

Soho Warehouse Garden sample menu



Appetizers

Focaccia, extra virgin olive oil, sea salt (plant based) \$8
Eggplant Dip, flat bread (vegetarian) \$12
Calamari, lemon, chili, aioli \$16
Burrata, cherry tomatoes, basil, balsamic (vegetarian) \$16
Prosciutto and melon, honey vinegar, mint \$18
Octopus, harissa, potato, olives \$20

Salads & Vegetables

Radicchio caesar, parmesan, bread crumbs \$14
Kale, avocado, apple, radish, passion fruit vinaigrette (plant based) \$14
Heirloom Tomato, cucumber, basil blossom, olives (plant based) \$14
Broccolini, romesco sauce, chipotle \$15
Carrot, cous cous, yoghurt, preserved lemon (vegetarian) 16

Pasta

Rigatoni, plant based bolognese (plant based) \$26
Ricotta Truffle Ravioli, butter, sage (vegetarian) \$26
Bucatini, amatriciana, pecorino \$28
Cavatelli, lamb ragu \$28
Spinach lasagna, bolognese ragu, parmesan \$28

Entrees

Cauliflower, coconut curry, pomegranate seeds, mint (plant based) \$16
Eggplant Parmigiana, ricotta, basil (vegetarian) \$23
Chicken Milanese, arugula, grape tomatoes, balsamic \$34
Lamb Chops, watercress, zough, pickled onion \$38
Branzino, tumeric, herbs, cucumber, crispy shallots \$40

Wood fired pizza

Buffalo Mozzarella, tomato, basil (vegetarian) \$21
Mushroom, ricotta, watercress, calabrian chili, onion (vegetarian) \$23
Prosciutto San Daniele, tomato, arugula, burrata \$24
Black Truffle, squash blossom, goat cheese (vegetarian) \$44

Desserts

Ice cream \$8
Sorbet \$8
Chocolate Pot, coconut, amarena cherries (plant based) \$12
Lemon Pie, meyer lemon, burnt meringue \$12