

# Soho House Holloway Lunch



## Smalls

Eggplant (plant based) (gluten free) / Spicy Feta (gluten free) (vegetarian) \$14 each / \$26 both served with pita or crudites (Soho Roc House Mykonos)  
Gazpacho, heirloom tomato, summer melon (plant based) (gluten free) (Little Beach House Barcelona) \$12  
Fried Calamari, picante aioli (Holloway House) 20  
Hamachi Crudo, lotus root, yuzu truffle dressing, mizuna (Pen Yen Farm House UK) \$23  
Flame Grilled Meat Balls, smoked yoghurt (Soho House Istanbul) \$22  
Prawn Toast, thousand island (Soho House Hong Kong) \$19  
Grilled Octopus, lemon, oregano (gluten free) (Soho Roc House Mykonos) \$26

## Salads

add: vegan feta (plant based) \$8 / feta \$8 / salmon \$12 / chicken \$12 / steak \$16 / shrimp \$12

Vegan Little Gem Caesar, puffed garbanzo (plant based) (gluten free) (Holloway House) \$18  
Fattoush, tomatoes, cucumber, peppers, zaatar-sumac, pita (vegetarian) (Soho House Tel Aviv) \$20  
Som Tum, green papaya, carrots, seeds (Soho House Bangkok) \$16  
Watermelon, baby spinach, feta (vegetarian) (Roc House Mykonos) \$19

## Lunch Bowls

\$17 available until 3pm

add: avocado \$8 / vegan feta (plant based) \$8 / feta cheese \$8 / mojo de ajo chicken \$12  
citrus salmon \$12 / ahi tuna \$14 / steak \$16 / shrimp \$12  
Base (choose two): turmeric cauliflower rice, cilantro brown rice (plant based) / shredded romaine (plant based) / warm quinoa (plant based)  
Vegetables (choose three): cherry tomato / cucumber / carrot / fajita vegetable / chickpea / grilled corn / black bean  
Toppings (choose two): herbs / crouton / spicy pepita / crunchy garbanzo / corn nut / cotija cheese  
Dressings (choose one): lemon vinaigrette / caesar / thousand island / ranch / sherry vinaigrette

## Sandwiches

Dirty Burger, cheddar, mustard, iceberg, tomato, pickle, fries (Every House) \$25  
Vegan Dirty Burger, vegan cheese, secret sauce, iceberg, tomato, pickle, sweet potato fries (plant based) (Every House) \$25  
Cali Torta, avocado, pickled jalapeno, romaine, tomato, fries  
chicken / steak / portobello mushroom (plant based) (Holloway House) \$26 / \$30 / \$22  
Turkey Club, porchetta, avocado, aioli, sourdough, swiss cheese, lettuce, tomato (Holloway House) \$25

## Entrées

Kung Pao Cauliflower, ginger, soy sauce (plant based) (gluten free) (Soho House Hong Kong) \$20  
Marys Farm Jerk Chicken, coleslaw (Soho House Dumbo) \$34  
Red Snapper, coconut rice, preserved lemon, tomato, citrus (Soho Beach House Miami) \$32  
Club Steak, bearnaise, fries (gluten free) (Every House) \$40

## Sides

French Fries (gluten free) \$11 make it truffle +\$4  
Sweet Potato Fries (plant based) (gluten free) \$11  
Spinach (plant based) (gluten free) \$10  
Green Leaves / Tomato Salad (plant based) (gluten free) \$8  
Broccoli (plant based) (gluten free) \$12

Please let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredients.  
\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

# Soho House Holloway Dinner



## Smalls

Eggplant (plant based) (gluten free) / Spicy Feta (gluten free) (vegetarian) \$14 each / \$26 both served with pita or crudites (Soho Roc House Mykonos)

Tori Chicken Kara, age yuzu, konbu mayo (Pen Yen Ludlow) \$23

Fried Calamari, picante aioli (Holloway House) \$20

Prawn Toast, thousand island (Soho House Hong Kong) \$19

Grilled Octopus, lemon, oregano (gluten free) (Soho Roc House Mykonos) \$26

## Appetizers

Gazpacho, heirloom tomato, summer melon (plant based) (gluten free) (Little Beach House Barcelona) \$12

Hamachi Crudo, lotus root, yuzu truffle dressing, mizuna (Pen Yen Farm House UK) \$23

Flame Grilled Meat Balls, smoked yoghurt (Soho House Istanbul) \$22

Potato Dumpling, asparagus, peas, mushroom (vegetarian) (Holloway House) \$16

**Salads** add: vegan feta (plant based) \$8 / feta \$8 / salmon \$12 / chicken \$12 / steak \$16 / shrimp \$12

Vegan Little Gem Caesar, puffed garbanzo (plant based) (gluten free) (Holloway House) \$18

Fattoush, tomatoes, cucumber, peppers, zaatar-sumac, pita (vegetarian) (Soho House Tel Aviv) \$20

Som Tum, green papaya, carrots, seeds (Soho House Bangkok) \$16

Watermelon, baby spinach, feta (vegetarian) (Roc House Mykonos) \$19

## Plant Based

Vegan Dirty Burger, iceberg, tomato, pickle, sweet potato fries plant based) (Every House) \$25

Grain Bowl, quinoa, black rice, carrots, snap pea, beet, apple cider, turmeric hummus (plant based) (gluten free) (Every House) \$19

Kung Pao, cauliflower, ginger, soy sauce (plant based) (gluten free) (Soho House Hong Kong) \$20

Fusilli Arrabiata, black olive, capers, tomato, chili (plant based) (Every House) \$20

## Mains

Tonnarelli Cacio e Pepe, black pepper (vegetarian) (Soho House Rome) \$24

Marys Farm Jerk Chicken, coleslaw (Soho House Dumbo Brooklyn) \$34

Club Steak / Filet Mignon, bearnaise, fries (Every House) \$40 / \$48

Red Snapper, coconut rice, preserved lemon, tomato, citrus (Soho Beach House Miami) \$32

Fish and Chips, tartar sauce, English pea (Soho House 40 Greek St London) \$25

Dirty Burger, cheddar, mustard, iceberg, tomato, pickled, fries (Every House) \$25

## Sides

Green Leaves (plant based) (gluten free) / Tomato Salad (plant based) (gluten free) \$8

Spinach (plant based) (gluten free) \$10 / Broccolini (plant based) (gluten free) \$12

French Fries (gluten free) \$11 / Sweet Potato Fries (plant based) (gluten free) \$11 / Truffle Fries \$15

## Desserts

Fruit Bowl, lemon-lime sorbet (plant based) (gluten free) \$14

Tres Leches (plant based) (gluten free) \$13

Burnt Cheesecake, caramel sauce \$14

House Cookies, chocolate chip \$12

Chocolate Pot, coconut cream, berries (plant based) (gluten free) \$14

House Vegan Cookies (plant based) \$12

Gelato and Sorbet \$6 per scoop

Salted Caramel (gluten free) (vegetarian) / Espresso (gluten free) (vegetarian) / Double Chocolate (gluten free) (vegetarian) / Mango (plant based) (gluten free) / Lemon (plant based) (gluten free)

Please let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredients.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.