

TRIM LINE
SAFE ZONE

KOUTOUKI WINE

TSANTALI GREEK WINE GLASS BOTTLE

RED	\$12	\$42
WHITE	\$12	\$42
ROSE	\$12	\$42
RETSINA	\$12	\$42

WHITES

PINOT GRIGIO - MASIANCO (ITALY)	\$14	\$50
CHARDONNAY - TREFETHEN (CA)	\$16	\$60
SAUVIGNON BLANC - WHITEHAVEN (NZ)	\$14	\$50
PROSECCO – LA MARCA 200 ML (ITALY)	\$14	

REDS

CABERNET SAUVIGNON – JUSTIN (CA)	\$18	\$66
CABERNET SAUVIGNON – J LOHR (CA)	\$13	\$42
PINOT NOIR- MEOMI (CA)	\$16	\$60
RED BLEND - J LOHR PURE PASO (CA)	\$18	\$66

BEERS

GREEK BEER – UPON AVAILABILITY 12 OZ	\$9
MICHELOB ULTRA 12 OZ	\$7
STELLA 12 OZ	\$8
COACHELLA VALLEY HAZY IPA 16 OZ	\$11
LA QUINTA POOL SIDE BLONDE 16 OZ	\$11
HANGAR 24 ORANGE WHEAT 12 OZ	\$8

MARTINIS & COCKTAILS

CLASSIC GIN OR VODKA HOUSE	\$15.50
TOP SHELF (GREY GOOSE, TITO’S, KETEL ONE)	\$18.50
MANHATTAN - HOUSE WHISKEY OR BOURBON	\$15.50
TOP SHELF (MICHTERS)	\$18.50
SANTORINI SUNSET- VODKA, PEACH SCHNAPPS, ORANGE, PINEAPPLE, SPLASH OF CRANBERRY	\$15.50
SHIRLEY VALENTINE- VODKA, POMEGRANATE LIQUEUR, CRANBERRY	\$15.50
PINK LEMON DROP - FRESH LEMON, PINK LEMON VODKA	\$15.50
OLD FASHIONED – HOUSE BOURBON OR WHISKEY	\$15.50
TOP SHELF (MICHTERS)	18.50
MOSCOW MULE – CHOOSE YOUR BASE (VODKA, GIN, OUZO, TEQUILA, WHISKEY)	\$16
KOUTOUKI VODKA TONIC - TONIC, CUCUMBER FRESH LIME, FRESH MINT	\$16
KOUTOUKI GREYHOUND – VODKA, GRAPEFRUIT, LIME, SPARKLING WATER, FRESH ROSEMARY	\$16
APEROL SPRITZ	\$14
KOUTOUKI SPRITZ - ELDERFLOWER, FRESH MINT	\$14

MOCKTAILS & NON ALCOHOL

VIRGIN MOJITO, MUDDLED FRESH LIME, MINT AND SUGAR, SODA	\$11
VIRGIN SANTORINI SUNSET- ORANGE, PINEAPPLE & CRANBERRY	\$11
CUCUMBER SPRITZ – MUDDLED CUCUMBER, FRESH MINT& FRESH LIME, SODA	\$11
VIRGIN MULE – FRESH MINT, FRESH LIME, GINGER BEER	\$11
SODAS - COKE, DIET COKE, SPRITE, ICE TEA, LEMONADE	\$4.50
NON ALCOHOLIC BEER – HEINEKEN ZERO	\$8
GREEK FLAT WATER	\$7
GREEK SPARKLING WATER	\$8

Print Both Pages
Align Arrow to Verify
Correct Orientation

TRIM LINE
SAFE ZONE

SALATES & SOUPA

HORIATIKI - CUCUMBER, BELL PEPPERS, ONION, TOMATO, KALAMATA OLIVES & FETA	\$24
ANIXIATIKI - ROMAINE, CUCUMBER, BELL PEPPERS, ONION, TOMATO & FETA	\$21
TOMATA SALATA - TOMATO, ONION , BLOCK FETA RED WINE VINEGAR & OLIVE OIL	\$20
HORTA - STEAMED SPINACH, FETA, TOMATO, OLIVE OIL & LEMON DRESSING	\$18
AVGOLEMONO - CHICKEN EGG LEMON SOUP	\$11

KRYO (COLD) MEZETHES

HOMOUS – CHICK PEA, GARLIC & TAHINI & PITA	\$11
TZATZIKI – YOGURT, GARLIC, CUCUMBER & PITA	\$11
MELIZANO – EGGPLANT, GARLIC & PITA	\$11
KOPANISTI - SPICY FETA	\$12
EXTRA PITA BREAD	\$4
PIKILIA - 4 DIPS & PITA	\$19
ANGOURI ME CARROTA – CUCUMBER & CARROTS	\$6
FETA & ELIES – GREEK FETA & KALAMATA OLIVES WITH GRILLED PITA	\$16
ELIES - MARINATED KALAMATA OLIVES	\$8

