

Soho House Barcelona sample menu



Tapas

- Pa amb tomàquet (plant based) €4
- Patatas bravas, spicy sauce (vegetarian) €8
- Ensaladilla rusa, potatoes, peas, tuna €8
- Ham croquettes €8
- Fried Artichokes, citrus aioli (vegetarian) €11
- Iberian ham €13
- Calamari fritti, chilli, lemon aioli €14
- Vegan meatballs, corn, coconut, chilli (plant based) €14

Soups

- Broccoli Cream, sun dried tomato (plant based) €7
- Gazpacho, croutons (plant based) €9

Salads

- Butter lettuce, avocado, sherry vinaigrette (plant based) €6 / €11
- Cous Cous, peas, broad beans, green asparagus, mint (plant based) €7 / €12
- Chicken, lettuce, croutons, anchovy, parmesan €8 / €14

Sandwiches

- Avocado on toast, chilli, sourdough (plant based) €10
- Dirty burger, cheddar, mustard, iceberg, tomato, gherkin, fries €16
- Club chicken wrap bacon, egg, lettuce, chilli, dijonnaise, fries €17

Poke bowls

- Green, marinated tofu, avocado, peas (plant based) €15
- Salmon, mango, seaweed, kimchi, edamame €16
- Ahi tuna, avocado, jalapeño, cucumber €17

Mains

- Chicken paillard, rocket, cherry tomatoes, olives, aged balsamic €17
- Artichoke rice, spring onion, goat cheese (vegetarian) €18
- Iberian Pork "secreto", piquillo peppers, bimi broccoli €20
- Salmon, spinach, lemon aioli €21
- Chard grilled octopus, spicy chickpeas, sun dried tomatoes, aioli €24
- Rib eye steak 250g, fries, béarnaise €26

Sides all at € 5

- Tomato & basil (plant based)
- Fries (plant based)
- Mixed salad (plant based)
- Sauteed broccoli (plant based)
- New potatoes (vegetarian)

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Cava & Champagne

Juvé & Camps Essential 'Xarel.lo', Brut Reserva, Spain - Eco 16	6.5 glass	32 bottle
Juvé & Camps Brut Rosé, Spain - Eco 16	8 glass	34 bottle
Exsum, Júlia Bernet, xarel.lo, Brut Nature, Spain - CORPINNAT 16		48 bottle
Collet Brut, France NV	12 glass	70 bottle
Rosé, France Brut NV		85 bottle
RUINART BLANC DE BLANCS Brut, France NV		150 bottle

White

Ca N'Estruc Xarel.lo Macabeo, Catalunya, Spain 18	5 glass	20 bottle
Maison Vincent Languedoc, France 19	6 glass	22 bottle
Cepell Ecològic Macabeo Viognier, Penedès, Spain - Eco, Bio 18		24 bottle
Castell del Gòtim Macabeo Sauvignon, Costers del Segre. Spain 18		25 bottle
Gregal D'Espiells, Muscat Gewürztraminer, Spain 18		26 bottle
Collovento, Sauvignon Blanc delle Venezie, Italy 18		28 bottle
Pazo de Monterrey Godello, Monterrei, Spain 18		30 bottle
Naia Verdejo, Rueda, Spain 18	7 glass	30 bottle
Abadía de San Campio Albariño, Rías Baixas, Spain 18	7.5 glass	32 bottle
Hacienda El Ternero Viura Barrica, Rioja, Spain 16		32 bottle
Més que paraules Sauvignon Blanc Picapoll, Pla de Bages, Spain 18		33 bottle
Mas d'en Pol Garnatxa Chardonnay, Terra Alta, Spain 18	8 glass	34 bottle
Mâcon-Villages Joseph Drouhin, Burgundy, France 18		35 bottle
Sin palabras Albariño, Rías Baixas, Spain 18		40 bottle
Dido "La Universal" Garnatxa, Montsant, Spain - Eco 18		50 bottle

