



SUGGESTED TASTING MENU

Sharing and tasting so many flavours and textures.

€25.00 per person

Minimum for 2 persons

COLD MEZZE

TRADITIONAL TZATZIKI M

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

GREEK HOUMOUS SE

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 CMESE

Spinach, ricotta and feta cheese filo pie

MAIN COURSE

CHAR GRILLED PORK NECK

Marinated in fresh tomato, onion, garlic, oregano, and parsley

LAMB KEFTEDES COME

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

POTATO FRIES ©

DESSERT

TAHINI ICE-CREAM CMENSE



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)

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

SAGANAKI FLAMBÉ © M

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

€7.50

CRISPY FETA CHEESE CEMSMS

Fried feta cheese drizzled with honey and sprinkled with sesame seeds

€7.50

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

TIGANITO KALAMARI FIGORIE

Deep fried crispy calamari served with a preserved lemon mayo

€14.95

GRILLED HALLOUMI CHEESE M

With pickled fennel and a pomegranate dressing €7.50

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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 a member of our staff when your order is being taken.

© Cereals (S) Crustaceans (E) Eggs (F) Fish

(P) Peanuts (S) Soya (M) Milk (N) Nuts

(a) Celery (n) Mustard (s) Sesame (ns) Molluscs

MAIN COURSES

SPANAKOPITA CMESE

Spinach, ricotta and feta cheese filo pie €15.95

TRADITIONAL MOUSSAKA © M @

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

FRESH FISH OF THE DAY (F) (S) (MS)

Charcoal grilled, flavoured with lemon and fresh herbs, served with a citrus dressing (priced by weight)

GRILLED CALAMARI FMS 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

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

€15.95

CHAR GRILLED PORK NECK © SE

Marinated in fresh tomato, onion, garlic, oregano, and parsley served with tahini sauce and a grilled lemon €18.50

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 (19)

Salad leaves, cherry tomatoes, pomegranate, carob syrup vinaigrette
€3.95

POTATO FRIES © €3.50





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

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