



mána

“mother” in Greek

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**Authentic Greek Cuisine · La Grange, Illinois**

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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.

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– Dinner Menu –

88 S. La Grange Road · La Grange, IL · [managrk.com](http://managrk.com)

## TASTE

γεύση · begin your journey

## Spreads &amp; Dips

Trio of Spreads 19

**Choose any three spreads.**

Spicy Feta 12

**Feta, Greek yogurt, EVOO, pepperoncini, red pepper flakes.**

Tarama 11

**Cod roe, lemon, olive oil.**

Tzatziki Avocado 10

**Yogurt, cucumber, dill, EVOO, avocado.**

Hummus 10

**Chickpeas, tahini, lemon, garlic, EVOO.**

## Soup

Chicken Avgolemono 10

## Fresh

Village Salad 18

**Tomato, cucumber, caper, onion, olive, dakos, parsley, feta, EVOO.**

Charred Beets 17

**Beets, almond ricotta, walnuts, honey lemon vinaigrette.**

Maroulosalata 16

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

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

## SHARE

μεζέδες · Plates meant for the table

## Meze

|                                                                                         |    |
|-----------------------------------------------------------------------------------------|----|
| Spanakopita Flatbread                                                                   | 17 |
| <b>Spinach, spring onion, dill, mint, feta, mizithra, ladolemono.</b>                   |    |
| Crispy Zucchini Chips                                                                   | 17 |
| <b>Zucchini, tzatziki.</b>                                                              |    |
| Crunchy Potatoes                                                                        | 16 |
| <b>Fried potatoes, feta mousse, parsley, oregano, truffle oil.</b>                      |    |
| Pan Fried Saganaki                                                                      | 15 |
| <b>Kefalograviera, lemon, Maldon salt.</b>                                              |    |
| Baked Feta                                                                              | 15 |
| <b>Feta, filo, honey, sesame.</b>                                                       |    |
| Dolmades                                                                                | 17 |
| <b>Wagyu ground beef, pork, veal mix, rice, dill, parsley, onion, Avgolemono sauce.</b> |    |

## From the Sea

|                                                                                 |    |
|---------------------------------------------------------------------------------|----|
| Char-Grilled Octopus                                                            | 28 |
| <b>Octopus, lemon, oregano, EVOO, bell pepper and fennel salad, ladolemono.</b> |    |
| Spicy Shrimp Saganaki                                                           | 24 |
| <b>Shrimp, tomato, garlic, onion, oregano, chili, feta, parsley, EVOO.</b>      |    |
| Crispy Calamari                                                                 | 21 |
| <b>Calamari, spicy garlic aioli.</b>                                            |    |

## From the Fire

|                                                               |    |
|---------------------------------------------------------------|----|
| Charred Meatballs                                             | 22 |
| <b>Wagyu beef, herbs, spices, tzatziki.</b>                   |    |
| Grilled Loukaniko                                             | 18 |
| <b>Pork sausage, orange zest, herbs, Greek honey mustard.</b> |    |

## INDULGE

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κύριο πιάτο · Entrées crafted with fire & tradition

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From the Grill

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|                                                                                                   |    |
|---------------------------------------------------------------------------------------------------|----|
| Lamb Chops                                                                                        | 55 |
| <b>Australian lamb, oregano, fried potatoes, ladolemono.</b>                                      |    |
| Char Grilled Center Cut Pork Chop                                                                 | 39 |
| <b>16oz center cut bone-in pork chop, roasted lemon potatoes, charred broccolini, ladolemono.</b> |    |
| <i>Add a split lobster tail – 18</i>                                                              |    |
| Char Grilled Mediterranean Flat Iron                                                              | 47 |
| <b>Marinated 10oz flat iron steak, fried potatoes, charred asparagus, black pepper aioli.</b>     |    |
| <i>Add a split lobster tail – 18</i>                                                              |    |
| Grilled Lavraki                                                                                   | 46 |
| <b>Mediterranean sea bass, seasonal vegetables, ladolemono, capers.</b>                           |    |
| Grilled Alaskan Salmon                                                                            | 35 |
| <b>Salmon, seasonal vegetables, Greek rice, caper and dill remoulade.</b>                         |    |
| Char Grilled Chicken Skewer                                                                       | 26 |
| <b>Marinated chicken breasts with bell pepper and onion, Greek rice, tzatziki.</b>                |    |

