



*Manuela*

PRIVATE DINING ROOM

130 PRINCE STREET, NEW YORK, NY 10012  
+1 917 245 2770 | MANUELA-NYC.COM | @MANUELANYC

# Manuela

## ABOUT

Located on the corner of Wooster and Prince Street in the heart of the SoHo historic cast iron district, Manuela is a welcoming neighborhood restaurant and bar where great contemporary art and food combine to create a convivial atmosphere and sense of abundance.

The restaurant is named for Manuela Wirth, who co-founded Artfarm with her husband Iwan Wirth, taking its cues from her legendary hospitality, culinary talents, and famous warmth as a hostess whose passion for freshly prepared cuisine, local culture, and community are complemented by the guiding conviction that art and life are indivisible.

Manuela is a restaurant with powerful but simple principles at its heart. A rigorous commitment to regenerative agriculture, local purveyors and craftspeople is paramount and has led to collaborations for Manuela with exceptional growers, farmers and makers from the Tri-State area and New England.

The menu at Manuela both responds to and celebrates American seasons with freshly prepared dishes cooked in an open kitchen over the charcoal grill or in the wood-fired oven. Half of the menu at Manuela is plant focused, with dishes that are honest and served with joy.

Committed to sustainability in all its forms, Manuela is also proud to be the only restaurant in Manhattan with an in-house composter. Guests will be able to visit the kitchen to view 'The Rocket', which uses nature's own processes to break down and convert daily food waste into a valuable nutrient-rich resource. The resulting compost will then be used by Project EATS, a pathbreaking New York City-based non-profit organization founded by artist Linda Goode Bryant, to enrich its six urban gardens across the city's five boroughs.

Art is equally at the heart of Manuela. Guests will find dramatic site-specific commissioned works of art – many of them functional elements of the restaurant and bar - created by eight internationally renowned New York artists. Working over a period of eighteen months, Mika Rottenberg, Mary Heilman, Rashid Johnson, Rita Ackermann, Lorna Simpson, Pat Steir, and Uman brought forth a variety of mediums into the mix in order to endow Manuela with its unique atmosphere. And celebrated London-based artist and designer Duro Olowu added an echo of Artfarm's UK roots with new custom textiles for the New York restaurant's interior.

Louise Bourgeois' fantastical bronze Spider II (1995) and new and recent paintings and works on paper by artists who have lived, worked or been inspired by SoHo are also on view, including contributions by George Condo, Gordon Matta Clark, Philip Guston, Nicolas Party, and Cindy Sherman, among others.

Manuela's design was led by Russell Sage Studios, who were also responsible for The Fife Arms and Fish Shop Ballater, two critically acclaimed Artfarm projects in Scotland. The interiors of the restaurant have been crafted with high eco-credentials across finishes, furniture and lighting. Timber and concrete throughout the project are original, stripped back and lightly re-sealed with non-toxic sealant, while plaster walls are made from unfired-natural clays and minerals to provide a breathable finish. All lighting and textiles, including leathers, are either vintage, recycled or off cuts.

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## PRIVATE DINING ROOM

The private dining room at Manuela showcases an ebulliently decorated seven meter long, oval shaped 24-seat dining table and brilliant red custom rug designed by Rashid Johnson.

'Broken Men Table' (2024) has been created specifically for Manuela and is Johnson's first table, With a mosaic surface comprised of handmade artisanal and industrial tiles, spray paint and smashed mirrors, 'Broken Men Table's collage-like composition, cracked colors and abstracted faces recall Johnson's 'Anxious Men' and 'Broken Men' series, in which the human figure is pushed to breaking point. Within these bustling compositions, rudimentary renderings of the human face are brought to the fore, their wild and agitated expressions speaking to both individual and collective identities against shifting social realities. Of these earlier works, Johnson has said, "I'm trying to illustrate tons of different people and at the same time they're probably all me".

