

SNACKS

BASKET OF ARTISAN BAGUETTE & BUTTER 430 5.00

TARAMASALATA 576 4.50 with sourdough croutons
FETA & HARLEQUIN OLIVES 353 (v) 5.95
AUBERGINE CONFIT 225 5.25 with sourdough croutons (vg)



= THE SOHO SET =

2 course for 19.50 3 course for 24.50

Available Tuesday to Saturday until 6.30pm

STARTER	MAINS	DESSERTS
BURRATA confit beefsteak tomato and tapenade (v)	LEVANTINE SPICED AUBERGINE char-grilled broccoli, almonds & labneh (v)	NEGRONI GRANITA with candied orange tuile (vg)
TARAMASALATA with sourdough croutons	MUSSELS MARINIÈRE	SORBET selection (vg)
VEAL & PORK MEATBALLS shaved grana padano	MANZI'S FISH PIE with minted peas	MANJARI CHOCOLATE MOUSSE with griottes and chocolate shards (v)

GREAT BEGINNINGS

We recommend sharing 4 dishes between 2

CARLINGFORD LOUGH OYSTER 15 4.25 each	SCOTCH OAK SMOKED SALMON potato rosti, crème fraîche 298 12.50 with 15g oscietra caviar 242 59.50
HERITAGE TOMATO SALAD 144 with a vinaigrette dressing (vg) 5.75	VEAL & PORK MEATBALLS 351 with shaved grana padano 6.50
ROAST BEETROOT 123 pistachio pesto, labneh & artichoke crisps (v) 5.75	ROMAINE WEDGE SALAD 453 cantabrian anchovies and burford brown eggs 6.50
GRILLED COURGETTE 253 goats' cheese and a walnut dressing (v) 5.95	BURRATA 615 confit beefsteak tomato & tapenade (v) 8.75
ANCHOVIES ON TOAST 325 with brown butter mayonnaise 5.95	CEVICHE OF SEA BREAM 251 citrus segments and fennel seeds 8.95
	ROAST SCALLOP ON THE HALF SHELL 1020 with smoked chilli butter 9.75
	1/4 PINT OF ATLANTIC PRAWNS 577 shell on, with mayonnaise 9.95
	GRILLED OCTOPUS 141 tomatoes, red pepper & aubergine purée 11.50
	TARTARE OF YELLOWFIN TUNA 219 with sourdough croutons 12.50
	GRILLED KING PRAWNS 378 with garlic butter 12.50
	PRAWN & AVOCADO COCKTAIL 362 with bloody mary sauce 14.50
	FRIED VIOLET ARTICHOKES 657 lemon & parsley gremolata (vg) 15.50
	DRESSED DORSET CRAB 393 with brown crab mayonnaise 22.50

EVENTS

AT
Manzi's



For group bookings and events ask for more details.

THE MAIN ACT

FISH OF THE DAY 850 served fully garnished P.O.A.	MANZI'S FISH PIE 926 with minted peas 23.75	GRILLED KING PRAWNS 835 with garlic butter 28.50
GNOCCHI 'PRIMAVERA' 668 purple sprouting broccoli, asparagus and ricotta (v) 19.50	MANZI'S FISH AND CHIPS 824 beer battered haddock, mushy peas and pickled onions 24.50	BATEMAN'S LOBSTER ROLL 1227 with 'thousand island' dressing and chips 28.75
SMOKED HADDOCK SOUFFLÉ SUISSE 795 with gem salad 21.50	GRILLED FILLET OF SEA TROUT 499 peas, broad beans & a seaweed butter sauce 26.50	CIOPPINO FISH STEW 987 grilled sourdough & saffron aioli 29.50
LEVANTINE SPICED AUBERGINE 710 char-grilled broccoli, almonds & labneh (v) 22.50	ROAST SUPREME OF CORN FED CHICKEN 1137 morel cream sauce & asparagus 27.50	LOBSTER LINGUINE 764 datterino tomatoes & chilli 39.50
FLAT-IRON STEAK 1176 with beurre maître d'hôtel 22.50		

Manzi's

MUSSELS

MARINIÈRE 952 19.75
white wine & parsley

BENGALI 909 21.50
coriander & turmeric

MADE FOR TWO

WHOLE ROAST SEABASS 1408 32.00
brown shrimps & wild garlic

MONKFISH WELLINGTON 2133 37.25 per person
with sauce américaine

SIDES

HOUSE SALAD 128 4.75 (vg) | SPRING GREENS with toasted almonds 247 5.95 | FRENCH FRIES 659 5.75 | NEW POTATOES 453 5.75 | GRILLED BROCCOLI with chilli & garlic 143 5.75 (vg)

SWEET ENDINGS

NEGRONI GRANITA 215 with a candied orange tuile (vg) 8.25	WARM BUTTER ALMOND TART 371 with rhubarb and crème fraîche (v) 10.50	MANJARI CHOCOLATE MOUSSE 427 with griottes and chocolate shards (v) 11.75
BAKED VANILLA CHEESECAKE 545 with rhubarb compote (v) 10.50	RASPBERRIES & CREAM ARCTIC ROLL 422 with a raspberry purée (v) 10.75	TIRAMISU (TO SHARE) 696 with espresso & chocolate tuile (v) 18.00

To exclusively hire the first floor of Manzi's visit manzis.co.uk or ask a member of the team

v - vegetarian ~ vg - vegan ~ A discretionary 15% Service Charge will be added to your bill
All gratuities are managed independently. Please inform your server if you have any food allergies
or special dietary needs. Gluten free options available ~ No flash, or intrusive photography.



If you would like to purchase one of our gift vouchers, please scan the QR code.



Scan to view a menu with calories. Adults need around 2,000 kcal a day.