

## Soup & Salad Selections

**Avgolemono** – Egg-Lemon Base Soup Prepared with Vegetables, Chicken and Rice...\$9

**Horiatiki Salata** – Tomato, Cucumber, Peppers, Red Onion, Olives, Feta and Capers...\$12

**Romaine Salad** – Romaine Lettuce with Fresh Scallions, Dill,  
Extra Virgin Olive Oil and White Wine Vinegar...\$9

**Skara Salad** – Spinach, Strawberries, Light Honey Mustard with  
Manouri Cheese and Sesame Seeds...\$15

## Cold Appetizers

**Tarama** – Red-Caviar Aioli Dip Seasoned with Extra Virgin Olive Oil...\$8

**Melitzanosalata** – Roasted Eggplant Mixed with Garlic and Extra Virgin Olive Oil  
Then Topped Off with Roasted Red Bell Pepper...\$7

**Scordalia** – Pureed Garlic Potato Dip Drizzled with Extra Virgin Olive Oil...\$7

**Hummus** – Made with Sundried tomato puree...\$7

**Tzatziki** – A Homemade Cucumber Yogurt Dip Like No Other...\$7

**Feta** – Slice of Premium Greek Feta Cheese, Served Drizzled with Extra Virgin Olive Oil...\$8

## Hot Appetizers

**Kolokithokeftedes** – Pan-Fried Zucchini Patties Served with Feta Cheese Dip...\$9

**Keftedes** – Greek Beef Meatballs, Pan-Fried and Served with Tzatziki Sauce...\$10

**Feta-Keftedes** – Our Classic Meatballs stuffed with Feta Cheese...\$12

**Loukaniko** – Juicy, Grilled Greek-Style Sausage... \$9

**Skara Eggplant** – Eggplant Prepared with Fresh-Cut Tomatoes, Herbs, Garlic, Onion and  
Topped with Crumbled Feta then Oven-Baked...\$10

**Saganaki** – Pan-Fried, Greek Kefalograviera Cheese...\$10

**Feta Wrapped in Filo** – Pan Fried, Drizzled with Greek Honey and Topped with Walnuts...\$14

**Skara Feta** – Grilled Feta Cheese Topped with Jalapeno, Green Peppers, Fresh-Cut Tomatoes,  
Red Onions and Fresh-Cut Herbs...\$11

**Octopus** – Char-Grilled to a Succulent Tenderness then Finished off with a Splash of Red Wine  
Vinegar and Extra Virgin Olive Oil...\$18

**Grilled Calamari** – Char-Grilled and Served with Extra Virgin Olive Oil then Topped Off with  
Fresh-Chopped Parsley and Red Onion...\$14

**Fried Calamari** – Pan-Fried to Perfection and served with Fresh Lemon...\$14

**Shrimp** - Char-Grilled and Served with Extra Virgin Olive Oil (Served Shells On For Maximum Flavor)...\$14

**Shrimp Saganaki** – Sautéed Shrimp Smothered in Feta Cheese and Savory Tomato Sauce...\$15

**Mussels** – Sautéed with Real Saffron (Imported from Greece on the Stem)...\$14

**Mussels Saganaki** – Sautéed with Feta Cheese and Savory Tomato Sauce ...\$15

**Steamed Clams** – Presented in a lemon-butter broth...\$14

## Sampler Platters

**Kria Pikilia** – Dip Assortment: Melitzanosalata, Tarama and Scordalia – Served with Pita...\$17  
Or Sample a Smaller Portion of all Five of our Dips (Includes Hummus and Tzatziki)...\$19

**Feta Pikilia** – Slice of Whole Premium Feta, Feta Wrapped in Filo and Skara Feta...\$25

**Garden Pikilia** – Kolokithokeftedes, Skara Eggplant, Grilled Zucchini and Grilled Eggplant...\$19

**Land Pikilia** – Loukaniko, Beefteki and One Skewer Each of Chicken Breast,  
Pork Tenderloin and Leg-of-Lamb Kebab...\$29

