



## Mezze all served with crudite

Pitas & Tostadas, sourdough flatbread served with olives, tomatillo salsa (plant based) \$12  
Hummus "Lemonato", lemony chickpea cream with crunchy-spiced chickpeas (plant based) \$14  
Tzatziki, greek yogurt, avocado cream and herbs (vegetarian) \$16  
Guacamole, smashed avocado with pico de gallo (plant based) \$16  
Spicy Feta, calabrian chili (vegetarian) \$16  
Selection of 3 \$40

## 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 \$28  
Slow-Baked Eggplant, caramelized feta, balsamic and seeded pesto (vegetarian) \$30  
Zucchini Fritters, shredded zucchini, feta cheese, fresh herbs, served with a double dip of tomato and greek yogurt (vegetarian) \$20

## Crudos and Ceviche

Oysters, served with lemon, habanero sauce and mignonette half dozen \$28 / full dozen \$50  
Hamachi Crudo, fermented citrus, avocado, lime, cara cara orange \$28  
Dorade Ceviche, aji amarillo pepper, sweet potato, corn, coriander and lime \$30  
Fish and Veg "Tacos", marinated with citrus and served in baby gem leaf \$24  
Poke Bowl, brown rice, burnt avocado, pico de gallo, spicy-lime dressing \$28  
Plant Based Lettuce Cups, sweet potato, celery, onion, cilantro, fresas (plant based) \$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 \$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) \$22

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

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

Heirloom Beets, whipped labneh, lemon, cara cara orange (vegetarian) \$22

## From our Open Fire and Grill

Wood-Fired Cauliflower, spice rub, aged saba and hemp tahini sauce (plant based) \$26

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

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

Wood-Fired Romanesco, harissa aioli, pomegranate seeds (plant based) \$28

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

Filet Mignon Asado, achiote sauce, lemon and thyme baby potatoes \$50

## From Soho House Portland

Pork Chop, maple, nduja beans (gluten free) \$34

## Sides

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

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

Spinach, garlic chili (plant based) \$13

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