

Pita & Dips

Pita Bread <i>homemade pita bread, EVOO, dried oregano, sea salt</i>	\$5.85
Fava <i>fava bean spread with capers, onions, EVOO</i>	\$15.25
Tzatziki <i>refreshing greek yoghurt, mint leaves, fresh dill</i>	\$15.55
Hummus <i>greek tahini, chickpeas, EVOO, paprika, za'atar</i>	\$17.65
Baba Ganoush <i>eggplant, garlic, greek yoghurt, EVOO</i>	\$17.85
Harrisa <i>harrisa chilli, sundried tomatoes, tahini, yoghurt</i>	\$18.85
Muhammara <i>roasted red pepper, tomato paste, walnut, yoghurt</i>	\$19.55
Black Hummus <i>sesame, chickpeas, EVOO, lemon wedge, sea salt</i>	\$21.95
Taramasalata <i>cod fish roe, EVOO, lemon jus</i>	\$22.55
Double Dip / Triple Dip <i>select your choice of dips, comes with pita bread</i>	\$26.55 / \$29.95

Soup & Salad

	half / full
Lentil Soup	— / \$14
Kakavia <i>(Greek Seafood Soup)</i>	— / \$17
Watermelon Salad <i>watermelon, feta cheese, fresh pomegranate, mint</i>	\$13 / \$18
Shirazi Salad <i>cucumber, tomato, EVOO, lemon juice, vinegar, parsley</i>	\$15 / \$20
Baked Cauliflower Salad <i>cauliflower, pine nuts, parsley, pomegranate, EVOO, freshly squeezed lemon</i>	\$16 / \$22
Skopelos Salad <i>goat cheese, wine grapes, variety of seeds, mixed greens, balsamic</i>	\$16 / \$22
Greek Salad <i>seasonal cherry tomatoes, red onions, red & green capsicum, japanese cucumber, feta cheese, EVOO, kalamata olives, dried oregano</i>	\$18 / \$24

Appetizers

Olives <i>kalamata olives, EVOO, dried oregano</i>	\$12.85
Tiganitó Avgó <i>fried organic egg in EVOO, pita bread, feta yoghurt dip, sprinkle of oregano, sea salt</i>	\$16.25
Patate Tiganites <i>fried potato stick with feta cheese, tzatziki dip</i>	\$18.55
Halloumi Cheese <i>grilled halloumi cheese, wine grapes, oregano, lemon</i>	\$20.65
Imam Baildi <i>seedless eggplant, layered & roasted with homemade onion, tomato sauce, smashed feta</i>	\$22.35
Feta Saganaki <i>pan fried feta cheese, honey, sesame seeds, lemon</i>	\$24.95
Spinach Artichoke Cheese Dip <i>withered spinach with chopped artichokes, melted cheese, served on cast iron</i>	\$26.45
Keftedes <i>homemade beef meatballs served on top of tzatziki dip</i>	\$26.55
Spanakopita <i>greek filo pastry, spinach, leek, feta cheese</i>	\$26.85
Calamari <i>crispy deep fried squid with mayo and lemon</i>	\$28.85
Vegetarian Moussaka <i>eggplant, zucchini, potatoes, tomatoes, olive oil, parsley, béchamel sauce</i>	\$32.25
Grilled Octopus <i>octopus, pickles, red onions, dried canberries, chimichurri sauce</i>	\$36.25
Lamb Moussaka <i>ground lamb, eggplant, potatoes, onions, garlic, tomatoes, olive oil, parsley, béchamel sauce</i>	\$36.95

Meat

Souvlaki <i>grilled meat skewers served on pita bread and salad</i>	
Chicken Souvlaki	\$28
Iberico Pork Souvlaki	\$30
Beef Souvlaki	\$32
Salmon Souvlaki	\$34
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Kalamaki <i>grilled meat skewers served with fries and roasted veg</i>	
Chicken Kalamaki	\$32
Beef Kalamaki	\$38
Lamb Kalamaki	\$42
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Gyro <i>(available for lunch only)</i> <i>sliced shawarma meat on pita bread with fries and fresh tomato onion salad, sumac spice</i>	
Chicken Gyros	\$26
Lamb Gyros	\$30
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Mains	
Shish Kebab <i>saffron infused chicken skewered with roasted vegetables & flavoured rice</i>	\$38
Adana Kebab <i>ottoman lamb skewer with charred roasted chillies, tomatoes & flavoured rice</i>	\$42
Lamb Chop (280g +/-) <i>open fire chargrilled lamb chop served with roasted potatoes & lemon wedge</i>	\$58
Ribeye (240g +/-) <i>open fire chargrilled marbled ribeye with roasted vegetables</i>	\$62
Fillet Mignon (240g +/-) <i>open fire chargrilled beef tenderloin with roasted potatoes</i>	\$72
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Platter	
Meat Platter <i>(recommended for 4 pax)</i> <i>pork, chicken, beef, lamb chop, chicken shawarma, served with fries, roasted chillies & feta yoghurt dip</i>	\$158

Seafood

Crustaceans	
Prawn Saganaki <i>sautéed prawns, feta cheese, garlic, tomato, herb sauce</i>	\$42
Grilled Squid <i>grilled whole squid with potato salad, parsley lemolive dressing, sea salt & pepper</i>	\$48
Whole Lobster (1.4kg +/-) <i>giant boston lobster chargrilled with butter salted herb, fresh salad & lemon wedge</i>	\$288
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Fish <i>grilled fish served with potato salad & charred lemon</i>	
Spanish Mackerel & Prawn <i>fried mackerel meat and grilled prawns served with roasted vegetable</i>	\$58
Seabass (800g +/-)	\$68
Atlantic Cod (320g +/-)	\$78
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Platter	
Seafood Platter <i>(recommended for 4 pax)</i> <i>fish fillet, king prawn, octopus, lobster meat, fried sardines, fried calamari & roasted vegetables</i>	\$188

Dessert

Lemon / Mulberry Sorbet <i>(single scoop)</i>	\$8
Gelato <i>(double scoop)</i>	\$12
Baklava <i>crispy filo pastry filled with pistachio and walnut, topped with saffron syrup</i> — add \$4 for a scoop of vanilla ice cream	\$18
Turkish Kunefe <i>kadaifi pastry, infused orange blossom water, butter, saffron syrup, topped with crushed pistachio</i> — add \$4 for a scoop of vanilla ice cream	\$22

SKOPELOS