



MANAKIS

GREEK TAVERNA

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 (V, SE)

Garnished with parsley and smoked paprika

MELIZANOSALATA (S, N)

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

HOT MEZZE

CRISPY FETA CHEESE (V, M, G, E, SE)

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

KOLOKITHOKEFTEDES (V, M, G, 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 (MD, M, G)

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

POTATO FRIES (G, V)

DESSERT

YOGHURT ICE-CREAM (E, M, G, N, SE)

€32.50 PER PERSON
MINIMUM FOR 2 PERSONS

DIPS & OLIVES

TZATZIKI (V, M)

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

€6.95

GREEK HOUMOUS (V, SE)

Garnished with parsley and smoked paprika

€6.85

SKORDALIA (V, N)

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

€6.85

MELIZANOSALATA (S, N)

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

€6.95

TRIO OF DIPS

Choose three dips from the above

€18.00

CHARCOALED KALAMATA OLIVES (V)

Wrapped in foil and cooked over hot coal

€6.50

SALADS

GREEK SALAD (V, M)

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

€14.50

HALLOUMI SALAD (V, M, G)

Fried halloumi cheese, cucumber, tomatoes, pomegranate, spring onions and parsley

€14.95

MEZEDES 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

€7.50

DOLMADES (V, M, G, SE, CY)

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

€8.50

KOLOKITHOKEFTEDES (V, M, G, E)

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

€9.50

GRILLED HALLOUMI CHEESE (M, V)

With pickled fennel and a pomegranate dressing

€9.95

CRISPY FETA CHEESE (V, M, G, E, SE)

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

€9.95

SAGANAKI FLAMBÉ (M, V)

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

€10.50

PIPERIES (M, V)

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

€7.50

AROMATIC SPICED LAMB (SE, G)

Charcoal grilled marinated lamb with warm houmous (served off the skewer)

€15.95

LAMB KEFTEDES (M, G, E)

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

€10.95

SHEFTALIES (G)

Grilled Cypriot pork sausages

€9.95

TIGANITO KALAMÁRI (F, G, E, MD, MS)

Deep fried crispy calamari served with a preserved lemon mayo

€21.50

MYDIA (F, MS, M, S)

Mussels cooked in a rich and aromatic tomato sauce with red onions, cherry tomatoes and parsley served with crumbled feta cheese

€14.50

SEA BASS CARPACCIO (F, SE, M, S)

Sea bass carpaccio marinated in lemon dressing served with caper leaves, tahini yoghurt and black olives

€15.50

MEZEDES PLATTER

Serves 2

DOLMADES (V, M, G, SE, CY)

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

KOLOKITHOKEFTEDES (V, M, G, E)

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

CRISPY FETA CHEESE (V, M, G, E, SE)

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

PIPERIES (M, V)

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

SHEFTALIES (G)

Grilled Cypriot pork sausages

€28.00

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.

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

€16.75

SPANAKOPITA (M, V, G)

Spinach, ricotta and feta cheese filo pie

€19.80

TRADITIONAL MOUSSAKA (CY, M, G)

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

€24.50

COOKED OVER CHARCOAL

FRESH FISH OF THE DAY (F, S)

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

€27.80

HTAPODI (F, CS, MS)

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

€27.95

CHICKEN SOUVLAKI (MD, M, G)

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

€21.50

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

€18.95

XIFÍAS (F, S)

Charcoal grilled swordfish steak with a lemon, garlic, mint and oregano dressing

€23.50

ARNI

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

€26.95

BEEF SOUVLAKI (MD, SE, S)

Charcoal grilled beef flank served with tahini sauce

€26.75

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

MEAT MAIN COURSE PLATTER

Serves 2

CHICKEN SOUVLAKI (MD, M, G)

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

LAMB KEFTEDES (M, G, E)

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

BEEF SOUVLAKI (MD, SE, S)

Charcoal grilled beef flank served with tahini sauce

POTATO FRIES (G, V)

Sprinkled with wild Greek mountain oregano

€58.00

FISH MAIN COURSE PLATTER

Serves 2

TIGANITO KALAMÁRI (F, G, E, MD, MS)

Deep fried crispy calamari served with a preserved lemon mayo

MYDIA (F, MS, M, S)

Mussels cooked in a rich and aromatic tomato sauce with red onions, cherry tomatoes and parsley served with crumbled feta cheese

HTAPODI (F, CS, MS)

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

XIFÍAS (F, S)

Charcoal grilled swordfish steak with a lemon, garlic, mint and oregano dressing

POTATO FRIES (G, V)

Sprinkled with wild Greek mountain oregano

€65.00

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