

# KOKKARI

E S T I A T O R I O

## Mezethes

- Dolmathes** – grape leaves stuffed with rice, dill & mint 10.25
- Aginares Souvlaki** – grilled artichokes with peppers & onions, Greek yogurt 16.75
- Gigantes** – oven-baked giant beans with tomato sauce, olive oil & herbed feta 13.00
- Sparaggia** – wood oven roasted asparagus with feta & dill 13.00
- Kolokithokeftethes** – crispy zucchini cakes with cucumber & mint-yogurt dressing 13.00
- Spanakotiropita** – traditional filo pies of spinach, feta, leeks & dill 11.00
- Saghanaki** – pan fried Kefalotyri with lemon & oregano 17.25
- Peinirli** – pita boat stuffed with roasted peppers, Kalamata olives & Greek cheese 16.75
- Octapodaki tou Yiorgou** – grilled octopus with lemon, oregano & olive oil 18.25
- Marithes Tiganites** – crispy smelts with garlic-potato skordalia & lemon 13.75
- Kalamari** – grilled calamari stuffed with feta, fennel, orange with black olives 14.25
- Garides Skordates** – wood-oven chili garlic roasted wild Gulf prawns 18.00
- Arnisia Plevrakia** – grilled lamb riblets with lemon & oregano 16.75
- Youvarlakia** – Berkshire pork meatballs in dill & scallions avgolemono 15.00

## Melitzanosalata, Taramosalata, Tzatziki, Favasalata or Tirokafteri

Served with housemade grilled pita 11.00 each

## Soupes & Salates

- Fakes** – lentil & vegetable soup with braised greens 11.00
- Avgolemono** – traditional egg-lemon soup with chicken & rice 11.75
- Horiatiki** – classic Greek salad of tomato, cucumber, bell pepper, onion, oregano, olives & feta 14.75
- Maroulosalata** – chopped romaine lettuce, radicchio, toasted pine nuts with Kalamata & feta dressing 14.75
- Fraulosalata** – roasted strawberries, wild arugula, pine nuts, feta mousse & sherry vinaigrette 14.25

## Kirios Piato

- Souvla Tis Emeras** – today's rotisserie AQ
- Psari Psito** – traditional grilled whole fish with horta & lemon AQ
- Psari sto Fournou** – wood-oven roasted Plaki tomatoes, potatoes, onions & Kalamata olives AQ
- Ippoglossa** – Atlantic halibut fillet pan roasted with black lentil salata & artichoke, Kalamata olive tapenade 40.00
- Kotopoulo Souvlas** – lemon-oregano roasted chicken with spring onions, currants & potatoes 31.00
- Makaronia** – nettle & ricotta ravioli with spring vegetables, mushrooms toasted pine nuts & feta cheese 27.00
- Moussaka** – traditional baked casserole of spiced lamb & beef, eggplant, potato & yogurt béchamel 29.00
- Kokinisto me Manestra** – aromatic braised lamb shank with orzo & mizithra cheese 38.00
- Arnisia Paidakia** – grilled lamb chops with lemon-oregano vinaigrette & Kokkari potatoes 49.00
- Arnisio Souvlaki** – spiced lamb skewer grilled with onion, bay leaf, cucumber salad tzatziki & potatoes 40.00
- Mosharisia Brizola** – charcoal grilled dry-aged rib-eye with braised greens & Kokkari potatoes 58.25

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