokkari Potatoes** – oven roasted with oregano & lemon 7.75
- Saghanaki** – pan fried Kefalotyri with lemon & oregano 16.50
- Wood Oven Roasted Prawns** – with feta butter & Kalamata olives 17.25
- Fried Smelts** – with garlic-potato skordalia & lemon 12.75
- Grilled Octopus** – with lemon, oregano & olive oil 17.75
- Grilled Calamari** – stuffed with feta & bulgur wheat favasalata, orange & olive 12.75
- Grilled Lamb Riblets** – with lemon & oregano 15.75
- Grilled Meatballs** – with spiced tomato sauce & Greek yogurt 14.35
- Melitzanosalata, Taramosalata, Tzatziki, Favosalata or Tirokafteri**
with housemade grilled pita 10.25 each

Soup & Salads

- Avgolemono** – traditional egg-lemon soup with chicken & rice 11.00
- Lentil Soup** – with vegetables & braised greens 10.25
- Greek Salad** – of tomato, cucumber, bell pepper, red onion, Feta, oregano & olives 14.00 /entrée 18.25
- Chopped Salad** – romaine lettuce, toasted pine nuts, Kalamata olive & creamy feta dressing 14.00
- Roasted Strawberry Salad** – with wild arugula, pine nuts, feta mousse & sherry vinaigrette 13.00

Entrées

- Whole Fish** – traditionally grilled with braised greens, lemon & Cretan olive oil AQ
- Halibut Steak** – pan roasted with lentils, broccoli rabe & olive tapenade 35.00
- Ravioli** – of ricotta cheese & zucchini with spring vegetables, toasted pine nuts & aged goat cheese 23.00
- Octopus Salad** – charcoal-grilled octopus, Greek peppers, frisée & red wine vinaigrette 24.25
- Artichoke Souvlaki** – grilled artichokes & eggplant skewered with peppers & onions with yogurt & pita 23.00
- Chicken Souvlaki** – yogurt marinated chicken skewer, peppers, onion, bulgur wheat salad & tzatziki 24.50
- Lamb Burger** – spiced ground lamb with tomato, onion, cucumber, mint & tzatziki wrapped in pita 18.50
- Moussaka** – traditional casserole of spiced lamb, eggplant, potato & yogurt béchamel 25.50
- Grilled Lamb Chops** – with lemon-oregano vinaigrette & Kokkari potatoes 32.50
- Lamb Souvlaki** – lamb skewered with onion & bay leaf with cucumber chickpea salad, tzatziki & pita 26.50