

Summer 2026

Minnö Lunch Menu

Every Day 12:00 - 18:30

Tuesday 12:00-23:00

From The All-Day Kitchen

Avocado Toast | €15

Egg | smoked salmon | cherry tomatoes | avocado spread | cream cheese

SEA

Sandwich Bologna Salentina | €18

Stracciatella | basil pesto | pistachio cream | mortadella | cherry tomatoes | parmesan | arugula |
truffle oil

N

Double Smashed Cheeseburger | €19

200 g beef patty | Metsovone | cheddar | lettuce | onion | honey mustard sauce | pickled cucumber |
French fries

—

Monte Cristo Club | €17

Turkey | Edam | cheddar | bacon | mustard | mayonnaise | mini green salad | plum marmalade

—

Shrimp Tacos | €18

Flatbread | shrimp | soy mayo | cucumber | sweet chili sauce | sesame

SEA

Chicken Tortilla | €15

Fried chicken | sweet corn | iceberg | cherry tomatoes | parmesan | fresh yogurt sauce

—

Veggie Tortilla | €13

Grilled carrots | roasted red peppers | basil pesto | cream cheese | arugula

V | N

GF Gluten-free | **V** Vegetarian | **VG** Vegan | **DF** Dairy-free | **N** Nuts | **SEA** Fish / Seafood

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Skopelos Cheese Pie | €12

Traditional cheese pie | honey | sesame seeds

V

Margherita Pinsa | €14

Tomato | mozzarella | basil leaves

V

Fresh Salads

Greek Salad | €13

Tomato | cucumber | onion | olives | capers | feta cheese | oregano | Skopelos extra virgin olive oil

V | GF

Caesar Salad | €12

Lettuce | parmesan | corn | cherry tomatoes | Caesar dressing

—

with Chicken | €16

—

with Shrimps | €19

SEA

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Light Lunch

Open Pita “Gyros Style” | €17

Pork gyros | tomato | onion | tzatziki | Greek pita bread | French fries

Veggie Poke Bowl | €16

Sushi rice | vegetables | pine nuts | fresh herbs

VG | GF | N

Tuna Poke Bowl | €20

Sushi rice | fresh spicy Skopelos tuna | cucumber | spicy mayo

SEA

Linguine Pesto | €18

Fresh basil pesto | light garlic | parmesan

V | N

with Chicken | **€22**

N

with Shrimp | **€26**

N | SEA

Paccheri Beef Ragù | €22

Slow-cooked beef ragù | rich tomato sauce | graviera

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Sweets

Traditional Skopelos “Fouskakia” | €11

Fried dough of Skopelos | honey | cinnamon | vanilla ice cream | traditional plum marmalade
V

Sweet of the Day | €9

Traditional Greek oven-baked dessert
V

Sweet Yogurt | €9

Yogurt | traditional Skopelos honey | walnuts
V | **GF** | **N**

Platters

Cheese Platter | €22

Selection of cheeses | breadsticks | marmalades
V

Fruit Platter | €15

Seasonal fruit selection
VG | **GF** | **DF**

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Minnö Lunch Menu

Καθημερινά 12:00 - 18:30
Τρίτη 12:00 - 23:00

Από την All Day Κουζίνα

Avocado Toast | €15

Αυγό | καπνιστός σολομός | ντοματίνια | άλειμμα αβοκάντο | cream cheese
SEA

Sandwich Bologna Salentina | €18

Stracciatella | πέστο βασιλικού | κρέμα φιστικιού | mortadella | ντοματίνια | parmesan | ρόκα | λάδι
τρούφας
N

Double Smashed Cheeseburger | €19

200 g μοσχαρίσιο μπιφτέκι | Μετσοβόνη | cheddar | μαρούλι | κρεμμύδι | honey mustard sauce |
αγγουράκι τουρσί | τηγανητές πατάτες

Monte Cristo Club | €17

Γαλοπούλα | Edam | cheddar | μπέικον | μουςτάρδα | μαγιονέζα | μικρή πράσινη σαλάτα |
μαρμελάδα δαμάσκηνο

Shrimp Tacos | €18

Flatbread | γαρίδες | soy mayo | αγγούρι | sweet chili sauce | σουσάμι
SEA

Chicken Tortilla | €15

Τηγανητό κοτόπουλο | γλυκό καλαμπόκι | iceberg | ντοματίνια | parmesan | sauce φρέσκου
γιαουρτιού

Veggie Tortilla | €13

Ψητά καρότα | ψητές κόκκινες πιπεριές | πέστο βασιλικού | cream cheese | ρόκα
V | N

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Σκοπελίτικη Τυρόπιτα | €12

Παραδοσιακή τυρόπιτα | μέλι | σουσάμι
V

Margherita Pinsa | €14

Ντομάτα | mozzarella | φύλλα βασιλικού

Φρέσκες Σαλάτες

Ελληνική Σαλάτα | €13

Ντομάτα | αγγούρι | κρεμμύδι | ελιές | κάπαρη | φέτα | ρίγανη | εξαιρετικό παρθένο ελαιόλαδο
Σκοπέλου
V | GF

Caesar Salad | €12

Μαρούλι | parmesan | καλαμπόκι | ντοματίνια | Caesar dressing

—
με Κοτόπουλο | €16

—
με Γαρίδες | €20

SEA

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Ελαφρύ Γεύμα

Ανοιχτή Πίτα “Gyros Style” | €17

Χοιρινός γύρος | ντομάτα | κρεμμύδι | τζατζίκι | ελληνική πίτα | τηγανητές πατάτες

Veggie Poke Bowl | €16

Ρύζι sushi | λαχανικά | κουκουνάρι | φρέσκα μυρωδικά

VG | GF | N

Tuna Poke Bowl | €20

Ρύζι sushi | φρέσκος πικάντικος τόνος Σκοπέλου | αγγούρι | spicy mayo

SEA

Linguine Pesto | €18

Φρέσκο πέστο βασιλικού | απαλό σκόρδο | parmesan

V | N

με Κοτόπουλο | €22

N

με Γαρίδες | €26

N | SEA

Paccheri Beef Ragù | €22

Σιγομαγειρεμένο μοσχαρίσιο ragù | πλούσια σάλτσα ντομάτας | γραβιέρα

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Γλυκά

Παραδοσιακά “Φουσκάκια” Σκοπέλου | €12

Τηγανητή ζύμη Σκοπέλου | μέλι | κανέλα | παγωτό βανίλια | παραδοσιακή μαρμελάδα δαμάσκηνο
V

Γλυκό Ημέρας | €9

Παραδοσιακό ελληνικό γλυκό φούρνου
V

Γιαούρτι με Μέλι | €9

Γιαούρτι | παραδοσιακό μέλι Σκοπέλου | καρύδια
V | GF | N

Πλατό

Πλατό Τυριών | €22

Ποικιλία τυριών | κριτσίνια | μαρμελάδες
V

Πλατό Φρούτων | €14

Ποικιλία εποχιακών φρούτων
VG | GF | DF

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