

Kokkari Estiatorio

200 Jackson St 94111-1806 · +14159810983 · Updated: Jun 2, 2026

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MEZETHES/APPETIZERS 12

Epiros Feta/Greek Feta Cheese	\$13.25
Imported Greek feta & olives	
Dolmathes	\$12.25
Grape leaves stuffed with rice, dill, & mint.	
Spanakotiropita	\$12.50
Traditional filo pies of spinach, feta cheese, leeks & dill.	
Gigantes/Giant Beans	\$14.50
Oven-baked giant beans with tomato sauce, olive, herbed feta & oregano-basil sauce.	
Octapodaki Tou Yiorgou/Octopus	\$20.50
Grilled octopus with lemon, oregano & Greek olive oil.	
Garides Skordates/Garlic Prawns	\$20.25
Wood-oven chili -garlic roasted wild gulf prawns.	
Soutzoukakia/Meatballs	\$18.00
Grilled lamb & beef meatballs with spiced tomato sauce & Greek yogurt.	
Melitzanosalata/Eggplant Spread	\$13.00
Served with house made grilled pita, cucumber & pickles.	
Taramosalata/Cod Roe Spread	\$13.00
Served with house made grilled pita, cucumber & pickles.	
Tzatziki/Yogurt & Cucumber	\$13.00
Served with house made grilled pita, cucumber and pickles.	
Pikilia	\$38.00
Appetizer platter featuring Tzatziki, Melitzanosalata & Taramousalata, house made pita, dolmathes, cucumbers & pickles.	
Kolokithokeftethes/Zucchini Cakes	\$14.50
Crispy zucchini cakes with pickled cucumber & mint-yogurt.	

SOUPES & SALATES 4

Avgolemono/Chicken Soup	\$14.00
Traditional egg-lemon soup with chicken & rice.	

Hioriatiki Entree/Entree Greek Salad	\$22.50
Classic Greek salad of tomato, cucumber, bell pepper, onion, oregano, olives & feta cheese with Greek olive oil & red wine vinaigrette	
Maroulosalata/Romaine Salad	\$16.25
Chopped romaine lettuce, radicchio, toasted pine nuts Kalamata olives, scallions, dill & creamy feta cheese dressing.	
Horiatiki/Greek Salad	\$17.00
Classic Greek salad of tomato, cucumber, bell pepper, onion, oregano, olives & feta cheese with Greek olive oil & red wine vinaigrette	

KIRIOS PIATO/ENTREE 5

Psari Psito/Whole Fish	\$54.75
Traditional grilled whole lavraki Mediterranean sea bass with horta & lemon.	
Kotopoulo Souvlaki/Chicken Souvlaki	\$30.25
Yogurt marinated chicken skewer grilled with cucumber, tomato salad, Kokkari potatoes & tzatziki.	
Moussaka	\$36.00
Traditional baked casserole of spiced lamb and beef, eggplant, potato & yogurt béchamel.	
Arnisia Paidakia/Lamb Chops	\$66.75
Mesquite grilled lamb chops with lemon-oregano vinaigrette & Kokkari potatoes.	
Mosharisia Brizola/Rib Eye Steak	\$74.15
Charcoal grilled dry-aged rib-eye with braised greens & Kokkari potatoes.	

GLYKA/DESSERT 5

Rizogalo/Rice Pudding	\$13.75
Arborio rice pudding with honey roasted pear.	
Galaktoboureko	\$14.25
Semolina custard in filo with orange spoon sweet and pistachio ice cream.	
Yiaourti Me Meli/Greek Yogurt & Honey	\$14.50
Greek yogurt, spiced walnuts & dates with Marshall's honey.	
Baklava	\$13.75
Traditional walnut-almond, clove & honey baklava with vanilla-praline ice cream.	
Sokolatina/Chocolate Cake	\$15.25
Flourless dark chocolate cake with sweetened whipped cream.	

SIDES & EXTRAS 3

Grilled Pita	\$10.00
House made grilled pita bread	
Horta	\$10.00
Braised seasonal greens with lemon	

Kokkari Potatoes	\$10.00
Crisp baked then fried potatoes with lemon & oregano	

RETAIL 1

Kokkari Cookbook	\$48.00
Kokkari Contemporary Greek Flavors By Erik A. Cosselmon and Janet Flecher	