



The Traditional Greek Feast

SUGGESTED TASTING MENU

Sharing and tasting so many flavours and textures.

€25.00 per person Minimum for 2 persons

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COLD MEZZE

TRADITIONAL TZATZIKI

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

GREEK HOUMOUS (SEE)

Garnished with parsley, smoked paprika and crispy chickpeas

MELITZANOSALATA

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

DOLMADES @

Rolled vine leaves with a savoury rice filling

HOT MEZZE

SPANAKOPITA CMES Spinach, ricotta and feta cheese filo pie

MAIN COURSE

CHAR GRILLED PORK NECK Marinated in fresh tomato, onion, garlic, oregano, and parsley

LAMB KEFTEDES CME Lamb meatballs served with a yoghurt and tomato sauce flavoured with smoked paprika

POTATO FRIES ©

DESSERT

TAHINI ICE-CREAM CMENS

MEZZE

TRADITIONAL TZATZIKI

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

€4.50

AUBERGINE MELITZANOSALATA

Mashed aubergine with lemon juice, tahini, coriander and garnished with marinated olives €4.75

HOUMOUS 📧

Garnished with parsley, smoked paprika and crispy chickpeas €3.75

TARAMOSALATA EC A thick smooth dip made from cured fish roe, olive oil, lemon juice and potatoes €4.95

MARINATED GREEN OLIVES Marinated in lemon, garlic & coriander

€4.95

CHARCOALED KALAMATA OLIVES

Wrapped in foil and grilled over the barbecue

€4.95

SAGANAKI FLAMBÉ ©M

"Cheese on fire" feta cheese served in the cooking pan, flavoured with oregano and flamed with Greek Metaxa €7.50

The following are indications of food allergens that some dishes may contain. Should you have any dietary requirements or allergies, kindly inform a member of our staff when your order is being taken.

> © Cereals (© Crustaceans (E) Eggs (F) Fish (P) Peanuts (S) Soya (M) Milk (N) Nuts (c) Celery (n) Mustard (s) Sesame (n) Molluscs



STARTERS

DOLMADES SEMCO

Rolled vine leaves with a savoury rice filling served with yoghurt tahini €5.50

KOLOKITHIA CME

Battered fried zucchini served with tzatziki dip €5.50

LAMB KEFTEDES CME

Lamb meatballs served with a yoghurt and tomato sauce flavoured with smoked paprika €7.95

SHEFTALIES ©

Grilled Cypriot pork sausages €7.50

MAIN COURSES

SPANAKOPITA CMES

Spinach, ricotta and feta cheese filo pie €15.95

TRADITIONAL MOUSSAKA CM

Layers of aubergines, zucchini, potatoes, and a savoury lamb ragù baked with béchamel sauce and feta cheese €17.50

FRESH FISH OF THE DAY ES

Charcoal grilled, flavoured with lemon and fresh herbs, served with a citrus dressing

(priced by weight)

GRILLED CALAMARI (F) (98) (98)

Tender calamari marinated in oregano, extra virgin olive oil, preserved lemon and fresh chilli, charcoal grilled and served with houmous

€22.50

CHICKEN GYROS CM

Manakis style chicken Gyros with tomato, yoghurt, red onion, dill, parsley, and smoked paprika on grilled pita bread

€15.95

CHAR GRILLED PORK NECK © .

Marinated in fresh tomato, onion, garlic, oregano, and parsley served with tahini sauce and a grilled lemon

€18.50



Our extra virgin olive oils, olives, Kalamata olives and honey are imported directly by Manakis from selected Greek producers.

Manakis Greek Taverna, Spinola Bay, St. Julian's +356 2138 3572 · www.manakis.com.mt

SALADS AND SIDES

GREEK SIDE SALAD

Cucumber, Kalamata olives, tomatoes, capers, green peppers, onions, feta cheese and oregano €4.50

GREEK SALAD M

Cucumber, Kalamata olives, tomatoes, capers, green peppers, onions, feta cheese and oregano €8.95

MANAKIS SIDE SALAD 🐵

Salad leaves, cherry tomatoes, pomegranate, carob syrup vinaigrette

€3.95

POTATO FRIES © €3 50