MAŃKO

ONE&ONLY AESTHESIS

LUNCH & DINNER

ONE&ONLY AESTHESIS · GLYFADA · ATHENS

A KISMET MENU · ONE&ONLY AESTHESIS

MANKO LUNCH MENU

CEBICHES & TIRADITOS

Cebiche Clasico *(CE)(F)* — 29
white fish (catch of the day), cancha and choclo corn, sweet potato, coriander, classic leche de tigre

Cebiche Nikkei *(CE)(F)(SB)* — 27
yellowfin tuna, avocado, toasted choclo corn, shiso cress, ponzu-rocoto leche de tigre

Greek Tiradito *(F)(CE)(G)(D)* — 32
hamachi, soutzouki sausage, olive oil, pecorino cheese, leche de tigre

SALADS

Peruvian Corns and Tomatoes Salad *(D)(F)(M)(SU)* — 23
choclo and cancha corn, heirloom tomatoes, peas, chicha de jora-honey dressing

Choclo & Edamame Salad *(M)(SU)* — 22
choclo corn, edamame, roasted florina peppers, cherry tomatoes, French beans, cancha corn, garlic chips, avocado dressing

PERUVIAN-STYLE GRILL

Chicken Anticucho *(E)(M)(SU)* — 23
corn-fed chicken skewers, anticuchera sauce, baby potatoes, choclo corn, tari sauce

Octopus Anticucho *(MO)(D)* — 28
grilled octopus, anticuchera sauce, potato parmentier, chimichurri, crispy garlic, dried Kalamata olives

Rib Eye Black Angus *(E)(M)* — 70
Creekstone USA, 200g

Striploin Black Angus *(E)(M)* — 45
Creekstone USA, 200g

FROM THE WOK

Whole Fish Nikkei *(F)(G)* — 130/kg
fried fish (catch of the day), nikkei sauce, spring onion, red onion, pak choi, coriander

(A) Alcohol · (C) Crustaceans · (CE) Celery · (D) Dairy · (E) Egg · (F) Fish · (P) Peanuts
(G) Gluten · (L) Lupin · (MO) Mollusc · (M) Mustard · (N) Nuts · (TN) Tree Nuts · (R) Raw
(S) Shellfish · (SE) Sesame · (SB) Soybeans · (SU) Sulphites · (V) Vegetarian
(VG) Vegan - Responsibly Sourced

Consumption of raw or undercooked meats, seafood, or poultry products, such as eggs may increase your risk of food borne illness. Please notify your waiter if you have any known food allergies or intolerances. Our food is prepared in an environment where other allergen ingredients are handled.
Prices are in Euros and include all applicable taxes.

MANKO LUNCH MENU

FROM THE WOK · CONTINUED

Lomo Saltado *(SB)(SU)(MO)(D)* 56
stir-fried tenderloin, tomatoes, red onions, aji amarillo soy sauce, potatoes, rice with choclo

SIDES

Arroz with Choclo *(D)* 7
rice with butter and choclo corn

Manko Fries *(E)(M)(SU)* 9
triple-cooked fries, coriander, tari sauce, rocoto aioli

Pachamanca Grilled Vegetables *(M)* 8
seasonal vegetables, ponzu pachamanca sauce

DESSERTS

Summer Cachanga *(D)(E)(G)* 17
crispy cachanga dough, passion fruit cream, plantain chips, seasonal fruits, homemade banana ice cream

Choco Corn *(D)(E)(G)* 19
Peruvian chocolate 70% cremeux, aji amarillo, brown butter biscuit, cocoa sauce, olive oil, homemade corn ice cream

Ice Creams *(D)* 5
ask for availability

Sorbets *(D)* 5
ask for availability

(A) Alcohol · (C) Crustaceans · (CE) Celery · (D) Dairy · (E) Egg · (F) Fish · (P) Peanuts
(G) Gluten · (L) Lupin · (MO) Mollusc · (M) Mustard · (N) Nuts · (TN) Tree Nuts · (R) Raw
(S) Shellfish · (SE) Sesame · (SB) Soybeans · (SU) Sulphites · (V) Vegetarian
(VG) Vegan - Responsibly Sourced

Consumption of raw or undercooked meats, seafood, or poultry products, such as eggs may increase your risk of food borne illness. Please notify your waiter if you have any known food allergies or intolerances. Our food is prepared in an environment where other allergen ingredients are handled. Prices are in Euros and include all applicable taxes.

