

MANZONI

Bistro & Bar



A way of life!

Alessandro Manzoni, a passionate poet, novelist and road opener, all reflected in one of a kind love story, The Betrothed ("I Promessi Sposi"). He takes you on a journey you will never forget around Milano revealing insights into the meanderings of the human mind to the unwavering strength of love.

Certainly the heart has always something to tell about the future...

With the same passion we carry his name with pride and we say no need to be in Italy to enjoy an authentic meal!

A cosy setting, warm lights, slow cooked meals homemade gnocchi and pasta, cocktails with an Italian twist and specialty coffees coming together as a work of art.



ANTIPASTI DI MARE

- Vitello tonnato** 🐠 62
thinly sliced veal with cipriani dressing
- Mediterranean style seafood salad** 🐠 76
*octopus, prawns, calamari, sea scallops
black mussels, semi dried tomatoes, black olives
celery and citrus dressing*
- Calamari fritti** 🌾🐠 59
deep fried squid with warm spicy tomato sauce
- Octopus carpaccio** 🐠 58
*braised octopus, saffron potatoes, basil, arugula
virgin olive oil and saffron cream*

ANTIPASTI DI TERRA

- Rosemary & rocksalt focaccia** 🌾🌿 30
*traditional focaccia bread topped with extra
virgin oil, rosemary and rocksalt*
- Bruschetta** 🌾🐠 42
*tomato and basil, shrimps with pesto and
avocado, truffle flavoured wild mushrooms*
- Arancini** 🌾 40
*fried Sicilian style saffron rice balls, parmesan
meat ragu, green peas*
- Italian style green salad** 🌿 48
*grilled baby artichoke, fennel, semi dried cherry
tomatoes, olive oil and balsamic vinegar*
- Burrata** 🌿 68
datterini tomatoes, fresh basil, oregano, olive oil
- Baby spinach salad** 🌿🌾 56
*sauteed mushrooms, cherry tomatoes, basil
parmesan croutons, avocado, balsamic dressing*
- Caprese** 🌿🐠 62
mozzarella, heirloom tomatoes and basil

*"Everything you see I owe to pasta." -
Sophia Loren*

ZUPPE

- Minestrone** 🌾🌿 48
classic Italian vegetable soup
- Genovese style seafood soup** 🌾🐠 58
*simmered squid, shrimps, mussels, clams
enriched lobster sauce*



CRUDI

- Cold cuts platter** 68
*salami piccante, beef speck, smoked veal bacon
olives, sundried tomatoes, green olives tapenade
and capers*
- Tuna tartar** 🌾🐠 75
*diced fresh tuna, avocado, quail egg, salmon roe
and citrus dressing*



DAL NOSTRO CHEF

- Wild mushrooms risotto 🍄🍄 62
roasted pumpkin, pumpkin seeds and truffle foam
- Risotto di mare 🌊🍷 74
carabinieri rice, lobster bisque, prawns black mussels, baby squid, octopus
- Homemade ricotta gnocchi 🍄 66
crispy bresaola, mascarpone cheese porcini mushrooms
- Burrata porcini mushroom ravioli 🍄 69
tomatoes, garlic, basil and truffle slice
- Lasagna bolognese 🍷🍄 72
homemade lasagne with bolognese sauce bechamel and parmesan cheese
- Gragnano paccheri 🍷 72
Gragnano paccheri with baked tomato sauce fried eggplant and aged ricotta

PIZZA TRADIZIONALE

- La pizza di Manzoni 🍷 70
air dried Italian beef, wild rucola, shaved parmesan, aged balsamic vinegar
- Margherita 🍷🍄 56
tomato sauce, mozzarella, fresh basil
- Mozzarella di bufala 🍷🍄🍷 62
buffalo mozzarella, datterini tomatoes and homemade basil pesto
- Bianca 🍷 72
fresh cream, burrata cheese, sauteed porcini mushrooms, black truffle
- Vegetariana 🍷🍄 58
tomato sauce, mozzarella, sauteed mixed vegetables
- Ai quattro formaggi 🍷🍷 62
tomato sauce, mozzarella, parmigiano gorgonzola and buffalo ricotta
- Pepperoni 🍷 68
tomato sauce, mozzarella, spicy beef salami
- Ai frutti di mare 🍷🍷 72
tomato sauce, mozzarella, baby squid, shrimps mussels and clams



