



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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Photography Collis Torrington

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FAMILY STYLE BRUNCH AND BREAKFAST MENU

3 COURSES- \$85 PER PERSON

FOR THE TABLE

Cream biscuits with lemon curd

Fresh seasonal fruit platter

MAIN COURSES

Please select 2 for your party

Feta and smoked trout frittata

Parmesan and baby arugula quiche

Scrambled tofu toast with chili and fresh herbs (vg)

Croque Monsieur with country ham and bechamel

DESSERT

Please select one for your party

Citrus madeleines

Tahini banana bread (vg)

ENHANCEMENTS

Applewood smoked bacon \$10 pp

Acme smoked salmon \$12 pp

Breakfast potatoes with paprika and onions \$8 pp

-add an additional for the table for \$22 pp

-add an additional main course for \$ 30 pp

-add an additional dessert for \$18 pp

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH
OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS
WE'RE HAPPY TO ACCOMMODATE DIETARY REQUIREMENTS UPON REQUEST TO ENSURE AN ENJOYABLE EXPERIENCE FOR ALL
GUESTS

Manuela

INDIVIDUALLY PLATED LUNCH MENU

3 COURSES- \$90 PER PERSON

STARTERS

Please select one for your party to share:

Dry-aged beef tartare with Calabrian chili, black garlic aioli and toast*

Shaved fennel salad with cara cara oranges and brabander (v)

Chicories with pears, candied walnuts and Von Trapp blue cheese (v)

Long Island fluke crudo with nuoc cham and mint*

MAIN COURSES

Served individually plated- choice of:

Sirloin bavette steak with maitakes and chimichurri*

Grilled Snowdance farms chicken with white bbq sauce

Maitake and soft scrambled egg toast

Steelhead trout a la plancha with preserved seasonal vegetables

DESSERT

Please select one for your party to share:

Basque cheesecake with seasonal fruit

Fig bakewell tarte with creme fraiche

Chocolate mousse trifle with cocoa nibs

ENHANCEMENTS

Dozen Wellfleet oysters with fig leaf mignonette \$60 pp

Hudson Valley trout tartare tots \$6 pp

Cream biscuits with Steens butter and country ham \$6 pp

-add an additional starter for \$22 pp

-add an additional dessert for \$18 pp

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FAMILY STYLE LUNCH MENU

\$125 PER PERSON

STARTERS

Country sourdough bread with house whipped butter (v)
Roasted beets with pistachios and feta (v)
Chicories with pears, candied walnuts and Von Trapp blue cheese (v)

MAIN COURSES

Grilled Snowdance farms chicken with white bbq sauce
Steelhead trout a la plancha with preserved seasonal vegetables

SIDES

Salt and vinegar rösti potatoes with comeback sauce (v)
Grilled broccoli with lemon, tarragon and caper breadcrumbs (v)

DESSERT

Chocolate mousse trifle with cocoa nibs

ENHANCEMENTS

Dozen Wellfleet oysters with fig leaf mignonette \$60 pp
Hudson Valley trout tartare tots \$6 pp
Cream biscuits with Steens butter and country ham \$6 pp

-add an additional starter for \$22 pp

-add an additional main course for \$30 pp

-add an additional side for \$16 pp

-add an additional dessert for \$18 pp

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INDIVIUALLY PLATTED DINNER MENU

\$250 PER PERSON

FOR THE TABLE

(TO SHARE)

Market crudites with housemade labneh (v)

Cream biscuits with country ham and Steen's butter

add on Hudson Valley Trout tartare tots \$6pp (add caviar +\$12 pp)

FIRST COURSE

Long Island fluke crudo with nuoc cham and mint*

SECOND COURSE

Chicories with pears, candied walnuts and Von Trapp blue cheese (v)

MAIN COURSES

(CHOICE OF: SELECT ONE AT THE TABLE)

Dry- aged NY Strip with bordelaise

Seared halibut with Halal Pasture cabbage, fioretto cauliflower and white wine sauce

SIDES

(TO SHARE)

Farm lettuce with sherry vinaigrette and market vegetables

Upstate abundance potatoes with fennel salt

DESSERT

Chocolate fondant with vanilla ice cream

-add an additional first or second course for \$22 pp

-add an additional main course for \$50 pp

-add an additional seasonal side for \$16 pp

-add an additional family style dessert for \$18 pp

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FAMILY STYLE DINNER MENU

3 COURSES- \$175 PER PERSON

FOR THE TABLE

Market crudites with housemade labneh (v)

Cream biscuits with Steen's butter

add on country ham \$4pp

add on Hudson Valley Trout tartare tots \$6pp (add caviar +\$12 pp)

STARTERS

Please select 2 for your party

Dry-aged beef tartare with Calabrian chili, black garlic aioli and toast*

Shaved fennel salad with cara cara oranges and brabander (v)

Roasted beets with whipped feta, blood orange and pistchios (v)

Chicories with pears, candied walnuts and Von Trapp blue cheese (v)