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From the Hearth

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|                                                                                          |    |
|------------------------------------------------------------------------------------------|----|
| Oven Baked Pastitsio                                                                     | 28 |
| <b>Pasta, Wagyu ground beef, béchamel.</b>                                               |    |
| Beef Giouvetsi                                                                           | 29 |
| <b>Beef, tomato, orzo, mizithra, parsley.</b>                                            |    |
| Lemon Roasted Chicken                                                                    | 31 |
| <b>Marinated half chicken, lemon potato, ladolemono.</b>                                 |    |
| Seafood Pasta                                                                            | 36 |
| <b>Beet root pesto, shrimp, calamari, crab claws, kalamata olives, feta, EVOO.</b>       |    |
| <i>Add a split lobster tail – 18</i>                                                     |    |
| Lamb and Artichokes                                                                      | 35 |
| <b>Braised lamb shank, pan-seared artichoke, lemon roasted potato, Avgolemono sauce.</b> |    |
| Pulled Brisket Gyro                                                                      | 34 |
| <b>Slow braised prime brisket, Greek pico de gallo, tzatziki, chili flake, pita.</b>     |    |
| Roasted Black Pork Kontosouvli                                                           | 32 |
| <b>Berkshire pork, pita, fried potato, tzatziki.</b>                                     |    |
| Moussaka                                                                                 | 30 |
| <b>Mushroom, potato, eggplant, zucchini, béchamel.</b>                                   |    |

## 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

126

*Sides — 12 each*

Roasted Veggies

Seasonal vegetables, ladolemono.

Roasted Lemon 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.

"Our kitchen is open – and our table always has room for one more."

## BEGIN

ΚΟΚΤΕΪΛ · All cocktails 16

## Signature

|                                                                            |    |
|----------------------------------------------------------------------------|----|
| Zontanós · alive                                                           | 16 |
| <b>Stray Dog Gin, Blackberry, Violet, Raspberry, Lime</b>                  |    |
| Elpída · hopeful                                                           | 16 |
| <b>Votanikon Gin, Watermelon, Basil, Mint, Lemon, Mandarin Three Cents</b> |    |
| Iremía · calm                                                              | 16 |
| <b>Indoniko Tsipouro, Thyme, Pomegranate, Elderflower, Lemon</b>           |    |
| Páthos · passionate                                                        | 16 |
| <b>Casamigos Jalapeño Tequila, Pineapple, Lime, Spice</b>                  |    |
| Hará · joyful                                                              | 16 |
| <b>Dos Hombres Mezcal, Thyme Liqueur, Prickly Pear, Aronia, Lemon</b>      |    |
| Eléfteros · free                                                           | 16 |
| <b>Dos Hombres Mezcal, Greek Lightning, Ginger, Lime, Blood Orange</b>     |    |
| Nostalgía · nostalgic                                                      | 16 |
| <b>Rittenhouse Rye, Lychee, Basil, Lemon, Saffron</b>                      |    |
| Isorropía · balance                                                        | 16 |
| <b>Skinos Mastiha, Greek Lightning, Demerara, Greek Yogurt, Lemon</b>      |    |

## Classic

|                                                                          |    |
|--------------------------------------------------------------------------|----|
| Coconut Negroni                                                          | 16 |
| <b>Rum Haven, Pineapple Liqueur, Sweet Vermouth, Campari</b>             |    |
| Old Fashioned                                                            | 16 |
| <b>Larceny Whiskey, Demerara, Orange &amp; Old Fashioned Bitters</b>     |    |
| Dirty Martini                                                            | 16 |
| <b>Kástra Elión Vodka, Dry Vermouth, Olive Brine</b>                     |    |
| Espresso Martini                                                         | 16 |
| <b>Absolut Vanilla Vodka, Rum Haven, Coffee Liqueur, Illy Cold Brew</b>  |    |
| Spritz                                                                   |    |
| White Peach & Rosemary                                                   | 16 |
| <b>Grey Goose Vodka, Aperol, Clementine, Club Soda</b>                   |    |
| Aegean Bloom                                                             | 16 |
| <b>Otto's Vermouth, Watermelon, Aegean Tonic Three Cents, Prosecco</b>   |    |
| Pear & Vanilla                                                           | 16 |
| <b>La Poire Grey Goose, Absolut Vanilla Vodka, Pineapple, Lime, Soda</b> |    |
| Mocktails · 10                                                           |    |
| Watermelon Tequila                                                       | 10 |
| <b>Lyre's Agave Blanco, Watermelon, Lime, Mandarin Three Cents</b>       |    |
| Blackberry Gin                                                           | 10 |
| <b>Lyre's Pink London Spirit, Blackberry, Lime, Ginger</b>               |    |
| Italian Spritz                                                           | 10 |
| <b>Lyre's Aperitivo Alternative, Lemon, Club Soda</b>                    |    |
| Beer                                                                     |    |
| Greek & Craft                                                            | 10 |
| <b>Fix · Mythos · Pikri IPA</b>                                          |    |
| Domestic                                                                 | 7  |
| <b>Stella Artois · Modelo · Michelob Ultra</b>                           |    |

