










SPREADS

- TABLE SIDE TZATZIKI** Yogurt, cucumber, garlic, dill, EVOO, pita bread & potato chips. **14** 
- EGGPLANT** Yogurt, walnuts, red onions, roasted red peppers, fresh herbs, pita bread. **7** 
- HUMMUS** Garbanzo & Northern beans, garlic, lemon, EVOO, pita bread. **7** 
- FETA CHEESE** Roasted red peppers, yogurt, saffron, jalapeno, EVOO, pita bread. **7** 
- TZATZIKI** Yogurt, cucumber, garlic, dill, EVOO, pita bread. **7** 
- SAMPLER** An assortment of spreads. **16** 

SALADS











- GREEK SALAD** Tomatoes, red onions, cucumbers, peppers, feta cheese, Kalamata olives, red wine vinegar, EVOO. **13** - *Add lettuce for \$2* 
- CAESAR** Romaine lettuce, shaved kaseri cheese, feta ceasar dressing, pita croutons. **12**
- BEETS** Red & gold beets, spinach, arugula, walnuts, manouri cheese, balsamic glaze, EVOO. **15** 
- MANA** Arugula, watermelon, feta cheese, white onions, edible flowers, balsamic glaze, EVOO. **14** 

ADD ONS: Falafel 7 Mahi (6oz) 12 Chicken 6 Shrimp 11
 FOR SALADS ONLY Skirt Steak (4oz) 11 Gyro 7 Pork 6

SMALL PLATES

- CHEESE SAGANAKI** Flamed pan seared kasseri cheese. **11** 
- 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. **12**
- SEAFOOD CAKE** Pan seared, lobster, shrimp, bronzini, crab, feta chipotle aioli, Greek corn salsa. **18**
- CALAMARI** Lightly fried and breaded, tzatziki, marinara sauce. **12**
- SHRIMP SAGANAKI** Sautéed in fresh tomato, garlic, scallions, feta cheese. **18** 
- KEFTE** Beef lamb patties, grilled roasted pepper, fresh herbs, tzatziki. **13**
- MUSSELS** Sautéed in fresh tomato, garlic, scallions, feta cheese. **13** 
- GRILLED OCTOPUS** Lemon potato fritters, chipotle aioli, chimichurri vinaigrette. **19** 
- STUFFED GRAPE LEAVES** Rice, dill, mint, fresh herbs. Hot with avgolemono sauce. **12**
- CEVICHE** Octopus, shrimp, calamari, pita chips, Greek mastiha liquor, watermelon. **17**
- MANA LOBSTER & SHRIMP FRIES** Creamy feta cheese, kaseri cheese. **16** 

SPECIALTIES

- LAMB CHOPS** - 3pc. **36** / 4pc. **42** 
Grilled, marinated for 48 hours, chimichurri, lemon potato, rice, veggies.
- SHRIMP MANA** Orzo sautéed in fresh tomatoes, garlic, scallions, feta cheese, Kalamata olives. **27**
- LEMON CHICKEN BREAST** Grilled, topped w/ creamy spinach, ladolemono sauce, lemon potato, rice, veggies. **24** 
- SKIRT STEAK** Grilled, lemon potatoes, rice, veggies, chimichurri. **39** 
Make it Surf & Turf: add a prawn \$20
- WHOLE BRONZINI** Grilled Mediterranean seabass, capers, mustard aioli, ladolemono sauce, **35** 
lemon potatoes, rice, veggies.
- VILLAGE LAMB** Slow roasted for 5 hours, carrots, potatoes, rice, celery, fresh herbs **30** 
- IMPOSSIBLE KEFTE** Grilled ground plant patties seasoned with herbs, chimichurri, rice veggies. **26** 
- MOUSAKA** Eggplant, potatoes, house made beef sauce, bechamel, rice, veggies. **22**
- PASTITSIO** Macaroni, house made beef sauce, bechamel, rice, veggies. **22**
- 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. **25**
- MANA PAELLA** Saffron orzo, mussels, shrimp, mahi-mahi, calamari, sausage, peas, **37** tomatoes, onions, tomato sauce. *(make it GF add rice)*
- VEGGIE PAELLA** Saffron orzo, asparagus, peppers, tomatoes, peas, onions, falafel. **28**
- 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. **62** 
- PRAWNS** Grilled w/ ladolemono sauce, lemon potato, rice, veggies. **42** 

#managreekfusion



Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Prices subject to change without notice.



SIDES

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

DESSERT

- BAKLAVA With seasonal spoon sweets & Greek honey. 7
- CHEESECAKE BAKLAVA 12
With seasonal spoon sweets & Greek honey.
- RICE PUDDING Dairy free 6 
- CHOCOLATE MOUSSE 9 
With Greek wafer bar.
- KORMOS 9
Greek biscotti, Grand Marnier, Greek cocoa.
- BOUGATSA** 12
Custard, phyllo, Greek honey, vanilla ice cream.

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

COFFEES

- GREEK FRAPPUCCINO 6
- GREEK COFFEE 4
- ESPRESSO 3.75
- CAPPUCCINO 5.35

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