

SHARED PLATES

HUMMUS

chickpea, garlic, fresh citrus, tahini. (choose from traditional, roasted red pepper or smoked chipotle) 7

TZATZIKI

garlic, Greek yogurt, cucumber, dill 7

CRAZY FETA

whipped feta, olive oil, jalapeño and chipotle peppers 7

DIP TRIO

tzatziki, crazy feta, and choice of hummus 17

GRILLED EGGPLANT & HALLOUMI

fresh herbs, olive oil, parley, balsamic reduction 14

GARLIC SHRIMP

white wine, garlic, olive oil, red pepper flakes 14

GRILLED OCTOPUS

with fresh citrus, olive oil, parsley 16

PAPAS GRIEGAS

hand-cut fries, feta, lemon, olive oil, oregano, parsley 8

HOMEMADE GREEK SAUSAGE

(Sheftalia) ground lamb & pork, parsley, onions, oregano 10

KOVO CALAMARI

lightly breaded calamari and artichokes, feta, capers, pepperoncini, tomatoes 12

SALADS

ADD: Salmon 7, Lamb & Beef Gyro 5, Chicken Gyro 5, Falafel 4

MODERN CAESAR

baby romaine, tomatoes, carrots, parmesan, spiced chickpea, crisp prosciutto chips 12

MEDITERRANEAN GRAINS BOWL

cilantro-lime farro, tomatoes, chickpea, onions, cucumbers, parsley, avocado, with sesame tahini dressing 13

GREEK SALAD

mixed greens, tomatoes, cucumbers, peppers, onions, feta cheese, Kalamata olives, capers, red wine vinaigrette 14

FETA BERRY SALAD

mixed greens, strawberries, feta cheese, caramelized walnuts, raspberry vinaigrette 15

BURGERS & SANDWICHES

Served with choice of fries or Greek salad

GREEK CLUB SANDWICH

lamb & beef gyro, chicken gyro, applewood bacon, tzatziki, lettuce, tomato, onion 16

LAMB BURGER*

freshly ground lamb, feta, baby arugula, tomato, onion, tzatziki 14

KOVO CHEESEBURGER*

aged cheddar, lettuce, tomato, onion, pickles, homemade sauce 13

PITAS

signature carved meats: lamb & beef gyro or organic chicken gyro, fries, tomato, red onion, tzatziki 13

FALAFEL PITA

chickpea, cilantro, cumin, fries, tomato, red onion, tahini sauce 11

GRILLED HALLOUMI PITA

fries, lettuce, tomato, red onion, tahini sauce 13

HOUSE SPECIALTIES

KEBABS*

skewers of grilled chicken or steak, onions, peppers, served with Israeli couscous and village salad 18

BRAISED LAMB

slow cooked in red wine sauce, served with Israeli couscous and seasonal vegetables 22

LAMB CHOPS*

marinated and grilled to perfection, served with fries and seasonal vegetables 28

WOOD-FIRED SALMON

olive oil, fresh herbs, served with grilled asparagus and cilantro-lime farro 22

MEZZE SIGNATURE CARVED MEAT PLATTER

lamb & beef gyro, organic chicken gyro, homemade Greek sausages, tzatziki served with fries, village salad and warm pita bread 25

ROASTED CHICKEN

roasted and grilled, served with village salad and tres queso mac 24

STUFFED PEPPERS

Israeli couscous, spinach, tomatoes, served with roasted lemon potatoes and village salad 18

PAN SEARED SEABASS

garlic, beurre blanc sauce, served with roasted lemon potatoes and seasonal vegetables 28

KOVO

MODERN MEDITERRANEAN

BRUSCHETTE

2 for 8 • 4 for 15

FRESH MOZZARELLA WITH TOMATOES, BASIL & BALSAMIC GLAZE

AVOCADO SPREAD WITH ARUGULA & FETA

PROSCIUTTO WITH FIG JAM & BRIE

RICOTTA WITH HONEY & PISTACHIOS

SALAMI WITH PESTO & OLIVES

BRIE WITH GREEN APPLE SLICES & HONEY

FETA WITH BERRIES & BALSAMIC GLAZE

THE BOARDS

CHEESE BOARD 15

assorted cheeses of Italy, France and Greece, served with fruit, nuts and toasted bread.

BUTCHER'S BOARD 16

artisan meats & cheeses, served with olives, hummus, nuts and toasted bread.

PASTA & PIZZA

ATHENIAN SPAGHETTI

olive oil, garlic, basil, feta, Kasseri and parmesan 12

TRES QUESO MAC BOWL

farfalle, fontina, parmesan, mozzarella, basil, breadcrumbs 14

PIZZA NAPOLETANA

homemade marinara, fresh buffalo mozzarella, sliced tomato, basil, olive oil 14

PIZZA BLANCA

olive oil, garlic, herbs, mozzarella cheese, caramelized onions, roasted pistachios, baby arugula 16

PIZZA DELLA CARNE

homemade marinara, mozzarella cheese, pepperoni, salami, mortadella 15

MARKET SIDES 6

ISRAELI COUSCOUS

TRES QUESO MAC

VILLAGE SALAD

HAND-CUT FRIES

ROASTED LEMON POTATOES

GRILLED ASPARAGUS

CILANTRO-LIME FARRO

SEASONAL VEGETABLES

DESSERTS

BOUGATSA 8

CRISP DI MELE 8

LOUKOUMADES 9

TIRAMISU 8

*Food items are cooked to order or served raw. Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please notify us of any food allergies—not every ingredient is listed, and your well-being is important to us.

