



mána

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 from mother to mother. We prioritize sustainability with a farm-to-table approach, sourcing local ingredients and sustainable seafood. Our menu showcases authentic Greek flavors in dishes crafted with care and respect for tradition. Enjoy a warm, welcoming atmosphere where every meal tells a story of maternal love and culinary craftsmanship.

"The Department of Public Health advises that consumption of raw or undercooked foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish may result in an increased risk of foodborne illness.

Individuals with certain underlying health conditions may be at higher risk and should consult with their physician or public health official for further information."

A 3% surcharge will be added to each check in order to support the rising costs affecting the restaurant industry.

We are happy to remove this charge upon request.

BEGIN

Cocktails

- Zontanós // alive** Stray Dog Gin, Blackberry, Violet, Raspberry, Lime
- Elpída // hopeful** Votanikon Gin, Watermelon, Basil, Mint, Lemon, Mandarin Three Cents
- Iremía // calm** Indoniko Tsipouro, Thyme, Pomegranate, Elderflower, Lemon
- Efforías // euphoric** St. George's Green Chili Vodka, Lime, Dill, Transatlantic Bitters
- Páthos // passionate** Casamigos Jalapeno Tequila, Pineapple, Lime, Spice
- Hará // joyful** Dos Hombres Mezcal, Thyme Liqueur, Prickly Pear, Aronia, Lemon
- Eléfteros // free** Dos Hombres Mezcal, Ginger, Lime, Fever Tree Blood Orange
- Nostalgía // nostalgic** Rittenhouse Rye, Lychee, Basil, Lemon, Saffron

Classic

- Cucumber Negroni** Skinós Mastiha, Otto's Vermouth, Cucumber
- Old Fashioned** Larceny Whiskey, Demerara, Orange and Old Fashion Bitters
- Dirty Martini** Kástra Elión Vodka, Dry Vermouth, Kástra Elión Olive Brine
- Espresso Martini** Absolute Vanilla Vodka, Rum Haven, Coffee Liqueur, Illy Cold Brew

Spritz

- White Peach & Rosemary** White Peach & Rosemary Grey Goose Vodka, Aperol, Clementine, Fever Tree Club Soda
- Strawberry & Lemongrass** Strawberry & Lemongrass Grey Goose Vodka, Aperol, Fig, Fever Tree Club Soda

Sparkling

- Ki-Yianni Sparking Rose** Florina, Greece
vibrant red fruit, floral notes
- Domaine Spiropoulos "Ode Panos" Brut** Madinia, Greece
100% organically grown moschofilero

Beer

- Fix, Mythos, White Donkey, Septem 8th Day IPA**
- Stella Artois, Modelo, Michelob Ultra**

CONTINUE

White

- Hatzimichlis Chardonnay** Atalanti Valley, Greece
tropical fruit, citrus, green apple
- Boutari Assyrtiko** Santorini, Greece
citrus, flowers, spice
- Boutari Moschofilero Mantinia** Milia, Greece
citrus, sweet flowers, vanilla aromas
- Skouras Moschfilero** Mantinia, Greece
white flowers, honeysuckle, citrus
- Hatzimichlis Malagousia** Thiva, Greece
peach, lemon peel, orange leaf
- Domaine Skouras Almyra Chardonnay** Corinth, Greece
fresh, balancing fruit and oak elements
- Lazaridi Amethystos White** Drama, Greece
peach, mango, pineapple
- Ktima Biblia Chora White** Pangeon, Greece
aromas of grapefruit, peach, and lemon
- Alpha Estate Sauvignon Blanc Fume "Kaliva"** Florina, Greece
passionfruit, melon, litchi

