

THE TRADITIONAL GREEK FEAST

SUGGESTED TASTING MENU
sharing and tasting so many flavours and textures

COLD MEZZE

SKORDALIA

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

GREEK HOUMOUS

garnished with parsley and smoked paprika

FAVA

yellow split peas, red onion, garlic, olive oil, cumin and paprika go into this delicious dip

HOT MEZZE

CRISPY FETA CHEESE

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

KOLOKITHOKEFTEDES

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

MAIN COURSE

CHAR GRILLED PORK NECK

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

CHICKEN SOUVLAKI

charcoal grilled chicken thighs marinated with a spiced yoghurt, dill, parsley and smoked paprika

POTATO FRIES

DESSERT

TAHINI ICE-CREAM

€32.50 per person

Minimum for 2 persons



MANAKIS
GREEK TAVERNA

FOOD MENU



SPINOLA BAY | ST. JULIANS

DIPS & OLIVES

TZATZIKI VM

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

€6.95

GREEK HOUMOUS VSE

Garnished with parsley and smoked paprika

€6.50

FAVA SV

Yellow split peas, red onion, garlic, olive oil, cumin and paprika go into this delicious dip

€6.50

SKORDALIA VN

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

€6.50

MELITZANOSALATA SV

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

€6.50

TRIO OF DIPS

Choose three dips from the above

€17.50

CHARCOALED KALAMATA OLIVES V

Wrapped in foil and cooked over hot coal

€6.25

SIDES

GREEK SIDE SALAD VM

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

€5.95

MANAKIS SIDE SALAD VSE

Salad leaves, cherry tomatoes, pomegranate, carob syrup vinaigrette

€4.95

POTATO FRIES CV

Sprinkled with wild Greek mountain oregano

€4.95

PATATOSALÁTA VM

Warm potato salad with spinach, feta cheese and lemon

€5.50

SALADS

GREEK SALAD VM

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

€13.95

PANTZAROSALATA VMN

Beetroot salad with Greek yogurt, garlic, mint, lemon juice and walnuts

€12.95

HALLOUMI SALAD VMC

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

€14.75

MEZEDES TO SHARE

SPARÁNGI V

Grilled asparagus with a paste made of kalamata olives, sun dried tomatoes, dill, olive oil, and lemon

Kcal 196 | Protein 1.5g | Fat 20g | Carbs 4.1g

€6.95

DOLMADES VMCSECS

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

€7.50

KOLOKITHOKEFTEDES VMCE

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

€8.95

GRILLED HALLOUMI CHEESE MV

With pickled fennel and a pomegranate dressing

€9.50

CRISPY FETA CHEESE VMCESE

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

€9.50

SAGANAKI FLAMBÉ MV

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

€9.95

TIROPITAKIA MCESE

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

€9.95

AROMATIC SPICED LAMB SOUVLAKI SEC

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

€15.95

LAMB KEFTEDES MCE

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

€10.50

SHEFTALIES C

Grilled Cypriot pork sausages

€9.95

TIGANITO KALAMÁRI FCESECS

Deep fried crispy calamari served with a preserved lemon mayo

€21.50

MYDIA FSEMS

Mussels cooked in a rich and aromatic tomato sauce with red onions, cherry tomatoes and parsley served with crumbled feta cheese

€13.50

SEA BASS CARPACCIO FSEMS

Sea bass carpaccio marinated in lemon dressing served with caper leaves, tahini yoghurt and black olives

€14.95

MEZEDES PLATTER

SERVES 2

DOLMADES VMCSECS

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

KOLOKITHOKEFTEDES VMCE

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

CRISPY FETA CHEESE VMCESE

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

TIROPITAKIA MCESE

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

SHEFTALIES C

Grilled Cypriot pork sausages

€26.50

MAIN COURSES

GEMISTA MVSE

Stuffed tomato and green pepper with rice, lentils, zucchini, onions, tomatoes, aubergine, garlic, and fresh herbs

Kcal 567 | Protein 26g | Fat 33g | Carbs 72g

€15.95

MELITZÁNA MVS

Spiced baked aubergine served with a tomato sauce and crumbled feta cheese

Kcal 743 | Protein 19.3g | Fat 60.2g | Carbs 88.7g

€16.95

TRADITIONAL MOUSSAKA CSMC

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

€24.50

COOKED OVER CHARCOAL

FRESH FISH OF THE DAY FCSECS

Flavoured with lemon and fresh herbs, served with a citrus dressing

priced by weight

GRILLED CALAMARI FSEM

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

€27.40

HTAPODI FCSSE

Charcoal grilled octopus, tossed in a lemon dressing and chilli, served with a salad of pickled fennel, parsley, dill and samphire

€27.95

CHICKEN SOUVLAKI SEMC

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

€20.95

BIFTÈKI MSE

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

€18.95

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

€24.95

BEEF SOUVLAKI SESES

Charcoal grilled beef flank served with tahini sauce

€25.50

Main courses that are cooked over charcoal are served with potato fries.

MEAT MAIN COURSE PLATTER

SERVES 2

CHICKEN SOUVLAKI SEMC

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

LAMB KEFTEDES MCE

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 CV

Sprinkled with wild Greek mountain oregano

€50.00

FISH MAIN COURSE PLATTER

SERVES 2

TIGANITO KALAMÁRI FCESECS

Deep fried crispy calamari served with a preserved lemon mayo

MYDIA SEFMS

Mussels cooked in a rich and aromatic tomato sauce with red onions, cherry tomatoes and parsley served with crumbled feta cheese

HTAPODI SEFCS

Charcoal grilled octopus, tossed in a lemon dressing and chilli, served with a salad of pickled fennel, parsley, dill and samphire

POTATO FRIES CV

Sprinkled with wild Greek mountain oregano

€55.00

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
CS Celery SE Mustard SE Sesame SE Molluscs