The rug has been created in close partnership with Tessere, a bespoke carpet design firm based in the UK. Designed in an oval shape to mirror the structure of Manuela's private dining room, 'Broken Men Table' borrows its striking visuals from Johnson's 'God Painting "A New Day"' (2023), an abstract and almost geometric work that takes liminality and rebirth as its subjects. Depicting a series of almond shapes impressed in white into deep crimson, the image plays with the intersection of overlapping circles and solidifies the liminal spaces that are conjured between. Also recalling eyes turned on their sides, the motif provides a nod to the reverence Johnson holds for things he cannot explain but feels inside and is a powerful new addition to his visual lexicon. On the painting, Johnson says, "I happened to be outside one day laying with my family. I closed my eyes and I was looking up at the sun. It was a warm day. I saw this red behind my eyes and I said to myself, this is incredibly simple: I'm going to call that thing God."

Between the open-plan restaurant and private dining space, guests will find 'New - Tide' (2024), a site-specific artwork and functional object, specially commissioned for Manuela, New York by Duro Olowu, an acclaimed British-Nigerian fashion designer and curator. Both a curtain and a room divider, it is composed of a combination of fabrics assiduously stitched together. Textiles designed by Duro are paired with antique fabrics he has collected over a number of years. Vintage trimmings are interspersed throughout the horizontal and vertical paneling as "intentional intrusions", which, in Duro's words are designed to prompt "the reimagining and redefining [of] walls and spaces". These intuitive and color-drenched abstract compositions are rendered in repetition, whilst the elements of craft, making and assemblage are in keeping with the rest of Duro's artistic practice.

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## DRINKS RECEPTIONS

### CLASSIC COCKTAILS

Pop Art \$19

Brandy, cassis, sparkling wine, orange zest

Cast Iron Sip \$20

Apple aperitif, red vermouth, fortified wine, Demerarra, singed cinnamon

Aged Atelier \$22

Aged Rums, cinnamon, raspberry, sunflower seed orgeat

Garden Muse \$22

Gin, quinquinha, nasturtium, oleo saccharum, nasturtium flower

Notorious \$20

Scotch, olorosso sherry, maple, concord grape

Greene Street Heat \$21

Reposado tequila, chili liqueur, grilled watermelon, lime, celery leaf lava salt

Bohemian Boulevard \$22

Rye, Campari, amaro, red vermouth, sour cherry

### NO AND LOW-ALCOHOLIC COCKTAILS

Autumn Harvest \$18

Crimson Crisp apples, cinnamon, apple cider vinegar, soda water

Artisan Spritz \$18

Melati Fresh Aperitif, hibiscus infusion, N/A sparkling wine\*, grapefruit

*\*Dealcoholized wine may contain up to 0.5% ABV*

PLEASE KINDLY NOTE THAT THESE ARE SAMPLE DRINKS MENUS AND ARE SUBJECT TO SEASONAL CHANGE.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH  
OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

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# Manuela

## CANAPE MENU

3 selections: \$24 pp/hr

4 selections: \$32 pp/hr

5 selections: \$40 pp/hr

6 selections: \$48 pp/hr

*Please note that we kindly require a minimum of 3 canapes per person*

### VEGETARIAN

- Caramelized onion and goat cheese on flat bread
- Potato dauphinois and parmesan (*add caviar +\$5*)
- Grilled haloumi with mint and tomato jam
- Gougeres with parmesan and chives
- Sundried tomato bruschetta with white bean aioli and basil vg
- Mushroom duxelles on toast with crème fraîche and soft herbs
- Pastrami spiced beets with Russian dressing and pickled onion
- Grilled king trumpet mushrooms, preserved lemon-garlic vinaigrette, chervil vg
- Deviled egg with crisp shiitake and dill
- Mini cream biscuits and steen's butter
- Crisp polenta cake with pimento-garlic aioli, black pepper, pecorino
- Cucumber crudités with sikil pak vg
- Sweet potato tostada, black bean puree, avocado salsa vg
- Radishes with niçoise olive tahini vg
- Chicken fried king oyster mushroom slider, jalapeno bread & butter pickle, celery tahini vg (+\$2)

### MEATS

- Steak frite, flat iron steak with russet potato, sauce mornay, chives
- Lamb meatballs with mint and tzatziki
- Fried quail with honey, benne seeds, Aleppo (+\$1)
- Mortadella, whipped blue cheese butter, guindilla pepper
- Chicken thigh skewers, chili de arbol, preserved lemon
- Steak tartare with potato chips (+\$1)

