



**MANAKIS**  
GREEK TAVERNA

## DIPS & OLIVES

### TZATZIKI (V) (M)

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

€4.75

### HOUMOUS (V) (SE)

Garnished with parsley and smoked paprika

€4.25

### MELITZANOSALATA (V) (SE)

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

€4.75

### TARAMOSALATA (F) (C)

A thick smooth dip made from cured cod roe, olive oil, lemon juice and bread

€4.75

### CHARCOALED KALAMATA OLIVES (V)

Wrapped in foil and grilled over hot coal

€4.95

### MARINATED GREEN OLIVES (V)

Marinated in lemon, garlic & coriander

€4.95

## PSARI MEZEDES

Fish starter dishes, ideally to share

### TIGANITO KALAMARI (F) (C) (E) (MD) (MS)

Deep fried crispy calamari served with a preserved lemon mayo

€16.50

### GAVROS (F)

Cured white anchovies dressed with tomato, red onion, and pickled caper leaves

€12.50

### HTAPODI (F) (MS)

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

€14.95



## The Traditional Greek Feast

### SUGGESTED TASTING MENU

Sharing and tasting so many flavours and textures.

€25.00 per person

Minimum for 2 persons

### COLD MEZZE

#### TRADITIONAL TZATZIKI (M) (V)

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

#### MELITZANOSALATA (SE) (V)

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

#### GREEK HOUMOUS (SE) (V)

Garnished with parsley and smoked paprika

#### DOLMADES (C) (V) (C)

Rolled vine leaves with a savoury rice filling

### HOT MEZZE

#### SPANAKOPITA (C) (M) (E) (SE) (V)

Spinach, ricotta and feta cheese filo pie

### MAIN COURSE

#### CHAR GRILLED PORK NECK

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

#### LAMB KEFTEDES (E) (C) (M)

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

#### POTATO FRIES (C) (V)

### DESSERT

#### TAHINI ICE-CREAM (C) (M) (E) (N) (SE)

## MEZEDES

Starter dishes, ideally to share

### DOLMADES (SE)(M)(C)(CY)(V)

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

€5.50

### GRILLED HALLOUMI CHEESE (M)(V)

With pickled fennel and a pomegranate dressing

€7.50

### CRISPY FETA CHEESE (C)(E)(M)(V)(SE)

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

€7.50

### SAGANAKI FLAMBÉ (M)(V)

'Cheese on fire' — feta cheese served in the cooking pan, flavoured with oregano and flamed with Greek Metaxa

€7.50

### KOLOKITHIA (C)(M)(V)

Battered fried zucchini served with tzatziki dip

€5.95

### LAMB KEFTEDES (C)(M)(E)

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

€7.95

### SHEFTALIES (C)

Grilled Cypriot pork sausages

€7.95

## MAIN COURSES

### SPANAKOPITA (C)(M)(E)(SE)(V)

Spinach, ricotta and feta cheese filo pie

€16.50

### TRADITIONAL MOUSSAKA (C)(M)(CY)

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

€17.50

## COOKED OVER CHARCOAL

### FRESH FISH OF THE DAY (F)(CS)(MS)(C)

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

(priced by weight)

### GRILLED CALAMARI (F)(MS)(SE)

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

€22.50

### CHICKEN SOUVLAKI (C)(M)(MD)

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

€16.50

### CHAR GRILLED PORK NECK (C)(SE)

Marinated in fresh tomato, onion, garlic, oregano, and parsley served with tahini sauce and charred lemon

€18.95

### PAIDAKIA

Charcoal grilled lamb cutlets served with a salad of charred tomato, parsley, mint, pomegranate, onion and sumac spice

€26.50

## SALADS, SIDES & VEGETABLES

### GREEK SALAD (M)(V)

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

€10.50

### GREEK SIDE SALAD (M)(V)

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

€5.50

### MANAKIS SIDE SALAD (MD)(V)

Salad leaves, cherry tomatoes, pomegranate, carob syrup vinaigrette

€3.95

### MAROULIOSALATA (M)(V)

Baby gem lettuce, cucumber, spring onion, dill, parsley, mint, all tossed in a red wine vinegar and lemon dressing topped with shaved sheep's milk Graviera cheese

€6.95

### PIPERIES (M)(V)

Char grilled red sweet Florina peppers, dressed with a red wine vinegar dressing and crumbled smoked barrel aged feta cheese

€7.95

### POTATO FRIES (C)(V)

Sprinkled with wild Greek mountain oregano

€3.50

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.

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



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

Manakis Greek Taverna, Spinola Bay, St. Julian's  
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Main courses that are cooked over charcoal are served with potato fries