KOKKARI
EASTIATORIO

Starters

Zucchini Cakes - with cucumber & mint-yogurt dressing  13.00
Dolmathes - grape leaves stuffed with rice, dill & mint  10.25
Asparagus - wood oven roasted asparagus with feta & dill  13.00
Spanakotiropita - traditional filo pies of spinach, feta, leeks & dill  11.50
Kokkari Potatoes - oven roasted with oregano & lemon  8.00
Peinirli - pita boat stuffed with roasted peppers, Kalamata olives & Greek cheese  16.75
Saghanaki - pan fried Kefalotyri with lemon & oregano  17.25
Wood Oven Roasted Prawns - chili-garlic roasted wild Gulf prawns  18.00
Fried Smelts - with garlic-potato skordalia & lemon  13.75
Grilled Octopus - with lemon, oregano & olive oil  18.25
Grilled Calamari - stuffed with feta & herbs fennel, orange with black olives  14.25
Grilled Lamb Riblets - with lemon & oregano  16.75
Youvarlakia - Berkshire pork meatballs with avgolemono, dill & scallions  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
Lentil Soup - with vegetables & 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 - roasted strawberry with wild arugula, pine nuts, feta mousse & sherry vinaigrette  14.25

Entrées

Whole Fish - traditionally grilled with braised greens, lemon & Greek olive oil  AQ
Atlantic Halibut - fillet pan roasted with black lentil salata, & artichoke, Kalamata olive tapenade  36.50
Ravioli - of nettles & ricotta with spring vegetables, mushrooms, toasted pine nuts & feta cheese  24.25
Octopus Salad - charcoal-grilled octopus, Greek peppers, frisée & red wine vinaigrette  27.75
Artichoke Souvlaki - grilled artichokes skewered with peppers & onions with yogurt & pita  24.50
Greek Chicken Souvlaki - yogurt marinated chicken skewer, peppers, onion, kale tabouli salad & tzatziki  26.00
Lamb Burger - spiced ground lamb with tomato, onion, cucumber, mint & tzatziki wrapped in pita  20.00
Moussaka - traditional casserole of spiced lamb & beef, eggplant, potato & yogurt béchamel  27.00
Grilled Lamb Chops - with lemon-oregano vinaigrette & Kokkari potatoes  34.00
Lamb Souvlaki - lamb skewered with onion & bay leaf with cucumber chickpea salad, tzatziki & pita  28.00

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 Employer Ordinances such as Healthy SF