

## **Opa! It's Manos for Authentic Greek Dining**

A great tradition of ethnic dining in Toledo is located in the flourishing area known as Uptown. Manos Greek Restaurant is on Adams at the corner of 17<sup>th</sup> Street, and is a favorite spot for lunch or dinner.

Mano Paschalis is a respected business owner and chef and has been for more than 20 years. He assures that his Greek recipes are authentic and prepared in his family's tradition. In prior years, Mama and Papa would visit from Greece and help in their son's kitchen.

The menu is a little trip to Mano's native Greece. "Opatizers" (\$6 - \$17) are topped off with Saganaki – kasserl cheese that is set aflame at your table and served with tender pita bread. Manos Stuffed Grape Leaves and the Spinach Pie are superb. I hadn't visited this restaurant for awhile and was there in the spring for an Uptown Association fundraiser. The beef and rice-stuffed grape leaves, and the spinach pie with feta and eggs baked in philo dough, were so tasty, that I made it a point to dine on Manos patio several times this summer.

"Salatas" (\$3.75 - \$9) include Greek Salad, of course, and you can add chicken breast or gyro meat for only \$1.50. For those accustomed to eating at Mediterranean restaurants, you'll be delighted with the Fatoush (tomatoes, green peppers, onion, cucumbers, olives) and Tabbouly (parsley, green onions, Bulgur wheat, lemon, olive oil). These dishes are served with pita bread and feta cheese.

Charming waitresses like Nada are always happy to bring you more pita bread. She's so good that she remembered what table I sat at the last time and exactly what I ate that evening. "Try something different tonight. You said you would."

Entrées (\$10 - \$16) include rice, fresh green beans, and soup or salad. Pastitsio (ziti pasta, ground chuck, cream sauce, cheese) is a traditional favorite that I prefer at lunchtime. Roast Lamb and Lamb Shanks are succulent and full of flavor – just the right combination of ingredients and spices. On Fridays, you can enjoy their Greek Style Baked Fish (tomato sauce, potatoes, onions). Kalamari can be ordered as an appetizer or a dinner. Yes, this is breaded and fried squid. It is so crispy and delicious, and doesn't taste "just like chicken." It has its own interesting and enticing flavor.

Vegetarian Dishes (\$5 - \$8) are creatively prepared at Manos. Eggplant is served as Briam (baked with zucchini, broccoli, peppers, green beans) and as Skordalia (grilled with garlic sauce). It's fun to share Liz's Veggie Combo (humus, spinach pie, fatoush) over a nice glass of Greek wine.

If you want to sample many Greek treats, order one of the Greek dinners served family style. Crete Island Feast and Samos Island Supper (\$40) include an appetizer, six varied menu items, dessert, and coffee.

Greek wines (\$17 - \$26) include a nice variety of reds and whites, dry, medium, and sweet. Kourtaksi Samos is ideal as an aperitif or as dessert when served over ice. Most wine selections are available by the glass. Several Greek beers – Athenian, Fix, Marathon, Keo, Mythos, and Aris – and the standard domestic beers also go well with Manos appetizers and entrées.

Rice pudding, crème caramel, and baklava are the highlights of the dessert selections. Is it time to go back and order more crème caramel, please?!! Such a smooth custard.

Manos is also a very good choice for a private party or meeting. Rooms are available for 10, or up to 35 people. Manos will also cater an event at your home or office.

Manos offers coupons on its website, **ManosGreekRestaurant.com**. The site contains complete lunch and dinner menus. It also shows pictures of the restaurant and many of its favorite appetizers, dinners, and desserts.

If you appreciate Greek food, prepared very well and served by excellence wait staff, please stop in for lunch or dinner, and greet Mano and Judy Paschalis with “Opa” and other words of thanks and celebration. If you are not familiar with Greek food, Manos is a great place to begin your education.

Manos Greek Restaurant, 1701 Adams, 419-244-4479.

Monday, 11:00 a.m. – 3:00 p.m.; Tuesday - Thursday, 11:00 a.m. – 9:00 p.m., Friday, 11:00 a.m. – 11:00 p.m., Saturday, 5:00 p.m. – 11:00 p.m. Parking is available in behind the restaurant, off 17<sup>th</sup> Street.

Review by D. Ellen Critchley  
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