

THE ALL IN

3 COURSES 29.50

INCLUDING A GLASS OF HOUSE WINE (125ML)
BEER OR PUNCHY SOFT DRINK

TOMATO AND POMEGRANATE FATTOUSH [vg] (258)
with pita bread

FENNEL, PEACH AND GOATS' CHEESE SALAD [v] (200)
with toasted walnuts

OAK SMOKED SALMON (389)
with rye bread

GNOCCHI "PRIMAVERA" [v] (905)
purple sprouting broccoli, asparagus & ricotta

ROAST SALMON WITH PEPERONATA (329)
with a salsa verde

STEAK FRITES (961)
aged sirloin, with béarnaise or bordelaise sauce

WARM BUTTER ALMOND TART [v] (545)
strawberry compote and crème fraîche

HOKEY POKEY AND HONEY GELATO [v] (438)
chocolate honeycomb and a chocolate tuile

BAKED VANILLA CHEESECAKE [v] (545)
with strawberry compote

Manzi's of Soho



OYSTER HOUR

FROM 5.30PM TO 6.30PM TUESDAY - FRIDAY

OYSTERS 6 FOR 9.00
OR
2.00 EACH

ADD A SUNSET'S SONG COCKTAIL FOR 6.00
OR GLASS OF CHAMPAGNE FOR 10.00

Snacks

4 FOR 17.50 OR 5.00 EACH

SOURDOUGH BAGUETTE AND TAPENADE (250)

BEETROOT HUMMUS (247) ~ TZATZIKI (200)

PIMIENTOS DE PADRON (264) ~ FETA & HARLEQUIN OLIVES (353)

SOHO SET

2 COURSES 15.25 | 3 COURSES 19.50

BURRATA [v] (567)
confit beefsteak tomato and tapenade

GREEK SALAD [v] (206)
crumbled feta and olives

VEAL POLPETTE (401)
with shaved parmesan

LEVANTINE SPICED AUBERGINE [v] (710)
char-grilled broccoli, almonds & labneh

CHICKEN MILANESE (750)
with pasta pomodoro

GILT-HEAD BREAM FILLET (575)
with a pomegranate fattoush

SALTED CARAMEL DELICE [v] (545)
with crème fraîche

SORBET [vg]
selection

PANNA COTTA [v] (381)
with strawberries

GREAT BEGINNINGS

WE RECOMMEND SHARING

CARLINGFORD LOUGH OYSTERS (15) 4.25 EACH
with mignonette sauce

GRILLED COURGETTE [v] (253) 5.95
goats' cheese and a walnut dressing

PANZANELLA SALAD (190) 6.75
tomatoes, anchovies and croutons

BEETROOT HUMMUS & LENTIL CRISPS [vg] (247) 6.75
with baby beets

VEAL POLPETTE (401) 7.25
with shaved parmesan

TOMATO AND POMEGRANATE FATTOUSH [vg] (258) 7.25
with pita bread

SARDINE BRUSCHETTA (402) 7.50
tomato and red onion

GREEK SALAD [v] (206) 7.50
crumbled feta and olives

FENNEL, PEACH AND GOATS' CHEESE SALAD [v] (200) 8.50
with toasted walnuts

BURRATA [v] (615) 8.75
confit beefsteak tomato & tapenade

CEVICHE OF SEA BREAM (251) 8.95
citrus segments and fennel seeds

1/4 PINT OF ATLANTIC PRAWNS (577) 9.95
shell on, with mayonnaise

GRILLED OCTOPUS (141) 11.50
tomatoes, red pepper & aubergine purée

OAK SMOKED SALMON (369) 12.50
with rye bread

TARTARE OF YELLOWFIN TUNA (219) 12.50
with sourdough croutons

SEA TROUT AND BROAD BEAN TART (337) 12.50
with crème fraîche

BEEF CARPACCIO (177) 13.50
with parmesan crisps

DRESSED DORSET CRAB (393) 18.50
with brown crab mayonnaise

THE MAIN ACT

FISH OF THE DAY P.O.A. (850)
served fully garnished

CHICKEN MILANESE (750) 16.50
with pasta pomodoro

GNOCCHI 'PRIMAVERA' [v] (668) 19.50
purple sprouting broccoli, asparagus and ricotta

HAKE FILLET (215) 19.50
fennel & saffron broth

LINGUINE & CLAMS PUTTANESCA (800) 19.50
tomatoes, anchovies & chilli

GRILLED KING PRAWNS (816) 19.50
with garlic butter

LEVANTINE SPICED AUBERGINE [v] (710) 15.75
char-grilled broccoli, almonds & labneh

ROAST SALMON WITH PEPERONATA (329) 22.50
with a salsa verde

BOUILLABAISSSE (579) 22.50
bream, red mullet, hake, octopus, clams, king prawns

MANZI'S FISH AND CHIPS (824) 19.50
beer battered haddock, mushy peas and pickled onions

**BATEMAN LOBSTER ROLL
AND FRITES** (1227) 28.75
with thousand island dressing

LOBSTER LINGUINE (724) 29.50
lobster bisque, peas and pea sprouts

STEAK FRITES 225g (921) 29.50
aged sirloin with béarnaise or bordelaise sauce

SPECIALS

MOULES FRITES

15.00

MARINIÈRE AND FRITES (946)

OR

CHORIZO & TOMATO AND FRITES (921)

FRIDAY FIZZ & CHIPS

19.50

CLASSIC MANZI'S FISH AND CHIPS (824)
with a glass of cremant (125ML)

Sides

ALL SIDES 5.25

CHAR-GRILLED COUGRETTES AND PINENUTS (366) ~ PEPERONATA (61)

GREEN SALAD WITH HERBS AND LADOLEMONO (133)

FRENCH FRIES (659) ~ FINE GREEN BEANS (149)

SWEET ENDINGS

RASPBERRY & MERGINGUE GELATO [v] (795) 7.50
raspberry coulis and a raspberry tuile

TIRAMISU (TO SHARE) [v] (696) 18.00
with a chocolate tuile

BAKED VANILLA CHEESECAKE [v] (536) 8.25
with strawberry compote

WARM BUTTER ALMOND TART [v] (438) 8.50
strawberry compote and crème fraîche

MANJARI CHOCOLATE MOUSSE [v] (427) 8.50
griottes and chocolate shards

HOKEY POKEY & HONEY GELATO [v] (448) 7.50
chocolate honeycomb and a chocolate tuile



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

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.