

FRESH HOMEMADE BREAD 5€ (V)

Served warm with olive oil, butter, and sea salt.

OLIVES & TORTILLA CHIPS 9€ (VG)

Aromatic Greek olives and tortilla chips.

TRILOGY OF SPREADS 10€

A harmony of flavors with fish roe dip, beetroot cream, and cheese mousse, served with fluffy pitta bread.

TRADITIONAL TZATZIKI 8€ (V)

Greek yogurt, cucumber, garlic, and olive oil, served with pitta bread.

FRESH FRENCH FRIES 8€

Crispy, golden with aromatic local oil cheese. (ladotyri)

BLACK ANGUS CARPACCIO 22€

Thin slices of premium Black Angus with rocket leaves, aged Parmesan flakes, sea salt, freshly ground pepper, and truffle oil.

BRUSCHETTA WITH BURRATA & PROSCIUTTO 13€

Fresh homemade bread with creamy burrata, fine prosciutto, roasted cherry tomatoes, and fresh basil, finished with extra virgin olive oil.

SHRIMP ARANCINI 14€

Crispy rice croquettes with juicy shrimp, aromatic risotto, and melted cheese, accompanied by a red sauce.

SHRIMP LOUKOUMAS 19€

Fluffy doughnut with juicy shrimp and herbs. Served with refreshing tartare sauce and aromatic lemon zest.

GREEK ZUCCHINI CROQUETTES 11€ (V)

Handmade and aromatic, with herbs and feta, served with refreshing yogurt.

KATAIFI ROLLS 13€ (V)

Shredded filo dough filled with cheese mousse, Aegina pistachios, and local honey, served with a fig marmalade dip.

BOUGIOURDI 11€ (V)

Baked melted feta with tomato, peppers, spicy notes, and oregano.

STEAMED MUSSELS 17€ (GF)

Fresh mussels with white wine, garlic, and herbs. Served with lemon and aromatic olive oil.

FISH TACOS WITH TARTARE SAUCE & LIME 18€

Fish fillet in fluffy tortillas, with refreshing tartare sauce, fresh vegetables, and a burst of lime.

MARINATED OCTOPUS 14€ (GF)

Tender and refreshing, aromatic slices of octopus marinated in vinegar and herbs. Served cold, with a refreshing touch of lemon that highlights the traditional Mediterranean flavor.

FRIED ANCHOVIES 13€

Anchovy fillets in a light batter. Served with seasonal greens and fresh lemon.



GREEK (V)

Refreshing salad with tomato, cucumber, onion, and olives, combined with feta, sea fennel, carob rusks, and aromatic balsamic dressing.

12€

LEGUME (GF) (VG)

Black-eyed peas, quinoa, lentils, cherry tomatoes, cucumber, pomegranate, and avocado, with herbs, lemon and olive oil dressing, nuts, and crumbled feta.

13€

SEASONAL GREENS (GF) (VG)

Freshly boiled greens with the aromas of Greek nature, served with olive oil, lemon, and optionally fresh onion or vinegar.

10€

HOUSE

Juicy shrimp, sweet melon, and thinly sliced zucchini, flavored with plum dressing, olive oil, and mint. Served with roasted almonds, Parmesan flakes, and fresh rocket leaves. MANOURI (V)

Green salad with manouri cheese, sun-dried tomato, dried figs, sesame seeds, carob rusks, and citrus dressing.

14€

MANOO

Mixed green salad with dried cranberries, homemade pasteli (sesame seed and honey bar), prosciutto, goat cheese, and fig dressing.

15€ 15€

QUINOA (GF)

Quinoa, cherry tomatoes, avocado, cucumber & fresh onion, with citrus dressing. Choose from:

CHICKEN 13€ I FRESH SALMON 15€



MUSHROOM RISOTTO (GF) 14€

With wild mushrooms, white wine, parmesan & aromatic herbs.

SHRIMP RISOTTO (GF) 20€

With shrimp bisque, ouzo & fresh herbs. With lemon zest.

LOBSTER RISOTTO (GF) 40€

Creamy risotto with aromatic lobster broth, white wine & butter, enriched with fresh herbs & citrus notes. With tender lobster meat & lemon zest.

VEGETABLE PACCHERI (VG) 12€

Fresh vegetables, aromatic herbs & red sauce.

CHICKEN PACCHERI 15€

With chicken, mushrooms, aromatic herbs & creamy sauce.

SALMON LINGUINE 20€

White creamy sauce, fresh herbs & dill.

* Also available: Gluten-free and wholemeal.

SEAFOOD LINGUINE 29€

With shrimps, mussels, calamari, oysters, aromatic broth & fresh herbs.

LOBSTER LINGUINE 40€

Linguine pasta with fresh lobster, aromatic lobster broth, white wine & fresh herbs.

LOBSTER LINGUINE FOR TWO 70€

Linguine pasta with fresh lobster, aromatic lobster broth, white wine & fresh herbs.



SALMON FILLET (GF)

Celeriac mash, sauteed asparagus, lemon sauce, citrus zest, fresh herbs.

