

MANKO LUNCH MENU

CEBICHES & TIRADITOS



Cebiche Clasico (ce) (f)	29
<i>white fish (catch of the day), cancha and choclo corn, sweet potato, coriander, classic leche de tigre</i>	
Cebiche Nikkei (ce) (f) (sb)	27
<i>yellowfin tuna, avocado, toasted choclo corn, shiso cress, ponzu–rocoto leche de tigre</i>	
Greek Tiradito (f) (ce) (g) (d)	32
<i>hamachi, soutzouki sausage, olive oil, pecorino cheese, leche de tigre</i>	

SALADS



Peruvian Corns and Tomatoes Salad (d) (f) (m) (su) <i>choclo and cancha corn, heirloom tomatoes, peas, chicha de jora—honey dressing</i>	23
Choclo & Edamame Salad (m) (su) <i>choclo corn, edamame, roasted florina peppers, cherry tomatoes, French beans, cancha corn, garlic chips, avocado dressing</i>	22

PERUVIAN-STYLE GRILL



Chicken Anticucho (e) (m) (su) <i>corn-fed chicken skewers, anticuchera sauce, baby potatoes, choclo corn, tari sauce</i>	23
Octopus Anticucho (mo) (d) <i>grilled octopus, anticuchera sauce, potato parmentier, chimichurri, crispy garlic, dried Kalamata olives</i>	28
Rib Eye Black Angus (e) (m) <i>Creekstone USA, 200g</i>	70
Striploin Black Angus (e) (m) <i>Creekstone USA, 200g</i>	45

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*

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) <i>rice with butter and choclo corn</i>	7
Manko Fries (e) (m) (su) <i>triple-cooked fries, coriander, tari sauce, rocoto aioli</i>	9
Pachamanca Grilled Vegetables (m) <i>seasonal vegetables, ponzu pachamanca sauce</i>	8

DESSERTS



Summer Cachanga (d) (e) (g) <i>crispy cachanga dough, passion fruit cream, plantain chips, seasonal fruits, homemade banana ice cream</i>	17
Choco Corn (d) (e) (g) <i>Peruvian chocolate 70% cremeux, aji amarillo, brown butter biscuit, cocoa sauce, olive oil, homemade corn ice cream</i>	19
Ice Creams (d) <i>ask for availability</i>	5
Sorbets (d) <i>ask for availability</i>	5

Dishes indicated with (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

ATHENS

MANKO DINNER MENU

CEBICHES



Cebiche Clasico (ce) (f) <i>white fish (catch of the day), cancha and choclo corn, sweet potato, classic leche de tigre, coriander</i>	29
Cebiche Nikkei (ce) (f) (sb) <i>yellowfin tuna, avocado, toasted choclo corn, shiso cress, ponzu—rocoto leche de tigre</i>	27
Cebiche Chifa (ce) (f) (c) (se) (g) <i>white fish (catch of the day), shrimp, cucumber, spring onion, pickled vegetables, fried wonton, pickled leche de tigre</i>	39

TIRADITOS



Limeño (f) (ce)	27
<i>white fish, choclo corn, coriander oil, sweet potato, red chilli pepper, creamy aji amarillo leche de tigre</i>	
Sureño (f) (ce) (sb)	35
<i>red tuna belly, plantain chips, fried quinoa, chalaquita, smoked rocoto leche de tigre</i>	
Greek (f) (ce) (g) (d)	32
<i>hamachi, soutzouki sausage, olive oil, pecorino cheese, leche de tigre</i>	

SALADS



Greek Chifa Salad (f) (se) (d) (g) (su)	25
<i>cherry tomato, cucumber, pickled vegetables, feta cheese, spring onion, orange, crispy wonton, oregano chifa dressing</i>	
Peruvian Corns and Tomatoes Salad (d) (f) (m) (su)	23
<i>choclo and cancha corn, heirloom tomatoes, peas, chicha de jora-honey dressing</i>	
Choclo & Edamame Salad (m) (su)	22
<i>choclo corn, edamame, roasted florina peppers, cherry tomatoes, French beans, cancha corn, garlic chips, avocado dressing</i>	

PERUVIAN-STYLE GRILL



Chicken Anticucho (e) (m) (su) <i>corn-fed chicken skewers, anticuchera sauce, baby potatoes, choclo corn, tari sauce</i>	23
Pork Belly Anticucho (se) (sb) (su) <i>grilled pork belly, aji amarillo glaze, grilled bimi</i>	26
Octopus Anticucho (mo) (d) <i>grilled octopus, anticuchera sauce, potato parmentier, chimichurri, crispy garlic, dried Kalamata olives</i>	28
Chicken Pachikay (ce) (se) <i>corn-fed chicken supreme, grilled pak choi, tahini sauce, sesame oil</i>	35
Chupe Lobster (c) (d) (e) (su) <i>charcoal grilled lobster tail, rice with greens and corn, egg yolk, chupe sauce, anothitiro pachamancera mousse</i>	110

MEAT FEAST



Grilled in our jasper oven.

All meat cuts accompanied by Peruvian sauces and triple-cooked fries.

Tenderloin Black Angus (e) (m)
grain-fed Argentina, 200g

56

Rib Eye Black Angus (e) (m)
Creekstone USA, 200g

70

Striploin Black Angus (e) (m)
Creekstone USA, 200g

45

Wagyu Tenderloin (e) (m)
Japan, 200g

105



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

Dishes indicated with (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.

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



MANKO

ATHENS



DESSERTS



Purple Corn Tapioca <i>tapioca infused with chicha morada, confit lemon, fresh coconut</i>	17
Kataifi Limeño (d) (g) (e) (se) <i>mastic pastry cream, caramelized rocoto-sesame, lemongrass chantilly, yuzu gel, homemade vanilla ice cream</i>	19
Choco Corn (d) (e) (g) <i>Peruvian chocolate 70% crèmeux, aji amarillo, brown butter biscuit, cocoa sauce, olive oil, homemade Peruvian corn ice cream</i>	19
Summer Cachanga (d) (e) (g) <i>crispy cachanga dough, passion fruit cream, plantain chips, seasonal fruits, homemade banana ice cream</i>	17
Ice Creams (d) <i>ask for availability</i>	5
Sorbets <i>ask for availability</i>	5

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