



# MANAKIS

GREEK TAVERNA





# FLAVOURS OF GREECE

## SHARING MENU

€30.00 per person

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### COLD MEZZE

#### TRADITIONAL TZATZIKI (V) (D)

Greek yoghurt flavoured with fresh mint, pickled cucumber and herb oil

#### GREEK HOUMOUS (V)

Garnished with parsley, smoked paprika and crispy chickpeas

#### TARAMOSALATA (F) (G)

A thick smooth dip made from cured fish roe, olive oil and lemon juice

*(Dips are served with warm pita bread & ftira)*

#### DOLMADES (V)

Rolled vine leaves with a savoury rice filling

#### GREEK SALAD (V) (D)

Cucumber, Kalamata olives, tomatoes, capers, green peppers, onions, feta cheese and oregano

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### HOT MEZZE

#### STUFFED MUSHROOMS (V) (D)

With feta cheese, goat's cheese, tomato and oregano

#### CRISPY FETA CHEESE (V) (D) (G)

Fried Feta cheese drizzled with honey and sprinkled with sesame seeds

#### KEFTEDES (D) (E) (G)

Lamb meatballs served with Greek yoghurt, tomato sauce and smoked paprika

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### FOUKOU GRILL

*Traditional Greek-Cypriot Barbeque*

#### CHICKEN SOUVLAKI (D)

Charcoal grilled chicken thighs marinated with spiced yoghurt and coriander served with tahini sauce and a grilled lemon

#### PORK KONTOSOUVLI

Split roasted marinated pork neck with a citrusy dressing ladolemono and traditional tzatziki

#### POTATO FRIES

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### DESSERT

#### WHITE CHOCOLATE AND YOGHURT GANACHE (D) (E)

A white chocolate and yoghurt cream with a blood orange sauce, crumbled meringue and served with yoghurt ice-cream

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The following are indications of food allergens that some dishes may contain. Should you have any dietary requirements or allergies, kindly inform us.

(V) Vegetarian (D) Dairy (E) Egg (M) Mustard (F) Fish (SF) Shellfish (G) Gluten (N) Nuts



# GREEK FEAST

€35.00 per person

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## DIPS TO SHARE

### TRADITIONAL TZATZIKI (V) (D)

Greek yoghurt flavoured with fresh mint, pickled cucumber and herb oil

### GREEK HOUMOUS (V)

Garnished with parsley, smoked paprika and crispy chickpeas

### MELITZANOSALATA (V)

Mashed aubergine with lemon juice, tahini, coriander and garnished with marinated olives

(Dips are served with warm pita bread & ftira)

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## FIRST COURSE

### DOLMADES (V)

Rolled vine leaves with a filling of minced meat, rice and fresh herbs, served with yoghurt tahini

or

### PASTISIO (D) (E)

Greek baked pasta with beef ragu', béchamel sauce and Graviera cheese

or

### KEFTEDES (D) (E) (G)

Lamb meatballs served with Greek yoghurt, tomato sauce and smoked paprika

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## MAIN COURSE

### SPANAKOPITA (V) (D) (G) (E)

Spinach, ricotta and feta cheese filo pie

or

### TRADITIONAL MOUSSAKA (D) (G)

Layers of aubergines, zucchini, potatoes and a savoury lamb ragu' baked with béchamel sauce and feta cheese

or

### LEMON & OREGANO CHICKEN (D)

Slow roasted crispy chicken thighs, olive oil potato puree', charred lemon

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## DESSERT

### WHITE CHOCOLATE AND YOGHURT GANACHE (D) (E)

A white chocolate and yoghurt cream with a blood orange sauce, crumbled meringue and served with yoghurt ice-cream

or

### GOAT'S CHEESE & HONEY ICE-CREAM (D) (G) (N) (E)

Manakis signature Homemade ice-cream, served with an almond biscuit crumble and drizzled with wild thyme honey

or

### REFRESHING LEMON SORBET

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# ZORBA STAND UP PARTY MENU

*Set up charge of €150  
€30 per person (minimum 35 people)*

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## COLD CANAPES

Houmous, crumbled goat's cheese and sesame seeds tartlet (G) (D) (N) (V)

Smoked salmon, yoghurt tahini, coriander on brown bread (F) (D) (G)

Aubergine, feta cheese and sundried tomato tartlet (V) (D) (G)

Roast beef, pickled fennel, tzatziki mini crostina (D) (G)

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## WARM CANAPES

Spiced lamb souvlaki

Spinach and goat's cheese mini quiche (D) (G) (E) (V)

Deep fried feta cheese drizzled with honey and sesame seeds (V) (D) (G) (N)

Mini Lamb Keftedes in tomato sauce (G) (E) (D)

Honey glazed crispy pork belly served with tzatziki sauce (D) (G)

Crispy fried calamari served with lemon mayo (F) (G) (E) (M)

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## FORK BUFFET

Traditional Moussaka (D) (G)

Grilled chicken thighs marinated with spiced yoghurt and coriander served with tahini sauce (D)

Marinated grilled pork neck with a lemon and parsley dressing

Oregano and garlic roasted potatoes (V)

Greek salad (D) (V)

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## DESSERT

Goat's cheese and Honey ice-cream (D) (E)

Mini Saragli with grated pistachios (G) (N)

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## INTERNATIONAL OPEN BAR

Beer, Red and White Wine, Prosecco, International Spirits (Single Malt Whisky and other Premium Spirits not included), Mineral Water, Soft Drinks, Juices, Mixers (Red Bull not included)

*€6 per person per hour*

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