COCKTAILS 11

CAIPIRINHA

Cachaca, sugar, liquid alchemist passion fruit, lime

SICILIAN MANHATTAN

Nikka Coffey Grain Whiskey, Amaro, Angostura bitters, cherry

MUJER ROSA

Junipero Gin, lemon juice, strawberry shrub, brut

PISCO SOUR

BarSol Pisco, maraschino liqueur, lime, egg white, Cardamom

CUCUMBER MULE

Stoli Cucumber, basil, lime, ginger beer

PENDENNIS CLUB

Empress 1908 Indigo Gin, apricot liqueur, lime juice, bitters

NEW OLD FASHIONED

Riazul Anejo, agave, Angostura bitters, citrus

KOVO SANGRIA

Our signature recipe with fresh cut fruit

APEROL SPRITZ

Proseco, soda, citrus

BERRY MOJITO

Bacardi, muddled berries, mint, lime

ON DRAFT 6

PERONI lager - Italy

PAPAGO ORANGE BLOSSOM wheat ale - Arizona

MORETTI LA ROSSA dopplebock - Italy

FOUR PEAKS KILTIFTER Scottish ale - Arizona

LAGUNITAS IPA IPA - California

ROTATING SEASONAL

SPIRITS

VODKA

STOLI

(flavor collection available)

TITO'S

KETEL ONE

GREY GOOSE

BELVEDERE

SCOTCH

DEWAR'S

JOHNNIE WALKER BLACK

GLENLIVET

CHIVAS

MACALLAN 18 YR

GIN

TANQUERAY

BEEFEATER

BOMBAY SAPPHIRE

HENDRICK'S

JUNIPERO

EMPRESS 1908 INDIGO

WHISKEY

JACK DANIEL'S

CROWN ROYAL

JAMESON

MAKER'S MARK

NIKKA COFFEY GRAIN

BULLEIT RYE

TEQUILA

EXOTICO

1800 SILVER

PATRÓN SILVER

RIAZUL ANEJO

VIDA DEL MAGUEY MEZCAL

MEDITERRANEAN

OUZO - Greece

DISARONNO Amaretto - Italy

LIMONCELLO - Italy

METAXA - Greece

ARAK - Lebanon

RUM

BACARDI | SAILOR JERRY SPICED

MYERS'S DARK | MALIBU COCONUT

RED WINES

glass / bottle

RUFFINO CHIANTI, Italy 7 / 26

CARLOS SERRES TEMPRANILLO, Spain 8 / 28

ELIOS MEDITERRANEAN RED, Greece 8 / 28

CANTINA CELLARO "LUMA' NERO D'AVOLA, Sicily 9 / 32

MURPHY GOODE PINOT NOIR, Sonoma 7 / 26

SAGELANDS MERLOT, Columbia Valley 7 / 26

HAHN 'GSM', Monterey 8 / 30

ERNIE ELS 'BIG EASY' RED, South Africa 11 / 45

ROBERT MONDAVI 'MAESTRO',
RED BLEND, Napa Valley 60

THE PRISONER, Napa Valley 70

BROADSIDE CABERNET SAUVIGNON, Paso Robles 9 / 32

TREANA CABERNET SAUVIGNON, Paso Robles 12 / 45

STONESTREET ESTATE
CABERNET SAUVIGNON, Alexander Valley 60

WHITE WINES

glass / bottle

BENVOLIO PINOT GRIGIO, Italy 6 / 24

TORRES VINA SOL, Spain 7 / 26

BRANCOTT SAUVIGNON BLANC, NZ 8 / 28

BOUTARI KRETIKOS, Greece 9 / 32

DOMAIN DE LA PERRIÈRE SANCERRE, France 66

LA CREMA, CHARDONNAY, Monterey 9 / 32

JACKSON ESTATE CHARDONNAY,
Santa Maria Valley 13 / 48

CHATEAU STE. MICHELLE
'ETHOS' CHARDONNAY, Columbia Valley 66

SPARKLING / ROSÉ

glass / bottle

LE CHARMEL COTES DE
PROVENCE ROSÉ, France 7 / 26

CAMPO VIEJO ROSÉ, Spain 8 / 32

MAS FI BRUT CAVA, Spain 8 / 28

MIONETTO PROSECCO (187ml), Italy 7

ARGYLE BRUT 2013, Willamette Valley 45

HAPPY HOUR MON - FRI 3-6PM

\$2 OFF
SHARED PLATES,
BRUSCHETTE AND
SIGNATURE COCKTAILS

\$4 DRAFTS, WELLS,
AND HOUSE WINE
(chardonnay, merlot,
cabernet, or rosé)

WINE & BOARD

\$20 WINE &
BRUSCHETTE
MONDAY & TUESDAYS!

Enjoy bruschette or pizza
and select bottle of wine
every Monday and
Tuesday after 8pm.