MANKO DINNER MENU

CEBICHES

Cebiche Clasico *(CE)(F)* — 29
white fish (catch of the day), cancha and choclo corn, sweet potato, classic leche de tigre, coriander

Cebiche Nikkei *(CE)(F)(SB)* — 27
yellowfin tuna, avocado, toasted choclo corn, shiso cress, ponzu-rocoto leche de tigre

Cebiche Chifa *(CE)(F)(C)(SE)(G)* — 39
white fish (catch of the day), shrimp, cucumber, spring onion, pickled vegetables, fried wonton, pickled leche de tigre

TIRADITOS

Limeño *(F)(CE)* — 27
white fish, choclo corn, coriander oil, sweet potato, red chilli pepper, creamy aji amarillo leche de tigre

Sureño *(F)(CE)(SB)* — 35
red tuna belly, plantain chips, fried quinoa, chalaquita, smoked rocoto leche de tigre

Greek *(F)(CE)(G)(D)* — 32
hamachi, soutzouki sausage, olive oil, pecorino cheese, leche de tigre

SALADS

Greek Chifa Salad *(F)(SE)(D)(G)(SU)* — 25
cherry tomato, cucumber, pickled vegetables, feta cheese, spring onion, orange, crispy wonton, oregano chifa dressing

Peruvian Corns and Tomatoes Salad *(D)(F)(M)(SU)* — 23
choclo and cancha corn, heirloom tomatoes, peas, chicha de jora-honey dressing

Choclo & Edamame Salad *(M)(SU)* — 22
choclo corn, edamame, roasted florina peppers, cherry tomatoes, French beans, cancha corn, garlic chips, avocado dressing

PERUVIAN-STYLE GRILL

Chicken Anticucho *(E)(M)(SU)* — 23
corn-fed chicken skewers, anticuchera sauce, baby potatoes, choclo corn, tari sauce

(A) Alcohol · (C) Crustaceans · (CE) Celery · (D) Dairy · (E) Egg · (F) Fish · (P) Peanuts
(G) Gluten · (L) Lupin · (MO) Mollusc · (M) Mustard · (N) Nuts · (TN) Tree Nuts · (R) Raw
(S) Shellfish · (SE) Sesame · (SB) Soybeans · (SU) Sulphites · (V) Vegetarian
(VG) Vegan - Responsibly Sourced

Consumption of raw or undercooked meats, seafood, or poultry products, such as eggs may increase your risk of food borne illness. Please notify your waiter if you have any known food allergies or intolerances. Our food is prepared in an environment where other allergen ingredients are handled.
Prices are in Euros and include all applicable taxes.

MANKO DINNER MENU

PERUVIAN-STYLE GRILL · CONTINUED

Pork Belly Anticucho *(SE)(SB)(SU)* — 26
grilled pork belly, aji amarillo glaze, grilled bimi

Octopus Anticucho *(MO)(D)* — 28
grilled octopus, anticuchera sauce, potato parmentier, chimichurri, crispy garlic, dried Kalamata olives

Chicken Pachikay *(CE)(SE)* — 35
corn-fed chicken supreme, grilled pak choi, tahini sauce, sesame oil

Chupe Lobster *(C)(D)(E)(SU)* — 110
charcoal grilled lobster tail, rice with greens and corn, egg yolk, chupe sauce, anthotiro pachamancera mousse

MEAT FEAST

Tenderloin Black Angus *(E)(M)* — 56
grain-fed Argentina, 200g

Rib Eye Black Angus *(E)(M)* — 70
Creekstone USA, 200g

Striploin Black Angus *(E)(M)* — 45
Creekstone USA, 200g

Wagyu Tenderloin *(E)(M)* — 105
Japan, 200g

Porterhouse Black Angus *(E)(M)* — 160/kg
Creekstone USA

T-Bone Black Angus *(E)(M)* — 160/kg
Creekstone USA

Grilled in our josper oven. All meat cuts accompanied by Peruvian sauces and triple-cooked fries.

