



MANAKIS

GREEK TAVERNA

TAKE-AWAY MENU

SPINOLA BAY | ST. JULIANS

GYROS

COMBO OFFER

Choose any three Gyros for a special price

€23.00

CHICKEN GYROS (M)(C)(S)

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)(C)(S)(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)(C)(S)

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)(C)(S)(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 DIP (V)(M)

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

€5.95

HOUMOUS DIP (V)(SE)

garnished with parsley and smoked paprika

€5.50

FAVA DIP (S)(V)

yellow split peas, red onion, garlic, olive oil, cumin and paprika

€5.50

SKORDALIA DIP (V)(N)

a smooth dip of roast garlic, potatoes, olive oil and almonds

€5.50

TIROKAFTERI DIP (V)(M)

greek yogurt and feta cheese mixed with chillies and garnished with charcoaled red peppers

€5.95

TRIO OF DIPS

choose three dips from the above

€15.00

CHARCOALED KALAMATA OLIVES (V)

wrapped in foil and cooked over hot coal

€5.50

MEZEDES TO SHARE

KOLOKITHOKEFTEDES ^V^M^C^E

tasty fritters made from zucchini, red onion, feta cheese and fresh herbs

€7.95

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

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

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

€8.50

TIROPITAKIA ^M^C^E^{SE}

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

€8.50

LAMB KEFTEDES ^M^C^E

lamb meatballs served with yoghurt and tomato sauce flavoured with smoked paprika

€9.90

SHEFTALIES ^C

grilled Cypriot pork sausages

€8.90

MEZEDES PLATTER

SERVES 2

DOLMADES

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

KOLOKITHOKEFTEDES

tasty fritters made from zucchini, red onion, feta cheese and fresh herbs

CRISPY FETA CHEESE

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

TIROPITAKIA

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

SHEFTALIES

grilled Cypriot pork sausages

€23.95

SALADS

GREEK SALAD ^V^M

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

€12.95

GREEK SIDE SALAD ^V^M

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

€5.95

HALLOUMI SALAD ^C^V^M

fried halloumi cheese, cucumber, tomatoes, pomegranate, spring onions and parsley

€13.50

SIDES

MANAKIS SIDE SALAD ^V^{HD}

salad leaves, cherry tomatoes, pomegranate, carob syrup vinaigrette

€4.50

POTATO FRIES ^C^V

sprinkled with wild Greek mountain oregano

€4.50

MAIN COURSES

GEMISTA ^M^V^{SE}

stuffed tomato and green pepper with rice, lentils, zucchini, onions, tomatoes, aubergine, garlic, and fresh herbs, served with potato fries

€14.95

TRADITIONAL MOUSSAKA ^{CY}^M^C

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

€22.50

GRILLED CALAMARI ^F^{MS}^{SE}

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

€25.95

CHICKEN SOUVLAKI ^{HD}^M^C

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

€18.95

BIFTÈKI ^M^{SE}

burger - succulent beef patty with feta and manouri cheese, tomato, red onion, green peppers and cucumber, all in a toasted brioche bun and served with potato fries

€18.50

MAIN COURSE PLATTER

SERVES 2

CHICKEN SOUVLAKI ^{HD}^M^C

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

LAMB KEFTEDES ^M^C^E

lamb meatballs served with yoghurt and tomato sauce flavoured with smoked paprika

CHOIRINÓ KOILIÁ

slow cooked pork belly marinated in brine, red onion, celery, oregano, rosemary and garlic served with Kalamata olives, grilled green peppers, cucumber, tomatoes, capers, with a lemon dressing

POTATO FRIES ^C^V

sprinkled with wild Greek mountain oregano

€45.00

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 ^{HD} Mustard ^{SE} Sesame ^{MS} Molluscs