

# KOKKARI

E S T I A T O R I O

## Starters

- Feta & Olives** – with Greek olive oil & oregano 14.00
- Mapakia** – wood oven-roasted Brussels sprouts with apple wood bacon & lemon 16.00
- Beet Salad** – roasted beets with skordalia, scallions & dill 14.50
- Roasted Squash** – wood oven roasted squash with spiced pistachio butter 15.25
- Zucchini Cakes** – with cucumber & mint-yogurt dressing 14.75
- Dolmathes** – grape leaves stuffed with rice, dill & mint 13.00
- Spanakotiropita** – traditional filo pies of spinach, feta, leeks & dill 13.00
- Gigantes** – oven baked giant beans with tomato sauce, olive oil & herbed feta 15.50
- Baked Feta** – chili flake crusted with tomatoes & Kalamata olives 16.75
- Roasted Prawns** – chili-garlic roasted wild Gulf prawns 20.75
- Grilled Octopus** – with lemon, oregano & olive oil 20.75
- Grilled Calamari** – stuffed with feta & herbs fennel, orange with black olives 16.00
- Fried Smelts** – with garlic-potato skordalia & lemon 15.00
- Saghanaki** – pan fried Kefalotyri with lemon & oregano 19.25
- Grilled Lamb Riblets** – with lemon & oregano 21.50
- Lamb Meatballs** – grilled with spiced tomato sauce & Greek yogurt 19.25
- Melitzanosalata, Taramosalata, Tzatziki, Favosalata, Skordalia or Tirokafteri**  
with housemade grilled pita 12.75 each

## Soup & Salads

- Avgolemono** – traditional egg-lemon soup with chicken & rice 13.75
- Fakes** – lentil & vegetable soup with braised greens 12.75
- Greek Salad** – of tomato, cucumber, bell pepper, red onion, Feta, oregano & olives 17.50 / entrée 28.75
- 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

## Entrées

- Whole Fish** – traditionally grilled whole fish with braised greens & lemon
- Lavraki* Mediterranean Sea bass 55.00 ~ *Glosa* local Petrale Sole 49.75 ~ *Tsipura* Mediterranean Sea bream 52.75
- Ravioli** – of ricotta, roasted pumpkin & feta with kale, mushrooms, onions & kefalotyri nage 30.75
- Artichoke Souvlaki** – grilled artichokes, peppers & onion with kale tabouli salad, Greek yogurt & pita 29.25
- Octopus Salad** – charcoal-grilled octopus, Greek peppers, frisée & red wine vinaigrette 29.00
- Halibut** – fillet pan roasted with braised lentils, broccolini & chili flake with olive tapenade 44.25
- Chicken Souvlaki** – yogurt marinated with peppers & onion, cucumber tomato salad, tzatziki & potatoes 30.50
- Grilled Lamb Chops** – with lemon-oregano vinaigrette & Kokkari potatoes 49.75
- Lamb Souvlaki** – grilled spiced sirloin skewer with cucumber, tomato salad, tzatziki & Kokkari potatoes 48.00
- Moussaka** – baked casserole of spiced lamb & beef, eggplant, potato & yogurt béchamel 35.00