

KOKKARI

E S T I A T O R I O

Mezethes

Pantzaria – roasted beets with skordalia,
scallions & dill 14.50

Kolokythi – roasted squash with
spiced pistachio butter 15.25

Mapakia – wood oven-roasted Brussels sprouts
with apple wood bacon & lemon 16.00

Dolmathes – grape leaves stuffed
with rice, dill & mint 13.00

Spanakotiropita – traditional filo pies
of spinach, Feta, leeks & dill 13.00

Aginares Souvlaki – grilled artichoke, bell pepper
& red onion skewer with Greek yogurt 20.25

Gigantes – oven-baked giant beans with
tomato sauce, olive oil & herbed Feta 15.50

Kolokithokeftethes – crispy zucchini cakes
with cucumber & mint-yogurt dressing 14.75

Feta tou Fournou – baked Feta chili flake crusted
with cherry tomatoes & Kalamata olives 16.75

Saghanaki – pan fried Kefalotyri cheese
with lemon & oregano 19.25

Octapodaki tou Yiorgou – grilled
octopus with lemon, oregano & olive oil 20.75

Kalamari – grilled calamari stuffed with Feta,
fennel, orange with black olives 16.00

Marithes Tiganites – crispy smelts with
garlic-potato-almond skordalia & lemon 15.00

Garides Skordates – wood-oven chili garlic
roasted wild Gulf prawns 20.75

Arnisia Plevrakia – grilled lamb riblets
with lemon & oregano 21.50

Soutzoukakia – grilled lamb meatballs with
spiced tomato sauce & Greek yogurt 19.25

Melitzanosalata, Taramosalata, Tzatziki, Favasalata, Skordalia or Tirokafteri

Served with housemade grilled pita & pickles 12.75 each

Soupes & Salates

Avgolemono – traditional egg-lemon soup with chicken & rice 13.75

Fakes – lentil & vegetable soup with braised greens 12.75

Horiatiki – classic Greek salad of tomato, cucumber, bell pepper, onion, oregano, olives & feta 17.50

Maroulosalata – chopped romaine lettuce, radicchio, toasted pine nuts with Kalamata & feta dressing 16.75

Kokkari Salad – chicory, apples, shallots, candied walnuts, kefalotyri & apple cider yogurt dressing 16.75

Kirios Piato

Simerina Psaria ~ today's whole fish

Lavraki Mediterranean Sea bass 55.00 ~ *Glosa* local Petrale sole 49.75 ~ *Tsipura* Mediterranean Sea bream 52.75

Psari Psito – traditional grilled whole fish with horta & lemon AQ

Psari sto Fournou – wood-oven roasted whole fish with potatoes, tomatoes, onions, fennel, olives AQ

Ippoglossa – halibut fillet pan roasted with braised lentils, broccolini & chili flake with olive tapenade 44.25

Makaronia – ravioli of ricotta, roasted pumpkin & feta with kale, mushrooms, onions & kefalotyri nage 30.75

Kotopoulo Souvlas – lemon-oregano roasted chicken with Briami, Kokkari potatoes & cilantro yogurt 36.00

Moussaka – traditional baked casserole of spiced lamb & beef, eggplant, potato & yogurt béchamel 35.00

Kokinisto me Manestra – aromatic braised lamb shank with orzo & Mizithra cheese 49.00

Arnisia Paidakia – grilled lamb chops with lemon-oregano vinaigrette & Kokkari potatoes 69.00

Arnisio Souvlaki – spiced lamb skewer grilled with cucumber, tomato salad, tzatziki & potatoes 52.75

Mosharisia Brizola – charcoal grilled dry-aged rib-eye with braised greens & Kokkari potatoes 71.00

Katsikaki Stifado – stewed goat baked with orzo, artichoke & Feta 56.25

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

A 6% surcharge is added to all guest checks in support of San Francisco Employee Ordinances such as Healthy SF