(A) Alcohol · (C) Crustaceans · (CE) Celery · (D) Dairy · (E) Egg · (F) Fish · (P) Peanuts
(G) Gluten · (L) Lupin · (MO) Mollusc · (M) Mustard · (N) Nuts · (TN) Tree Nuts · (R) Raw
(S) Shellfish · (SE) Sesame · (SB) Soybeans · (SU) Sulphites · (V) Vegetarian
(VG) Vegan - Responsibly Sourced

Consumption of raw or undercooked meats, seafood, or poultry products, such as eggs may increase your risk of food borne illness. Please notify your waiter if you have any known food allergies or intolerances. Our food is prepared in an environment where other allergen ingredients are handled. Prices are in Euros and include all applicable taxes.

MANKO DINNER MENU

FROM THE WOK

Aeropuerto *(E)(G)(C)(MO)(SE)(SB)* — 48
char siu pork belly, fried rice, vegetables, shrimp and Hokkaido scallop omelet, nikkei sauce

Lomo Saltado *(SB)(SU)(MO)(D)* — 56
stir-fried tenderloin, tomatoes, red onions, aji amarillo soy sauce, potatoes, rice with choclo

Udon Carbonara *(C)(G)(E)(D)* — 45
`Kilados' shrimp, udon noodles, guanciale, aji amarillo carbonara sauce, `Amfilochia' pecorino cheese

Whole Fish Nikkei *(F)(G)* — 130/kg
fried fish (catch of the day), nikkei sauce, spring onion, red onion, pak choi, coriander

SIDES

Arroz with Choclo *(D)* — 7
rice with butter and choclo corn

Manko Fries *(E)(M)(SU)* — 9
triple-cooked fries, coriander, tari sauce, rocoto aioli

Pachamanca Grilled Vegetables *(M)* — 8
seasonal vegetables, ponzu pachamanca sauce

DESSERTS

Purple Corn Tapioca — 17
tapioca infused with chicha morada, confit lemon, fresh coconut

Kataifi Limeño *(D)(G)(E)(SE)* — 19
mastic pastry cream, caramelized rocoto-sesame, lemongrass chantilly, yuzu gel, homemade vanilla ice cream

Choco Corn *(D)(E)(G)* — 19
Peruvian chocolate 70% crémeux, aji amarillo, brown butter biscuit, cocoa sauce, olive oil, homemade Peruvian corn ice cream

Summer Cachanga *(D)(E)(G)* — 17
crispy cachanga dough, passion fruit cream, plantain chips, seasonal fruits, homemade banana ice cream

(A) Alcohol · (C) Crustaceans · (CE) Celery · (D) Dairy · (E) Egg · (F) Fish · (P) Peanuts
(G) Gluten · (L) Lupin · (MO) Mollusc · (M) Mustard · (N) Nuts · (TN) Tree Nuts · (R) Raw
(S) Shellfish · (SE) Sesame · (SB) Soybeans · (SU) Sulphites · (V) Vegetarian
(VG) Vegan - Responsibly Sourced

Consumption of raw or undercooked meats, seafood, or poultry products, such as eggs may increase your risk of food borne illness. Please notify your waiter if you have any known food allergies or intolerances. Our food is prepared in an environment where other allergen ingredients are handled.
Prices are in Euros and include all applicable taxes.

MANKO DINNER MENU

DESSERTS · CONTINUED

Ice Creams *(D)* 5
ask for availability

Sorbets 5
ask for availability

(A) Alcohol · (C) Crustaceans · (CE) Celery · (D) Dairy · (E) Egg · (F) Fish · (P) Peanuts
(G) Gluten · (L) Lupin · (MO) Mollusc · (M) Mustard · (N) Nuts · (TN) Tree Nuts · (R) Raw
(S) Shellfish · (SE) Sesame · (SB) Soybeans · (SU) Sulphites · (V) Vegetarian
(VG) Vegan - Responsibly Sourced

Consumption of raw or undercooked meats, seafood, or poultry products, such as eggs may increase your risk of food borne illness. Please notify your waiter if you have any known food allergies or intolerances. Our food is prepared in an environment where other allergen ingredients are handled. Prices are in Euros and include all applicable taxes.