

Soho House Berlin sample menu



Smalls

- TFC fried chicken, hot sauce €10
- Shishito peppers, miso glaze (plant based) €10
- Guacamole, crudités, taro chips (plant based) €13
- Cos salad, capers, parsley, lemon (plant based) €10
- Whole artichoke, sour cream, vinaigrette, cocktail sauce (plant based, gluten free) €11
- Aubergine dip, pomegranate, flat bread (plant based) €9
- TFC fried cauliflower, hot sauce (plant based) €10

Starters

- Meatballs, tomato sauce, parmesan €11
- Burrata, tomato, basil (vegetarian) €15
- Calamari fritti, chilli, lemon aioli (gluten free) €17
- Butter bean cream, charred asparagus (plant based, gluten free) €16
- Wasabi prawns, wasabi mayo, thai vinaigrette €18
- Beef tartare, egg yolk, sourdough or fries €18
- Asparagus consommé, pea, carrots, morrells, (plant based) €9
- Smashed potato, horseradish, pumpkin seed oil (plant based) €10

Sandwiches and salads

- Dirty burger, cheddar, mustard, iceberg, tomato, pickle, fries €18
- Chopped salad chicken, bacon, cucumber, egg, baby gem, avocado €19
- Club chicken wrap, bacon, lettuce, tomato, egg, chilli, dijonnaise, fries €19
- Feta salad, tomatoes, cucumber, olives (vegetarian) €16
- Ahi tuna poke, avocado, cucumber, fresno, brown jasmine rice €19
- Avocado on toast, chilli, sourdough (plant based) €12
- Butter lettuce, avocado, sherry, vinaigrette (plant based, gluten free) €13
- Dirty vegan burger, secret sauce, iceberg, tomato, pickle, fries (plant based) €18

Mains

- Mac and cheese, scamorza, parmesan €18
- Rigatoni, beef bolognese €19
- Salmon, spinach, aioli (gluten free) €24
- Ribeye, fries, bearnaise (gluten free) €31
- Rotisserie chicken, fries €21
- Veal schnitzel, potato cucumber salad €23
- Pike perch, braised cucumbers, tarragon €26
- Iberico pork chop, artichokes, sherry glaze €29
- Miso cauliflower, carrots, purple shiso (plant based, gluten free) €16
- Grilled aubergine, coriander, mint, chilli (plant based) €16
- Cassoulet, asparagus, sorrel, radish (plant based) €17

Sides

- Fries (plant based, gluten free) €5
- Green salad (plant based, gluten free) €5
- Sautéed spinach (gluten free) €5
- Mashed potato, roasted garlic (gluten free) €5
- Broccoli (plant based, gluten free) €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 Berlin sample wine list



Sparkling and champagne

Prosecco treviso luna, brut nv	€9 glass	€39 bottle
Collet brut nv	€13 glass	€75 bottle
Collet brut rose nv	€15 glass	€90 bottle
Ruinart 'r' brut nv		€125 bottle
Bollinger special cuvee brut nv		€135 bottle
Ruinart blanc de blancs brut nv		€160 bottle
Ruinart rose brut nv		€165 bottle
Dom pérignon vintage 08		€320 bottle
Louis Roederer Cristal 12		€380 bottle

White

Maison Vincent, Languedoc, France 19	€7 glass	€26 bottle
Chardonnay Fantini, igt, Italy 19	€8 glass	€30 bottle
Grauburgunder Stefan Winter, Rheinhessen, Germany 19	€8 glass	€32 bottle
Weissburgunder auf der Grenze, Pfalz 19	€9 glass	€35 bottle
Pinot Grigio Soligo, Veneto, Italy 18		€36 bottle
Riesling trocken St Anthony Rotschiefer, Rheinhessen 18	€10 glass	€40 bottle
Pinot blanc qba Markus Molitor, Mosel Germany 17		€40 bottle
Riesling Weingut Hamm, Rheingau 19		€44 bottle
Chardonnay Robert Mondavi Private selection, California, Usa	€13 glass	€48 bottle
Albarino pazo das bruxas, Rais baixas, Spain 19		€49 bottle
Il Lugana bio Pasini, Italy 19		€48 bottle
Sauvignon blanc, Mount Nelson, New Zealand 19	€14 glass	€50 bottle
Gavi "Minaia" Nicola Bergaglio, Italy 19		€53 bottle
Trebbiano D'Abruzzo, Marramiero, Italy 16		€57 bottle
Sancerre Pascal Jolivet Loire, France 18		€67 bottle
Grauburgunder "rotenberg", Weingut Klumpp, Baden Germany 16		€67 bottle
Chablis 1er cru 'montee tonnerre', Durup, France 18		€87 bottle
Chardonnay 's' wittmann, Rheinhessen Germany 17		€95 bottle
Riesling 'grosses gewachs' christmann, pfalz germany 16		€105 bottle
Chassagne Montrachet thomas morey, france 17		€125 bottle

Rosé

Maison Vincent, Languedoc, France 19	€7 glass	€26 bottle
Lady A provence igp, France 18	€10 glass	€41 bottle
That's Neiss, weingut Ludi Neiss, Pfalz, 2020	€10,5 glass	€45 bottle
Lady K, Provence igp, France 20	€15 glass	€61 bottle
Lady A magnum Provence igp, France 18		€80 bottle
Rock Angel, Chateau D'Esclans, France 19		€85 bottle

Red

Maison Vincent, Languedoc, France 19	€7 glass	€26 bottle
Rioja crianza Raiza, Spain 16	€8 glass	€28 bottle
Cabernet sauvignon las Abejas, Maipo valley, Chile 18		€30 bottle
Spätburgunder Pfaffman Pfalz, Germany 18		€31 bottle
Merlot qba Bender, Pfalz, Germany 18	€9,5 glass	€34 bottle
Montepulciano d'abruzzo 'barrique', Italy 17	€9 glass	€38 bottle
Cotes du Rhone reserve Perrin, France 18		€38 bottle
Malbec Kaiken reserva Mendoza, Argentina 18	€10 glass	€42 bottle
Cabernet Merlot 'ursprung' Schneider, pfalz Germany 17	€11,5 glass	€43 bottle
Spätburgunder 'h in h', Meyer-Näkel, Baden Germany 18		€48 bottle
Cabernet Sauvignon Chateau St Michelle, Washington, USA 15		€50 bottle
Saint Laurent Christmann, Pfalz Germany 14		€56 bottle
Pinot noir qba Markus Molitor, Mosel Germany 15		€57 bottle
Schneider 'black print', Pfalz Germany 18		€65 bottle
Saint Emilion, Chateau Rozier grand cru Bordeaux, France 18		€67 bottle
Vino Nobile de Montepulciano, La Bracesca, Tuscany, Italy 16		€71 bottle
Chianti Classico, Riserva Villa Antinori, Tuscany, Italy 15		€75 bottle
Priorat Salmos, Miguel Torres, Spain 16		€88 bottle
Brunello di Montalcino, Podere Caprili, Tuscany Italy 15		€125 bottle
Tignanello Antinori, Tuscany, Italy 17		€210 bottle
Tignanello Antinori, Tuscany, Italy 17		€451 bottle

Wine and vintages may vary upon availability.