

SPREADS - (Make it Gluteen Free with carrots and celery)

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

EGGPLANT Red onions, roasted red peppers, fresh herbs, pita bread. 11

HUMMUS Garbanzo & Northern beans, garlic, lemon, EVOO, pita bread. 11

FETA CHEESE Roasted red peppers, yogurt, saffron, jalapeno, EVOO, pita bread. 11

TZATSIKI Yogurt, cucumber, garlic, dill, EVOO, pita bread. 11

SAMPLER An assortment of spreads. 21

SALADS

GREEK SALAD Tomatoes, red onions, cucumbers, peppers, feta cheese, Kalamata olives, red wine vinegar, EVOO. 16

CAESAR Romaine lettuce, shaved kaseri cheese, feta ceasar dressing, pita croutons. 13

BEETS Red & gold beets, spinach, arugula, walnuts, manouri cheese, balsamic glaze, EVOO. 17

MANA Arugula, watermelon, feta cheese, white onions, edible flowers, balsamic glaze, EVOO. 15

CAPRESE Tomato, manouri cheese, fresh basil, oregano, EVOO, balsamic glaze. 18

ADD ONS: FOR SALADS ONLY Falafel 7 Mahi (6oz) 14 Chicken 8 Shrimp 12 Gyro 9 Skirt Steak (4oz) 14 Pork 8 Kefte 12 Impossible Kefte 14

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. 16

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

CALAMARI Lightly fried and breaded, tzatziki, marinara sauce. 15

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. 17

GRILLED OCTOPUS Lemon potato fritters, chipotle aioli, chimichurri vinaigrette. 21

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. 22

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

AVGOLEMONO Lemon chicken egg soup, orzo, carrots, celery. SM 8 / LG 14

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

CHEESE BOARD Feta, Manouri, Vlahotiri, Kaseri, spoon sweets, balsamic glaze, pita. 29

SPECIALTIES

LAMB CHOPS - 3pc. 44 / 4pc. 54

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. 43 Make it Surf & Turf: add a prawn \$21

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

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. 28

PASTITSIO Macaroni, house made beef sauce, bechamel, rice, veggies. 28

RED SNAPPER Grilled, capers, mustard aioli, ladolemono sauce, lemon potato, rice, veggies. 48

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

MANA PAELLA Saffron orzo, mussels, shrimp, mahi-mahi, calamari, sausage, peas, 38 tomatoes, onions, tomato sauce. (make it GF add rice)

VEGGIE PAELLA Saffron orzo, asparagus, peppers, tomatoes, peas, onions, falafel. 31 (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. 71

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

CATCH OF THE DAY Grilled, truffle feta lemon potatoes mash, veggies. M.P

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

THE O.G GYRO for 2: Marinated for 48hrs, pita bread, tzatziki, tomatoes, onions, lettuce, steak fries. 62 Shaved at the table. Make your own wrap.

#managreekfusion

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



HALAL



GLUTEN FREE



100% VEGAN



ORGANIC PRODUCT



SIDES

RICE 5

VEGGIES 6

STEAK FRIES 5

Make it a truffle Greek fries - Add \$3

PITA BREAD 1

LEMON POTATOES 6

LEMON POTATO MASH 8

DESSERT

BAKLAVA With seasonal spoon sweets & Greek honey. 8

CHEESECAKE BAKLAVA 12 With seasonal spoon sweets & Greek honey.

RICE PUDDING Dairy free 7

CHOCOLATE MOUSSE 9 With Greek wafer bar.

KORMOS 9 Greek biscotti, Grand Marnier, Greek cocoa.

BOUGATSA** 13 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 Add Baileys +4

GREEK COFFEE 4

CLASSIC COFFEE 3.5

ESPRESSO 3.50

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

CRAFT COCKTAILS

	Reg.	0.0%
MANA DIRTY MARTINI Vodka shaken, olives stuffed with feta cheese, olive juice, fresh burnt rosemary	14	12
MANA OLD FASHIONED Rye whiskey, metaxa simple syrup, angostura bitter, orange bitter, lemon peel, orange peel, luxardo cherry	14	12
ALEXANDER THE GREAT SIPPER Reposado tequila, smoked saffron, greek honey, chamomile, lime peel	17	12
LYCHEE MARTINI Vodka, fresh lychee juice	13	12
PAROS MARBLE Rum, shaved coconut, mint, lime, creme of coconut	13	12
CHIOS MASTIC MULE Vodka, mastic liqueur, simple syrup, lime, ginger beer, burned rosemary	13	-
ONASSIS SKORPIOS Watermelon infused vodka, greek honey, mint, lime	14	-
SEA OF CRETE MARGARITA Tequila, figs, homemade lemonade, agave, lime juice	14	-
THYRA VOLCANO Gin, mastic liqueur, lemonade, jalapeno, cucumber, lemon	14	12
KERKYRA FORTRESS Vodka, cranberry juice, orange bitters, lime, mint	13	12
COLOSSUS OF RHODES Bourbon, elderflower, lemonade, simple syrup, lemon peel, basil	13	-
SANGRIA (RED OR WHITE) Fresh fruits	12	
MYKONOS WINDS MARGARITA Tequila, passionfruit, lemonade, lime juice, jalapeno, agave, taijin	16	12
HERCULES MARTINI Vodka, espresso Greek coffee, kahlua, Baileys, baklava rim	16	-
LESVOS CRUSH Ouzo, mint, pellegirino aranciata, grenadine, orange	15	-
MANU'S MARTINI Bourbon whiskey, aperol, orange bitters, sweet vermouth, angustura bitters, brulee orange	15	-