## THE CELLAR

οινοποιείο · Sparkling, rosé &amp; white selections

| Sparkling                                                                                            | glass / bottle | White Bottle Selections                                                                    | bottle |
|------------------------------------------------------------------------------------------------------|----------------|--------------------------------------------------------------------------------------------|--------|
| Kir-Yianni Sparkling Rosé<br><i>Florina, Greece · ripe strawberries, whisper of anise</i>            | 16/59          | Skouras Moschofilero 2023<br><i>Mantinia, Greece · white flowers, honeysuckle, citrus</i>  | 43     |
| Tselepos "Amalia" Brut<br><i>Tegea, Greece · citrus flowers, honey, touch of brioche</i>             | 22/79          | Sonoma-Cutrer Chardonnay 2023<br><i>Russian River Valley, CA · ripe pear, golden apple</i> | 43     |
| Dom. Spiropoulos "Ode Panos" Brut<br><i>Madinia, Greece · orange sherbet, lemon rind, brioche</i>    | 20/75          | Mega Spileo Sauvignon Blanc 2021<br><i>Achaia, Greece · exotic fruits, asparagus notes</i> | 43     |
| Rosé                                                                                                 | glass / bottle | Kir-Yianni Assyrtiko 2023<br><i>Santorini, Greece · apple, citrus, white blossom</i>       | 55     |
| Alpha Estate Rosé<br><i>Florina, Greece · red berry, floral notes</i>                                | 18/69          | Sarris Robola 2022<br><i>Kefalonia, Greece · vibrant fruitiness, sharp acidity</i>         | 55     |
| Ktima Driopi Rosé<br><i>Nemea, Greece · strawberry, cherry, jam notes</i>                            | 16/59          | Kir-Yianni Samaropetra SB 2023<br><i>Florina, Greece · bright freshness, green aromas</i>  | 59     |
| Domaine Costa Lazaridis<br><i>Drama, Greece · red fruit, cherry, hint of lemon</i>                   | 20/75          | Gervassiliou Chardonnay 2022<br><i>Epanomoi, Greece · honeyed texture, citrus, oak</i>     | 65     |
| Miraval Rosé<br><i>Côtes de Provence · fresh fruit, spring flowers</i>                               | 20/75          | Gervassiliou Malagousia 2024<br><i>Epanomoi, Greece · lemon peel, green melon</i>          | 75     |
| White Wine – By the Glass                                                                            | glass / bottle | Parparoussis 'Gift of Dionysos' 2023<br><i>Patras, Greece · blend of indigenous whites</i> | 75     |
| Hatzimichlis Chardonnay 2024<br><i>Atalanti Valley, Greece · tropical fruit, citrus, green apple</i> | 14/53          | Domaine Tselepos 2022<br><i>Mantinia, Greece · moschofilero, floral &amp; citrus</i>       | 75     |
| Boutari Assyrtiko 2021<br><i>Santorini, Greece · citrus, sea spray, spice</i>                        | 15/57          |                                                                                            |        |
| Boutari Moschofilero 2023<br><i>Mantinia, Greece · citrus, sweet flowers, vanilla</i>                | 14/53          |                                                                                            |        |
| Hatzimichlis Malagousia 2023<br><i>Thiva, Greece · peach, lemon peel, orange leaf</i>                | 14/53          |                                                                                            |        |
| Lazaridi Amethystos White 2024<br><i>Drama, Greece · peach, mango, pineapple</i>                     | 15/57          |                                                                                            |        |
| Ktima Biblia Chora White 2023<br><i>Pangeon, Greece · grapefruit, peach, lemon, mineral</i>          | 20/75          |                                                                                            |        |
| Alpha Estate SB "Kaliva" 2023<br><i>Florina, Greece · passionfruit, melon, litchi</i>                | 15/57          |                                                                                            |        |
| Skouras Almyra Chardonnay 2023<br><i>Corinth, Greece · fresh fruit and oak balance</i>               | 14/53          |                                                                                            |        |