### SEAFOOD

- BBQ oysters green garlic and parmesan (+\$1)
- Steelhead trout tartare with capers and garlic toast
- Boquarones with guindilla peppers and pickled garlic
- Tuna tostada with watermelon radish and onion ash mayo
- Johnny cakes with whipped chive butter and smoked trout roe
- Pink shrimp roll with celery aioli, red onion, dill
- Cured trout with crème fraîche and dill
- BBQ octopus skewer with smoked pasilla-honey glaze, cucumber relish, avocado labneh
- Crab tostada with pepita salsa and serrano chili (+\$3) (35 person minimum)

### SWEET

- Pate choux with chocolate Cremeux
- Seasonal fruit layer cake bites
- Pavlova with lemon curd
- Baklava vg

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

# Manuela

## MENU ENHANCEMENTS

NIBBLES \$6 pp

Served in sharing bowls

Smoked almonds

Olives

OYSTERS \$30/half dozen

*Rhode Island oysters with green apple mignonette and fig leaf oil*

*Coal roasted oysters with Jimmy Nardello pepper butter and parmesan*

## BOARDS/PLATTERS

Seasonal market fruit platter \$14 pp

Charcuterie & meats board \$16 pp

Cheese board \$15 pp

Chips & dips \$15 pp

Crudit  board \$14 pp

TEAS & FILTER COFFEE \$5pp

## CELEBRATION CAKES

6" 6-8 ppl \$150

8" 12-16 ppl \$250

10" 20-24 ppl \$350

Passion fruit layer cake

*Olive oil cake, Passion fruit curd, strawberry compote, cream cheese frosting*

Seasonal cake

*Chiffon sponge, seasonal fruit jam, elderflower, diplomat cream,  
white Swiss meringue frosting*

Black Forest cake

*Chocolate cake, mascarpone cream, Amarena cherries, chocolate Buttercream*

Tres leches peaches & cream

*White sponge, vanilla Tres leches soak, whipped cr me fraiche, farmer's Market peaches  
on bourbon, candied walnuts*

PLEASE NOTE THAT WE CAN ALSO ADD FRESH FLOWERS FOR DECORATION \$20-40.  
FOR CUSTOM CAKES OR TIERED LAYER CAKES, PLEASE SPEAK TO YOUR EVENT MANAGER.

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## BRUNCH MENU

*We offer the below family style brunch menu available every Saturday and Sunday, and also on the Monday of any three-day holiday weekend.*

\$80 to include 2 brunch main courses

\$100 to include 3 brunch main courses

## STARTER

*Please select one for your party*

Smoked Albacore dip with dill and Carolina gold rice cracker

Sesame bread with cultured butter and smoked trout roe

Crudités and house pickles with sikil pak vg

Cream biscuits with country ham and Steen's butter

## SALAD

*Please select one for your party*

Farm lettuces with aged red wine vinegar radish vg

Chicories with pear, pistachios, and Von Trapp blue cheese v

Roasted beets with whipped feta and chermoula v

Add oysters \$30/half dozen

## MAIN

*Please select two or three for your party depending on your price preference*

Puglia lentils with coriander carrots and poached egg v

Royal red shrimp with bacon and gold rice grits

Grilled swordfish with sumac and guindilla peppers

Cast iron cornbread with house bacon and poached eggs

Flat iron steak with pickled peppers and eggs

Chantarelle toast with scrambled eggs and crème fraîche v

## SIDE DISHES

*Please select two for your party*

Butterball potatoes with dill onions and crème fraîche v

Roasted cauliflower with date vinegar and almond vg

Grilled Caraflex cabbage with bottarga and breadcrumbs

Salt roasted sunchokes with ricotta and celery v

PLEASE NOTE THAT OUR MENUS ARE SEASONAL AND ARE A SAMPLE.  
A SEASONALLY ACCURATE MENU WILL BE AVAILABLE TWO WEEKS PRIOR TO YOUR EVENT DATE.