MANA SIGNATURE COCKTAILS

	Reg.	Carafe	MOJITOS 16 oz.	Reg.	0.0%
RAKOMELO Raki, greek honey, cinnamon (served hot or cold)	10	24	ORIGINAL, MANGO	16	12
NEGRONI Gin, campari, sweet vermouth, orange peel	14	-	STRAWBERRY, WATERMELON, MASTIC MOJITO		

GREEK WINES

WHITE			
LAZARIDIS QUEEN OF HEARTS White-fresh fruits and distinctive aromas of spring flowers	12	39	
BOUTARI MOSCHOFILERO Citrus, floral and melon, orange blossom and a hint of spice	14	45	
BOUTARI KRETIKOS Fruits, smooth tannins and lingering finish	11	36	
SANTORINI Peach, sweet lemon, bergamot, bitter orange and honey	18	69	
LAZARIDIS BLACK SHEEP SAUVIGNON BLANC Lime, lychee, grapefruit, nectarine	14	44	
AVANTIS ASSYRTICO Dry with refreshing acidity. Aromas of white peach and apricot	16	57	
AVANTIS SAUVIGNON BLANC melon, passion fruit, pear and peach, aromas of mint and lemon grass	16	55	
HATZIMICHALIS CHARDONNAY citrus notes, white peach, with scent of honey and vanilla	16	54	
ROBOLA Dry, subtle aromas such as orange blossoms, hints of wild herbs	14	49	
KYDONITSA MATURE Dry, aromas of apricot, quince, citrus, dried herbs	15	56	
FEREDINI ASSYRTIKO Dry, fruity aromas of pear, melon, citrus, hint of herbal notes	17	68	

ROSE			
COSTA LAZARIDI ROSE Elegant, aristocratic and refined intense fruity character	16	54	
ANTHOSMIAS Semi sweet, notes of pink roses, bergamot, strawberries, cherries	12	44	
VOLTES Pomegranate color, aromas of red fruits, flowery notes	13	42	

RED			
NIKOS LAZARIDIS, KING OF HEARTS Red berries with a hint of sweet spices	12	39	
BOUTARI KRETIKOS Red fruits, smooth tannins and lingering finish	11	36	
AVANTIS SYRAH DRY RED pepper, cinnamon and tobacco aromas, prunes, raspberries, blackberries, nuances of vanilla	14	50	
HATZIMICHALIS CABERNET black fruits like blackcurrants and plums with spicy notes and hints of freshly cured tobacco	16	58	
PAPAIOANNOU CABERNET SAUVIGNON low tannins, cherry note	15	56	
MITRAVELAS NEMEA Dry, notes of herbs and sour cherries	14	50	
JACKAL Aromas and flavors of red cherry, raspberry, herbal notes	17	62	
XINOMAVRO NAOUSSA Aromas of strawberries, plums, raspberries, tomato leaf	19	73	
OENOTRIA LAND CABERNET Aromas of black fruit , vanilla, chocolate, spices		105	

WINES			
PINOT GRIGIO - SANTA MARGHARITA, Italy	16	58	
PINOT NOIR - HOB NOB, France	13	43	

BUBBLES			
DOM PERIGNON		370	
VEUVE CLICQUOT		120	
RUFFINO, Split		16	
CUVVE SPECIAL AMYNDEON KARANIKA	18	76	
CUVVE ROSE AMYNDEON KARANIKA	18	76	

#managreekfusion



Happy Hour

BITES \$10

5PM - 6PM

GRAPE LEAVES
Rice, dill, mint, fresh herbs.

FALAFEL
Ground chickpeas, cumin, parsley, hummus sauce, cilantro and red onions.

ZUCCHINI FRITTER
Potato, carrots, feta cheese, dill, mint, tzatziki sauce.

SPINACH PIE
Spinach, feta cheese, scallions, dill, phyllo dough.

KEFTE
Beef lamb patty, grilled roasted pepper, fresh herbs, tzatziki.

FRIED CALAMARI
Tomato sauce and tzatziki.

PASTITSIO EMPANADA
Macaroni, house made beef sauce, bechamel.

DRINKS

CRAFT COCKTAILS 10

WINE BY THE GLASS 9

MIX COCKTAILS 9

BEERS 5

***Plus taxes & gratuity

Choose any craft cocktails or wine by the glass. (listed price must be under \$14)

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