



MANAKIS
GREEK TAVERNA

CHRISTMAS DELIVERY MENU

COLD MEZZE

TRADITIONAL TZATSIKI

Greek yoghurt flavoured with fresh mint, pickled cucumber, herb oil (M)

HOUMOUS

Garnished with parsley, smoked paprika and crispy chickpeas (SE)

AUBERGINE MELITZANOSALATA

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

Dips are served with warm pita bread

MARINATED GREEN OLIVES

Marinated in lemon, garlic & coriander

DOLMADES

Rolled vine leaves with a savoury rice filling (CY)

HOT MEZZE

SHEFTALIES

Grilled Cypriot pork sausages (C)

LAMB KEFTEDES

Lamb meatballs served with a yoghurt and tomato sauce flavoured with smoked paprika (C/M/E)

CHICKEN SOUVLAKI

Grilled chicken thighs marinated with spiced yoghurt and coriander (M)

LAMB KOFTA

with sumac spice and served with yoghurt tahini (C/E/M/SE/CY)

SPANAKOPITA

Spinach, ricotta and feta cheese filo pie (C/M/E/SE)

€20 per person

Minimum for 2 persons

SERVING INSTRUCTIONS

Cold Mezze – keep refrigerated if not consumed immediately.

Hot Mezze – to warm up, pre-heat the oven to 180°C and put all the items in the oven for approximately 8 to 10 minutes.
You may use the same containers the food was delivered in. Keep covered.

Allergy Note

The following are indications of food allergens that some dishes may contain.
Should you have any dietary requirements or suffer from any allergies, kindly inform us.

(C) - Cereals (CS) - Crustaceans (E) - Eggs (F) - Fish (P) - Peanuts (S) - Soya (M) - Milk
(N) - Nuts (CY) - Celery (MD) - Mustard (SE) - Sesame (MS) - Molluscs