

Soho Warehouse Lunch



Smalls

- Eggplant Dip, pomegranate, pocket bread (plant based) \$16
- Crispy Chicken, lemon pepper, garlic aioli \$18
- Fried Cauliflower, sweet chili, basil (plant based) \$14
- Shishito Peppers, miso glaze (plant based) \$15
- Squash and Brussels, patty pan, smoked chili, kaffir lime yogurt (gluten free) (vegetarian) \$15

Appetizers

- Hamachi Crudo*, kumquat, jalapeño, red onion, truffle ponzu, shiso \$24
- Shrimp Aguachile*, avocado, cucumber, red onion, serrano, cilantro, lime, chips (gluten free) \$20
- Peaches and Burrata, heirloom tomato, basil, saba vinaigrette (vegetarian) \$20
- Corn Chowder, peppers, potato, cilantro (gluten free) (plant based) \$12
- Calamari, calabrian chili aioli, lemon \$22

From Soho House São Paulo

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

Salads

- add: Chicken \$11 / Salmon \$11 / Prawns \$12 / Steak \$12
- Little Gem Caesar, puffed garbanzo (vegetarian) (gluten free) \$19
- Wild Arugula, shaved artichokes, celery, parmigiano, lemon vinaigrette (gluten free) (vegetarian) \$19
- Chopped, romaine, radicchio, salami, pepperoncini, fontina, olives, red wine vinaigrette (gluten free) \$22
- Butter Lettuce, grapefruit, fennel, avocado, green goddess, soft herbs (plant based) (gluten free) \$19

Sandwiches all served with fries or salad

- House Burger, iceberg, tomato, onion, mustard, american cheese, pickles \$25
- Crispy Fish Sandwich, cabbage, cilantro, yuzu kosho vinaigrette, garlic aioli \$24
- Vegetables Panini, heirloom tomato, cucumber, pepper, hummus, sprouts, avocado, lettuce (plant based) \$20
- Fried Chicken Sandwich, nashville spice, pickles, lettuce, herb mayo \$22
- Turkey Club Wrap, lettuce, bacon, tomato, pepperoncini, cheddar, mustard aioli \$22

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 Warehouse Lunch



Entrees

Ahi Tuna Poke*, rice, scallion, crunchy veggies, red fresno, edamame, avocado (gluten free) \$26
Grain Bowl, corn, tomato, cucumber, yam, kale, beets, hummus, basil (plant based) (gluten free) \$19
Rigatoni Arrabbiata, pomodoro, chili, parmigiano, basil, ricotta (vegetarian) \$20
Brick Chicken, charred lemon, salsa verde (gluten free) \$36
King Salmon, tomato glaze, broccolini, capers, gremolata (gluten free) \$36
Butter Chicken, basmati rice, onion bhaji, kasuri methi, naan, mango chutney \$30
Skirt Steak, roasted potato, spinach, jus, chimichurri (gluten free) \$42

Wood Fired Pizza

add: Sausage \$4 / Porchetta Ham \$4 / Prosciutto \$4
Bufala Mozzarella, tomato, basil, oregano (vegetarian) \$24
Artichoke, fontina, panna, spinach, chili (vegetarian) \$25
Prosciutto and Burrata, tomato, mozzarella, arugula, aged balsamic \$30
Wild Mushroom, arugula, lemon, truffle (plant based) \$28
Spicy Salami, tomato, mushrooms, mozzarella \$26

Sides

Basmati Rice, cilantro (plant based) (gluten free) \$7
Spinach, garlic, chili, lemon (plant based) (gluten free) \$10
Grilled Asparagus, lemon aioli, aleppo pepper, ricotta salata (gluten free) \$16
Garden Salad, citrus vinaigrette (plant based) (gluten free) \$8
Fries \$11 / Sweet Fries \$11 / Truffle Fries \$18

Lunch Combo

Monday - Friday, 12pm - 3pm
Daily Sandwich with choice of Soup or Salad \$20

Soho Warehouse Dinner



Smalls

Eggplant Dip, pomegranate, pocket bread (plant based) \$16
Crispy Chicken, lemon pepper, garlic aioli \$18
Fried Cauliflower, sweet chili, basil (plant based) \$14
Shishito Peppers, miso glaze (plant based) \$15
Arancini, tomato, mozzarella, pesto (vegetarian) \$16

