






SPREADS (Make it Gluten Free with carrots and celery)

TABLE SIDE TZATZIKI Yogurt, cucumber, garlic, dill, EVOO, pita bread & potato chips. **16** 

EGGPLANT Red onions, roasted red peppers, fresh herbs, pita bread. **9** 


HUMMUS Garbanzo & Northern beans, garlic, lemon, EVOO, pita bread. **9** 

FETA CHEESE Roasted red peppers, yogurt, saffron, jalapeno, EVOO, pita bread. **9** 

TZATZIKI Yogurt, cucumber, garlic, dill, EVOO, pita bread. **9** 


SAMPLER An assortment of spreads. **19** 

SALADS

GREEK SALAD Tomatoes, red onions, cucumbers, peppers, feta cheese, Kalamata olives, red wine vinegar, EVOO. **15** 

CAESAR Romaine lettuce, shaved kaseri cheese, feta ceasar dressing, pita croutons. **12**

BEETS Red & gold beets, spinach, arugula, walnuts, manouri cheese, balsamic glaze, EVOO. **16** 

MANA Arugula, watermelon, feta cheese, white onions, edible flowers, balsamic glaze, EVOO. **14** 

CAPRESE Tomato, manouri cheese, fresh basil, oregano, EVOO, balsamic glaze. **17** 



ADD ONS FOR SALADS ONLY

Skirt Steak (4oz) **14** Impossible Kefte **14**

Falafel **7** Mahi (6oz) **14** Gyro **9** Pork **8**


Shrimp **12** Chicken **8** Kefte **12**




Nov. 2024

Lunch Menu SERVED TILL 2:30PM MONDAY, FRIDAY & SATURDAY ONLY


SALADS


GREEK SALAD Tomatoes, red onions, cucumbers, peppers, feta cheese, Kalamata olives, red wine vinegar, EVOO. **15** 

CAESAR Romaine lettuce, shaved kasseri cheese, feta caesar dressing, pita croutons. **12**

BEETS Red & gold beets, spinach, arugula, walnuts, manouri cheese, balsamic glaze, EVOO. **16** 

MANA Arugula, watermelon, feta cheese, white onions, edible flowers, balsamic glaze, EVOO. **14**

CAPRESE Tomato, manouri cheese, fresh basil, oregano, EVOO, balsamic glaze. **17** 

ADD ONS for salads only: 

Falafel **7**, Mahi (6oz) **14**, Chicken **8**


Shrimp **12**, Gyro **9**, Pork **8**, Skirt Steak (4oz) **14**

Kefte **12**, Impossible Kefte **14**

MANA LUNCH PLATTERS

Served with a side of house salad, rice, lemon potatoes, pita, tzatziki.

Choice of: Grilled chicken, pork, gyro, kefte, falafel. **18**

Choice of: Shrimp, Mahi, skirt steak, **22** 
Impossible kefte.

SPECIALTIES


GYRO, CHICKEN, PORK, KEFTE, OR FALAFEL


PITA WRAP Tomato, lettuce, onions, tzatziki served with steak fries and rice. **16**

STEAK PITA WRAP Onions, peppers, American cheese, chipotle aioli served with steak fries and rice. **16**

KEFTE SLIDERS Beef lamb patties, american cheese, lettuce, tomato, onions, chipotle aioli, served with steak fries and rice. **16**

Substitute 1 item for house salad 2

LEMON CHICKEN BREAST Grilled, topped w/ creamy spinach, ladolemono sauce, lemon potato, rice, veggies. **19** 

VILLAGE LAMB Slow roasted for 5 hours, carrots, potatoes, rice, peppers, celery, fresh herbs **19** 





Fresh Greek Cuisine

CATERING & TAKEOUT

AVAILABLE




HARBOURSIDE PLACE
JUPITER, FLORIDA

  managreekfusion

561-532-4275

17 N Coastal Way, Jupiter, FL 33477

managreekfusion.com

SMALL PLATES

CHEESE SAGANAKI Flamed pan seared kasseri cheese. **12** 🌱

FALAFEL Ground chickpeas, cumin, parsley, cilantro, red onion, hummus. **11** 🌱

ZUCCHINI FRITTERS Potato, carrots, feta cheese, dill, mint, tzatziki sauce. **14**

SPINACH PIE Spinach, feta cheese, scallions, dill, phyllo dough. **14** 🌱

SEAFOOD CAKE Pan seared, lobster, shrimp, bronzini, crab, feta chipotle aioli, Greek corn salsa. **18**

CALAMARI Lightly fried and breaded, tzatziki, marinara sauce. **13**

SHRIMP SAGANAKI Sautéed in fresh tomato, garlic, scallions, feta cheese. **18** 🌱

KEFTE Beef lamb patties, grilled roasted pepper, fresh herbs, tzatziki. **14** 🌱

MUSSELS Sautéed in fresh tomato, garlic, scallions, eta cheese. **13** 🌱

GRILLED OCTOPUS Lemon potato fritters, chipotle aioli, chimichurri vinaigrette. **19** 🌱