ZESTO (HOT) MEZETHES

FLAMING SAGANAKI - WITH WARM PITA BREAD	\$17
DOLMADES - BEEF STUFFED GRAPEVINE LEAVES LEMON DILL SAUCE (3 PCS)	\$14
KEFTEDES - GREEK MEATBALLS (6PCS)	\$13
HALLOUMI SKARAS - GRILLED WITH ROASTED ZUCCHINI, PEPPERS, ONIONS, BALSAMIC (3 PCS)	\$17
GIGANTES PLAKI - BAKED GIANT BEANS IN TOMATO HERB SAUCE	\$12
SPANAKOPITA - SPINACH & FETA PIE	\$12
KOLOKITHO KEFTEDES - FRIED ZUCCHINI FRITTER WITH TZATZIKI (4 PCS)	\$13
HIRINO SOUVLAKI - PORK SKEWERS 2 (5OZ SKEWERS)	\$21
GREEK RIBS – GRILLED FULL RACK OF PORK RIBS WITH LEMON & OREGANO	\$27
KOTA SOUVLAKI - CHICKEN SKEWERS 2 (5OZ SKEWERS)	\$21

KOUTOUKI

HAPPY HOUR 4-6 PM EVERYDAY

KOUTOUKI MEZE
ALWAYS CHANGING -
CHEFS CHOICE FAMILY STYLE MENU.
IN ORDER TO HAVE THE BEST
CULINARY EXPERIENCE, WE
REQUIRE THE WHOLE TABLE TO
PARTICIPATE. WE KINDLY
DECLINE ANY SUBSTITUTIONS
BUT MAY BE ABLE TO WORK WITH
ALLERGIES, PLEASE MAKE YOUR
SERVER AWARE PRIOR TO ORDERING
\$55 PER PERSON

KREATO PIATO – MEAT PLATTER FOR 2
CHICKEN SOUVLAKI, PORK SOUVLAKI,
RIBS, PAIDAKIA,
ARNI KLEFTIKO, GARIDES SKARAS
SMALL \$72

FOR PARTIES OF 6 OR MORE, A 20% GRATUITY WILL AUTOMATICALLY
BE ADDED TO YOUR BILL.

WE OFFER A CASH DISCOUNT OF 3.5%. ANY ORDER MADE WITH CREDIT OR DEBIT
CARDS WILL NOT RECEIVE THE CASH DISCOUNT IN AN ADJUSTMENT IN COST WILL
BE DISPLAYED ON YOUR RECEIPT.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELL FISH, OR
EGGS MAY INCREASE RISK OF FOODBORNE ILLNESS ESPECIALLY IF YOU HAVE
CERTAIN MEDICAL CONDITIONS

PSARO (FISH & SEAFOOD) MEZETHES

GREEK CHIOPINO - MUSSELS, SHRIMP & SALMON IN TOMATO, GARLIC RETSINA SAUCE, PITA	\$42
MUSSELS – STEAMED IN TOMATO, GARLIC, RETSINA SAUCE, PITA	\$23
OUZO GARIDES – SAUTEED SHRIMP WITH GARLIC AND OUZO (5 PCS)	\$19
SKORDO GARIDES - SAUTEED SHRIMP WITH GARLIC & OLIVE OIL (5 PCS)	\$19
OCTAPODI SKARAS – CHAR GRILLED OCTOPUS, LEMON OLIVE OIL DRESSING	\$24

ENTREES (SERVED WITH RICE AND VEGETABLES)

PAIDAKIA - GRILLED LAMB CHOPS (4PCS)	\$46
ARNI KLEFTIKO - ROAST LAMB SHOULDER (8OZ)	\$39
KOTA GEMISTA - SPINACH & FETA STUFFED CHICKEN BREAST, LEMON DILL SAUCE	\$34
BAKED SALMON - WITH LEMON DILL SAUCE (8 OZ)	\$34
SHRIMP SOUVLAKI – GRILLED WITH GARLIC, EVOO, LEMON & PARSLEY (6 PCS)	\$34
PASTICHIO - GREEK LASAGNA	\$24
MOUSSAKA – EGGPLANT & POTATO, SEASONED BEEF, BECHAMEL	\$24

GYROS (SERVED WITH ANIXIATIKI SALAD)

ARNI - ROAST LAMB , TOMATO, PARSLEY, RED ONION, TZATZIKI	\$27
KOTA – GRILLED CHICKEN, TOMATO, PARSLEY, RED ONION, TZATZIKI	\$25
HIRINO – GRILLED PORK, TOMATO, PARSLEY, RED ONION, TZATZIKI	\$25
HALLOUMI CHEESE - TOMATO, CUCUMBER, BALSAMIC REDUCTION	\$25

SIDES

RICE PILAF	\$7
SEASONAL VEGETABLES	\$12
GREEK LEMON POTATOES	\$8
SIDE OF EXTRA VIRGIN OLIVE OIL	\$3
SIDE OF SALAD DRESSING	\$3
SIDE OF TZATZIKI	\$3