



Mezze

Pitas and Tostadas, sourdough flatbread served with olives, tomatillo salsa (plant based) \$12
Hummus "Lemonato", lemony chickpea cream with crunchy-spiced chickpeas (plant based) (gluten free) \$16
Tzatziki, greek yogurt, avocado cream and herbs (vegetarian) (gluten free) \$16
Guacamole, smashed avocado with pico de gallo (plant based) (gluten free) \$16
Spicy Feta, calabrian chili (vegetarian) (gluten free) \$16
Selection of 3 \$42

Appetizers

Flame-Grilled Meatballs, smoked yogurt and grated tomato \$26
Crispy Calamari, shishito pepper, lemon \$24
Bbq Octopus, charred onion, oregano-infused extra virgin olive oil and vinegar (gluten free) \$28
Slow-Baked Eggplant, caramelized feta, balsamic and seeded pesto (vegetarian) (gluten free) \$30
Zucchini Fritters, shredded zucchini, feta cheese, fresh herbs, served with a double dip of tomato and greek yogurt (vegetarian) \$20

From Soho House São Paulo

Heart of Palm Ceviche, lychee, cumari chili, sweet potato chips (plant based) (gluten free) \$20

Crudos and Ceviche

Oysters, served with lemon, habanero sauce and mignonette (gluten free) half dozen \$28 / full dozen \$50
Hamachi Crudo, fermented citrus, avocado, lime, cara cara orange (gluten free) \$28
Agua Chile, shrimp, cucumber, red onion, chili powder, aguachile sauce \$25
Fish and Veg "Tacos", marinated with citrus and served in baby gem leaf (gluten free) \$24
Poke Bowl, brown rice, burnt avocado, pico de gallo, spicy-lime dressing (gluten free) \$28
Plant Based Lettuce Cups, sweet potato, celery, onion, cilantro, fresno (plant based) (gluten free) \$20

Pasta

Penne Arrabbiata, san marzano cherry tomatoes, garlic and chili (plant based) \$20
Tagliolini Alle Vongole, clams, white wine, parsley and garlic oil \$38
Maine Lobster Pasta, for 2 to share, bucatini cooked in a spicy bisque sauce (for 2 to share) \$90



Salads

add: grilled chicken \$11 / grilled halloumi \$10 / vegan feta (plant based) \$10 / salmon \$11

Beluga Lentils, mixed with sun-dried tomatoes, baked sweet potatoes, feta cheese and aged vinegar (vegetarian) (plant based) (gluten free) \$22

Greek, variety of local tomatoes, feta cheese and capers (vegetarian) (gluten free) \$30

Quinoa and Kale, chickpeas and black truffle pecorino (vegetarian) (gluten free) \$22

From our Open Fire and Grill

Burnt Corn, grilled brentwood corn with elote sauce (plant based) \$22

Branzino, served with pico de gallo and lemon olive oil sauce (gluten free) \$48 / \$85

Chicken Skewer, lemon oil-mustard sauce, served with tomato and grilled zucchini (gluten free) \$38

Rib-Eye Prime Beef Kebab, variety of charred sweet peppers, smoked sea salt and avocado tzatziki (gluten free) \$44

Filet Mignon Asado, achiote sauce, lemon and thyme baby potatoes (gluten free) \$50

Sides

Baby Potatoes, sea salt, lemon and thyme (plant based) (gluten free) \$14

Broccolini, charred with lemon and olive oil (plant based) (gluten free) \$17

Spinach, garlic chili (plant based) (gluten free) \$13

Fries (plant based) / Sweet Potato Fries (plant based) \$11