**Sea Pikilia** – Grilled Calamari, Grilled Shrimp and Grilled Octopus...\$39

## From Our Grill

*(Grilled Vegetables May Not Be Substituted for Sides)*

**Lavraki** – Char-Grilled Bronzini Prepared with Salt, Pepper, Oregano, Extra Virgin Olive Oil and Fresh Lemon Juice (Served with choice of Beets, Basmati Rice, Roasted Potatoes or French Fries)...\$29

**Royal Dorado (Tsipoura)** - Char-Grilled, Prepared with Salt, Pepper, Oregano, Extra Virgin Olive Oil and Fresh Lemon Juice(Served with choice of Beets, Basmati Rice, Roasted Potatoes or French Fries)...\$28

**Salmon Steak** – Grilled Medium and Served with Basmati Rice... \$27

**Garides** – Char-Grilled Shrimp Finished with Salt, Pepper, Oregano and Fresh Lemon Juice (Prepared With Shells On for Maximum Flavor) and Served with Leek Rice...\$24

**Lamb Chops** – A Greek Classic, Char-Grilled to the Temperature of Your Choice and Served with either Roasted Potatoes or French Fries...\$32

**Ribeye Steak** – Taste the Difference Charcoal and Expert Preparation Make to this Classic Meat Dish. Prepared to Temperature and Served with either Roasted Potatoes or French Fries ...\$32

**Beefteki** – Premium Chopped and Ground Angus Beef Patty, Seasoned from the Inside Out with Salt, Pepper, Oregano and Lemon – Plated with French Fries...\$17

**Chicken Chops** – Cutlets of White and Dark Meat Chicken Served with Pita and French Fries...\$18

**Pork Chops** – Char-Grilled and mouth-watering tender, Served with French Fries...\$21

## Traditional Entrees

**Mousaka** – Layers of Potatoes, Eggplant, Zucchini and Ground Angus Beef Topped with a Béchamel Sauce and Baked to Golden Perfection...\$17

**Soutzoukakia Politica** – Greek-Style Meatballs in Savory Tomato Sauce Seasoned with Cumin and Fresh Herbs, Served with Basmati Rice...\$17

**Spanakopita** – Fresh Spinach with Feta Cheese Prepared between Layers of Filo Dough and Baked...\$14

**Clams Skara** – Clams Sauteed in Spicy Fennel Tomato Sauce and Served in Orzo...\$25

**The Vegetarian** – A Generous Portion of our Skara Eggplant Served with Basmati Rice...\$16

## Gyro & Souvlaki

**Gyro** – Premium Beef, Slow-Roasted on a Vertical Rotisserie and Served Sliced with Pita Bread Along with Fresh Tomato, Red Onion, Tzatziki Sauce, Parsley and French Fries...  
Gyro Sandwich...\$11, Gyro Platter \$16

**Souvlaki** – Char-Grilled Skewers Served with Pita Bread Along with Fresh Tomato, Red Onion, Tzatziki Sauce, Parsley and French Fries...  
Pork Tenderloin or Chicken Breast Souvlaki Sandwich...\$12, Platter \$16  
Leg of Lamb Souvlaki Sandwich...\$14, Platter \$19

## Sides

**French Fries** – Pan Fried...\$7

**Roasted Potatoes** –Traditional Roasted Potatoes...\$7

**Spinach Rice** – Sautéed Spinach and Basmati Rice...\$8

**Leek Rice** – Sautéed Leeks and Basmati Rice...\$8

**Horta** –Wild Greens (Usually Dandelion)...\$7

**Zucchini** – Sliced & Grilled...\$8

**Eggplant** – Sliced & Grilled...\$8

**Beet Salad**– Served with a Dollop of Scordalia...\$8

**Basmati Rice** – Served Plain...\$6

**Side of Pita** – Toasted...\$2

## Beverages

**Soda**...\$3

**Iced Tea (Unsweetened)**...\$3

**Coffee**...\$3

**Tea**...\$3

**Greek Coffee**...\$4

**Frappe**...\$4

**Milk**...\$3

**Juice**...\$3

**Bottled Flat Mineral Water (Vikos)**...\$6

**Sparkling Water (Souroti)**...\$6

Warning: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.