

# MANAKIS NEW YEAR'S EVE

SHARING MENU • €60 PER PERSON • FREE FLOWING DRINKS • LIVE ENTERTAINMENT

## COLD MEZZE

*Served with warm pita bread*

### TRADITIONAL TZATZIKI (V, M)

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

### GREEK HOUMOUS (SE, V)

*Garnished with parsley and smoked paprika*

### MELITZANOSALATA (S, N, V)

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

### CHARCOALED KALAMATA OLIVES (V)

*Wrapped in foil and cooked over hot coal*

## HOT MEZZE

### SAGANAKI FLAMBÉ (M, V)

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

### TIGANITO KALAMÁRI (F, G, E, MD, MS)

*Deep fried crispy calamari served with a preserved lemon mayo*

### SPANAKOPITA (G, V, M, E, SE)

*Spinach, ricotta and feta cheese filo pie*

## MAIN COURSE

*Served with potato fries*

### BEEF SOUVLAKI (MD, SE, S)

*Charcoal grilled beef flank served with tahini sauce*

### TRADITIONAL MOUSSAKA (G, M, CY)

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

### LAMB KEFTEDES (E, M, G)

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

## DESSERT

### TRADITIONAL SARAGLI (G, M, N, E, SE)

*Rolled baklava, topped with grated pistachios*

## FREE-FLOWING BEVERAGES

WINE, BEER, SOFT DRINKS, AND MINERAL WATER

### GREEK LIQUEUR

*OUZO Greek anise-flavoured liqueur*

#### ALLERGY NOTE

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.

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