Long Island fluke crudo with nuoc cham and mint*

LARGE FORMAT MAIN COURSES

Please select 2 for your party

Honey glazed Hudson Valley duck and jus

Grilled Snowdance farms chicken with white bbq sauce

Roasted Lamb racks with housemade harissa

Grilled NY Strip with bordelaise - *upgrade to Dry-aged Strip for \$50*

Seasonal whole fish, on the grill with salsa vera cruz

SIDES

Market lettuce with shallot vinaigrette

Upstate abundance potatoes with fennel salt

DESSERT

Chocolate mousse trifle with cocoa nibs

Pavlova with seasonal fruit and passion fruit curd

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MENU ENHANCEMENTS

-add an additional starter for \$22 pp

-add an additional main course for \$50 pp

-add an additional seasonal side for \$16 pp

-add an additional dessert for \$18 pp

SNACKS \$10 PER PERSON

Please select:

Salted Marcona Almonds

Seasoned Popcorn with nutritional yeast

Marinated olives with orange zest and aleppo

OYSTERS....\$60/ DOZEN

Wellfleet oysters with fig leaf mignonette

BOARDS AND PLATTERS \$25 PER PERSON

Please select:

Seasonal market fruit platter

Charcuterie board

Cheese board

Crudit  board

CELEBRATION CAKE

6" 6-8PPL \$150

8" 12-16PPL \$250

10" 20-24PPL \$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

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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
Seasonal floral arrangements and candles will be provided

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

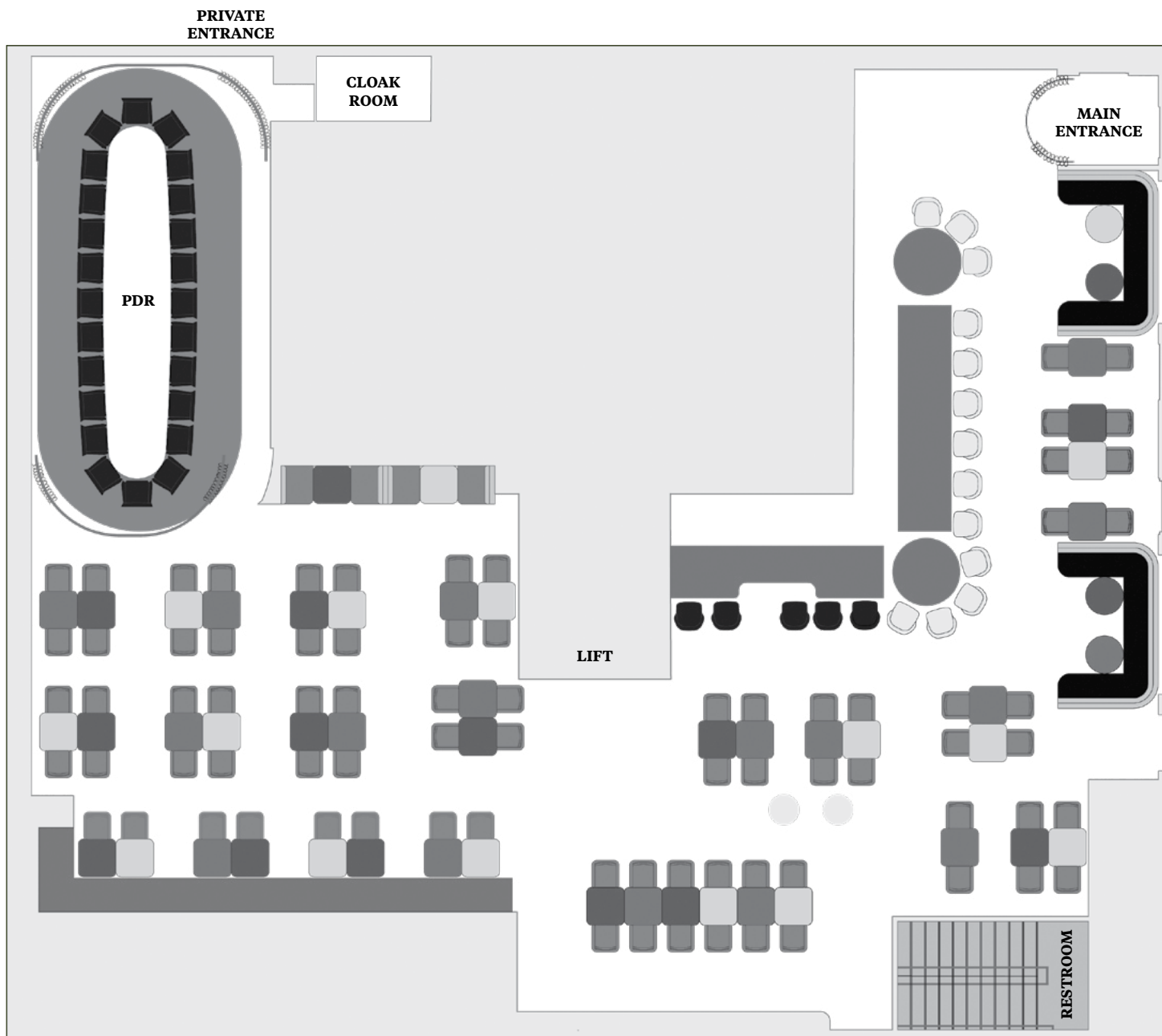
BOOKING

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

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH
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FLOOR PLAN





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