

SPREADS - (Make it Gluten 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. 9

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

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

TZATSIKI 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: Falafel 7 Mahi (6oz) 14 Chicken 8 Shrimp 12 Gyro 9
FOR SALADS ONLY 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. 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. 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, balsamic glaze, 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, 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. 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, 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. 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

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, 52
rice, grilled crostini.

#managreekfusion



HALAL



GLUTEN FREE



100% VEGAN



ORGANIC PRODUCT

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	5
<i>Make it a truffle Greek fries - Add \$3</i>	
PITA BREAD	1
LEMON POTATOES	6
LEMON POTATO MASH	8

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.

COFFEES



GREEK FRAPPUCCINO Add Baileys +4	6
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, angostura 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	12	-	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
KTIMA PAVLIDI THEMA Fruity aromas of exotic fruits, hints of citron and peach	15		51
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


ROSE			
COSTA LAZARIDI ROSE Elegant, aristocratic and refined intense fruity character	16		54

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
KTIMA PAVLIDI THEMA cherries, plums scents of chocolate, smoke and vanilla	15		51
AVANTIS SYRAH DRY RED pepper, cinnamon and tobacco aromas, prunes, raspberries, blackberries, nuances of vanilla	14		50
LAZARIDI MERLOT red cherries, pomegranate, raspberry jam, spiced fig and goose berry preserves	17		64
HATZIMICHALIS CABERNET black fruits like blackcurrants and plums with spicy notes and hints of freshly cured tobacco	16		58
PAPAIANOANNOU CABERNET SAUVIGNON low tannins, cherry note	15		56

WINES

			
CHARDONNAY - KENDALL JACKSON, California	12		40
PINOT GRIGIO - SANTA MARGHARITA, Italy	16		58
SAUVIGNON BLANC - KIM CRAWFORD, New Zealand	12		39
MERLOT - DRUM HELLER, Columbia Valley, WA	12		41
CABERNET - ALEXANDER VALLEY, Healdsburg CA			56
CABERNET - ROBERT HALL, California	15		49
CABERNET - SIMI ALEXANDER VALLEY, Sonoma, CA			72
PINOT NOIR - HOB NOB, France	13		43
PINOT NOIR - LA CREMA MONTEREY, Windsor CA	14		48
CAYMUS CABERNET SAUVIGNON			215

BUBBLES

		
DOM PERIGNON		370
VEUVE CLICQUOT		120
FREIXENET GORDON NEGRO, split		16
RUFFINO, Split		16

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Happy Hour

BITES \$8.99

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.

 **MUSSELS**

Sautéed in fresh tomato, garlic, scallions, feta cheese.

 **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.