Red

Ca N'Estruc Garnatxa Syrah, Catalunya, Spain 18	5 glass	20 bottle
Maison Vincent Languedoc, France 19	6 glass	22 bottle
Petit Bernat 'Syrah Picapoll Sumoll, Pla de Bages, Spain - Bio 18		28 bottle
Tossudes 'Garnatxa Monastrell, Catalunya, Spain - Eco 18		29 bottle
Mas Donis Garnatxa Syrah, Montsant, Spain 18	7 glass	30 bottle
12 @ Trepà, Conca de Barberà, Spain - Eco 17		30 bottle
Hacienda El Ternero Crianza, Rioja, Spain 17	8 glass	34 bottle
Naltres Garnatxa Cabernet Syrah, Costers del Segre, Spain - Eco 14		35 bottle
Graffigna Centenario reserva Malbec, Mendoza, Argentina 16		36 bottle
Hito Tinta Fina, Ribera del Duero, Spain 18		38 bottle
Cal Pla Criança Garnatxa Carinyena, Priorat, Spain 16	9 glass	40 bottle
Cortijo los Aguilares Tempranillo Garnatxa Syrah,		
Celler Laurona Garnatxa Carinyena, Montsant, Spain 10		50 bottle
Petit Merit Merlot Garnatxa Syrah, Priorat, Spain 16		55 bottle
Bassus Pinot Noir, Utiel-Requena, Spain 17		60 bottle

Rosé

Ca N'Estruc Garnatxa Negra, Catalunya, Spain 18	5 glass	20 bottle
Maison Vincent Languedoc, France 19	6 glass	22 bottle
Lady A Provence IGP, France 18	8.5 glass	36 bottle
Lady K Coteaux d'sic en Provence, France 20 Bio		65 bottle
Minuty M Côtes de Provence 18		75 bottle
Lady A Provence IGP, France 16 (1500 ml)		75 bottle

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House Tonics

Picante De La Casa, Patron Reposado tequila, chilli, lime, agave €12

Eastern Standard, 42 Below vodka or Bombay Sapphire gin, lime, cucumber, mint €12

Soho Mule, 42 below vodka, lime, ginger, soda €12

House Specials

Ginger Cosmo, Amass vodka, ginger, cranberry, lime, lychee €13

Pink Moon, Tanqueray Ten gin, Campari, Italicus, grapefruit €13

Frozen cocktails

Frozé, Belsazar rosé vermouth, Martini Ambrato, peach €13

Passion Fruit Martini, Ketel One vodka, Saint Germain, passion fruit, vanilla €13

Beer

Draught

Estrella Damm 5,4% €4

Damm lemon 3,2% €4

Bottled

Daura gluten free 5,4% €5

Free Damm 0,0% €5

Brutus 5.0% €5

Pils Horizons Can 5,1% €5

Non alcoholic

Flor de piña, Martini Floreale, LÖV Kombucha, pineapple, lime €11

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House Press

Green, apple, lemon, romaine, celery, cucumber, spinach, kale €6

Citrus, orange, lemon, tumeric, cayenne, tangerine, grapefruit €6

Ginger, ginger, green apple, lemon €6

CBD Drinks by Trip

Peach & Ginger €8

Lemon & Basil €8

Mint & Elderflower €8

Kombucha by LÖV Ferments

Monringa, ginger, mint €6,5

Blueberry, lavender €6,5

Tangerine, turmeric, pepper €6,5

Freshly squeezed

Orange €8

Grapfruit €8

Apple €8

Carrot €8

Pineapple €8

Smoothies

Açaí & banana, coconut, banana, açaí €8

Passion fruit, mango, pineapple, coconut, passion fruit €8

Kale spinach, mango, spirulina, oat, kale €8

Coffee By Grind

Espresso €1.95

Cortado €2.45

Café con Leche, Cappuccino, Macchiato €2.75

Americano €3.25

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 by Azaria All at €4

English Breakfast, Earl Grey, Chamomile, Green Genmaicha or Chun Mee

Rooibos, Peppermint, White, Blue Oolong, Lemon & Ginger, moroccan