

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 FOR SALADS ONLY

Falafel 7

Mahi (6oz) 14

Gyro 9

Pork 8

Shrimp 12

Chicken 8

Skirt Steak (4oz) 14



HALAL



GLUTEN FREE



100% VEGAN



ORGANIC PRODUCT

Nov. 2022

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. **14** - **Add lettuce for \$2** 🌱

CAESAR Romaine lettuce, shaved kasseri cheese, feta caesar 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 for salads only:

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

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

MANA LUNCH PLATTERS

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

Choice of: Grilled chicken, pork, gyro, kefte, falafel. **16**

Choice of: Shrimp, Mahi, skirt steak, **19** 🌱
Impossible kefte.

SPECIALTIES

GYRO, CHICKEN, PORK, KEFTE, OR FALAFEL

PITA WRAP Tomato, lettuce, onions, tzatziki served with steak fries and rice. **15**

STEAK PITA WRAP Onions, peppers, American cheese, chipotle aioli served with steak fries and rice. **15**

KEFTE SLIDERS Beef lamb patties, american cheese, lettuce, tomato, onions, chipotle aioli, served with steak fries and rice. **14**

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** 🌱



CATERING & TAKE-OUT A V A I L A B L E

17 N Coastal Way, Jupiter, FL 33477

📷 [f managreekfusion](https://www.instagram.com/managreekfusion)

561-532-4275

[managreekfusion.com](https://www.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, 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. **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**



HALAL



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ORGANIC PRODUCT



SPECIALTIES

LAMB CHOPS - 3pc. **38** / 4pc. **44** 🌱
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. **27** 🌱 🌱

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, **38** 🌱
lemon potatoes, rice, veggies.

VILLAGE LAMB 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. **26**

PASTITSIO Macaroni, house made beef sauce, bechamel, rice, veggies. **26**

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. **65** 🌱

SPECIALTIES

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

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

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.

KIDS MENU

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

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