



# MANAKIS

## GREEK TAVERNA

### The Traditional Greek Feast

#### SUGGESTED TASTING MENU

Sharing and tasting so many flavours and textures.

**€27.50 per person**

Minimum for 2 persons

#### COLD MEZZE

##### TRADITIONAL TZATZIKI <sup>V</sup><sup>D</sup>

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

##### GREEK HOUMOUS <sup>V</sup>

Garnished with parsley, smoked paprika and crispy chickpeas

##### MELITZANOSALATA <sup>V</sup>

Mashed aubergine with lemon juice, tahini, coriander and garnished with marinated olives

##### MARINATED GREEN OLIVES <sup>V</sup>

Marinated in lemon, garlic and coriander

##### DOLMADES <sup>V</sup>

Rolled vine leaves with a savoury rice filling

##### PICKLED BEETROOT <sup>V</sup><sup>D</sup>

With crumbled feta cheese, mint and red wine vinaigrette dressing

#### HOT MEZZE

##### SHEFTALIES <sup>G</sup>

Grilled Cypriot pork sausages

##### KEFTEDES <sup>D</sup><sup>E</sup><sup>G</sup>

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

##### SAGANKI FLAMBE' <sup>V</sup><sup>D</sup><sup>G</sup>

"Cheese on fire" Feta cheese served in a cooking pan, flavoured with oregano and flamed with Greek Metaxa

#### FOUKOU GRILL

Traditional Greek-Cypriot Barbeque

##### CHICKEN SOUVLAKI <sup>D</sup>

Charcoal grilled chicken thighs marinated with spiced yoghurt and coriander served with tahini sauce and a grilled lemon

##### CHAR GRILLED PORK NECK

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

##### POTATO FRIES

#### MEZZE

##### TRADITIONAL TZATZIKI <sup>V</sup><sup>D</sup>

Greek yoghurt flavoured with fresh mint, pickled cucumber, herb oil  
€4.50

##### AUBERGINE MELITZANOSALATA <sup>V</sup>

Mashed aubergine with lemon juice, tahini, coriander and garnished with marinated olives  
€4.75

##### HOUMOUS <sup>V</sup>

Garnished with parsley, smoked paprika and crispy chickpeas  
€3.75

##### TARAMOSALATA <sup>F</sup><sup>G</sup>

A thick smooth dip made from cured fish roe, olive oil, lemon juice and potatoes  
€4.95

##### TIROKAFTERI <sup>V</sup><sup>D</sup>

Greek yoghurt and feta cheese mixed with chillies and garnished with charcoaled red peppers  
€5.95

##### PICKLED BEETROOT <sup>V</sup><sup>D</sup>

With crumbled feta cheese, mint and red wine vinaigrette dressing  
€4.75

##### MARINATED GREEN OLIVES <sup>V</sup>

Marinated in lemon, garlic & coriander  
€4.95

##### CHARCOALED KALAMATA OLIVES <sup>V</sup>

Wrapped in foil and grilled over the barbecue  
€4.95

##### CRISPY FETA CHEESE <sup>V</sup><sup>D</sup><sup>G</sup>

Fried Feta cheese drizzled with honey and sprinkled with sesame seeds  
€7.50

##### SAGANAKI FLAMBÉ <sup>V</sup><sup>D</sup><sup>G</sup>

"Cheese on fire" feta cheese served in the cooking pan, flavoured with oregano and flamed with Greek Metaxa  
€7.50

##### DOLMADES <sup>D</sup>

Rolled vine leaves with a filling of minced meat, rice and fresh herbs, served with yoghurt tahini  
€8.50

##### PIPERIES <sup>V</sup><sup>D</sup>

Char-grilled red sweet pepper with a creamy feta cheese filling  
€8.50

Smooth creamy dips & other appetizers

#### MAIN COURSES

##### SPANAKOPITA <sup>V</sup><sup>D</sup><sup>G</sup><sup>E</sup>

Spinach, ricotta and feta cheese filo pie  
€15.95

##### TRADITIONAL MOUSSAKA <sup>D</sup><sup>G</sup>

Layers of aubergines, zucchini, potatoes, and a savoury lamb ragù baked with béchamel sauce and feta cheese  
€17.50

##### FRESH FISH OF THE DAY <sup>SF</sup><sup>F</sup>

Charcoal grilled, flavoured with lemon and fresh herbs, served with a citrus dressing (priced by weight)

##### GRILLED CALAMARI <sup>F</sup>

Tender calamari marinated in oregano, extra virgin olive oil, preserved lemon and fresh chilli, charcoal grilled and served with houmous  
€22.50

