

## 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.