



KOKA

MODERN MEDITERRANIAN KITCHEN & PIZZERIA

WHEN HEALTH RHYMES WITH DELICIOUS

MENU





Lites Bites & Small Plates

Greek Olives

A premium selection in virgin olive oil and oregano. VG
Suggested Wine Pairings: 4, 8 & 9

4.90

Garlic Bread

Crispy oven baked sourdough pizza bread coated with a garlic fresh-herb butter. V + melted cheese 1.50
Suggested Wine Pairings: 8 & 9

5.90

Sourdough Bruschetta

+ feta cheese 1.50

6.90

Toasted slices topped with vine tomatoes and red onion with virgin olive oil, garlic and basil. VG
Suggested Wine Pairings: 7, 10 & 12

Koka Kalamari

Golden deep-fried calamari garnished with smoked paprika.
Served with chef Donica's tartar sauce. P

Suggested Wine Pairings: 7, 8, 9 & 12

8.90

Bolognese

Spaghetti; bolognese, created with grass-fed premium ground beef. Topped with parmesan cheese.

Suggested wine pairings: 1, 2, 3, 6

15.90

Giardiniera

Penne; grated courgette, in a garlic-butter, chilli, cheese sauce. Topped with crispy spinach fritters. V

Suggested wine pairings: 7, 9, 10

14.90

Carbonara

Spaghetti; guanciale, pasteurised free-range eggs, parmesan and black pepper served over al dente.

Suggested wine pairings: 8, 9, 10

16.90

Tomato Burrata

Puglian burrata, miniature plum tomatoes and red onions in a virgin olive oil and aged vinegar herb dressing. Served with toasted sourdough. V

Suggested Wine Pairings: 7, 8, 10 & 12

12.90

Insalata Di Pesce

A refreshing salad with nutritious sea bass, sweet potato, arugula and cucumber with a virgin olive oil basil dressing. P

Suggested Wine Pairings: 3, 7, 10 & 12

12.90

Fiery Shrimp

Deglazed with white wine in a hot fiery chilli garlic-butter sauce. Served with freshly made sourdough bread. P
Suggested Wine Pairings: 7, 9 & 12

12.90

Vegan Falafel

Ground chickpeas, Mediterranean herbs and spices served with vegan rosemary mayo on a tomato sauce base. VG
Suggested Wine Pairings: 7, 8 & 9

6.50

Soup of the Day - Hot or Chilled

Freshly made by chef Donica. Ask your waiter for more information. All soups are served with sourdough bread.
Suggested Wine Pairings: 7 & 8

7.90

Mediterranean Platter

For two... A sharing plate of deep fried calamari and shrimp, falafel, hummus, mixed Greek olives and sourdough crisps. P
Suggested Wine Pairings: 7, 8, 10 & 12

21.90

Pastas

Pollo حلال

Spaghetti; succulent chicken breast in a creamy pepperoncino chilli, parmesan and spinach sauce.

Suggested wine pairings: 3, 8, 9

15.90

Marinara

Linguini; a medley of mussels, shrimp and calamari in a rich tomato and herb sauce. P

Suggested wine pairings: 7, 10, 12

18.90

Risotto di Mare

Arborio rice, shrimp, mussels and squid in a tomato butter and parsley sauce. P

Suggested wine pairings: 7, 10, 12

18.90

Salads

Kalithean Greek Salad

Tomato, cucumber, Kalamata olives, red onion and capers with slabs of Greek feta accompanied with sliced sourdough toast. V
Suggested Wine Pairings: 7, 8 & 9

10.90

Caesar Salad

Mediterranean Caesar salad with succulent grilled chicken breast, chef Donica's own-recipe Caesar sauce, parmesan shavings and sourdough crisps.

11.90

Suggested Wine Pairings: 3, 4, 8 & 9



Meat & Fish

Sea Bass Filet

21.90

Seared in butter and olive oil simmered down with fresh lemon.
Served with roasted vegetables and creamed mash or fries. P
+ change to sweet potato fries 2.00
Suggested wine pairings: 8, 9 & 12

Baked Moussaka

16.90

Modern Mediterranean moussaka. Delicious light béchamel topping on a mix of grass-fed ground beef, potatoes, courgettes and chopped aubergine served with salad.
Suggested wine pairings: 1, 2, 4, 5

Sirloin Steak

28.95

10 oz Tender grass-fed sirloin steak, char-grilled to your liking.
Served with creamed mash potatoes or fries
+ peppercorn sauce 1.50 + change to sweet potato fries 2.00
+ garlic butter 1.50
Suggested wine pairings: 1, 2, 4, 5 & 6

Chicken Skewers حلا

17.90

Marinated in Mediterranean spices. Flame-grilled with bell peppers, and onions. Served with a dressed mixed leaf salad and fries.
+ change to sweet potato fries 2.00
Suggested wine pairings: 4 and 8

Sourdough Pizza & Calzone

+ meats 2.50 each

+ extra cheese 1.50

+ whole burrata 5.50

Margherita

9.90

Classically prepared tomato base, mozzarella and locally grown basil. V
Suggested Wine Pairings: 4, 7 & 8

