

SPREADS (Make it Gluten Free with carrots and celery)

TABLE SIDE TZATZIKI 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** 

TZATZIKI 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

Skirt Steak (4oz) **14** Impossible Kefte **14**

Falafel **7** Mahi (6oz) **14** Gyro **9** Pork **8**

Shrimp **12** Chicken **8** Kefte **12**



Nov. 2024

Catering Menu

T:561-532-4275



 **GREEK SALAD** \$60 (Half tray)

 **MANA SALAD** \$65 (Half tray)

 **CAESAR SALAD** \$50 (Half tray)

GYRO \$90 / 3LBS

 **GRILLED CHICKEN** \$125 / 25PC

KEFTE (GREEK BURGER) \$125 / 25 PC

SPINACH PIE \$62 / 25 BITES

 **FALAFEL** \$63 / 25 PCS

ZUCCHINI FRITTERS \$94 / 25 PCS

 **RICE** \$28 / 3LBS

 **LEMON POTATOES** \$40 / 3LBS

 **GRILLED VEGGIES** \$40 / 3LBS

 **TZATZIKI** \$55 / 3LBS

PITA BREAD \$12 (1dozen cut in 4)

 **HUMMUS** \$55 / 3LBS

EACH TRAY SERVES 8 - 10 PEOPLE

MEAT COMBO \$135 (10 CHIX 10 KEFTE 1LB GYRO)

MANA SEAFOOD PAELLA \$150

SAFFRON ORZO, MUSSELS, SHRIMP, MAHI MAHI, CALAMARI, SAUSAGE, PEAS, TOMATOES, ONIONS, TOMATO SAUCE.

VEGGIE COMBO \$98

(10 SPINACH BITES, 10 FALAFEL, 10 ZUCCHINI FRITTERS)

TRIO SIDE \$58 ALL SIDES

TRIO SPREADS \$78

(2LBS TZATZIKI, 2LBS HUMMUS, 12 PITA CUT IN 4)



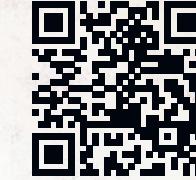
Fresh Greek Cuisine

CATERING & TAKEOUT

AVAILABLE



 **HARBOURSIDE PLACE**
JUPITER, FLORIDA



  **managreekfusion**

561-532-4275

117 N Coastal Way, Jupiter, FL 33477

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. **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**



HALAL



GLUTEN FREE



100%
VEGAN



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, lemon potatoes, rice, veggies. **40** 

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, lemon potatoes, pita bread, tzatziki. **30**

MANA PAELLA Saffron orzo, mussels, shrimp, mahi-mahi, calamari, sausage, peas, tomatoes, onions, tomato sauce. **38** *(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.**

SPECIALTIES

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. Shaved at the table. Make your own wrap. **62**

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

BAKLOVA 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

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.

KIDS MENU

MAC & CHEESE

12

CHICKEN NUGGETS WITH FRIES

12

MINI SLIDERS WITH FRIES

12

CHICKEN BREAST W/ VEGGIES

12 

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