Appetizers

Hamachi Crudo*, kumquat, jalapeño, red onion, truffle ponzu, shiso \$24
Shrimp Aguachile*, avocado, cucumber, red onion, serrano, cilantro, lime, chips (gluten free) \$20
Peaches and Burrata, heirloom tomato, basil, saba vinaigrette (vegetarian) \$20
Corn Chowder, peppers, potato, cilantro (gluten free) (plant based) \$12
Calamari, calabrian chili aioli, lemon \$22

From Soho House São Paulo

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

Salads

add: Chicken \$11 / Salmon \$11 / Prawns \$12 / Steak \$12
Little Gem Caesar, puffed garbanzo (vegetarian) (gluten free) \$18
Wild Arugula, shaved artichokes, celery, parmigiano, lemon vinaigrette (gluten free) (vegetarian) \$19
Chopped, romaine, radicchio, salami, pepperoncini, fontina, olives, red wine vinaigrette (gluten free) \$22
Butter Lettuce, grapefruit, fennel, avocado, green goddess, soft herbs (plant based) (gluten free) \$17

Wood Fired Pizza

add: Sausage \$4 / Porchetta Ham \$4 / Prosciutto \$4
Bufala Mozzarella, tomato, basil, oregano (vegetarian) \$24
Artichoke, fontina, panna, spinach, chili (vegetarian) \$25
Prosciutto and Burrata, tomato, mozzarella, arugula, aged balsamic \$30
Wild Mushroom, arugula, lemon, truffle (plant based) \$28
Spicy Salami, tomato, mushrooms, mozzarella \$26

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Wood Fired Oven and Charcoal Grill

Squash and Brussels, patty pan, smoked chili, kaffir lime yogurt (gluten free) (vegetarian) \$15

Asparagus, lemon aioli, aleppo pepper, ricotta salata (gluten free) (vegetarian) \$16

Brick Chicken, charred lemon, salsa verde (gluten free) \$36

Branzino, cipollini onion, fennel, orange, crispy capers \$42

Prawns, kaffir lime yogurt, mint (gluten free) \$28

King Salmon, tomato glaze, broccolini, capers, gremolata (gluten free) \$36

Skirt Steak, roasted potato, spinach, jus, chimichurri (gluten free) \$42

Dry Aged 22oz Ribeye, au jus, chimichurri, house greens (gluten free) \$95

Entrées

Ricotta and Spinach Tortelli, asparagus, snap peas, parmigiano, lemon butter (vegetarian) \$25

Spaghetti, clams, mussels, shrimp, white wine, tomato, lemon, parsley \$38

Rigatoni Arrabbiata pomodoro, chili, parmigiano, basil, ricotta (vegetarian) \$20

Lamb Chops, fregola sarda, parsley, mint, tomato, red onion \$65

Butter Chicken, basmati rice, onion bhaji, kasuri methi, naan, mango chutney \$30

House Burger, iceberg, tomato, onions, mustard, american cheese, pickles, house spread \$25

Dirty Vegan Burger, cheddar, mustard, iceberg, tomato, pickles, house spread (plant based) \$26

Fried Chicken Sandwich, nashville spice, pickles, lettuce, herb mayo \$22

Sides

Spinach, garlic, chili, lemon (plant based) (gluten free) \$10

Fries \$11 / Sweet Fries \$11 / Truffle Fries \$18

Garden Salad, citrus vinaigrette (plant based) (gluten free) \$8

Basmati Rice, cilantro (plant based) (gluten free) \$7

Soho Warehouse Dessert



Dessert

House Chocolate Chip Cookies \$14

Vegan Cookies, sea salt \$14

Half Baked Cookie Dough, vanilla gelato, crumble topping, caramel drizzle \$14

Olive Oil Cake, rhubarb compote \$14

Tiramisu \$14

Crème Brulee, berries (plant based) (gluten free) \$14

Fruit Bowl, seasonal sorbet (plant based) \$14

Soft Serve Sundae

Vanilla Frozen Yogurt / Melon / Swirl, all \$10

Choose 3

rainbow sprinkles / cookie dough / oreos / berries / chocolate sauce / berry sauce

Gelatos and Sorbets

Honey Fior Di Latte Gelato, per scoop \$8

Vanilla Gelato

Seasonal Sorbet (plant based)

After Dinner Drinks

Espresso \$5

Espresso Martini, vodka or tequila \$22