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# Manuela

## LUNCH MENU

\$75 per person

*These menus are served family style and please note that dietary requirements will be catered for separately.*

## SALAD

*Please select one for your party*

Roasted beets with whipped feta and chermoula v  
Chicories with pear, pistachios, and Von Trapp blue cheese v  
Farm lettuces with aged red wine vinegar radish vg

## MAIN

*Please select two for your party*

Puglia lentils with coriander carrots and poached egg v  
Roasted oyster mushroom with charred leek and lemon vg  
Grilled swordfish with sumac and guindilla peppers  
Flat iron steak with pickled pepper and onions

## SIDE DISHES

*Please select two for your party*

Butterball potatoes with dill onions and crème fraîche v  
Roasted cauliflower with date vinegar and almond vg  
Grilled Caraflex cabbage with bottarga and breadcrumbs  
Salt roasted sunchokes with ricotta and celery v

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## LUNCH MENU

\$100 per person

### STARTER

*Please select one for your party*

Smoked Albacore dip with dill and Carolina gold rice cracker  
Sesame bread with cultured butter and smoked trout roe  
Crudités and house pickles with sikil pak vg  
Cream biscuits with country ham and Steen's butter

### SALAD

*Please select one for your party*

Long Island fluke crudo with pickled pepper and mint  
Chicories with pear, pistachios, and Von Trapp blue cheese v  
Farm lettuces with aged red wine vinegar radish vg  
Roasted beets with whipped feta and chermoula v

### MAIN

*Please select two for your party*

Puglia lentils with coriander carrots and poached egg v  
Roasted oyster mushroom with charred leek and lemon vg  
Grilled swordfish with sumac and guindilla peppers  
Royal red shrimp with bacon and hold rice grits  
Snowdance Farm half chicken with Chile de Arbol, white barbeque sauce and lemon  
Flat iron steak with pickled peppers and onions

### SIDE DISHES

*Please select two for your party*

Butterball potatoes with dill onions and crème fraîche v  
Roasted cauliflower with date vinegar and almond vg  
Grilled Caraflex cabbage with bottarga and breadcrumbs  
Salt roasted sunchokes with ricotta and celery v

### DESSERT

*Please select one dish for your party*

Apple galette with crème fraîche  
Chocolate mousse mille feuille  
Pavlova with seasonal market fruits  
Fig leaf ice cream with burnt honey  
Thomcord grape sorbet with olive oil vg

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## DINNER MENU

\$130 per person

*The below two menus are served family style and please note that dietary requirements will be catered for separately.*

### STARTER

*Please select one for your party*

Smoked Albacore dip with dill and Carolina gold rice cracker  
Sesame bread with cultured butter and smoked trout roe  
Crudités with sikil pak vg  
Cream biscuits with country ham and Steen's butter

### SALAD

*Please select two for your party*

Long Island fluke crudo with pickled pepper and mint  
Chicories with pear, pistachios, and Von Trapp blue cheese vg  
Farm lettuces with aged red wine vinegar and radish vg  
Roasted beets with whipped feta and chermoula v  
Steak tartare with shallot-sherry vinegar and garlic toas

### MAIN

*Please select two for your party*

Roasted oyster mushroom with charred leek and lemon vg  
Grilled swordfish with sumac and guindilla peppers  
Dayboat scallops with maitake mushrooms, spigarello and preserved lemon  
Pan roasted monkfish tail with Kabu turnips and sauce Americaine  
Snowdance Farm half chicken with Chile de Arbol, white barbeque sauce and lemon  
Berkshire pork collar with pickled long hot pepper and shaved onion  
Flat iron steak with pickled peppers and onion  
Grass fed 16oz ribeye with bone marrow and green peppercorns (+\$18)

### SIDE DISHES

*Please select two for your party*

Butterball potatoes with dill onions and crème fraîche v  
Roasted cauliflower with date vinegar and almond vg  
Grilled Caraflex cabbage with bottarga and breadcrumbs  
Salt roasted sunchokes with ricotta and celery v

### DESSERT

*Please select one for your party*

Apple galette with crème fraîche  
Chocolate mousse mille feuille  
Pavlova with seasonal market fruits  
Fig leaf ice cream with burnt honey  
Thomcord grape sorbet with olive oil vg