Red

- Haztimichalis Cabernet** Atalanti Valley, Greece
blackberry, black currant, plum, vanilla
- Haztimichalis Merlot** Atalanti Valley, Greece
black cherry, blueberry, sweet spices
- Lazaridi Amethystos Red** Drama, Greece
red forest fruit, cherry jam, spices
- Boutari Agiorgitiko** Peloponnese, Greece
sweet red cherry, cranberry, and a dash of rose petal
- Ktima Biblio Chora Red** Pangeon, Greece
ripe red fruit, chocolate, red currant
- Kir-Yianni "cuvée village" Xynomavro** Florina, Greece
red fruit, vegetal aromas of olive and tomato
- Alpha One "AXIA" Estate Bottled Blend** Florina, Greece
bouquet of spices, ripe blackberry
- Skouras St. George** Nemea, Greece
assorted berry, touch of tobacco, spices
- Alpha Estate Pinot Noir Single Block "Strofi"** Florina, Greece
black plums, raspberries, cocoa

Rose

- Alpha Estate Rose** Florina, Greece
red berry, floral notes
- Ktima Driopi Rose** Nemea, Greece
aromas of strawberry and cherry, jam notes
- Domaine Costa Lazaridis** Drama, Greece
red fruit, cherry, and hint of lemon
- Miraval Rose** Cotes De Provence, France
expression of fresh fruit and spring flowers

TASTE

Raw & Chilled

Mediterranean Ceviche

White fish with honeydew, cherry tomatoes, dill, cucumber, and onion for a tasty finish.

Shrimp Cocktail

Perfectly chilled shrimp accompanied by a zesty horseradish-tomato sauce.

Alaskan King Crab

Sweet, succulent crab. Served with garlic beurre blanc.

Mána Platter

A curated selection of our finest raw and chilled sea delicacies.

Fresh

Village Salad

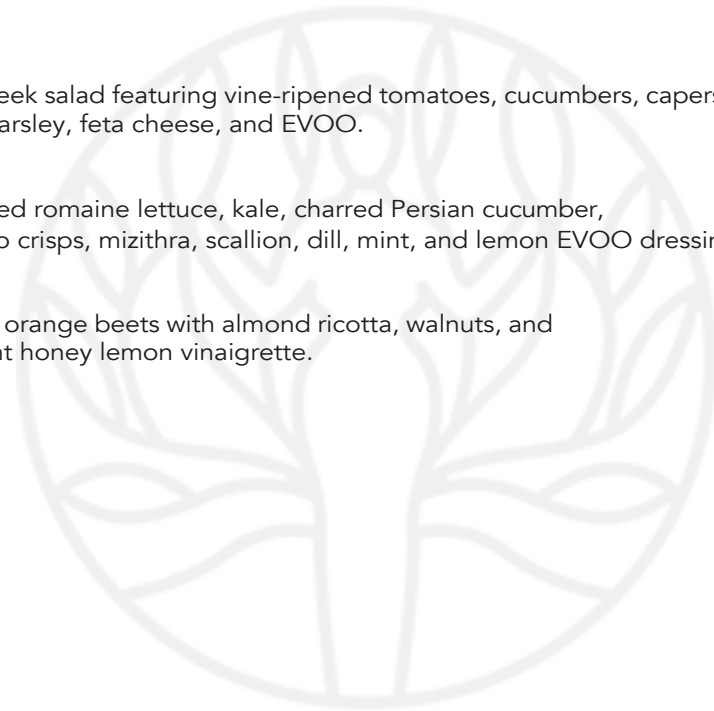
A traditional Greek salad featuring vine-ripened tomatoes, cucumbers, capers, onions, olives, dakos, parsley, feta cheese, and EVOO.

Crispy Greens

A mix of chopped romaine lettuce, kale, charred Persian cucumber, Parmesan panko crisps, mizithra, scallion, dill, mint, and lemon EVOO dressing.

Charred Beets

Vibrant red and orange beets with almond ricotta, walnuts, and a drizzle of burnt honey lemon vinaigrette.



CONTINUE

Meze

Mana Spreads

Tzatziki avocado, hummus and spicy feta served with wood-fired pita bread.

Crispy Zucchini Chips

Crunchy zucchini and eggplant slices served with creamy tzatziki.

