

THE TRADITIONAL GREEK FEAST

SUGGESTED TASTING MENU
sharing and tasting so many flavours and textures

COLD MEZZE

SKORDALIA (V)(N)

a smooth dip of roast garlic, potatoes, olive oil and almonds

GREEK HOUMOUS (SE)(V)

garnished with parsley and smoked paprika

FAVA (S)(V)

yellow split peas, red onion, garlic, olive oil, cumin and paprika go into this delicious dip

HOT MEZZE

TIROPITAKIA (E)(C)(M)(SE)

small filo pies with a feta cheese, sheep's ricotta and dill filling

KOLOKITHOKEFTEDES (V)(M)(C)(E)

tasty fritters made from zucchini, red onion, feta cheese and fresh herbs

MAIN COURSE

CHAR GRILLED PORK NECK

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

CHICKEN SOUVLAKI (C)(M)(MD)

charcoal grilled chicken thighs marinated with a spiced yoghurt, dill, parsley and smoked paprika

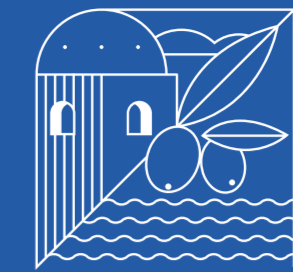
POTATO FRIES (C)(V)

DESSERT

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

€29.90 per person

Minimum for 2 persons



MANAKIS
GREEK TAVERNA

FOOD MENU



SPINOLA BAY | ST. JULIANS
ISLETS PROMENADE | BUGIBBA

DIPS & OLIVES

TZATZIKI (V)(M)

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

€5.95

GREEK HOUMOUS (V)(SE)

garnished with parsley and smoked paprika

€5.50

FAVA (S)(V)

yellow split peas, red onion, garlic, olive oil, cumin and paprika go into this delicious dip

€5.50

SKORDALIA (V)(N)

a smooth dip of roast garlic, potatoes, olive oil and almonds

€5.50

TRIO OF DIPS

choose three dips from the above

€15.00

CHARCOALED KALAMATA OLIVES (V)

wrapped in foil and cooked over hot coal

€5.50

SALADS & SIDES

GREEK SALAD (V)(M)

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

€12.95

GREEK SIDE SALAD (V)(M)

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

€5.95

MANOURI CHEESE SALAD (M)(V)

crumbled Manouri cheese with spring onions, oranges, red bell peppers, tomatoes, Kalamata olives, capers, and fresh herbs

Kcal 387 | Protein 17g | Fat 26.8g | Carbs 19.6g

€9.95

MANAKIS SIDE SALAD (V)(MD)

salad leaves, cherry tomatoes, pomegranate, carob syrup vinaigrette

€4.50

POTATO FRIES (C)(V)

sprinkled with wild Greek mountain oregano

€4.50

MEZEDES & STARTERS

starter dishes, ideally to share

SPARÁNGI (V)

grilled asparagus with a paste made of kalamata olives, sun dried tomatoes, dill, olive oil, and lemon

Kcal 196 | Protein 1.5g | Fat 20g | Carbs 4.1g

€6.50

KOLOKITHOKEFTEDES (V)(M)(C)(E)

tasty fritters made from zucchini, red onion, feta cheese and fresh herbs

€7.95

GRILLED HALLOUMI CHEESE (M)(V)

with pickled fennel and a pomegranate dressing

€7.95

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

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

€7.95

TIROPITAKIA (M)(C)(E)(SE)

small filo pies with a feta cheese, sheep's ricotta and dill filling

€8.50

LAMB KEFTEDES (M)(C)(E)

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

€9.90

SHEFTALIES (C)

grilled Cypriot pork sausages

€8.90

TIGANITO KALAMÁRI (F)(C)(E)(MD)(MS)

deep fried crispy calamari served with a preserved lemon mayo

€19.95



MAIN COURSES

GEMISTA (M)(V)(SE)

stuffed tomato and green pepper with rice, lentils, zucchini, onions, tomatoes, aubergine, garlic, and fresh herbs

Kcal 567 | Protein 26g | Fat 33g | Carbs 72g

€14.50

TRADITIONAL MOUSSAKA (CY)(M)(C)

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

€21.95

COOKED OVER CHARCOAL

FRESH FISH OF THE DAY (F)(C)(S)(MS)

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

€25.95

CHICKEN SOUVLAKI (MD)(M)(C)

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

€18.95

BIFTÈKI (M)(SE)

burger - succulent beef patty with feta and manouri cheese, tomato, red onion, green peppers and cucumber, served in a toasted brioche bun

€18.50

Main courses that are cooked over charcoal are served with potato fries.

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