

# 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  
Spicy Tuna Tostada, leeks, avocado, sriracha \$22  
Burrata, rainbow beets, orange, dill (vegetarian) \$20  
Calamari, calabrian aioli, lemon \$22

## 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

## Chef Recommendations

Green Vegetable Soup, cannellini beans, tarragon (gluten free) (plant based) \$12  
Grain Bowl, sweet potato, heirloom carrots, snap peas, quinoa, black rice, turmeric hummus (plant based) (gluten free) \$19

## Sandwiches all served with fries or salad

House Burger, iceberg, tomato, onion, mustard, american cheese, pickles, house spread \$25  
Crispy Fish Sandwich, cabbage, cilantro, yuzu kosho vinaigrette, garlic aioli \$24  
Veggie Panini, zucchini, eggplant, pepper, sprouts, calabrian spread (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  
Fusilli Arrabbiata, chili, capers, olives (plant based) \$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  
Burrata, rainbow beets, orange, dill (vegetarian) \$20  
Green Vegetable Soup, cannellini beans, tarragon (gluten free) (plant based) \$12  
Calamari, calabrian chili aioli, lemon \$22

## 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 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) \$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, jus, chimichurri, house greens (gluten free) \$95

# Soho Warehouse Dinner



## From Soho House Mexico City

Shrimp Aguachile, cucumber, red onion, serrano, cilantro, lime, chips (gluten free) \$20

## Entrees

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

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

Fusilli Arrabbiata, chili, capers, olives (plant based) \$20

Slow Braised Lamb Shank, pickled peppers, polenta (gluten free) \$45

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 (plant based) \$26

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

## 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

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

Bread Pudding, salted caramel, vanilla gelato \$14

Chocolate Layer Cake \$14

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

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

## Soft Serve Sundae

Vanilla / Chocolate / Swirl, all \$10

Choose 3

rainbow sprinkles / cookie dough / oreos / berries / whipped cream / 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