Smokey Eggplant

Eggplant with garlic, onion, apple cider vinegar, walnuts, parsley, tomato, and EVOO.

Crunchy Potatoes

Topped with creamy feta and freshly shaved truffle flakes, finished tableside.

Pan Fried Saganaki

Pan-fried Gaviera cheese with a splash of lemon.

Crispy Calamari

Lightly battered fresh calamari served with garlic aioli for a timeless dip.

Char-Grilled Octopus

Accompanied by lemon, oregano, EVOO, fava spread, and caper berries.

Steamed Mussels

Steamed in a fragrant white wine sauce.

Wood-Grilled Wagyu Gyro

Spiced Wagyu beef paired with tomato, onion, and tzatziki, served with mini pitas.

Slow Roasted Dolmathes

Grape leaves stuffed with rice, Wagyu beef, dill, and spices, topped with a tangy egg-lemon sauce.

Charred Meatballs

Wagyu beef combined with Mediterranean herbs and spices, served with a side of tzatziki.

INDULGE

Kirio (Main)

Oven Baked Moussaka

Layers of mushrooms, thinly sliced potatoes, eggplant, zucchini, and creamy béchamel. (VG) 27

Wood Fire Tiger Prawns

Wood-fired tiger prawns with tomato, scallions, and feta cheese, served over a bed of flavorful rice.

Charred Salmon Filet

Wild-caught Sockeye, skin-on, crisply cooked on a wood-fire grill, served with tender artichokes, carrots, potatoes, and green peas in a zesty lemon sauce.

Wood Fire Tsipoura (Sea Bream)

Wood-fired, complemented by roasted veggies and a tangy lemon-caper sauce, featuring a mild, sweet flavor and delicate flaky texture.

Seafood Pasta Tagliatelle

A blend of fish, shrimp, octopus, king crab mussels and calamari, mixed in hand-cut tagliatelle pasta with a creamy parsley pesto sauce.

Wood Fire Lamb Chops

Tender Colorado lamb accompanied by a lemon-oregano vinaigrette and crunchy potatoes.

Oven-Roasted Chicken

Tender half free-range chicken marinated in EVOO, lemon, garlic, and Greek herbs. Served with flavorful lemon potatoes and garnished with lemon oregano finished on charcoal broiler.

Roasted Lamb Fricasee

Tender lamb shoulder braised in a rich avgolemono sauce with Italian hickory, radicchio, and aromatic dill.

Oven Baked Pastitsio

A traditional Greek casserole made with layers of pasta and Wagyu beef, kefalotyri cheese, and a smooth béchamel sauce.

Char Grilled Chicken Skewer

Traditionally marinated chicken skewer with peppers, onion, kale & grape tabbouleh salad, and tzatziki.

Wood Fire Tomahawk Pork Chop

Berkshire Tomahawk black pork chop grilled to perfection, marinated with EVOO and Greek spices. Served with flavorful lemon potatoes.

CONTINUE

Meridio (share with 2-3 people)

Wood Grilled Main Lobster Pasta

Whole lobster served over a bed of pasta in a creamy garlic and ouzo sauce with cherry tomatoes. Garnished with fresh herbs for a delicious finish.

Char Grilled Prime Cowboy Ribeye

A robust 32oz cut, grilled to your liking, featuring a rich flavor and tender, marbled texture. Served with a selection of our finest dipping sauces, crunchy potatoes, and Maldon flakes.

Sides

Roasted Veggies

A mix of broccoli, cauliflower, and carrots with a refreshing citrus herb dressing.

Roasted Lemon Potatoes

Roasted with lemon, EVOO, oregano, and garlic.

Kale Tabbouleh

Vine-ripened tomatoes, grapes, dates, dried figs, roasted cashews, herbs, scallion, citrus, and EVOO.

Greek Rice

Raisins, pine nuts, thyme, sage, lemon, and EVOO.

Fried Potatoes

Crispy with thyme and Maldon salt.

