

Soho House Berlin sample menu



Smalls

Shihito peppers, miso glaze (plant based)
Tfc fried chicken or cauliflower, hot sauce
Guacamole, crudités, taro crisps (plant based)
Wasabi prawns, wasabi mayonnaise, thai vinaigrette

Starters

Green vegetable soup, cannellini beans, tarragon (plant based)
Meatballs, tomato sauce, parmesan
Burrata, tomato, basil (vegetarian)

Salads add chicken, salmon, burrata

Butter lettuce avocado, sherry vinaigrette (plant based, gluten free)
Caesar poached egg
Chopped salad chicken, cheddar, bacon, beetroot, egg, baby gem, avocado
Ahi tuna poké avocado, cucumber, fresno, brown jasmine rice

Sandwiches

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

Mains

Roast cauliflower, spicy chickpea, sumac, pomegranate (plant based, gluten free)
Rigatoni beef bolognese
Rotisserie chicken, fries gf or brick chicken, datterini tomatoes, cucumber, basil
Grilled whole sea bream, green leaves (gluten free)
Veal schnitzel, potato cucumber salad
Salmon spinach, aioli (gluten free)
Rib eye steak 250g fries, béarnaise (gluten free)

Sides

Green salad (plant based, gluten free)
Sautéed spinach (plant based, gluten free)
Fries (plant based, gluten free)
Sweet potato friessweet fries (plant based, gluten free)

Soho House Berlin breakfast sample menu



Breakfast

Fruit plate (plant based, gluten free)

Porridge honey (plant based)

Yoghurt natural or coconut, granola, berries (plant based, vegetarian)

Acai bowl goji berries, coconut (plant based)

Eggs

Eggs any style toast (vegetarian)

Egg white omelette spinach, rye toast (vegetarian)

Avocado on toast poached egg, chilli

Eggs florentine (vegetarian)

Eggs benedict

Eggs royale

Vegetarian breakfast eggs, feta, crispy ratte potatoes, kale, mushrooms, roast tomato, baked beans, toast (vegetarian)

English breakfast, eggs, sausage, bacon, baked beans, black pudding, roast tomato, mushrooms, toast

Smoked salmon scrambled eggs, sourdough

Breakfast baps

Avocado egg (vegetarian)

Sausage or bacon egg

Smoked salmon egg, cream cheese

Sides

Toast

Mushrooms

Roast tomato

Baked beans

Spinach

Bacon

Sausage

Black pudding

Hashbrown

Avocado

Smoked salmon

Pastries

Croissant

Pain aux raisins

Danish apple

Soho House Berlin dessert sample menu



Desserts

Ice cream or sorbet
Lemon posset
Baked cheesecake berries
Chocolate pot, coconut cream (plant based)
Salted caramel tart

Dessert wine and digestive

Taylors 10 Year Tawny port, Taylors Port, Portugal (75ml)
Tokaji Szamorodni, Oremus, Hungary 2012 (75ml/500ml)
Papidoux Calvados V.S.O.P
Hennessy V.S.
Hennessy X.O.
Rémy Martin V.S.O.P
Rémy Martin X.O.

Soho House Berlin drinks sample menu



Press juice (cold pressed juice)

Green, cucumber, apple, celery, spinach, romaine, kale, lemongreen lemon

Hard green, cucumber, lemon, celery, kale, romaine, spinach

Ginger, apple, lemon, ginger

Berry, strawberry, lemon, apple, mintberry mint

Citrus, orange, lemon, tangerine, grapefruit, turmeric, cayenne, black pepper

Smoothies

Greens and avocado, spinach, broccoli, avocado, mango, wheat grass, barley grass, spirulina

Berries, strawberry, blueberry, black currant, blackberry, acai, banana, hempberries hemp, protein, baobab

Veggie, beetroot, carrot, papaya, celery, lucuma, ginger

Tropical, mango, pineapple, coconut, passion fruit, acerola

Freshly squeeze

Orange

Grapefruit

Apple

Coffee

House blend espresso, Grind Coffee x Soho House; Brazil

House filter blend Bonanza Coffee x Soho House; Brazil

Tea

English Breakfast, Earl Grey, Green, Jasmin, Chamomile, Peppermint, Rooibosrooibos

Milk alternatives

Oat, Coconut

Soho House Berlin drinks sample menu



House Tonics

Picante De La Casa, Patrón Reposado tequila, agave, lime, coriander, chilli

Soho Mule, 42 Below vodka, ginger, lime, sodasoho soda

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

Island Negroni, Banks 5 rum, Lady A, Cocchi Rosa, Campari

House Special

Frozen Aperol Spritz, Aperol, orange, grapefruit, prosecco

Frozen Cosmo, Konik's Tail, Grand Marnier, cranberry, lime

Aged Mezcal Negroni, San Cosme, Martini Rosso, Mampari (aged in oak for 30 days)

Non-alcoholic

CBD Trip Cans Elderflower & Mint, Peach & Ginger, Lemon & Basil

Virgin Picante, orange, agave, lime, coriander, chilli

Bottled

BRLO naked, non-alcoholic

Clausthaler, non-alcoholic

Peroni, 5.1%

Berliner, 5.1%

BRLO, organic cider 4.5%

Draught

Posh Lager, forest road, 4.1%

Radeberger Pilsner, 4.8%

Easy Pale Ale, forest road, 3.9%