

## 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. **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 🌱

**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
- 🌱 **TZATSIKI \$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 PAILA \$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 TZATSIKI, 2LBS HUMMUS, 12 PITA CUT IN 4)



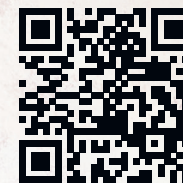
## Fresh Greek Cuisine

## CATERING & TAKEOUT

AVAILABLE



**HARBOURSIDE PLACE**  
JUPITER, FLORIDA



📱 **f 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** 🌱 100% VEGAN

**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, 🌱 100% VEGAN 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** 🌱 100% VEGAN

🌱 **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** 100% VEGAN

**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)* 100% VEGAN

**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
<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.

## KIDS MENU

MAC & CHEESE	12
CHICKEN NUGGETS WITH FRIES	12
MINI SLIDERS WITH FRIES	12
CHICKEN BREAST W/ VEGGIES	12

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