

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

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

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, lemon potatoes, rice, veggies. 38

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

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

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

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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	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.

COFFEES

GREEK FRAPPUCCINO	6
GREEK COFFEE	4
ESPRESSO	3.50
CAPPUCCINO	5

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



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