

SNACKS

BASKET OF ARTISAN BAGUETTE & BUTTER 430 5.00

TARAMASALATA 576 4.50 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

BURRATA

confit beef steak tomato and tapenade (v)

TARAMASALATA with sourdough croutons

VEAL 0 DODY

VEAL & PORK Meatballs

shaved grana padano

MAINS

LEVANTINE SPICED AUBERGINE

char-grilled broccoli, almonds & labneh (v)

MUSSELS MARINIERE

MANZI'S FISH PIE with minted peas

DESSERTS

NEGRONI GRANITA with candied orange tuile (vg)

SORBET

selection (vg)

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

HERITAGE TOMATO SALAD 144
with a vinaigrette dressing (vg)

ROAST BEETROOT 123
pistachio pesto, labneh & artichoke crisps (v)

GRILLED COURGETTE 253
goat's cheese and walnut dressing (v)

ANCHOVIES ON TOAST 325
with brown butter mayonnaise

EVENTS

AT

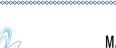
Manzi's

For group and event

For group bookings and events ask for more details.

SCOTCH OAK SMOKED SALMON potato rosti, crème fraîche 298 12.50 with 15g oscietra caviar 242 59.50

VEAL & PORK MEATBALLS 351 with shaved grana padano	6.50	GRILLED OCTOPUS 141 tomatoes, red pepper & aubergine purée	11.50
ROMAINE WEDGE SALAD 453 cantabrian anchovies and burford brown eggs	6.50	TARTARE OF YELLOWFIN TUNA 219 with sourdough croutons	12.50
BURRATA 615 confit beef steak tomato & tapenade (v)	8.75	GRILLED KING PRAWNS 378 with garlic butter	12.50
CEVICHE OF SEA BREAM 251 citrus segments and fennel seeds	8.95	PRAWN & AVOCADO COCKTAIL 362 with bloody mary sauce	14.50
ROAST SCALLOP ON THE HALF SHELL 1020 with smoked chilli butter	9.75	FRIED VIOLET ARTICHOKES 657 lemon & parsley gremolata (vg)	15.50
1/4 PINT OF ATLANTIC PRAWNS 577 shell on, with mayonnaise	9.95	DRESSED DORSET CRAB 393 with brown crab mayonnaise	22.50



Manzis MUSSELS

MARINIÈRE 952 19.75 white wine & parsley

BENGALI 909 21.50 coriander & turmeric



28.50

28.75

29.50

39.50

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
GNOCCHI 'PRIMAVERA' 668 purple sprouting broccoli, asparagus	19.50	MANZI'S FISH AND CHIPS 824 beer battered haddock, mushy peas and pickled on	24.50 nions	BATEMAN'S LOBSTER ROLL 1227 with 'thousand island' dressing and chips
and ricotta (v) SMOKED HADDOCK SOUFFLÉ SUISSE 795	21.50	GRILLED SEA TROUT 499 peas, broad beans & a seaweed butter sauce	26.50	CIOPPINO FISH STEW 987 grilled sourdough & saffron aïoli
with gem salad LEVANTINE SPICED AUBERGINE 710 char-grilled broccoli, almonds & labneh (v)	22.50	morel cream sauce & asparagus		LOBSTER LINGUINE 764 datterino tomato & chilli
FLAT-IRON STEAK 1176	22.50	***************************************	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

with beurre maître d'hôtel

NEGRONI GRANITA 215 with a candied orange tuile (vg)	8.25	WARM BUTTER ALMOND TART 371 with rhubarb and clotted cream (v)	10.50	MANJARI CHOCOLATE MOUSSE 427 with griottes and chocolate shards [v]	11.75
BAKED VANILLA CHEESECAKE 545 classic new york style baked cheesecake (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

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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.