



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 16

- 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
- Páthos // passionate** Casamigos Jalapeno Tequila, Pineapple, Lime, Spice
- Hará // joyful** Dos Hombres Mezcal, Thyme Liqueur, Prickly Pear, Aronia, Lemon
- Eléfteros // free** Dos Hombres Mezcal, Greek Lightning, Ginger, Lime, Blood Orange
- Nostalgía // nostalgic** Rittenhouse Rye, Lychee, Basil, Lemon, Saffron

<p>Isorropía // balance Skinos Mastiha, Greek Lightning, Demerara, Greek Yogurt, Lemon</p>

Classic 16

- Coconut Negroni** Rum Haven, Pineapple Liqueur, Sweet Vermouth, Campari
- Old Fashioned** Larceny Whiskey, Demerara, Orange and Old Fashion Bitters
- Dirty Martini** Kástra Elión Vodka, Dry Vermouth, Olive Brine
- Espresso Martini** Absolute Vanilla Vodka, Rum Haven, Coffee Liqueur, Illy Cold Brew

Spritz 16

- White Peach & Rosemary** White Peach & Rosemary Grey Goose Vodka, Aperol, Clementine, Club Soda
- Aegean Bloom** Otto's Vermouth, Watermelon, Aegean Tonic Three Cents, Prosecco
- Pear & Vanilla** La Poire Grey Goose Vodka, Absolut Vanilla Vodka, Pineapple, Lime, Club Soda

Sparkling

- Kir-Yianni Sparking Rose** Florina, Greece 16/64
vibrant red fruit, floral notes
- Domaine Spiropoulos "Ode Panos" Brut** Madinia, Greece 20/80
100% organically grown moschofilero

Beer

- Fix, Mythos, White Donkey, Pikri IPA** 10
- Stella Artois, Modelo, Michelob Ultra** 7

Mocktails 10

- Watermelon Tequila** Lyre's Agave Blanco Spirit, Watermelon, Lime, Mandarin Three Cents
- Blackberry Gin** Lyre's Pink London Spirit, Blackberry, Lime, Ginger Beer
- Italian Spritz** Lyre's Aperitivo Alternative, Lemon, Club Soda

CONTINUE

White

- Hatzimichlis Chardonnay** Atalanti Valley, Greece 14/58
tropical fruit, citrus, green apple
- Boutari Assyrtiko** Santorini, Greece 15/62
citrus, flowers, spice
- Boutari Moschofilero Mantinia** Milia, Greece 14/58
citrus, sweet flowers, vanilla aromas
- Skouras Moschfilero** Mantinia, Greece 14/58
white flowers, honeysuckle, citrus
- Hatzimichlis Malagousia** Thiva, Greece 14/58
peach, lemon peel, orange leaf
- Domaine Skouras Almyra Chardonnay** Corinth, Greece 14/58
fresh, balancing fruit and oak elements
- Lazaridi Amethystos White** Drama, Greece 15/62
peach, mango, pineapple
- Ktima Biblia Chora White** Pangeon, Greece 20/80
aromas of grapefruit, peach, and lemon
- Alpha Estate Sauvignon Blanc Fume “Kaliva”** Florina, Greece 15/62
passionfruit, melon, litchi

Red

- Haztimichalis Cabernet** Atalanti Valley, Greece 16/64
blackberry, black currant, plum, vanilla
- Haztimichalis Merlot** Atalanti Valley, Greece 16/64
black cherry, blueberry, sweet spices
- Lazaridi Amethystos Red** Drama, Greece 18/76
red forest fruit, cherry jam, spices
- Boutari Agiorgitiko** Peloponnese, Greece 15/60
sweet red cherry, cranberry, and a dash of rose petal
- Ktima Biblio Chora Red** Pangeon, Greece 25/100
ripe red fruit, chocolate, red currant
- Kir-Yianni "cuvée village" Xynomavro** Florina, Greece 14/58
red fruit, vegetal aromas of olive and tomato
- Alpha One "AXIA" Estate Bottled Blend** Florina, Greece 16/64
bouquet of spices, ripe blackberry
- Skouras St. George** Nemea, Greece 14/58
assorted berry, touch of tobacco, spices
- Alpha Estate Pinot Noir Single Block “Strofi”** Florina, Greece 25/100
black plums, raspberries, cocoa

Rose

- Alpha Estate Rose** Florina, Greece 18/74
red berry, floral notes
- Ktima Driopi Rose** Nemea, Greece 16/64
aromas of strawberry and cherry, jam notes
- Domaine Costa Lazaridis** Drama, Greece 20/80
red fruit, cherry, and hint of lemon
- Miraval Rose** Cotes De Provence, France 20/80
expression of fresh fruit and spring flowers

