



MANAKIS

GREEK TAVERNA

FESTIVE SET MENU

MEZZE to share

TZATZIKI (V)(M)

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

HOUMOUS (V)(SE)

Garnished with parsley and smoked paprika

MELITZANOSALATA (V)(SE)

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

STARTERS to choose one

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

Rolled vine leaves with a savoury rice filling

PIPERIES (V)(M)

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

SHEFTALIES (C)

Grilled Cypriot pork sausages

AROMATIC SPICED LAMB (SE)(M)(C)

Hummus served with aromatic spiced lamb mince served with pita bread

MAIN COURSE to choose one

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

Spinach, ricotta and feta cheese filo pie

PASTISIO (C)(M)(E)

A Greek baked pasta dish with a rich beef ragu', bechamel sauce, feta and sheep's milk graviera cheese

CHICKEN SOUVLAKI (MD)(M)(C)

Charcoal grilled chicken thighs marinated with a spiced yoghurt and coriander

LAMB KEFTEDES (E)(M)(C)

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

DESSERT to choose one

TAHINI CRÈME BRULEE (SE)(M)(E)

A rich baked custard, flavoured with tahini and topped with caramelized sugar

GALAKTOBOUREKO (M)(C)(E)

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

REFRESHING LEMON SORBET

€35 per person

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 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 (CY) - Celery (MD) - Mustard (SE) - Sesame (MS) - Mollusc