

# KOKKARI

E S T I A T O R I O

## Happy Valentine's Day Thursday, February 14, 2019

**Mezethes Kria** – Santorini favasalata with red onion & capers served with house-made pita bread

### **Zesta**

**Please select one:**

- Sparaggia** – wood oven roasted asparagus with feta & dill
- Aginares Souvlaki** - grilled artichoke & eggplant skewer with Greek yogurt
- Gigantes** - oven-baked giant beans with tomato sauce, olive oil & herbed feta
- Kolokithokeftethes** - crispy zucchini cakes with cucumber & mint-yogurt dressing
- Octapodaki tou Yiorgou** - grilled octopus with lemon, oregano & olive oil
- Garides Skordates** - wood-oven roasted prawns with feta butter & Kalamata olives
- Kalamari** - grilled calamari stuffed with feta, fennel, orange with black olives
- Arnisia Plevrakia** - grilled lamb riblets with lemon & oregano
- Soutzoukakia** - grilled lamb meatballs with spiced tomato sauce & Greek yogurt

### **Soupes & Salates**

**Please select one:**

- Avgolemono** - traditional egg-lemon soup with chicken & rice
- Horiatiki** - classic Greek salad of tomato, cucumber, bell pepper, onion, oregano, olives & feta
- Maroulosalata** – chopped butter lettuce, radicchio, toasted pine nuts with Kalamata olive & feta dressing
- Fraulosalata** – roasted strawberries, wild arugula, pine nuts, feta mousse & sherry vinaigrette

### **Kirios Piato**

**Please select one:**

- Psari Psito** - traditional grilled whole fish with horta & lemon
- Psari sto Forno** – wood-oven roasted avgolemono, potatoes, scallions & dill
- Ippoglossa** – halibut fillet pan roasted with black lentil salata, & artichoke, Kalamata olive tapenade
- Kotopoulo Souvlas** - lemon-oregano roasted chicken with spring onions, currants & potatoes
- Makaronia** – nettle & ricotta ravioli with spring vegetables, toasted pine nuts & aged goat cheese
- Moussaka** - traditional baked casserole of spiced lamb, eggplant, potato & yogurt béchamel
- Kokinisto me Manestra** - aromatic braised lamb shank with orzo & myzithra
- Arnisia Paidakia** - grilled lamb chops with lemon-oregano vinaigrette & Kokkari potatoes
- Mosharisia Brizola** – charcoal grilled dry-aged rib-eye with braised greens & Kokkari potatoes

### **Glyka**

**Please select one:**

- Fraoules** - Mavrodaphne-marinated strawberries with ravini cake & Greek yogurt
- Baklava** - Traditional walnut & honey baklava with vanilla-praline ice cream
- Sokolatina** - Warm chocolate cake with caramel sauce & burnt orange ice cream
- Galaktoboureko** - Semolina custard in filo with quince spoon sweet & pistachio ice cream
- Yiaourti Granita** - Yogurt sorbet with seasonal fruit granita & mint syrup
- Yiaourti me Meli** - Greek yogurt with spiced walnuts & dates drizzled with Marshall's honey
- Ouzo Sorbet** - with lemon verbena & pomegranate