##### CHICKEN SOUVLAKI <sup>D</sup>

Charcoal grilled chicken thighs marinated with spiced yoghurt and coriander served with tahini sauce, and a grilled lemon  
€18.50

##### PORK KONTOSOUVLI <sup>D</sup>

Spit roasted marinated pork neck, with a citrusy dressing ladolemono and traditional tzatziki  
€21.95

##### LAMB KONTOSOUVLI <sup>D</sup>

Deboned and marinated shoulder of lamb served with seasoned yoghurt and pickled onion, drizzled with a lemon dressing and sumac spice  
€24.95

##### CHARCOAL GRILLED LAMB CHOPS <sup>D</sup>

With aubergine melitzanosalata, mint and crumbled feta cheese  
€24.95

##### CHARCOAL GRILLED SIRLOIN OF PRIME BEEF

Flavoured with extra virgin olive oil, smoked sea salt and served with a wedge of lemon  
€27.50

##### CHARCOAL GRILLED SIRLOIN OF PRIME BEEF <sup>D</sup>

Flavoured with extra virgin olive oil, smoked sea salt and served with a wedge of lemon  
€27.50

#### STARTERS

##### GRILLED HALLOUMI CHEESE <sup>D</sup><sup>V</sup>

With pickled fennel and a pomegranate dressing  
€6.95

##### TIGANITO KALAMARI <sup>F</sup><sup>G</sup><sup>E</sup><sup>M</sup>

Deep fried crispy calamari served with a preserved lemon mayo  
€14.95

##### PRAWN SAGANAKI <sup>D</sup><sup>SF</sup><sup>F</sup>

Prawns with tomatoes, extra virgin olive oil, a hint of chilli and garlic, parsley, oregano and crumbled feta cheese  
€14.95

##### LAMB KEFTEDES <sup>G</sup><sup>E</sup><sup>D</sup>

Lamb meatballs served with a yoghurt and tomato sauce flavoured with smoked paprika  
€7.95

##### MINI GYROS <sup>G</sup><sup>D</sup>

Manakis style Gyros - grilled pork neck, pickled cucumber and onion, fresh coriander, spiced yoghurt on grilled pita  
€7.50

##### SHEFTALIES <sup>G</sup>

Grilled Cypriot pork sausages  
€7.50

#### SALADS AND SIDES

##### GREEK SIDE SALAD <sup>D</sup><sup>V</sup>

Cucumber, Kalamata olives, tomatoes, capers, green peppers, onions, feta cheese and oregano  
€4.50

##### GREEK SALAD <sup>D</sup><sup>V</sup>

Cucumber, Kalamata olives, tomatoes, capers, green peppers, onions, feta cheese and oregano  
€8.95

##### MANAKIS SIDE SALAD <sup>V</sup><sup>M</sup>

Salad leaves, cherry tomatoes, pomegranate, carob syrup vinaigrette  
€3.95

##### GRILLED SWEET PEPPERS <sup>V</sup><sup>D</sup>

Flavoured with capers, goat cheese, red wine vinaigrette  
€4.50

##### POTATO FRIES <sup>V</sup>

€3.50

#### DESSERTS

##### TRADITIONAL SARAGLI <sup>D</sup><sup>G</sup><sup>N</sup><sup>E</sup>

Rolled baklava, tahini ice-cream, topped with grated pistachios and served with tahini ice-cream  
€5.95

##### WHITE CHOCOLATE AND YOGHURT GANACHE <sup>D</sup><sup>E</sup>

A white chocolate and yoghurt cream with a blood orange sauce, crumbled meringue and served with yoghurt ice-cream  
€5.95

##### CLASSIC GALAKTOBOUREKO <sup>D</sup><sup>G</sup><sup>N</sup><sup>E</sup>

Baked filo pastry with a semolina custard filling, flavoured with orange syrup and served with lemon curd and vanilla ice-cream  
€5.95

##### GOAT'S CHEESE & HONEY ICE-CREAM <sup>D</sup><sup>G</sup><sup>N</sup><sup>E</sup>

Manakis signature home-made ice-cream, served with an almond biscuit crumble and drizzled with wild thyme honey  
€5.95

##### ICE-CREAM <sup>D</sup><sup>E</sup>

vanilla / chocolate / yoghurt / tahini / goat's cheese & honey  
€2.00 per scoop

##### SORBET <sup>E</sup>

mandarin / lemon  
€2.00 per scoop

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

<sup>F</sup> Fish <sup>V</sup> Vegetarian <sup>G</sup> Gluten <sup>E</sup> Egg  
<sup>SF</sup> Shellfish <sup>D</sup> Dairy <sup>N</sup> Nuts <sup>M</sup> Mustard