Burrata

19.90

With Parma ham, mozzarella, parmesan, cherry tomatoes, olives and baby arugula with a basil-pesto.
Suggested Wine Pairings: 3, 10 & 12

Pepperoni

11.90

Authentic tomato base, mozzarella with a sumptuous amount of sliced pepperoni.
Suggested Wine Pairings: 1, 3, 9 & 10

Four Cheeses (Greco-Romano)

14.90

Delicious tomato base with four Mediterranean cheeses - feta, gorgonzola, mozzarella and parmesan. V
Suggested Wine Pairings: 3, 7 & 8

Mediterranean

15.90

A rich tomato base, mozzarella, Greek olives, mushrooms, red onion, vine tomatoes, bell peppers and flaked feta. V
Suggested Wine Pairings: 7, 8, 9 & 12

Supreme

16.90

Sumptuous tomato base, mozzarella, ham, pepperoni, bell peppers, red onions and mushroom.
Suggested Wine Pairings: 1, 2, 3 & 4

Diavola

13.90

Chilli tomato sauce, mozzarella, olives and spicy hot pepperoni drizzled with aged chilli oil.
Suggested Wine Pairings: 1, 3, 8, 10

Pepperoni Calzone

13.50

Spicy tomato sourdough pocket stuffed with mozzarella, parmesan and pepperoni - baked to please!
Suggested Wine Pairings: 1, 3, 9 & 10

Vegan Pizza available! Please ask your server.

And of course all our pizzas perfectly match with Peroni and Moretti beers

Sides & Dips

Sweet potato fries

5.90

Rice

4.90

Garlic mayo

2.50

Roasted Veg

3.90

Mash potatoes

4.90

Tzatziki

3.50

Mixed salad

3.90

Fries

4.90

Coffee, Tea & Desserts

Coffee

Hot

Expresso	1.90 / 2.90
Americano	2.90
Cappuccino	3.90
Latte	3.90
Mocha	4.50
Hot Chocolate	4.50

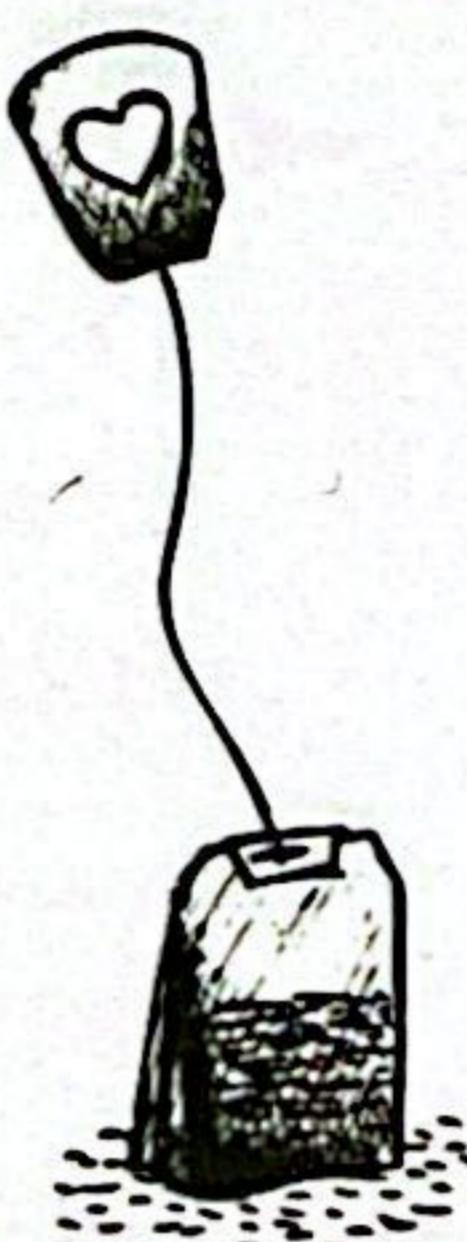
Iced

Fredo Cappuccino	3.50
Iced Latte	3.50

Vanilla/ Caramel syrup +50p



Tea



2.90

Camomile Tea

English Breakfast

Green Tea

Lemon and Ginger

Dessert

Life is too short to skip dessert!

Crème Brûlée

Creamy rich vanilla homemade custard, topped with crunchy torched sugar. V

7.50

Sticky toffee pudding

Savour the warmth of sticky toffee pudding, with rich toffee sauce topped with a scoop of vanilla ice-cream. V

8.00

Chocolate brownie

Rich fudgy chocolate brownie with salted pecans served with a scoop of vanilla ice cream. V

7.90

Orange Pie (Portokalopita)

Greek orange Pie made with layers of flaky phyllo dough soaked in an orange syrup . Served warm with mint leaves and vanilla ice cream.

8.50

Ice Cream 1/2/3 scoops

Ice cream flavours: Vanilla, Chocolate, Strawberry, Pistachio and Mango Sorbet.

3.00/4.50/6.00



Share your thoughts and leave us a review!