PRIMI choose your own pasta

Linguine, Spaghetti, Fusilli, Penne Rigatoni, Trofie 🍷

SALSA

- Pesto 🍷 60
basil, garlic, olive oil, parmesan, pine nuts
- Marinara 🍷 58
the trademark tomato Italian classic
- Arrabiata 🍷 59
spicy tomato sauce, garlic, red chili
- Aglio olio with prawns 🍷 67
garlic, olive oil, chili, prawns
- Bolognese 67
ground beef, onion, carrots, celery, tomatoes and fresh herbs
- Veal carbonara 68
parmesan, cream, veal bacon, fresh egg yolk
- Ai frutti di mare 🍷 76
baby squid, shrimps, clams, black mussels octopus and cherry tomatoes

PIATTI PER DUE

- Grilled seafood 🍷 275
rock lobster, calamari, prawns, sea scallops, octopus, black mussels, New Zealand mussels buttered baby potatoes chimichurri sauce
- Veal Ribs 195
slow braised veal ribs with saffron risotto and gremolata



La cucina di un popolo è la sola esatta testimonianza della sua civiltà.

(The cuisine of a country is the only exact attestation of its civilization.)





Spaghetti ala Carbonara

Ingredients

- 120g spaghetti
- 2 eggs
- 1 pinch black pepper
- 2 pinches salt
- 40g Pecorino Romano
- 50ml single cream, optional
- 3ml extra-virgin olive oil
- 3 slices Veal Bacon

Method

Boil the spaghetti in salted water until it is al dente. Drain and set aside.

Beat the eggs. Add the black pepper and cheese to the beaten eggs. Set aside. Add the cream to this mixture, if desired, for a creamier dish.

Put the oil in a saucepan with the veal bacon, and saute for 5 minutes. Add the spaghetti into the pan and saute for another 3 minutes.

Turn off the flame and add the egg and cheese mixture to the pasta and mix.

Serve with additional Pecorino Romano on top.

15 mins cooking - 380 Cal



SECONDI

- Rosemary braised lamb shank 138
mascarpone polenta, roasted asparagus and baby carrots
- Milanese style veal cutlet 🌾 175
rocket leaves, warm arrabiata baby potatoes
- Braised seabass 🐟 145
cherry tomatoes, capers, black olives, baby spinach
- Galletto alla diavola 98
lemon spicy marinated baby chicken, thyme roasted new potatoes, cherry tomatoes and broccoli
- Beef tenderloin (250 gm) 165
- Rib eye (300 gm) 175
served with truffle mashed potato, grilled vegetables
porcini mushroom or black pepper sauce



CONTORNI

- Steak fries
- Steamed asparagus
- Truffled mashed potato
- Grilled vegetables
- Green salad
- Creamy spinach
- Polenta
1 side dish for AED 25
2 side dishes for AED 45
3 side dishes for AED 65

BAMBINI MENU

- Spaghetti bolognese 🌾 48
spaghetti with slow braised beef and veal in tomato sauce
- Spaghetti alfredo 🌾 48
spaghetti with white creamy sauce and chicken
- Mini margherita pizza 🌾 🥗 45
mozzarella, fresh basil, tomato sauce
- Crispy chicken nuggets 🌾 48
crispy chicken nuggets, stake fries
- Mini burger 🌾 49
mini patty stuffed with tomato, lettuce, cheese served with french fries and salad





*La cucina piccola fa la casa grande.
-Italian proverb
(A small kitchen makes the house big)*



FORMAGGI cheese platter

A selection of fine cheese 65

- Parmesan
- Pecorino
- Asiago
- Brie
- Gorgonzola



I NOSTRI DOLCI

- Tiramisu  40
mascarpone mouse, toasted sponge, espresso and cocoa dust
- Flan caldo  42
white and dark chocolate soft centre cake with vanilla ice cream
- Panna cotta 39
traditional panna cotta with forest berries
- Creme brulee al limone  38
lemon flavoured creme brulee, almond crumble
- Gelati (3 scoops) 36
vanilla, chocolate, strawberry
- Assorted homemade desserts platter for 2 72



CAFE ITALIANO DI MANZONI

- Doppio al amaretto 36
coffee, lazzaroni amaretto, whipped cream and almonds
- Il dolce caffè 34
coffee, smirnoff vanilla, chocolate and vanilla syrup, milk, whipped cream
- Machiato al liquore 39
coffee, courvoisier, coffee liqueur, whipped cream, orange peel
- Piccole dolcezze con caffè 42
any coffee with a selection of mini desserts





