

KOKKARI

E S T I A T O R I O

Mezethes

- Epiros Feta** – Greek feta & olives with Greek olive oil & oregano 12.00
Dolmathes – grape leaves stuffed with rice, dill & mint 10.25
Spanakotiropita – traditional filo pies of spinach, feta, leeks & dill 11.00
Kalamboki – roasted sweet white corn with feta, chili butter & dill 13.25
Gigantes – oven-baked giant beans with tomato sauce, olive oil & herbed feta 13.00
Karpouzi me Feta – watermelon & feta with pine nuts, basil & olive oil 12.50
Kolokithokeftethes – crispy zucchini cakes with cucumber & mint-yogurt dressing 13.00
Saghanaki – pan fried Kefalotyri with lemon & oregano 17.25
Kokkari Potatoes – oven roasted with oregano & lemon 7.75
Octapodaki tou Yiorgou – grilled octopus with lemon, oregano & olive oil 18.25
Marithes Tiganites – crispy smelts with garlic-potato skordalia & lemon 13.75
Garides Skordates – wood-oven chili garlic roasted wild Gulf prawns 18.00
Arnisia Plevrakia – grilled lamb riblets with lemon & oregano 16.75
Soutzoukakia – grilled lamb meatballs with spiced tomato sauce & Greek yogurt 15.00
Melitzanosalata, Taramosalata, Tzatziki, Favasalata or Tirokafteri
Served with housemade grilled pita & pickles 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

Kirios Piato

Simerina Psari

- Lavraki* Mediterranean Sea bass 49.00 *Tsipura* gilded sea bream 44.50 *Glosa* local petrale sole 42.00
Barbounia Mediterranean red mullet (two per order) 40.50
Psari Psito – traditional grilled whole fish with horta & lemon AQ
Psari sto Fourni – wood-oven roasted Plaki tomatoes, potatoes, onions & Kalamata olives AQ
Solomòs – Salmon fillet pan roasted with summer succotash of corn, beans, tomato & basil pesto 39.25
Makaronia – nettle & ricotta ravioli with summer vegetables, mushrooms toasted pine nuts & feta cheese 27.00
Kotopoulo Souvlas – lemon-oregano roasted chicken with Fasolakia & potatoes 31.00
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 58.20

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

A 20% Service Charge is added to all guest checks while we are operating with current restrictions.

100% of this amount is retained by the restaurant allowing us to pay staff premium wages and provide health insurance and other benefits for all of our staff.