



GLOSSARY

Mezze

A selection of flavourful dishes to share, ideal as a starter or to accompany an aperitif

Tzatziki

Is a fresh and fragrant yoghurt dip flavoured with cucumber, garlic, mint, and lemon juice

Tirokafteri

A soft Greek cheese

Houmous

Possibly the most typical of Levantine food. Cooked chickpeas mashed into a dip blended with olive oil, lemon juice and other ingredients

Tahini

A paste made from toasted ground sesame.

Melitzanosalata

is a popular Levantine dish of mashed aubergine with various seasonings

Taramosalata

Possibly the best-known mezza made from Tarama – salted and cured fish roe mashed with lemon juice, olive oil and potatoes

Keftedes

Meatballs cooked with fragrant flavours

Souvlaki

is a popular Greek dish consisting of small pieces of meat grilled on a skewer

Kontosouvli

An extra-large souvlaki, traditionally slow roasted on a spit, over an open charcoal pit

Kalamata

A city in the south of Greece renowned for its olives

Saragli

Rolled Baklava

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.

⦿ Vegetarian ⦿ Dairy ⦿ Gluten ⦿ Nuts ⦿ Fish ⦿ Shellfish
⦿ Egg ⦿ Mustard



MANAKIS

GREEK TAVERNA

TAKE-AWAY MENU

Manakis Greek Taverna, Spinola Bay, St. Julian's
+356 2138 3572 · www.manakis.com.mt

MEZZE

TRADITIONAL TZATZIKI (V)(D)

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

€4.50

AUBERGINE MELITZANOSALATA (V)

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

€4.75

HOUMOUS (V)

A delicious, creamy paste made from chick peas, tahini (sesame paste), garlic and lemon juice garnished with parsley, smoked paprika and crispy chickpeas

€3.75

TARAMOSALATA (F)(G)

Possibly the best-known mezza made from Tarama - salted and cured fish roe mashed with lemon juice, olive oil and potatoes

€4.95

TIROKAFTERI (V)(D)

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

€5.95

PICKLED BEETROOT (V)(D)

With crumbled feta cheese, mint and red wine vinaigrette dressing

€4.75

MARINATED GREEN OLIVES (V)

Marinated in lemon, garlic & coriander

€4.95

CHARCOALED KALAMATA OLIVES (V)

Wrapped in foil and grilled over the barbecue

€4.95

DOLMADES (D) 3pcs

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

€8.50

CRISPY FETA CHEESE (V)(D)(G) 3pcs

Fried Feta cheese drizzled with honey and sprinkled with sesame seeds

€7.50

OTHERS

PIPERIES (V)(D)

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

€8.50

LAMB KEFTEDES (G)(E)(D) 4pcs

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

€7.95

SHEFTALIES (G) 4pcs

Grilled Cypriot pork sausages

€7.50

SPANAKOPITA (V)(D)(G)(E)

Spinach, ricotta and feta cheese filo pie

€15.95

CHICKEN SOUVLAKI (D)

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

€18.50

PORK KONTOSOUVLI (D)

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

€21.95



Delivery Charge €2.50

SALADS AND SIDES

GREEK SALAD (D)(V)

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

€8.95

MANAKIS SALAD (V)(M)

Salad leaves, cherry tomatoes, pomegranate, carob syrup vinaigrette

€7.50

GRILLED SWEET PEPPERS (V)(D)

Flavoured with capers, goat cheese, red wine vinaigrette

€4.50

POTATO FRIES (V)

€3.50



DESSERTS

TRADITIONAL SARAGLI (D)(G)(N)(E)

Rolled baklava topped with grated pistachios

€5.95

CLASSIC GALAKTOBOUREKO (D)(G)(N)(E)

Baked filo pastry with a semolina custard filling, flavoured with orange syrup

€3.95

Our extra virgin olive oils, olives, Kalamata olives and honey are imported directly by Manakis from selected Greek producers.