

## DIPS & OLIVES

### TZATZIKI (V, M)

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

€7.15

### GREEK HOUMOUS (V, SE)

Garnished with parsley and smoked paprika

€7.15

### SKORDALIA (V, N)

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

€7.15

### MELIZANOSALATA (S, N)

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

€7.15

### TIROKAFTERI (V, M)

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

€7.15

### TRIO OF DIPS

Choose three dips from the above

€18.50

### CHARCOALED KALAMATA OLIVES (V)

Wrapped in foil and cooked over hot coal

€6.75

## SIDES

### GREEK SIDE SALAD (V, M)

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

€6.75

### PATATOSALÁTA (V, M)

Warm potato salad with spinach, feta cheese and lemon

€6.25

### MANAKIS SIDE SALAD (V, MD)

Salad leaves, cherry tomatoes, pomegranate, carob syrup vinaigrette

€ 5.55

### POTATO FRIES (G, V)

Sprinkled with wild Greek mountain oregano

€4.95

### FETA POTATO FRIES (G, V, M)

With grated feta cheese and sprinkled with wild Greek mountain oregano

€5.95

## SALADS

### GREEK SALAD (V, M)

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

€14.85

### HALLOUMI SALAD (V, M, G)

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

€15.00

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.

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

## MEZEDES TO SHARE

### SPARÁNGI (V)

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

€8.55

### DOLMADES (V, M, G, SE, CY)

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

€8.75

### KOLOKITHOKEFTEDES (V, M, G, E)

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

€9.65

### GRILLED HALLOUMI CHEESE (M, V)

With pickled fennel and a pomegranate dressing

€10.25

### CRISPY FETA CHEESE (V, M, G, E, SE)

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

€10.20

### SAGANAKI FLAMBÉ (M, V)

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

€10.65

### PIPERIES (M, V)

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

€8.15

### AROMATIC SPICED LAMB (SE, G)

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

€15.95

### LAMB KEFTEDES (M, G, E)

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

€11.25

### SHEFTALIES (G)

Grilled Cypriot pork sausages

€10.15

### TIGANITO KALAMÁRI (F, G, E, MD, MS)

Deep fried crispy calamari served with a preserved lemon mayo

€21.75

### MYDIA (F, MS, M, S)

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

€ 14.75

### SEA BASS CARPACCIO (F, SE, M, S)

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

€15.65

## MEZEDES PLATTER

Serves 2

### DOLMADES (V, M, G, SE, CY)

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

### KOLOKITHOKEFTEDES (V, M, G, E)

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

### CRISPY FETA CHEESE (V, M, G, E, SE)

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

### PIPERIES (M, V)

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

### LAMB KEFTEDES (M, G, E)

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

€28.65

## MAIN COURSES

### GEMISTA (M, V, SE)

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

€17.25

### SPANAKOPITA (M, V, G)

Spinach, ricotta and feta cheese filo pie

€20.45

### TRADITIONAL MOUSSAKA (CY, M, G)

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

€24.75

### COOKED OVER CHARCOAL

### FRESH FISH OF THE DAY (F, S)

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

PRICED BY WEIGHT

### GRILLED CALAMARI (F, MS, SE)

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

€27.95

### HTAPODI (F, CS, MS)

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

€28.55

### CHICKEN SOUVLAKI (MD, M, G)

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

€21.95

GET AN ADDITIONAL CHICKEN SOUVLAKI SKEWER AT €3.50

### XIFÍAS (F, S)

Charcoal grilled swordfish steak with a lemon, garlic, mint and oregano dressing

€23.85

### ARNI

Charcoal grilled lamb rump served with a salad of charred tomatoes, parsley, mint, pomegranate, onion, and sumac spice

€27.55

### BEEF SOUVLAKI (MD, SE, S)

Charcoal grilled beef flank served with tahini sauce

€26.95

GET AN ADDITIONAL BEEF SOUVLAKI SKEWER AT €5.50

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

## MEAT MAIN COURSE PLATTER

Serves 2

### CHICKEN SOUVLAKI (MD, M, G)

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

### SHEFTALIES (G)

Grilled Cypriot pork sausages

### BEEF SOUVLAKI (MD, SE, S)

Charcoal grilled beef flank served with tahini sauce

### CHAR GRILLED PORK NECK

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

### POTATO FRIES (G, V)

Sprinkled with wild Greek mountain oregano

€59.00

ADDITIONAL BEEF SOUVLAKI SKEWER - €5.50, CHICKEN SOUVLAKI SKEWER - €3.50

## FISH MAIN COURSE PLATTER

Serves 2

### TIGANITO KALAMÁRI (F, G, E, MD, MS)

Deep fried crispy calamari served with a preserved lemon mayo

### MYDIA (F, MS, M, S)

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

### HTAPODI (F, CS, MS)

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

### XIFÍAS (F, S)

Charcoal grilled swordfish steak with a lemon, garlic, mint and oregano dressing

### POTATO FRIES (G, V)

Sprinkled with wild Greek mountain oregano

€66.00



# THE TRADITIONAL GREEK FEAST

*SUGGESTED TASTING MENU*  
*sharing and tasting so many flavours and textures*

## COLD MEZZE

### SKORDALIA (V, N)

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

### GREEK HOUMOUS (V, SE)

*garnished with parsley and smoked paprika*

### MELIZANOSALATA (S, N)

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

## HOT MEZZE

### CRISPY FETA CHEESE (V, M, G, E, SE)

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

### KOLOKITHOKEFTEDES (V, M, G, E)

*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 (MD, M, G)

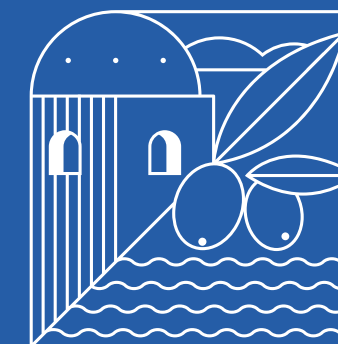
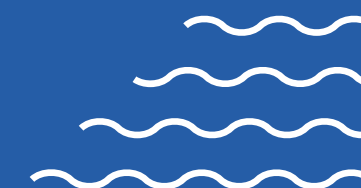
*charcoal grilled chicken thighs marinated with a spiced yoghurt,  
dill, parsley and smoked paprika*

### POTATO FRIES (G, V)

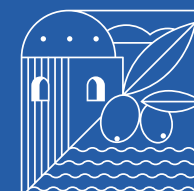
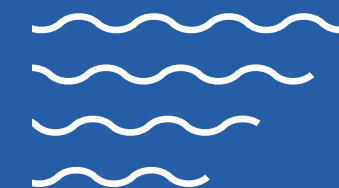
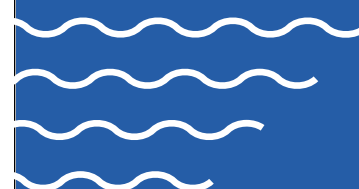
## DESSERT

### YOGHURT ICE-CREAM (E, M, G, N, SE)

€32.75 PER PERSON  
MINIMUM FOR 2 PERSONS



**MANAKIS**  
GREEK TAVERNA



 **MANAKIS**  
 **MANAKISRESTAURANT**

**FOOD MENU**

