

DINNER MENU  
6:00PM TO 11:30PM

# MANOUCHE

• CRAFT BAKERY & BISTRO •

MANOUCHE.COM.MT



— BY NIGHT —

THE MANOUCHE TEAM GOES THE EXTRA MILE TO PREPARE YOU QUALITY COMFORT FOOD. PLEASE ALLOW TIME FOR SERVICE.

## STARTERS & SHARING PLATTERS

<b>MANOUCHE PLATEAU (GO)</b> <i>Cold cuts &amp; cheeses with Manouche pickles &amp; petit salad served with our own batard sourdough</i>	€25.00
<b>TRIO OF SAUSAGES</b> <i>Italian fennel, mild chilli, lemon chicken, French mustard, onion chutney &amp; salad garnish</i>	€12.50
<b>LIGHTLY DUSTED CHICKEN WINGS</b> <i>Sticky sauce</i>	€8.50

## BIZZA

<b>MOZZARELLA &amp; GARLIC BREAD STICKS (V)</b> <i>Garlic &amp; parsley dip</i>	€8.95
<b>BACON, MOZZARELLA &amp; GARLIC BREAD STICKS</b> <i>Garlic &amp; parsley dip</i>	€9.95
<b>PARMA &amp; ROCKET FOCACCIA</b> <i>Parma ham, Grana, rocket leaves &amp; olive oil</i>	€10.50
<b>SMOKED SALMON FOCACCIA</b> <i>In-house smoked salmon, cream cheese, cherry tomatoes &amp; rocket leaves</i>	€11.95
<b>BUFALA FOCACCIA (V)</b> <i>Mozzarella di bufala, onion chutney, caramelised tomatoes &amp; salad leaves</i>	€11.50

## BAKED CAMEMBERT (V) (GO)

Served with olive oil  
& toasted batard

Cranberry jam

or

Onion chutney

or

Honey & roasted  
hazelnuts

€12.50



(NAG) NO ADDED GLUTEN | (VG) VEGAN | (GO) CAN BE MADE FREE FROM GLUTEN | (V) VEGETARIAN

Menu items may contain or come into contact with wheat, eggs, peanuts, tree nuts, crustaceans, molluscs, lupin, mustard, sesame, celery, sulphur dioxide, sulphites, soybeans, fish & milk.

For more information, please ask to speak to the manager.