mána

"mother" in Greek

Authentic Greek Cuisine · La Grange, Illinois

mána, meaning 'mother' in Greek, embodies the essence of nurturing and tradition. Our restaurant celebrates the rich heritage of Greek cuisine through time-honored recipes passed down through generations. We prioritize sustainability, sourcing local ingredients and sustainable seafood. Every dish is crafted with care, respect, and the warmth of a Greek home kitchen.

– Dinner Menu –

88 S. La Grange Road · La Grange, IL · managrk.com

TASTE

γεύση · Begin your journey

Spreads & Dips

Trio of Spreads 19
Choose any three spreads. Served with warm pita.

Spicy Feta 12
Feta, Greek yogurt, EVOO, pepperoncini, red pepper flakes.

Tarama 11
Cod roe, lemon, olive oil.

Avocado Tzatziki 10
Greek yogurt, cucumber, dill, EVOO, avocado.

Hummus 10
Chickpeas, tahini, lemon, garlic, EVOO.

Soup

Chicken Avgolemono 10

Fresh

Village Salad 18
Tomato, cucumber, caper, onion, olives, dakos rusk, parsley, feta, EVOO.

Charred Beets 17
Beets, almond ricotta, walnuts, honey lemon vinaigrette.

Marulosalata 16
Romaine, kale, arugula, scallion, dill, mint, crumbled feta, lemon citrus vinaigrette.

"Philoxenia – the love of strangers. At mána, every guest becomes family."

SHARE

μεζέδες · Plates meant for the table

Meze

Spanakopita Flatbread 17
Spinach, spring onion, dill, mint, feta, mizithra, ladolemono.

Crispy Zucchini Chips 17
Zucchini, tzatziki.

Crunchy Potatoes 16
Fried potatoes, feta mousse, parsley, oregano, truffle oil.

Pan-Fried Saganaki 15
Kefalograviera, lemon, Maldon salt.

Baked Feta 15
Feta, filo, honey, sesame.

Dolmades 17
Wagyu beef, pork & veal, rice, dill, parsley, onion, avgolemono.

From the Sea

Char-Grilled Octopus 28
Octopus, lemon, oregano, EVOO, bell pepper and fennel salad, ladolemono.

Spicy Shrimp Saganaki 24
Shrimp, tomato, garlic, onion, oregano, chili, feta, parsley, EVOO.

Crispy Calamari 21
Calamari, spicy garlic aioli.

From the Fire

Charred Meatballs 22
Wagyu beef, herbs, spices, tzatziki.

Grilled Loukaniko 18
Pork sausage, orange zest, herbs, Greek honey mustard.

INDULGE

κύριο πιάτο · Entrées crafted with fire & tradition

From the Grill

Lamb Chops 55
4 char-grilled Australian chops, fried potatoes, ladolemono.

Char-Grilled Center-Cut Pork Chop 37
16 oz center-cut bone-in pork chop, roasted lemon potatoes, charred broccolini, ladolemono.
Add a split lobster tail — 18

Char-Grilled Mediterranean Steak 47
10 oz marinated flat iron steak, fried potatoes, charred asparagus, black pepper aioli.
Add a split lobster tail — 18

Whole Grilled Lavraki 46
Whole Mediterranean sea bass, seasonal vegetables, ladolemono, capers.

Grilled Alaskan Salmon 35
Salmon, seasonal vegetables, Greek rice, caper and dill remoulade.

Char-Grilled Chicken Souvlaki 26
Marinated chicken breast, bell pepper, onion, Greek rice, tzatziki.

From the Hearth

Oven-Baked Pastitsio 28
Baked pasta, Wagyu ground beef, béchamel.

Beef Giouvetsi 29
Beef, tomato, orzo, mizithra, parsley.

Lemon-Roasted Chicken 31
Marinated half chicken, lemon-roasted potatoes, ladolemono.

Seafood Giouvetsi 36
Shrimp, calamari, crab claws, orzo, classic Greek spiced tomato sauce.
Add a split lobster tail — 18

Lamb Aginarato I Lamb & Artichokes 39
Braised lamb shank, pan-seared artichokes, lemon-roasted potatoes, avgolemono.

Prime Beef Gyro 34
Thin sliced marinated prime beef, fried potatoes, sliced tomato and onion, warm pita, tzatziki.

Roasted Berkshire Pork Kontosouvli 32
Berkshire pork, pita, fried potato, tzatziki.

Vegetarian Moussaka 28
Mushroom, potato, eggplant, zucchini, béchamel.

FOR THE TABLE

μερίδιο · Share. Gather. Celebrate.

Greek Butcher's Board

Serves 2 - 3 Guests

Pork shoulder · Lamb chops · Loukaniko · Chicken souvlaki · Wagyu meatballs
Crispy potatoes · Warm pita · Tomato · Onion · House sauces

98

Aegean Seafood Board

Serves 2 - 3 Guests

Grilled octopus · Crispy calamari · Crab claws · Grilled shrimp · Butter-poached lobster
Bell pepper & fennel salad · Spicy garlic aioli · Caper-dill remoulade · Drawn butter

128

Sides — 12 each

Roasted Vegetables
Seasonal vegetables, ladolemono.

Lemon-Roasted Potatoes
Potato, lemon, EVOO, oregano, garlic.

Baked Gigantes
Giant beans, tomato, EVOO, feta.

Greek Rice
Onion, garlic, EVOO, dill, parsley, ladolemono.

Ask your server about adding a side to any entrée.

Desserts

Pistachio Gelato 12
Toasted pistachios, EVOO drizzle, black volcanic salt.

Portokalopita | Greek Orange Phyllo Cake 12
Shredded phyllo, Greek yogurt, fresh orange, orange syrup, vanilla gelato.

Karydopita | Greek Walnut Cake 12
Ground walnuts, cinnamon, cloves, honey syrup.

Baklava Flight 15
Handmade by Sheekar Delights, Glenview: Dubai chocolate, classic walnut, lavender lemon.

After Dinner

Coffee 5 · Americano 5 · Cappuccino 6 · Latte 6
Greek Lightning, cinnamon & honey liqueur · Metaxa, Greek brandy · Mastiha, herbal liqueur
Ouzo · Tsipouro, Greek grappa

Gather at mána

φιλοξενία · Private Events & Catering

From intimate dinners to grand celebrations, let mána bring the warmth of a Greek home to your table. Every private event is crafted with care, respect, and the spirit of philoxenia – the love of welcoming strangers as family.

Occasions We Host

- Rehearsal dinners & bridal showers
- Birthdays & milestone celebrations
- Corporate dinners & holiday parties
- Memorials & family gatherings
- Full-restaurant buyouts

Ways to Celebrate

- On-site private & semi-private dining
- Off-site catering & drop-off platters
- Custom Greek menus & family-style feasts
- Grazing boards, mezze spreads & more

Book Your Event

Scan to view menus & inquire

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managrk.com/private-dining-catering