25€

SEAFOOD SKEWER (GF)

Juicy pieces of shrimp, salmon, tuna marinated with aromatic herbs, olive oil and lime. Served with salad, roasted vegetables and lemon mustard dressing.

24€

GRILLED SHRIMPS (GF)

4 fresh grilled shrimps, legume salad, vegetables and lemon dressing.

25€

FRIED CALAMARI WITH TARTARE SAUCE

Served with homemade tartare sauce and fresh French fries. Finished with fresh lemon and herbs.

SEA BASS FILLET (GF)

Served with pumpkin mash, capers and sauteed asparagus, with olive oil and herbs.

22€

GRILLED OCTOPUS (GF)

Tender smoked octopus, grilled, served with sweet potato mash, caramelized onions and capers, with lemon dressing and aromatic olive oil.

20€

FISH & CHIPS

Crispy white fish fillet served with fresh French fries, served with homemade tartare sauce, mashed pea and fresh lemon.

24€

FISH OF THE DAY (GF)

(Ask our waiter)

SEABREAM WRAPPED WITH PROSCIUTTO AND GRILLED SHRIMP (GF)

Served with beetroot mash, lemon and tartare sauce.

27€

GRILLED TUNA FILLET (GF)

Soft and juicy tuna fillet, marinated with citrus fruits and herbs. Served with aromatic sweet potato mash, caramelized cherry tomatoes and a honey balsamic dressing.

26€

VARIETY OF SEAFOOD

with grilled octopus, grilled shrimp, steamed clams, fried squid, panko shrimp and fried anchovies.

70€

LOBSTER PER KG (GF) FRESH

150€



GREEK CHICKEN FILLET (GF) 16€

Grilled chicken fillet marinated with citrus, olive oil and herbs. Served with sweet potatoes mash, sauteed asparagus and mustard honey sauce.

GRFFK GRILLED KFBAB 19€

A mixture of minced lamb and beef with herbs and spices. Served with pitta bread, yogurt with mint, tomato sauce and roasted peppers.

TRADITIONAL MOUSSAKA 19€

Classic Greek dish with layers of fried eggplants, potatoes and aromatic ground beef, slow cooked with tomato and spices. It is finished with a velvety bechamel.

TRADITIONAL GYROS PLATE PORK 19€ or CHICKEN 20€

Juicy and well-cooked gyros, served with fresh French fries, roasted tomato, onions, pitta bread and traditional tzatziki.

LAMB WITH GNOCCHI & RED WINE GLAZING 23€

Braised lamb shank with herbs and red wine, served with potato gnocchi and red wine glaze.

MANOO RIB-FYF BURGER 27€

Juicy prime rib-eye beef burger, crispy prosciutto, melted cheddar, sun-dried tomato and fresh rocket. It is finished with a fluffy brioche bun and creamy mayonnaise for a perfect balance of flavors.



BLACK ANGUS RIB EYE USDA (GF)

100gr....18€

WAGYU RIB EYE JAPAN (GF)

100gr....100€

TOMAHAWK BLACK ANGUS (GF)

6€

7€

1000gr....180€

TOMAHAWK WAGYE WESTHOLME (GF)

1000gr....300€

SIDES

- **1. Sweet potato mash (GF) (VG)** 6€ Balances beautifully with the flavor of the meat.
- 2. Gnocchi with butter and herbs (V) 8€ Gnocchi sauteed with fresh butter, thyme and parmesan.
- **3. Sauteed asparagus (VG)** 7€ With olive oil and garlic crispy and aromatic, ideal as a side dish.
- **4. Fresh French fries (GF) (VG)** Golden and crispy
- 5. Celeriac mash with miso (GF) (VG) 7€ Elevates steaks to another level.
- 6. Sauteed wild mushrooms with cognac & thyme 7€ Rich flavor that perfectly complements the steak.
- **7.Pumpkin mash** An aromatic mash that perfectly complements any dish.

STEAK SAUCE

1. Red wine glaze

Rich and aromatic red wine sauce.

2. Mustard-honey sauce

Aromatic sweet and sour sauce.

3. Beurre Blanc

Classic French sauce with butter and lemon for a more refined taste.

3. Garlic Butter

A strong garlic flavor that enhances the steak.



VANILLA & CARAMEL MILLE-FEUILLE (V)

Layers of crispy puff pastry with vanilla cream and salted caramel, served with fresh berries and powdered sugar for an absolute balance of flavors.

11€

EKMEK KATAIFI (V)

Shredded pastry soaked in aromatic citrus syrup, combined with velvety vanilla cream and fluffy whipped cream. Served with roasted pistachios and orange zest.

11€

CREAM PUFFS (V)

Three fluffy choux, filled with velvety vanilla cream and crunchy hazelnut.
Topped with chocolate praline, freshly roasted hazelnuts and powdered sugar.

12€

DUBAI STYLE CHOCOLATE PANCAKE (V)

Pistachio praline, bitter chocolate, crispy kataifi (shredded) pastry & Aegean pistachio.

11€



Marketing Manager: Bobby Liveris

Prices include all statutory taxes and are subject to change without notice.

In all our food we use pure olive oil
except for the fries. The consumer has no obligation to pay if he does not receive the legal document
(receipt - invoice)