



mána

RESTAURANT WEEK

\$45 per person

• APPETIZER

(Choose One)

Village Salad

Vine ripened tomatoes, cucumbers, capers, onions, olives, dakos, parsley, feta cheese, EVVOO V, GF

Charred Beets

Red and orange beets, almond ricotta, walnuts, burnt honey lemon vinaigrette VG, GF

Slow Roasted Dolmathes

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

• ENTREE

(Choose One)

Seafood Pasta Tagliatelle

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

Char Grilled Chicken Skewer

Marinated chicken skewer, bell peppers, onion, kale and grape tabbouleh salad, tzatziki GF

Charred Salmon Filet

Skin-on, crisply cooked on a wood-fire grill, served with tender artichokes, carrots, potatoes, and green peas in a zesty lemon sauce GF

• DESSERT

(Choose One)

Portokalopita

Decadent sweet orange cake bathed in syrup, melt in your mouth texture with a hint of vanilla