



SPREADS

TABLE SIDE TZATZIKI Yogurt, cucumber, garlic, dill, EVOO, pita bread & potato chips. **15** 

EGGPLANT Yogurt, walnuts, red onions, roasted red peppers, fresh herbs, pita bread. **8** 


HUMMUS Garbanzo & Northern beans, garlic, lemon, EVOO, pita bread. **8** 

FETA CHEESE Roasted red peppers, yogurt, saffron, jalapeno, EVOO, pita bread. **8** 


TZATZIKI Yogurt, cucumber, garlic, dill, EVOO, pita bread. **8** 


SAMPLER An assortment of spreads. **17** 

SALADS

GREEK SALAD Tomatoes, red onions, cucumbers, peppers, feta cheese, Kalamata olives, red wine vinegar, EVOO. **14** - *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 7 Shrimp 11
FOR SALADS ONLY Skirt Steak (4oz) 12 Gyro 8 Pork 6

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. **12**

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, 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. **18** 


SPECIALTIES

LAMB CHOPS - 3pc. **37** / 4pc. **43** 
Grilled, marinated for 48 hours, chimichurri, lemon potato, rice, veggies.

SHRIMP MANA Orzo sautéed in fresh tomatoes, garlic, scallions, feta cheese, Kalamata olives. **28**

LEMON CHICKEN BREAST Grilled, topped w/ creamy spinach, ladolemono sauce, lemon potato, rice, veggies. **25** 

SKIRT STEAK Grilled, lemon potatoes, rice, veggies, chimichurri. **39**  *Make it Surf & Turf: add a prawn \$21*

WHOLE BRONZINI Grilled Mediterranean seabass, capers, mustard aioli, ladolemono sauce, lemon potatoes, rice, veggies. **37** 

VILLAGE LAMB Slow roasted for 5 hours, carrots, potatoes, rice, celery, fresh herbs **34** 

IMPOSSIBLE KEFTE Grilled ground plant patties seasoned with herbs, chimichurri, rice veggies. **26** 

MOUSAKA Eggplant, potatoes, house made beef sauce, bechamel, rice, veggies. **23**

PASTITSIO Macaroni, house made beef sauce, bechamel, rice, veggies. **23**

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. **28**

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. **64** 

PRAWNS Grilled w/ ladolemono sauce, lemon potato, rice, veggies. **46** 

TRUFFLE CHILEAN SEA BASS Feta lemon potatoes mash, Moschofilero tomato sauce, asparagus. **44**

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

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

COFFEES

GREEK FRAPPUCCINO	6
GREEK COFFEE	4
ESPRESSO	3.50
CAPPUCCINO	5

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