



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

Thinly sliced seabass with lemon-caper coulis, sea salt, peppermint, parsley, aleppo pepper, and olive oil. 20

### **Mediterranean Shrimp Ceviche**

Shrimp marinated with cherry tomato, cucumber, red onion, lemon, lime, capers, dill, parsley, and red chili in olive oil. 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**

Chopped romaine and kale with scallion, dill, mint, parsley, fennel, lemon EVOO, and mizithra flakes. 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

#### **Spicy Shrimp Saganaki**

Charred shrimp simmered in a spicy tomato sauce with garlic, onions,  
oregano, chili flakes, and crumbled feta. Finished with fresh parsley and EVOO. 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 mushroom ragout, eggplant, zucchini, and thin-sliced potato, topped with creamy béchamel. 22

#### **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 a wood flame, with roasted vegetables, 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

#### **Lobster Pasta**

Lobster tail and claw in a tomato-herb sauce with capers, fresh herbs, and paccheri pasta. 40

#### **Char Grilled Chicken Skewer**

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

#### **Oven-Roasted Chicken**

Charcoal-finished chicken marinated with ladolemono, garlic, and Greek herbs. Served with roasted lemon potatoes. 29

#### **Pulled Prime Beef Gyro**

Slow-braised prime beef with gyro spices, tzatziki, tomato, onion, and warm pita breads. 34

#### **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)*

### **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. 85

*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.

### **Fried Potatoes**

Crispy with thyme and Maldon salt.