MANZONI

Bistro & Bar

HANDCRAFTED COCKTAILS

Manzoni in JLT	62
<i>secret syrup, gordon's, sweet vermouth, lemon juice</i>	
Vanilla fashioned	60
<i>jim beam, galliano, homemade spiced syrup, orange peel</i>	
Milano spritz	68
<i>aperol, sparkling wine, soda, angostura orange and sugar syrup</i>	
Ciao negroni	60
<i>gordon's, sweet vermouth, campari, domaine de provence absinthe</i>	
Il paradiso	64
<i>martini bianco, pierlant, passion fruit puree, apple juice homemade vanilla syrup</i>	
L'altro martini	64
<i>cpt. morgan spiced, coffee liqueur, frangelico, cream and cocoa powder</i>	
Limonjito	68
<i>cpt.morgan white, limoncello, pierlant, lime wedges with brown sugar and mint</i>	
Fragolino	60
<i>smirnoff, pierlant, strawberry puree, lemon juice</i>	

MANZONI IN JLT



MOCKTAILS

Montecristo	46
<i>strawberry, lemon, cranberry juice, soda</i>	
Dr feel good	44
<i>strawberry puree, fresh pineapple juice, vanilla syrup with sweet and sour mix</i>	
Be zen	46
<i>fresh banana, strawberry, mango puree and apple juice</i>	
Pullman attitude	40
<i>mint, barley water, sweet and sour mix</i>	

CHAMPAGNE



Laurent Perrier brut NV	150	750
<i>pale golden hue, fine and persistent bubbles, crisp and fresh finish</i>		
Moet et Chandon brut imperial	925	
<i>subtle suggestion of flowers, vanilla, grapefruit, bread with light and delicate champagne</i>		
Dom Perignon	2,800	
<i>aromas of almond and powdered cocoa develop gradually into white fruit with hints of dried flowers</i>		

SPARKLING

Pierlant brut NV	50	240
<i>Charente, France a pale yellow with amber hue, rich, harmonious, balanced and very elegant taste</i>		
Scavi & Ray prosecco	62	290
<i>Veneto, Italy a fresh and delicate fruity aroma with a lively sparkle golden colour and dry finish</i>		

BEERS

Draught beer	47
Bottled beer	43
<i>peroni, stella artois, corona, heineken, hoegaarden</i>	

MONTECRISTO



“ An infusion of Italian spirits with Asian spices..... shaken not stirred. Reminds you of summer and smell of the fields burned by heat with wild flowers. ”



ROSE WINE



Antares rose 44 70 210
Central Valley, Chile
a lively pink colour, with strawberries and raspberries on the nose, fresh and silky on the palate

Henri Fabre Cuvee Serpolet 55 88 250
Cotes De Provence, France
salmon pink colour, bright red fruit notes on the nose and delicately fruity on the palate, with hints of thyme in the aromas

WHITE WINE



Italia pinot grigio 46 75 220
Pavia, Italy
fresh floral aromas and a brilliant citrusy lemony palate with a refreshing acidity

Araldica Gavi, la Luciana 60 95 275
Piemont, Italy
crisp and lightly aromatic dry wine from the local Cortese grape

Garganega pinot grigio 46 75 220
Venezia, Italy
crisp apple and melon fruit aromas with a creamy texture and a hint of toasted nuts

Folonari soave 52 84 245
Veneto, Italy
soft with light citrus aromas, mild almond flavours with crisp and dry finish

Bio Bio chardonnay IGT 50 80 240
Italy
aromas of flowers and ripe peaches with a velvety taste refreshing and easy

Hardy's the Riddle chardonnay 42 68 200
South Eastern, Australia
soft creamy texture with limey flavours and subtle oak overtones

Carmen sauvignon blanc 46 75 220
Central Valley, Chile
intense and lingering bouquet of green pepper with asparagus and a fine combination of lime and pink grapefruit

La Chablisienne Bourgogne chardonnay 62 98 295
Chablis, France
balanced wine with minty freshness and white flowers notes of citrus and spearmint and a mineral side that stands out



RED WINE



Italia primitivo 46 75 220
Puglia, Italy
deep colour, rich and concentrated with flavours of cherry, clove and blackberry

Araldica Piemonte barbera 46 75 220
Piemont, Italy
aromas of ripe raspberries and plums on the nose; medium-bodied wine with soft tannins, an abundance of tangy red cherry and plum fruits with a savoury spiciness

Bardolino folonari 58 93 265
Veneto, Italy
pale ruby red colour, fresh and fruity bouquet with hints of wild cherries and violets. Light and refreshing taste

Nero d'avola, da Luca 60 95 275
Sicily, Italy
flavours of spicy cherry fruit and hints of violet on the nose, rich dark fruits aromas

Valle Reale 'Lupi Reali' Montepulciano d'Abruzzo 62 98 295
Abruzzo, Italy
a well balanced typical red from Abruzzo with bright red berry fruit with some spicy notes

