

Soho House Barcelona sample menu



House Tonics All at €12

Soho Mule, 42 Below Vodka, lime, ginger, soda
Island Negroni, Banks 5 rum, cocche rosa, lady a, campari, grapefruit
Picante De La Casa, Patron Silver tequila, chili, coriander, lime, agave
Eastern Standard, 42 Below Vodka or Bombay Sapphire gin, lime, cucumber, mint

House Specials

Ginger Cosmo, Amass vodka, ginger, cranberry, lime, lychee €13
El mariachi, Don Dulio Blanco, St-Germain, Casamigos mezcal, tangerine €13
Lady A Punch, Lady A, vermut, peach (1000ml jug) €4

Frozen Cocktails

Passion Fruit Martini, Kettel One vodka, passion fruit, lime, white chocolate €13
Frosé Belsazar, rosé vermouth, Bulleit Rye whisky, St-Germain, peach €13

Beer

Draught
Estrella Damm 5.4% €3.95
Damm Lemon 3.2% €3.95
Bottled
Free Damm 0.0% €3
Daura (gluten free) 5.4% €4.5
Brutus 5.0% €5

Wine

White, Naia Verdejo, Rueda €7
Rosé, Lady A Provence IGP, France €8,5
Red, Cal Pla Garnatxa Carinyena, Priorat €9

Sparkling & Champagne

Juvé & Camps Brut Nature Reserva 16 €6.5
Juvé & Camps Brut rosé 16 €8
Collet Brut NV €12

Non Alcoholic

Citrus Splash, Seedlip Spice 94, orange, citrics, ginger beer €10

Please let us know if you have any allergies or dietary requirements,
our dishes are made here and may contain trace ingredients

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House Press Cold press juices, all at €5.5

Green, apple, lemon, romaine, celery, cucumber, spinach, kale
Hard Green, kale, spinach, romaine, celery, ginger, lemon
Citrus, orange, lemon, tumeric, cayenne, tangerine, grapefruit,
Berry, strawberry, apple, lemon, mint
Ginger, ginger, green apple, lemon

House Specials by Ferment9, all at €6

Gold natural, Passion Fruit or Ginger

Frozen Cocktails All at €3.5

Orange, Grapefruit, Apple, Carrot or Pineapple

Smoothies All at €8

All smoothies are available with vegan protein upon request

Greens & Avocado, kale, avocado, kiwi, banana, spirulina, mint, lime, ginger, dates, coconut water

Coffee & Banana, espresso, cacao nibs, hemp seeds, banana, maca, dates, oats

Berry & Açai, blackberries, raspberries, açai cherries, goji berries, banana, beetroot, coconut

Cacao & Ginger, cacao, avocado, ginger, baobab, banana, dates, oats

Mango & Turmeric, mango, avocado, pineapple, turmeric, ginger, black pepper, dates, coconut

Coffee By Grind

Espresso €1.85

Cortado €2.35

Café con Leche, Cappuccino, Macchiato €2.65

Americano €3.15

House Cold Brew €3.50

Carajillo, Hot Chocolate €3.50

Latte, Flat White €3.65

Matcha, Chai, Turmeric, Beetroot Latte €5

Extra shot €0.50

Tea All at €4

English Breakfast, Earl Grey, Chamomile, Green Genmaicha or Chun Mee
Rooibos, Peppermint, White, Blue Oolong, Lemon & Ginger

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