



MANAKIS

GREEK TAVERNA

TAKE-AWAY MENU

GYROS

CHICKEN GYROS (M)(S)(C)

Yoghurt marinated chicken thighs cooked over charcoal, tzatziki, fries, feta cheese, with a cucumber, onion, tomato, green pepper, caper, olive and herb salsa, rolled in a pita bread made in house

€8.95

LAMB GYROS (M)(S)(C)(E)

Lamb patties, tzatziki, fries, feta cheese, with a cucumber, onion, tomato, green pepper, caper, olive and herb salsa, rolled in a pita bread made in house

€8.95

PORK GYROS (M)(S)(C)

Char grilled pork neck, tzatziki, fries, feta cheese, with a cucumber, onion, tomato, green pepper, caper, olive and herb salsa, rolled in a pita bread made in house

€8.95

VEGETARIAN GYROS (M)(S)(C)(E)

Aubergine and zucchini fritter, tzatziki, fries, feta cheese, with a cucumber, onion, tomato, green pepper, caper, olive and herb salsa, rolled in a pita bread made in house

€8.95

DIPS & OLIVES

TZATZIKI (V)(M)

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

€5.80

HOUMOUS (V)(SE)

Garnished with parsley and smoked paprika

€5.20

MELITZANOSALATA (V)(SE)

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

€5.40

TARAMOSALATA (F)(C)

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

€5.20

CHARCOALED KALAMATA OLIVES (V)

Wrapped in foil and cooked over hot coal

€4.95

MEZEDES

Starter dishes, ideally to share

DOLMADES ^{SE} ^M ^C ^{CR} ^V

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

€6.50

GRILLED HALLOUMI CHEESE ^M ^V

With pickled fennel and a pomegranate dressing

€7.95

CRISPY FETA CHEESE ^C ^E ^M ^V ^{SE}

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

€7.95

TIROPITAKIA ^C ^E ^M ^{SE}

Small filo pies with a feta cheese, sheep's ricotta and dill filling

€7.95

AROMATIC SPICED LAMB SOUVLAKI ^{SE} ^C

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

€14.50

LAMB KEFTEDES ^C ^M ^E

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

€9.50

SHEFTALIES ^C

Grilled Cypriot pork sausages

€8.70

SALADS & SIDES

GREEK SALAD ^M ^V

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

€12.50

GREEK SIDE SALAD ^M ^V

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

€5.95

MANAKIS SIDE SALAD ^{MD} ^V

Salad leaves, cherry tomatoes, pomegranate, carob syrup vinaigrette

€3.95

ZEUS SALAD ^M ^V ^{MD}

Green bean salad with cherry tomatoes, rucola, olives, chickpeas, and onions, with feta cheese, basil and dill

€8.50

POTATO FRIES ^C ^V

Sprinkled with wild Greek mountain oregano

€3.95

MAIN COURSES

SPANAKOPITA ^C ^M ^E ^{SE} ^V

Spinach, ricotta and feta cheese filo pie

€18.50

TRADITIONAL MOUSSAKA ^C ^M ^{CR}

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

€20.50

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

€24.80

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

€18.50



DESSERTS

TRADITIONAL SARAGLI ^M ^C ^N ^E ^{SE}

Rolled baklava, topped with grated pistachios

€5.60

GALAKTOBOUREKO ^C ^M ^E

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

€4.95

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 ^{SE} Crustaceans ^E Eggs ^F Fish
^P Peanuts ^S Soya ^M Milk ^N Nuts ^V Vegetarian
^{CR} Celery ^{MD} Mustard ^{SE} Sesame ^{MS} Molluscs