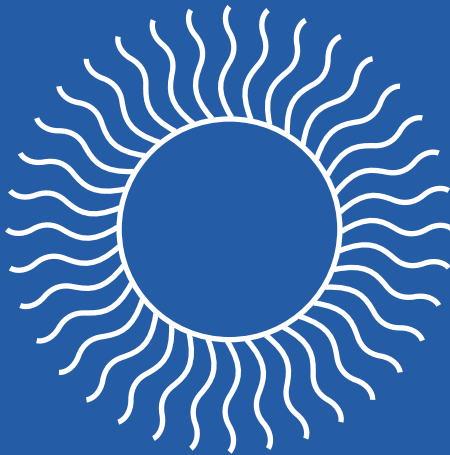


MANAKIS

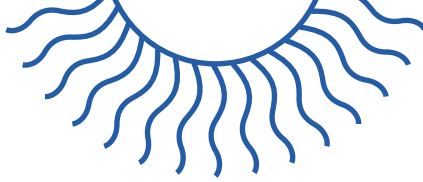
GREEK TAVERNA



APOLLO'S GREEK FEAST

MENU





APOLLO'S GREEK FEAST

SHARING MENU • A MINIMUM OF 10 PERSONS • €35 PER PERSON

COLD

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

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HOT

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

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

LAMB KEFTEDES (E, M, G)

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

SHEFTALIES (G)

Grilled Cypriot pork sausages

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MAIN COURSE

CHICKEN SOUVLAKI (M, MD)

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

TRADITIONAL MOUSSAKA (G, M, CY)

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

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

Spinach, ricotta and feta cheese filo pie

Mains are served with potato fries

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DESSERT

YOGHURT PANNA COTTA (M, N)

Served seasonal fruit and caramelised walnuts

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UPGRADE TO FREE-FLOWING BEVERAGES

€10 PER PERSON (OPTIONAL)

WINE, BEER, SOFT DRINKS, AND MINERAL WATER

Service of the beverages will start once all guests are at the table and will end once the dessert is served

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