STUFFED GRAPE LEAVES Rice, dill, mint, fresh herbs. **13** 🌱

CEVICHE Octopus, shrimp, calamari, pita chips, Greek mastiha liquor, watermelon. **17**

MANA LOBSTER & SHRIMP FRIES Creamy feta cheese, kaseri cheese. **19** 🌱

PASTITSIO EMPANADA Macaroni, house made beef sauce, bechamel. **14**

AVGOLEMONO Lemon chicken egg soup, orzo, carrots, celery. **SM 7 / LG 13**

ZUCCHINI TOWER Lightly fried, feta, tzatziki, chipotle aioli. **24** 🌱

CHEESE BOARD Feta, Manouri, Vlahotiri, Kaseri, spoon sweets, greek honey, pita. **29**



SPECIALTIES

LAMB CHOPS - 3pc. **42** / 4pc. **48** 🌱
Grassfed, grilled, marinated for 48 hours, chimichurri, lemon potato, rice, veggies.

SHRIMP MANA Orzo sautéed in fresh tomatoes, garlic, scallions, feta cheese, Kalamata olives. **29** 🌱

LEMON CHICKEN BREAST Grilled, topped w/ creamy spinach, ladolemono sauce, lemon potato, rice, veggies. **29** 🌱

SKIRT STEAK Grilled, lemon potatoes, rice, veggies, chimichurri. **41** 🌱 *Make it Surf & Turf: add a prawn \$21*

WHOLE BRONZINI Grilled Mediterranean seabass, capers, mustard aioli, ladolemono sauce, lemon potatoes, rice, veggies. **40** 🌱

VILLAGE LAMB Grassfed, slow roasted for 5 hours, carrots, potatoes, rice, celery, fresh herbs **35** 🌱

IMPOSSIBLE KEFTE Grilled ground plant patties seasoned with herbs, chimichurri, rice veggies. **27** 🌱

MOUSAKA Eggplant, potatoes, house made beef sauce, bechamel, rice, veggies. **27**

PASTITSIO Macaroni, house made beef sauce, bechamel, rice, veggies. **27**

CATCH OF THE DAY Grilled, capers, mustard aioli, ladolemono sauce, lemon potato, rice, veggies. **M.P** 🌱

MANA PLATTER *Choice of:* chicken, pork, gyro, kefte, falafel, served with house salad, rice, lemon potatoes, pita bread, tzatziki. **30**

MANA PAELLA Saffron orzo, mussels, shrimp, mahi-mahi, calamari, sausage, peas, tomatoes, onions, tomato sauce. **38**

VEGGIE PAELLA Saffron orzo, asparagus, peppers, tomatoes, peas, onions, falafel. **29** (make it GF add rice) 🌱

SMOKEY RIBS Slow roasted for 6 hrs, lemon potato mash, veggies. Metaxa cognac flambé. **37** 🌱

MEAT PLATTER FOR 2 (2) Lamb chops, grilled chicken, gyro, pork, kefte, lemon potato, rice, veggies. **69**

PRAWNS Grilled w/ ladolemono sauce, lemon potato, rice, veggies. **48** 🌱

TRUFFLE CHILEAN SEA BASS Feta lemon potatoes mash, Moschofilero tomato sauce, asparagus. **47** 🌱

SPECIALTIES

STEAK KEBOB Grilled, moschofilero wine reduction, peppers, onion, rice, potatoes, house salad. **56** 🌱

PSAROSOUPA Fresh tomato stew, Chilean seabass, red snapper, bronzini, mahi-mahi, shrimp, mussels, rice, grilled crostini. **52** 🌱

SIDES

| | | | |
|--|---|---------|---|
| RICE | 5 | VEGGIES | 6 |
| STEAK FRIES | | | 4 |
| <i>Make it a truffle Greek fries - Add \$3</i> | | | |
| PITA BREAD | | | 1 |
| LEMON POTATOES | | | 5 |
| LEMON POTATO MASH | | | 7 |

DESSERT

| | |
|--|----|
| BAKLAVA With seasonal spoon sweets & Greek honey. | 8 |
| CHEESECAKE BAKLAVA With seasonal spoon sweets & Greek honey. | 12 |
| RICE PUDDING Dairy free | 7 |
| CHOCOLATE MOUSSE With Greek wafer bar. | 9 |
| KORMOS Greek biscotti, Grand Marnier, Greek cocoa. | 9 |
| BOUGATSA** Custard, phyllo, Greek honey, vanilla ice cream. | 13 |

**Takes 25 minutes to prepare. We request you order it with your main course.

KIDS MENU

| | |
|----------------------------|---|
| MAC & CHEESE | 9 |
| CHICKEN NUGGETS WITH FRIES | 9 |
| MINI SLIDERS WITH FRIES | 9 |
| CHICKEN BREAST W/ VEGGIES | 9 |

****Gratuuity may be included for parties of 6 people and more.