

Soho House Amsterdam sample menu



Smalls

- Shishito peppers, miso glaze (plant based) €8
- Bitterballen cheese (vegetarian) or veal, dijon mustard €8
- TFC fried chicken or cauliflower (plant based), hot sauce €9
- Guacamole, crudités, taro crisps (plant based, gluten free) €11
- Calamari fritti, chilli, lemon aioli €15

Starters

- Parsnip soup, potato, basil oil (plant based) €8
- Green vegetable soup, cannellini beans, tarragon (plant based) €8
- Meatballs, tomato sauce, parmesan €10
- Salmon tostada, avocado, chipotle mayonnaise, crispy leek €12
- Burrata, cherry tomatoes, basil (vegetarian, gluten free) €13

Salads

- Add avocado €5, chicken €7, salmon €7, burrata €9
- Butter lettuce, avocado, sherry vinaigrette (plant based, gluten free) €11
- Quinoa salad, heritage carrot, cranberry, hemp seeds, rocket (plant based, gluten free) €11
- Ahi tuna poké avocado, cucumber, fresno, brown jasmine rice (gluten free) €18
- Chopped salad chicken, cheddar, bacon, beetroot, egg, baby gem, avocado (gluten free) €18

Sandwiches

- Avocado on toast, chilli, sourdough (plant based) €9
- Dirty burger, cheddar, mustard, iceberg, tomato, pickle, fries €16
- Plant burger, tomato, lettuce, pickle, mustard mayonnaise, sweet potato fries (plant based) €16
- Club chicken wrap bacon, lettuce, tomato, egg, chilli, dijonnaise, fries €18

Mains

- Grilled cabbage, ginger, chilli, garlic, cherry tomatoes (plant based, gluten free) €15
- Mac and cheese, scamorza, parmesan (vegetarian) €16
- Chicken paillard, rocket, cherry tomatoes, olives, aged balsamic (gluten free) €18
- Rigatoni, beef bolognese €18
- Plaice, lemon butter, capers (gluten free) €23
- Salmon, spinach, aioli (gluten free) €23
- Lamb chops, pickles, zhoug, radish (gluten free) €27
- Rib eye steak 250g, fries, béarnaise €29

Sides

- Mixed or green salad (plant based) €5
- Heritage carrot (plant based) €5
- Fries (plant based) €5
- Sweet potato fries (plant based) €5

All above prices are inclusive of VAT. Please inform your server if you have any allergies or require information on ingredients used in our dishes.

Soho House Amsterdam sample wine list



Sparkling and champagne

Prosecco doc, luna argenta, treviso, italy, nv	€7 glass	€39 bottle
Brut, collet, champagne, france, nv	€12 glass	€70 bottle
Rosé brut, collet, champagne, france, nv	€14 glass	€85 bottle
Royale reserve brut, philipponnat, champagne, france, 2014		€95 bottle
Blanc de blancs, ruinart, champagne, france, nv		€135 bottle
Rosé brut, ruinart, champagne, france, nv		€140 bottle

White

Grecanico, pieno sud, sicily, italy, 2019	€6 glass	€24 bottle
Chenin blanc, spier signature, stellenbosch, south africa, 2019		€25 bottle
Torrontés finca de la colonia, norton, mendoza, argentina, 2018		€27 bottle
Verdicchio dei castelli di jesi, vignamato, marche, italy, 2019		€28 bottle
Picpoul de pinet, domaine guillemarine, languedoc, france, 2019		€30 bottle
Pinot grigio l'elfo, sacchetto, veneto, italy, 2019	€7.5 glass	€31 bottle
Viognier, les jamelles, pays d'oc, france, 2018		€32 bottle
Sauvignon blanc, petit bourgeois, loire, france, 2018	€8 glass	€35 bottle
Pinot blanc, tiefenbrunner, alto adige, italy, 2018		€38 bottle
Chardonnay, two vines, washington state, usa, 2018	€9 glass	€40 bottle
Verdejo, josé pariente, rueda, spain, 2018		€39 bottle
Gruner veltliner, gruber-roschitz, wachau, austria, 2018		€40 bottle
sauvignon blanc, jackson estate shelter bay, marlborough, new zealand, 2017		€42 bottle
Pietro bianco, daniele portinari, veneto, italy - natural wine 2017		€44 bottle
Gavi di gavi 'bric sassi', roberto sarotto - tenuta manenti bric sassi, piedmont, italy, 2019	€10 glass	€45 bottle
Albarino 'eidos de padrinan', adega eidos, galicia, spain, 2018	€10.5 glass	€49 bottle
Grillo, feudo maccari olli, sicily, italy, 2018		€55 bottle
Chardonnay bramito, castello della sala, umbria, 2018		€65 bottle
Chablis 1er cru domaine geoffroy, burgundy, france, 2017		€68 bottle
Chassagne Montrachet domaine bouzereau, burgundy, france, 2018		€85 bottle

Red

Nero d'avola, pieno sud, sicily, italy, 2018	€6 glass	€24 bottle
Merlot, dumanet, languedoc, france, 2018		€26 bottle
Carmenère d'alamel, domaines bournet-lapostolle, maipo valley, chile, 2017		€29 bottle
Primitivo del salento, mocavero, puglia, italy, 2017		€26 bottle
Montepulciano d'abruzzo, itinera, abruzzo, italy, 2017		€33 bottle
Syrah costières de nimes, château de montfrin, rhône, france, 2018	€8 glass	€36 bottle
Meifort bordeaux blend, buitenverwachting, constantia, south africa, 2016		€37 bottle
Sangiovese, barberani foresco, umbria, italy, 2017		€38 bottle
Malbec, catena appellation 'vista flores', mendoza, argentina, 2017	€9 glass	€40 bottle
Rioja 'inspiraciòn', valdemar, rioja, spain, 2016		€41 bottle
Cabernet sauvignon, columbia crest, washington state, usa, 2016		€42 bottle
Chianti classico, ricasoli brolio, tuscan, italy, 2017	€10 glass	€45 bottle
Marmote, valli vnite, piedmont, italy - natural wine, 2016		€46 bottle
Pinot noir, kelleri andrian, alto adige, italy, 2018	€11 glass	€52 bottle
Barbera d'alba, pio cesare, piedmont, italy, 2017		€55 bottle
Fleurie, louis jardot chateau des jaques, fleurie, france, 2014		€59 bottle
Vino nobile di montepulciano, la braccasca, tuscan, italy, 2015		€62 bottle
St-emilion grand cru, château vieux taillefer, bordeaux, france, 2017		€90 bottle
Tignanello, marchesi antinori, tuscan, italy, 2016		€150 bottle

Rose

Pinot grigio rosato, fratelli zuliani, veneto, 2018	€6 glass	€25 bottle
Lady a, château la coste, provence, france, 2018	€8,5 glass	€39 bottle
Château de selle, domaines ott, provence, france, 2018		€75 bottle
Lady a magnum, château la coste, provence, france, 2018		€65 bottle

Dessert wine

Dindarello Moscato Maculan, Breganze, Italy, 2018	€6 glass	€32 bottle
Sauternes Château Violet, Gironde, France, 2015	€7 glass	€35 bottle
10 yr old tawny port Graham's, Porto, Portugal, NV	€9 glass	€98 bottle

125ml available upon request. Wine and vintages may vary upon availability.