MANAKIS

GREEK TAVERNA

FOOD MENU



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, extra virgin olive oil and almonds

MELITZANOSALATA
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

KOLOKITHAKIA TIGANITA (G, M)
Crispy zucchini fritters, thinly sliced and coated in seasoned breadcrumbs, fried until golden and served with creamy tzatziki

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 (M)
Charcoal-grilled chicken thighs, marinated in spiced yoghurt, served with dill, parsley, and smoked paprika

PANSÉTA (M, S)
Brined pork belly, charcoal-grilled with garlic, rosemary and thyme

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

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

DIPS & OLIVES

TZATZIKI (M) €7.65
Creamy Greek yoghurt infused with crisp cucumber, fresh mint and a hint of garlic, garnished with pickled cucumber and herb oil

GREEK HOUMOUS (SE) €7.65
Smooth chickpea dip blended with tahini, lemon, and garlic, garnished with parsley and smoked paprika

SKORDALIA (N) €7.65
A smooth dip of roast garlic, potatoes, extra virgin olive oil and almonds

MELITZANOSALATA €7.65
Mashed aubergines with lemon juice, garlic, extra virgin olive oil, coriander, parsley and garnished with marinated olives

TARAMASALATA (F, G) €8.95
A smooth dip made with cured fish roe, bread, onion, lemon juice and extra virgin olive oil

CHARCOALED KALAMATA OLIVES €7.00
Kalamata olives marinated with garlic, chilli, and oregano and cooked over hot coal

TRIO OF DIPS €19.65
Choose three dips from the above

SALADS

GREEK SALAD (M) €15.50
Cucumber, Kalamata olives, tomatoes, capers, green peppers, onions, feta cheese and oregano

HALLOUMI SALAD (M, G) €15.75
Fried halloumi cheese served with cucumber, tomatoes, pomegranate, spring onions and fresh parsley

MEZEDES TO SHARE

SPARÁNGI €9.50
Grilled asparagus with a vibrant paste of Kalamata olives, sun-dried tomatoes, dill, extra virgin olive oil, and lemon

DOLMADES (G, M, S) €8.95
Rolled vine leaves with a savoury rice filling, served on whipped feta and oregano crumbs

KOLOKITHAKIA TIGANITA (G, M) € 9.50
Crispy zucchini fritters, thinly sliced and coated in seasoned breadcrumbs, fried until golden and served with creamy tzatziki

GRILLED HALLOUMI CHEESE (M) €10.95
With pickled fennel and a pomegranate dressing

CRISPY FETA CHEESE (M, G, E, SE) €11.25
Battered and fried feta cheese, drizzled with honey and sprinkled with sesame seeds

SAGANAKI FLAMBÉ (M) €11.25
"Cheese on Fire" – Baked 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) €15.45
Mussels cooked in a rich and aromatic tomato sauce with red onions, cherry tomatoes and parsley, served with crumbled feta cheese

CHOIRINO LOUKANIKO (M, G) €10.95
Charcoal-grilled pork sausage made in-house served with whipped feta cheese, oregano crumbs, and dill

ARNISIO LOUKANIKO €10.95
Charcoal-grilled lamb and pork sausage, made in-house, served with wilted greens and melitzanosalata

LAMB KEFTEDES (M, G, E) €11.95
Lamb meatballs served with yoghurt and tomato sauce, flavoured with smoked paprika

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

€32.50 | Serves 2

DOLMADES (M, G, S)
Rolled vine leaves with a savoury rice filling, served on whipped feta and oregano crumbs

CRISPY FETA CHEESE (M, G, E, SE)
Battered and fried feta cheese, drizzled with honey and sprinkled with sesame seeds

KOLOKITHAKIA TIGANITA (G, M)
Crispy zucchini fritters, thinly sliced and coated in seasoned breadcrumbs, fried until golden and served with creamy tzatziki

LAMB KEFTEDES (M, G, E)
Lamb meatballs served with yoghurt and tomato sauce, flavoured with smoked paprika

GREEK SIDE SALAD (M)
Cucumber, Kalamata olives, tomatoes, capers, green peppers, onions, feta cheese and oregano

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OVEN-BAKED MAINS

GEMISTA (M, SE) **€18.50**
Tomato and green pepper filled with a fragrant mix of rice, lentils, zucchini, onions, tomatoes, aubergines, garlic, and fresh herbs