Chianti Vernaiolo 65 105 310
Tuscany, Italy
a fresh, balanced and full bodied wine, with aromas of ripe red fruits

Hardys the Riddle cabernet/merlot 42 68 200
South Eastern, Australia
scrummy ripe fruit and a purply colour, medium body and balanced blackcurrant and cherry flavour

Carmen cabernet sauvignon 58 93 265
Central Valley, Chile
red fruit flavours, with soft, mature tannins and medium body. Aromas of strawberry, blackcurrant and mulberry

Rigal the original malbec 68 110 325
Cahors, South-west France
aromas of red fruits and spices, it is well balanced and pleasant wine with a touch of vanilla



“Accept what life offers you and try to drink from every cup. All wines should be tasted; some should only be sipped, but with others, drink the whole bottle.”
 — Paulo Coelho



• Our standard measure for spirits is 30ml and for wine by the glass 150ml and 250ml for a large glass



SPIRITS

APERITIFS AND DIGESTIVES

Martini Bianco, Martini Rosso, Campari
Jagermeister

30ml



42 850
46 950

Whisky

Johnny Walker Red Label, Jim Beam
Johnny Walker Black Label, Chivas 12
Johnny Walker Gold Label
Jack Daniel's
Jameson
Jura 10 years
Glenfiddich 12



42 850
58 1,200
89 1,800
49 950
54 1,100
59 1,400
64 1,700

Vodka

Smirnoff
Absolut Blue
Grey Goose

42 850
58 1,200
89 1,800

Rum

Captain Morgan White, Spiced Gold
and Black, Bacardi Carta Blanca

42 850

Gin

Gordons
Hendrick's, Tanqueray 10

42 850
59 1,200

Tequila

Jose Cuervo Gold, Silver
Don Julio

44 900
75 1,500

Liquors

Lazzaroni Amaretto, Limoncello,
Bailey's

44 850
48 880

Eau de Vie

Grappa Nonino, Vendemmia
Alexander Platinum Grappa di Amarone
Grappa Nonino Monovitigno lo Chardonnay

46 900
44 900
52 980

COGNAC

30ml



Courvoisier VS 55 980
Remy Martin VSOP 70 1,500
Remy Martin XO 195 3,900

SOFT BEVERAGES

Pepsi, Diet Pepsi, 7UP, 7UP free, Mirinda 22
Everness Ginger Ale, Everness Soda
Energy drink 40
Freshly squeezed juices 28
Emirates, 0.5 liter 18
Emirates, 1.5 liter 25
Aqua Morelli, still or sparkling, 0.25 liter 18
Aqua Morelli, still or sparkling, 0.75 liter 29

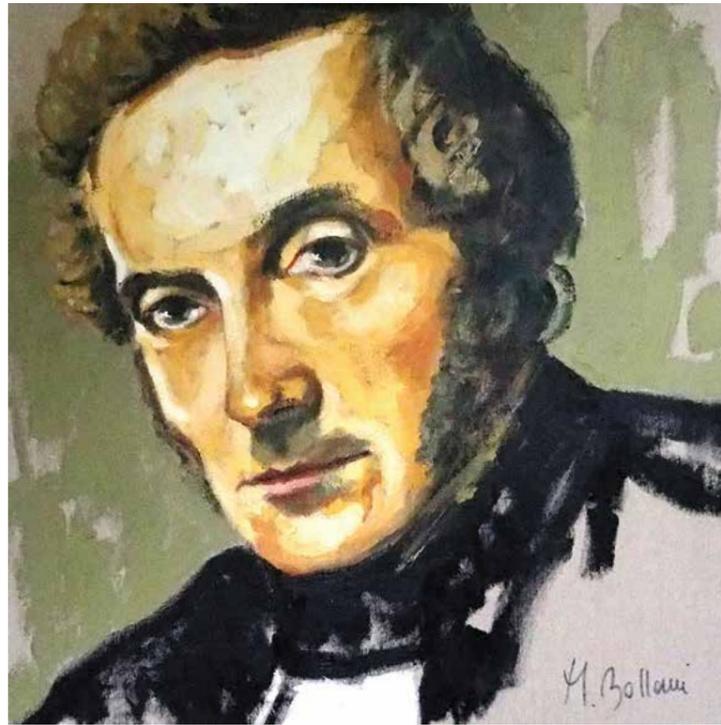
COFFEE AND TEA

Americano, Double Espresso, Turkish Coffee 23
Cappucino, Cafe Late, Tea Selection 25

FRAGOLINO



Alessandro Manzoni



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