



MANAKIS

GREEK TAVERNA

TAKE-AWAY MENU

DIPS & OLIVES

TZATZIKI (V) (M)

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

€5.50

HOUMOUS (V) (SE)

Garnished with parsley and smoked paprika

€4.95

MELITZANOSALATA (V) (SE)

Mashed aubergines with lemon juice, garlic, extra virgin olive oil, coriander, parsley and garnished with marinated olives

€5.25

TAMOSALATA (F) (C)

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

€4.95

CHARCOALED KALAMATA OLIVES (V)

Wrapped in foil and cooked over hot coal

€4.95

MEZEDES

Starter dishes, ideally to share

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

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

€5.95

GRILLED HALLOUMI CHEESE (M) (V)

With pickled fennel and a pomegranate dressing

€7.80

CRISPY FETA CHEESE (C) (E) (M) (V) (SE)

Battered fried feta cheese drizzled with honey and sprinkled with sesame seeds

€7.70

AROMATIC SPICED LAMB SOUVLAKI (SE) (C)

Charcoal grilled marinated lamb with warm houmous (served off the skewer)

€13.95

LAMB KEFTEDES (C) (M) (E)

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

€8.95

SHEFTALIES (C)

Grilled Cypriot pork sausages

€8.50

SALADS, SIDES & VEGETABLES

GREEK SALAD (M)(V)

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

€11.50

GREEK SIDE SALAD (M)(V)

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

€5.80

MANAKIS SIDE SALAD (MD)(V)

Salad leaves, cherry tomatoes, pomegranate, carob syrup vinaigrette

€3.95

MAROULIOSALATA (M)(V)

Baby gem lettuce, cucumber, spring onion, dill, parsley, mint, all tossed in a red wine vinegar and lemon dressing topped with shaved sheep's milk Graviera cheese

€7.95

PIPERIES (M)(V)

Char grilled red sweet Florina peppers, dressed with a red wine vinegar dressing and crumbled smoked barrel aged feta cheese

€8.95

POTATO FRIES (C)(V)

Sprinkled with wild Greek mountain oregano

€3.70

MAIN COURSES

CHICKEN GYROS (C)(M)(SE)

Yoghurt marinated chicken thighs cooked over charcoal, tomato, red onion, tzatziki, dill, parsley, smoked paprika, served with potato fries

€13.50

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

Spinach, ricotta and feta cheese filo pie

€17.95

TRADITIONAL MOUSSAKA (C)(M)(CY)

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

€19.95

GRILLED CALAMARI (F)(MS)(SE)

Charcoal grilled tender calamari, marinated in oregano, extra virgin olive oil, preserved lemon and fresh chilli, houmous, served with potato fries

€24.50

CHICKEN SOUVLAKI (C)(M)(MD)

Charcoal grilled chicken thighs, marinated with a spiced yoghurt and served with tzatziki sauce, dill, parsley, smoked paprika and charred lemon, served with potato fries

€17.95

DESSERTS

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

Rolled baklava, topped with grated pistachios

€5.50

GALAKTOBOUREKO (C)(M)(E)

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

€3.95



SPINOLA BAY | ST. JULIANS
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www.manakis.com.mt

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.

- (C) Cereals (CS) Crustaceans (E) Eggs (F) Fish
- (P) Peanuts (S) Soya (M) Milk (N) Nuts (V) Vegetarian
- (CY) Celery (MD) Mustard (SE) Sesame (MS) Molluscs