

MANAKIS

GREEK TAVERNA



FOOD MENU



DIPS & OLIVES

TZATZIKI (M) €7.50

Creamy Greek yoghurt infused with crisp cucumber, fresh mint and a hint of garlic, garnished with pickled cucumber and herb oil

GREEK HOUMOUS (SE) €7.50

Smooth chickpea dip blended with tahini, lemon, and garlic, garnished with parsley and smoked paprika

SKORDALIA (N) €7.50

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

MELIZANOSALATA (S, N) €7.50

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

TIROKAFTERI (M) €7.50

Greek yoghurt and feta cheese blended with chillies, garnished with charred red peppers

CHARCOALED KALAMATA OLIVES €6.95

Wrapped in foil and cooked over hot coal

TRIO OF DIPS €19.50

Choose three dips from the above

SALADS

KARPOUZI SALAD (M) €9.95

Fresh watermelon with feta cheese, cucumber, red onions, and fresh mint, drizzled with a honey-lemon oil

GREEK SALAD (M) €15.00

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

HALLOUMI SALAD (M, G) €15.50

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

MEZEDES TO SHARE

SPARÁNGI €8.95

Grilled asparagus with a vibrant paste of Kalamata olives, sun-dried tomatoes, dill, olive oil, and lemon

DOLMADES (M, G, SE, CY) €8.95

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

KOLOKITHOKEFTEDES (M, G, E) €10.25

Crispy zucchini fritters with red onion, feta, and fresh herbs

GRILLED HALLOUMI CHEESE (M) € 10.95

With pickled fennel and a pomegranate dressing

CRISPY FETA CHEESE (M, G, E, SE) €10.75

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

SAGANAKI FLAMBÉ (M) €11.25

"Cheese on Fire" – Feta cheese served in the pan, flavoured with oregano and flambéed with Greek Metaxa

TIGANITO KALAMÁRI (F, G, E, MD, MS) €21.95

Deep-fried crispy calamari, served with preserved lemon mayo

MYDIA (F, MS, M, S) €14.95

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

PRAWN CRUDO (CS, SE) €13.25

Cured prawns in a paste of orange, lemon, tahini, ginger, and honey, with caper leaves, dried olives, sesame seeds, and fresh dill

SHEFTALIES (G) €10.95

Grilled Cypriot pork sausages

LAMB KEFTEDES (M, G, E) €11.75

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

AROMATIC SPICED LAMB (SE, G) €15.95

Marinated lamb, charcoal-grilled and served off the skewer with warm houmous

ARNAKI GIOUVETSI (G, M) 16.95

Baked risoni pasta with slow-cooked lamb shoulder, tomato sauce, onions, red peppers, and melted graviera cheese

MEZEDES PLATTER

€30.00 | Serves 2

DOLMADES (M, G, SE, CY)

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

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

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

KOLOKITHOKEFTEDES (M, G, E)

Crispy zucchini fritters with red onion, feta, and fresh herbs

LAMB KEFTEDES (M, G, E)

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

GREEK SIDE SALAD (V, M)

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

Should you have any dietary requirements or allergies, kindly inform a member of our staff when your order is being taken.

OVEN-BAKED MAINS

GEMISTA (M, SE) €18.00

Tomato and green pepper filled with a fragrant mix of rice, lentils, zucchini, onions, tomatoes, aubergines, garlic, and fresh herbs

TRADITIONAL MOUSSAKA (CY, M, G) €24.95

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

CHARCOAL-GRILLED MAINS

Served with potato fries

FRESH FISH OF THE DAY (F, S) PRICED BY WEIGHT

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

GRILLED KALAMÁRI (F, MS, SE) €28.50

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

HTAPODI (F, CS, MS) €29.50

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

TSIPOURA (F, N, S) €25.50

Charcoal-grilled sea bream fillets with a caper and herb dressing, served with a Manakis side salad

GARÍDES (CS, S) €25.50

Charcoal-grilled king prawns with lemon, garlic, mint, and oregano dressing

ARNAKI (SE, S) €26.50

Slow-roasted lamb shank, marinated with lemon, garlic, rosemary, and thyme, served with houmous

PANSÉTA (M, S) €21.00

Brined pork belly, charcoal-grilled with garlic, rosemary, and thyme, served with tzatziki

CHICKEN SOUVLAKI (MD, M, G) €22.95

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

BEEF SOUVLAKI (MD, SE, S) €27.95

Charcoal-grilled beef flank, served with tahini sauce

Add beef souvlaki skewer - €5.50

Add chicken souvlaki skewer - €3.50

SIDES

MANAKIS SIDE SALAD (MD) € 5.65

Salad leaves with cherry tomatoes, pomegranate, and carob syrup vinaigrette

GREEK SIDE SALAD (M) €6.95

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

PATATOSALÁTA (M) €6.50

Warm potato salad with spinach, feta cheese and lemon

POTATO FRIES (G) €4.95

Sprinkled with wild Greek mountain oregano

FETA POTATO FRIES (G, M) €5.95

With grated feta cheese and sprinkled with wild Greek mountain oregano

FISH PLATTER

Main Course | €70.00 | Serves 2

TIGANITO KALAMÁRI (F, G, E, MD, MS)

Deep-fried crispy calamari, served with 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

GARÍDES (CS, S)

Charcoal-grilled king prawns with lemon, garlic, mint, and oregano dressing

TSIPOURA (F, N, S)

Charcoal-grilled sea bream fillets with a caper and herb dressing, served with a Manakis side salad

POTATO FRIES (G)

Sprinkled with wild Greek mountain oregano

MEAT PLATTER

Main Course | €60.00 | Serves 2

CHICKEN SOUVLAKI (MD, M, G)

Charcoal-grilled chicken thighs, marinated in spiced yoghurt, served with tzatziki, 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

PANSÉTA (M, S)

Brined pork belly, charcoal-grilled with garlic, rosemary, and thyme, served with tzatziki

POTATO FRIES (G)

Sprinkled with wild Greek mountain oregano

Add beef souvlaki skewer - €5.50

Add chicken souvlaki skewer - €3.50

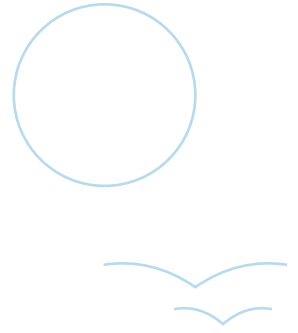
G - Gluten CS - Crustaceans E - Eggs F - Fish P - Peanuts S - Soya M - Milk N - Nuts

CY - Celery MD - Mustard SE - Sesame MS - Molluscs  Vegetarian  Vegan  Fish, Seafood

May we suggest...

THE TRADITIONAL GREEK FEAST

Tasting sharing menu | €35.00 per person | Minimum for 2 persons



COLD MEZZE

SKORDALIA (N)

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

MELIZANOSALATA (N)

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

GREEK SIDE SALAD (M)

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

HOT MEZZE

KOLOKITHOKEFTEDES (M, G, E)

Crispy zucchini fritters with red onion, feta, and fresh herbs

ARNAKI GIOUVETSI (G, M)

Baked risoni pasta with slow-cooked lamb shoulder, tomato sauce, onions, red peppers, and melted graviera cheese

MAIN COURSE

CHICKEN SOUVLAKI (MD, M, G)

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

PANSÉTA (M, S)

Brined pork belly, charcoal-grilled with garlic, rosemary, and thyme, served with tzatziki

POTATO FRIES (G)

Sprinkled with wild Greek mountain oregano

DESSERT

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

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

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