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## DINNER MENU

\$175 per person

### STARTER

*Please select two for your party*

Smoked Albacore dip with dill and Carolina gold rice cracker  
Sesame bread with cultured butter and smoked trout roe  
Crudités with sikil pak vg  
Cream biscuits with country ham and Steen's butter

### SALAD

*Please select two for your party*

Long Island fluke crudo with pickled pepper and mint  
Chicories with pear, pistachios, and Von Trapp blue cheese v  
Farm lettuces with aged red wine vinegar and radish vg  
Roasted beets with whipped feta and chermoula v  
Steak tartare with shallot-sherry vinegar and garlic toas

### MAIN

*Please select two for your party*

Roasted oyster mushroom with charred leek and lemon vg  
Grilled swordfish with sumac and guindilla peppers  
Dayboat scallops with maitake mushrooms, spigarello and preserved lemon  
Pan roasted monkfish tail with Kabu turnips and sauce Americaine  
Snowdance Farm half chicken with Chile de Arbol, white barbeque sauce and lemon  
Berkshire pork collar with pickled long hot pepper and shaved onion  
Flat iron steak with pickled peppers and onion  
Grass fed 16oz ribeye with bone marrow and green peppercorns (+\$18)

### SIDE DISHES

*Please select three for your party*

Butterball potatoes with dill onions and crème fraîche v  
Roasted cauliflower with date vinegar and almond vg  
Grilled Caraflex cabbage with bottarga and breadcrumbs  
Salt roasted sunchokes with ricotta and celery v

### DESSERT

*Please select two for your party*

Apple galette with crème fraîche  
Chocolate mousse mille feuille  
Pavlova with seasonal market fruits  
Fig leaf ice cream with burnt honey  
Thomcord grape sorbet with olive oil vg

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## DINNER MENUS

\$250 per person

*The below menu has an individually plated main course with sharing starters, side dishes and desserts.  
Please note that dietary requirements will be catered for separately.*

### STARTER

*Please select one for your party*

Smoked Albacore dip with dill and Carolina gold rice cracker  
Sesame bread with cultured butter and smoked trout roe  
Crudités with sikil pak vg  
Cream biscuits with country ham and Steen's butter

### SALAD

*Please select two for your party*

Long Island fluke crudo with pickled pepper and mint  
Chicories with pear, pistachios, and Von Trapp blue cheese v  
Farm lettuces with aged red wine vinegar and radish vg  
Roasted beets with whipped feta and chermoula v  
Steak tartare with shallot-sherry vinegar and garlic toas

### MAIN

*Individually plated as per guest requirement, pre order required two weeks prior to event date*

Roasted oyster mushroom with charred leek and lemon vg  
Dayboat scallops with maitake mushrooms, spigarello and preserved lemon  
Snowdance Farm half chicken with Chile de Arbol, white barbeque sauce and lemon  
Flat iron steak with pickled peppers and onion  
Grass fed 16oz ribeye with bone marrow and green peppercorns (+\$18)

### SIDE DISHES

*Please select two for your party*

Butterball potatoes with dill onions and crème fraîche v  
Roasted cauliflower with date vinegar and almond vg  
Grilled Caraflex cabbage with bottarga and breadcrumbs  
Salt roasted sunchokes with ricotta and celery v

### DESSERT

*Please select two for your party*

Apple galette with crème fraîche  
Chocolate mousse mille feuille  
Pavlova with seasonal market fruits  
Fig leaf ice cream with burnt honey  
Thomcord grape sorbet with olive oil vg

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## FACILITIES & FURTHER INFORMATION

### FACILITIES

There is a lift and disabled access to all our floors  
Menus can be printed and designed to your requirements  
Complimentary place cards can also be provided for seated events

### FURTHER INFORMATION

Please kindly note that prices are exclusive of tax at 8.875%  
A discretionary 20% service charge will be added to your bill, alongside a 3% admin fee

### MENU

Please select one menu for your party  
We will cater for dietary requirements separately to this  
Our dishes are subject to seasonal changes  
Should you wish to provide your own cake, a fee of \$5.00 per guest will be charged

