

THE ALL IN

3 COURSES 29.50

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

ROAST CELERIAC SOUP (v)
mushrooms and crème fraîche

**RADISH, COURGETTE
AND POMEGRANATE FATTOUSH** (vg)
with pita bread

SEVERN & WYE OAK SMOKED SALMON
with rye bread

SPINACH AND RICOTTA RAVIOLINI (v)
fine beans and basil oil

ROAST SALMON WITH PEPPERONATA
with a salsa verde

STEAK FRITES
flat iron with béarnaise or bordelaise sauce

WARM BUTTER ALMOND TART (v)
plum compote and crème fraîche

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

BAKED VANILLA CHEESECAKE (v)
with rhubarb 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 (v)

BEETROOT HUMMUS (vg) and TZATZIKI *with pita bread* (v)

PIMIENTOS DE PADRON (v) ~ FETA & HARLEQUIN OLIVES (v)

SOHO SET

2 COURSES 15.25 | 3 COURSES 19.50

ROAST CELERIAC SOUP (v)
mushrooms and crème fraîche

GREEK SALAD (v)
crumbled feta and olives

VEAL POLPETTE
with shaved parmesan

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

CHICKEN MILANESE
with pasta pomodoro

GILT-HEAD BREAM FILLET
with a pomegranate fattoush

PASSIONFRUIT AND CHOCOLATE DELICE (v)
with crème fraîche

SORBET (vg)
selection

PANNA COTTA (v)
with cherries

GREAT BEGINNINGS

WE RECOMMEND SHARING

JERSEY ROCK OYSTERS 4.25 EACH
with mignonette sauce

**HERITAGE BEETROOT AND
GOATS CHEESE SALAD** (v) 6.75
with toasted walnuts

VEAL POLPETTE 7.25
with shaved parmesan

**RADISH, COURGETTE AND
POMEGRANATE FATTOUSH** (vg) 7.25
with pita bread

SARDINE BRUSCHETTA 7.50
tomato and red onion

GREEK SALAD (v) 7.50
crumbled feta and olives

ROAST CELERIAC SOUP (v) 8.50
mushrooms and crème fraîche

CEVICHE OF SEA BREAM 8.95
citrus segments and fennel seeds

MANZI'S CLASSIC PRAWN COCKTAIL 9.95
with sauce marie rose

CALAMARI FRITTI 11.50
with garlic aioli

SEVERN & WYE OAK SMOKED SALMON 12.50
with rye bread

TARTARE OF YELLOWFIN TUNA 12.50
with sourdough croutons

BEEF CARPACCIO 13.50
with parmesan crisps

DRESSED DORSET CRAB 18.50
with brown crab mayonnaise

THE MAIN ACT

FISH OF THE DAY P.O.A.
served fully garnished

CHICKEN MILANESE 16.50
with pasta pomodoro

SPINACH AND RICOTTA RAVIOLINI (v) 19.50
fine beans and basil oil

HAKE FILLET 19.50
fennel & saffron broth

LINGUINE & CLAMS PUTTANESCA 19.50
tomatoes, anchovies & chilli

GRILLED KING PRAWNS 19.50
with garlic butter

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

ROAST SALMON WITH PEPPERONATA 22.50
with a salsa verde

BOUILLABAISSÉ 22.50
bream, red mullet, hake, octopus, clams, king prawns

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

CALAMARI FRITTI
with green salad and frites 25.50

BATEMAN LOBSTER ROLL AND FRITES 28.75
with thousand island dressing

DRY AGED STEAK FRITES 225g 33.50
sirloin with béarnaise or bordelaise sauce

LOBSTER LINGUINE 33.50
lobster bisque, peas and pea sprouts

SPECIALS

MOULES FRITES

15.00

MARINIÈRE AND FRITES

OR

CHORIZO & TOMATO AND FRITES

FRIDAY FIZZ & CHIPS

19.50

CLASSIC MANZI'S FISH AND CHIPS

with a glass of cremant (125ML)

Sides

ALL SIDES 5.25

CHAR-GRILLED COUGRETTES AND PINENUTS ~ PEPPERONATA
GREEN SALAD WITH HERBS AND LADOLEMONO
FRENCH FRIES ~ FINE GREEN BEANS

Made for two

WHOLE WILD SEA BASS 800g 38.50 for two
roast tomatoes and fennel

ROASTED MONKFISH 59.50 for two
chickpeas, smoked paprika and spinach

SWEET ENDINGS

PANNA COTTA (v) 7.50
with cherries

TIRAMISU (TO SHARE) (v) 18.00
with a chocolate tuile

BAKED VANILLA CHEESECAKE (v) 8.25
with rhubarb compote

WARM BUTTER ALMOND TART (v) 8.50
plum compote and crème fraîche

MANJARI CHOCOLATE MOUSSE (v) 8.50
with chocolate shards

HOKEY POKEY AND HONEY GELATO (v) 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.