

# KOKKARI

E S T I A T O R I O

## Starters

**Baked Feta** – wood oven baked Greek feta with tomato, capers & Metaxa brandy 10.25

**Watermelon & Feta** – with pine nuts & Greek basil 13.00

**Roasted Beets** –with skordalia, scallions & dill 11.50

**Dolmathes** – grape leaves stuffed with rice, dill & mint 9.25

**Oven Roasted Sweet Corn** feta & Spanish paprika butter 12.75

**Spanakotiropita** – traditional filo pies of spinach, feta, leeks & dill 10.00

**Peinirli** – wood-oven baked pita stuffed with ricotta, caramelized onions & cherries 14.00

**Asparagus** – wood oven roasted asparagus with feta & dill 12.00

**Gigantes** – oven baked giant beans with tomato sauce, olive oil & herbed feta 12.00

**Zucchini Cakes** – with cucumber & mint-yogurt dressing 12.00

**Saghanaki** – pan fried Kefalograviera with lemon & oregano 16.00

**Wood Oven Roasted Prawns** – with tomato & garlic butter 16.75

**Fried Smelts** – with garlic-potato skordalia & lemon 12.50

**Grilled Octopus** – with lemon, oregano & olive oil 17.25

**Grilled Calamari** – stuffed with feta, fennel & orange with black olives 12.50

**Berkshire Pork Belly** – feta & garlic crusted with spiced cherries & pistachio 15.25

**Grilled Lamb Riblets** – with lemon & oregano 15.25

**Grilled Meatballs** – with spiced tomato sauce & Greek yogurt 14.00

**Melitzanosalata, Tzatziki, Favosalata or Tirokafteri**  
with housemade grilled pita 10.00 each

## Soup & Salads

**Avgolemono** – traditional egg-lemon soup with chicken & rice 10.75

**Lentil Soup** –with vegetables & braised greens 10.00

**Greek Salad** – of tomato, cucumber, bell pepper, red onion, Feta, oregano & olives 13.50 /entrée 17.75

**Chopped Salad** – romaine lettuce, toasted pine nuts, Kalamata olive & creamy feta dressing 13.50

**Kokkari Salata** – simple organic salad greens with red wine vinaigrette 10.50

## Entrées

**Whole Fish** – traditionally grilled with braised greens, lemon & Cretan olive oil AQ

**Halibut Steak** – pan roasted with fava puree, summer corn & apple wood bacon succotash 32.75

**Ravioli** – four cheese stuffed, corn, cherry tomatoes, summer vegetables & Agios Isidoros cheese 22.50

**Octopus Salad** – charcoal-grilled octopus, Greek peppers, frisée & red wine vinaigrette 23.25

**Artichoke Souvlaki** – grilled artichokes & eggplant skewered with peppers & onions with yogurt & pita 22.50

**Chicken Souvlaki** – yogurt marinated chicken skewer, peppers, onion, bulgur wheat salad & tzatziki 24.00

**Lamb Burger** – spiced ground lamb with tomato, onion, cucumber, mint & tzatziki wrapped in pita 18.00

**Moussaka** – traditional casserole of spiced lamb, eggplant, potato & yogurt béchamel 25.00

**Grilled Lamb Chops** – with lemon-oregano vinaigrette & Kokkari potatoes 31.50

**Lamb Souvlaki** – lamb skewered with onion, tomato & bay leaf with chickpea salad, tzatziki & pita 26.00

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