### BOOKING

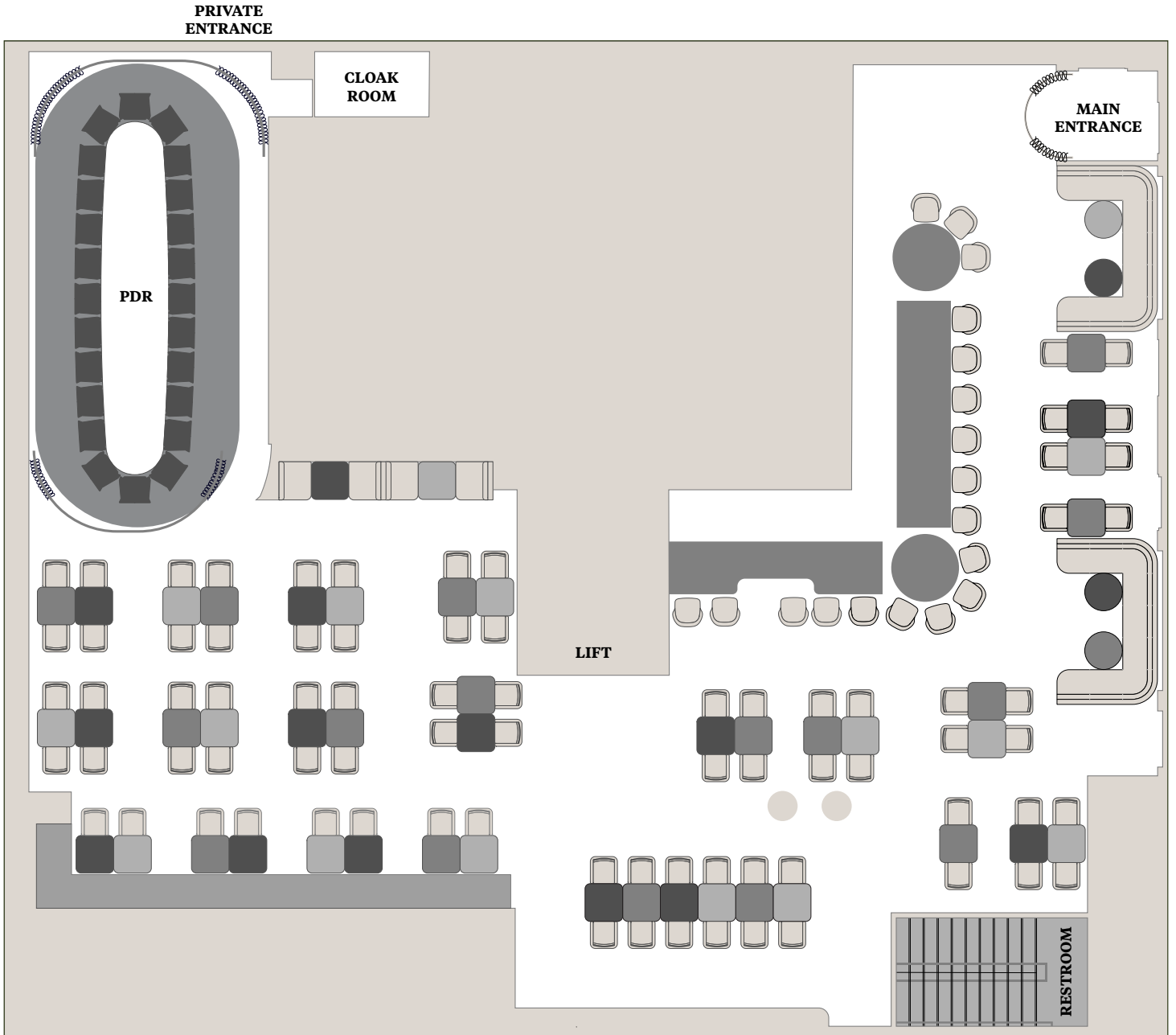
To enquire about an exclusive hire of Manuela, please contact our events team.  
Email: [events@manuela-nyc.com](mailto:events@manuela-nyc.com) or call +1 917 793 4990

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## FLOOR PLAN



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