TASTE

Spreads

Tzatziki Avocado

Creamy and refreshing with cucumber, dill, EVOO, and a hint of avocado. 10

Spicy Feta

Bold and zesty feta with Greek yogurt, EVOO, and a touch of heat. 12

Tarama

Creamy cured roe mousse blended with lemon and olive oil — rich, briny, and smooth. 11

Fava

Velvety Santorini yellow split pea purée topped with capers, red onion, and EVOO. Bright and savory. 10

Trio of Spreads

Choose any three from the above selections to share and enjoy. 19

Raw & Chilled

Sea Bass Crudo

Delicate slices of sea bass with olive oil, capers, Maldon salt, and lemon zest. 20

Shrimp Cocktail

Perfectly chilled shrimp accompanied by a zesty horseradish-tomato sauce. 20

Fresh

Village Salad

A traditional Greek salad featuring vine-ripened tomatoes, cucumbers, capers, onions, olives, dakos, parsley, feta cheese, and EVOO. 18

Crispy Greens

A fresh blend of romaine, kale, and herbs tossed with charred cucumber, lemony tzatziki dressing, mizithra, and parmesan crisps. 16

Charred Beets

Vibrant red and orange beets with almond ricotta, walnuts, and a drizzle of burnt honey lemon vinaigrette. 17

CONTINUE

Meze

Crispy Zucchini Chips

Crunchy zucchini slices served with creamy tzatziki. 16

Crispy Chickpea Croquets

Golden chickpea croquets with dill, parsley, mint, and green onion. Served with a cool yogurt-herb sauce. 15

Crunchy Potatoes

Crispy smashed potatoes topped with crumbled feta, fresh herbs, and a zing of lemon zest. 15

Pan Fried Saganaki

Pan-fried Gaviera cheese with a splash of lemon. 14

Crispy Calamari

Lightly battered fresh calamari served with white tarama for a timeless dip. 19

Char-Grilled Octopus

Accompanied by lemon, oregano, EVOO, fava spread, and caper berries. 26

Fire Roasted Shellfish Platter

Grilled prawns and mussels simmered in a bold tomato-chili sauce, finished with fresh herbs and served with spicy mayo. 28

Wood-Grilled Lamb Riblets

Charred lamb riblets marinated with herbs and lemon, grilled over open flame for a tender finish. Served with house dipping sauce. 24

Charred Meatballs

Wagyu beef combined with Mediterranean herbs and spices, served with a side of tzatziki. 20

Wood-Grilled Loukaniko

Smoky Greek pork sausage infused with orange zest and herbs, grilled over open flame and served with tangy mustard. 18

INDULGE

Kirio (Main)

Oven Baked Moussaka

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

Oven-Roasted Briamé

Tender zucchini, eggplant, carrots, and potatoes baked in rich tomato sauce, topped with creamy feta. 22

Wood-Grilled Alaskan Salmon

Flaky wild-caught salmon grilled over wood flame, with charred vegetable skewer, gremolata, and roasted garlic vinaigrette. 34

Shrimp Pasta Tagliatelle

Hand-cut tagliatelle tossed in a bright arugula-parsley pesto with seared shrimp, parmesan, walnuts, lemon, and garlic. 35

Wood Fire Branzino

Whole Mediterranean branzino, wood-grilled and served with seasonal vegetables and tangy lemon-caper sauce. 45

Char Grilled Chicken Skewer

Traditionally marinated chicken skewer with bell peppers, onion, kale & grape tabbouleh salad, and tzatziki. 26

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. 29

Char Grilled 16oz. Prime New York Strip

Rich, tender, and marbled. Served sliced with crunchy potatoes, smoked black pepper aioli, and Maldon sea salt flakes. 68

Wood-Grilled Wagyu Gyro

Spiced Wagyu beef paired with tomato, onion, and tzatziki, served with mini pitas. 36

Oven Baked Pastitsio

A traditional Greek casserole made with layers of pasta and Wagyu beef, kefalotyri cheese, and a smooth béchamel sauce. 26

Wood Fire Lamb Chops

Tender Colorado lamb accompanied by a lemon-oregano vinaigrette and crunchy potatoes. 55

Roasted Black Pork Kontosouvli

Berkshire pork shoulder fire-roasted with herbs, served with pita and crisp potatoes. 32

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. 85

Greek Butcher's Board

A sizzling mix of pork shoulder, lamb chops, loukaniko, chicken souvlaki, and meatballs with crispy potatoes, pita, tomato, onion, and house dipping sauces. 82

Sides 12

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.

Horta

Tender dandelion greens with charred lemon, EVOO, and sea salt.