## THE CELLAR

οινοποιεῖο · Red &amp; reserve selections

| Red Wine – By the Glass                                                                           | glass / bottle | Red Bottle Selections                                                                            | bottle |
|---------------------------------------------------------------------------------------------------|----------------|--------------------------------------------------------------------------------------------------|--------|
| Kir-Yianni Xynomavro 2021<br><i>Florina, Greece · red fruit, olive, tomato</i>                    | 14/53          | Boutari Agiorgitiko 2023<br><i>Peloponnese, Greece · sweet red cherry, cranberry, rose petal</i> | 51     |
| Skouras St. George 2023<br><i>Nemea, Greece · assorted berry, tobacco, spices</i>                 | 14/53          | Justin Cabernet Sauvignon 2022<br><i>Paso Robles, CA · plum, cherry, vanilla, soft finish</i>    | 60     |
| Alpha One “AXIA” Blend 2021<br><i>Florina, Greece · bouquet of spices, ripe blackberry</i>        | 16/59          | Domaine Karydas Xynomavro 2018<br><i>Nemea, Greece · bold tannins, red fruit, rose petals</i>    | 65     |
| Hatzimichalis Cabernet 2020<br><i>Atalanti Valley, Greece · blackberry, currant, plum</i>         | 16/59          | Moraitis Estate Reserve Blend 2021<br><i>Naousa, Greece · ripe red fruit, plum jam, coffee</i>   | 75     |
| Hatzimichalis Merlot 2020<br><i>Atalanti Valley, Greece · black cherry, blueberry, spice</i>      | 16/59          | Duckhorn Merlot 2022<br><i>Napa Valley, CA · dark berries, floral, balanced</i>                  | 80     |
| Lazaridi Amethystos Red 2023<br><i>Drama, Greece · red forest fruit, cherry jam</i>               | 18/71          | Skouras Mega Oenos Red 2021<br><i>Nemea, Greece · red fruits, blackberries, cherries</i>         | 87     |
| Ktima Biblia Chora Red 2022<br><i>Pangeon, Greece · ripe red fruit, chocolate</i>                 | 25/95          | Mega Spileo Cabernet 2015<br><i>Achaia, Greece · black fruits, spices, vanilla, graphite</i>     | 91     |
| Alpha Estate Pinot Noir “Strofi” 2022<br><i>Florina, Greece · black plums, raspberries, cocoa</i> | 25/95          |                                                                                                  |        |

## Reserve List

| Red                                                                                             | White & Sparkling                                                                                      |
|-------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------|
| Cakebread Cellars Merlot 2021<br><i>Napa Valley, CA · blackberry, plum, silky tannins</i>       | 120 Biblia Chora “Ovilos” White 2021<br><i>Pangeon, Greece · tropical fruits &amp; citrus, complex</i> |
| Duckhorn Cabernet Sauvignon 2022<br><i>Napa Valley, CA · black fruit, dark chocolate</i>        | 120 Gervassiliou Viognier 2022<br><i>Epanomoi, Greece · creamy apricot, peach, smoke</i>               |
| Biblia Chora “Ovilos” Cabernet 2020<br><i>Northern Greece · dark fruits, caramel, chocolate</i> | 145 Gervassiliou Museum Blend 2022<br><i>Epanomoi, Greece · honey, melon, passion fruit</i>            |
| Caymus Cabernet Sauvignon 2022<br><i>Napa Valley, CA · black fruit, cassis, vanilla, mocha</i>  | 155 NV Veuve Clicquot Brut<br><i>Champagne, France · pear, apple, peach, brioche</i>                   |
| Gervassiliou ‘Evangelos’ S-V 2021<br><i>Epanomoi, Greece · elegant, powerful, mocha, cocoa</i>  | 185                                                                                                    |

## Sommelier's Note

All reserve selections priced per bottle. Vintage availability subject to change. Ask your server for current recommendations.

## Our Wine Program

Centered on indigenous Greek varietals — Assyrtiko, Xynomavro, Moschofilero, Agiorgitiko — that honor the terroir of their ancient origins. Ask your server about food and wine pairings.