KRITHARAKI THALASSINOS (G, F, MS, CS, CY) **€24.50**
Baked risoni pasta with calamari, mussels, and king prawns topped with oregano crumbs

TRADITIONAL MOUSSAKA (CY, M, G) **€25.00**
Baked layers of aubergines, zucchini, potatoes, and a savoury lamb ragù, with béchamel sauce and feta cheese

ARNAKI (N) **€26.85**
Slow-roasted lamb shank, marinated with lemon, garlic, rosemary and thyme, served with crispy capers, skordalia and roast lemon potatoes

CHARCOAL-GRILLED MAINS

Served with a choice of potato fries or roast lemon potatoes

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, G) **€28.65**
Charcoal-grilled tender calamari, marinated in oregano, extra virgin olive oil, preserved lemon, and fresh chilli, served with crispy capers and taramasalata

HTAPODI (MS, N) **€29.75**
Charcoal-grilled octopus, tossed in a lemon and chilli dressing, served with crispy capers and skordalia

MELITZANA (M, G) **€20.50**
Charcoal-grilled aubergine with whipped feta, crispy capers, oregano and feta crumbs, drizzled with chilli oil

GARÍDES (CS, S) **€26.25**
Charcoal-grilled king prawns with lemon, garlic, mint, and oregano dressing

LAVRÁKI (F) **€26.50**
Charcoal-grilled butterflied sea bass with pepper and garlic purée, crispy capers, and wilted greens

TOMAHAWK (MD) **€26.50**
Charcoal-grilled pork Tomahawk served with pepper and garlic purée, and wilted greens

PANSÉTA (M, S) **€21.50**
Brined pork belly, charcoal-grilled with garlic, rosemary and thyme, served with tzatziki

CHICKEN SOUVLAKI (M) **€23.45**
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) **€ 5.75**
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

FETA POTATO FRIES (G, M) **€5.95**
With grated feta cheese and sprinkled with wild Greek mountain oregano

POTATO FRIES (G) **€4.95**
Sprinkled with wild Greek mountain oregano

LEMON POTATOES € 5.50
Roast potatoes with garlic, oregano, and ladolemono dressing

FISH PLATTER

Main Course | €72.50 | 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

LAVRÁKI (F)
Charcoal-grilled butterflied sea bass with pepper and garlic purée and wilted greens

POTATO FRIES (G)
Sprinkled with wild Greek mountain oregano

MEAT PLATTER

Main Course | €60.00 | Serves 2

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

ARNISIO LOUKANIKO
Charcoal-grilled lamb and pork sausage, made in-house, served with wilted greens

BEEF SOUVLAKI (MD, S)
Charcoal-grilled beef flank

PANSÉTA (M, S)
Brined pork belly, charcoal-grilled with garlic, rosemary and thyme

POTATO FRIES (G)
Sprinkled with wild Greek mountain oregano

Add pork sausage - €4.50
Add lamb and pork sausage - €4.50

COVER CHARGE OF €1.50 PER PERSON

DESSERTS

TRADITIONAL SARAGLI (G, M, N, E, SE) **€8.50**
Rolled baklava, topped with grated pistachios and served with tahini ice cream

REVANI (M, G, E, N) **€8.50**
Greek semolina cake soaked in orange syrup, served with lemon curd and mandarin sorbet

SOKOLATOPITA (E, G, M) **€8.50**
Soft chocolate sponge soaked in chocolate and Mastiha syrup, topped with chocolate ganache. Served with vanilla ice cream, drizzled with olive oil and sprinkled with sea salt

WHITE CHOCOLATE & YOGHURT GANACHE (M, E) **€8.50**
White chocolate and yoghurt cream, served with blood orange sauce, crumbled meringue, and yoghurt ice cream

TAHINI CRÈME BRÛLÉE (M, E, SE) **€8.50**
Rich baked custard infused with tahini, topped with caramelized sugar

ICE CREAM (M, E, SE) **€3.00 PER SCOOP**
Vanilla, Chocolate, Yoghurt, Tahini

SORBET €3.00 PER SCOOP
Mandarin, Lemon

HOT BEVERAGES

ESPRESSO €2.10

ESPRESSO MACCHIATO €2.20

DOUBLE ESPRESSO €2.95

AMERICANO €2.30

CAPPUCCINO €2.60

LATTE MACCHIATO €3.10

TEAS €2.50

HOT CHOCOLATE €3.40

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