

GLOSSARY

Houmous

Possibly the most typical of Levantine food. Cooked chickpeas mashed into a dip blended with olive oil, lemon juice and other ingredients

Kalamata

A city in the south of Greece renowned for its olives

Keftedes

Meatballs cooked with fragrant flavours

Melitzanosalata

is a popular Levantine dish of mashed aubergine with various seasonings

Mezze

A selection of flavourful dishes to share, ideal as a starter or to accompany an aperitif

Saragli

Rolled Baklava

Tahini

A paste made from toasted ground sesame.

Taramosalata

Possibly the best-known mezze made from Tarama - salted and cured fish roe mashed with lemon juice, olive oil and potatoes

Tzatziki

Is a fresh and fragrant yoghurt dip flavoured with cucumber, garlic, mint, and lemon juice



MANAKIS

GREEK TAVERNA

TAKE-AWAY MENU

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 ⓔ Eggs ⓕ Fish Ⓟ Peanuts Ⓢ Soya
Ⓜ Milk Ⓝ Nuts Ⓢ Celery Ⓜ Mustard Ⓢ Sesame Ⓜ Molluscs



Manakis Greek Taverna, Spinola Bay, St. Julian's
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MEZZE

TRADITIONAL TZATZIKI (M)

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 (SE)

A delicious, creamy paste made from chick peas, tahini
(sesame paste), garlic and lemon juice, garnished with
parsley, smoked paprika and crispy chickpeas

€3.75

TARAMOSALATA (F)(C)

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



STARTERS

DOLMADES (SE)(M)(C)(V)

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

€5.50

LAMB KEFTEDES (E)(M)(C)

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

€7.95

SHEFTALIES (C)

Grilled Cypriot pork sausages

€7.50

SALADS AND SIDES

GREEK SIDE SALAD (M)

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 (MD)

Salad leaves, cherry tomatoes, pomegranate,
carob syrup vinaigrette

€3.95

POTATO FRIES (C)

€3.50

MAIN COURSES

SPANAKOPITA (M)(C)(E)(SE)

Spinach, ricotta and feta cheese filo pie

€15.95

TRADITIONAL MOUSSAKA (C)(M)(V)

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

€17.50

GRILLED CALAMARI (F)(MS)(SE)

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

€22.50

CHICKEN GYROS (M)(C)

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

€15.95

CHAR GRILLED PORK NECK (C)(SE)

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

€18.50



DESSERTS

TRADITIONAL SARAGLI (C)(E)(F)(M)(N)

Rolled baklava topped with grated pistachios

€5.50

CLASSIC GALAKTOBOUREKO (M)(C)(N)(E)

Baked filo pastry with a semolina custard filling,
flavoured with orange syrup

€3.95

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