

Soho House Barcelona

Festive menu

Starters

Veal tonnato with caper berries

Burrata with beetroot, pomegranate, and aged balsamic (vegetarian)

Tuna tartare with avocado, chilli, and mint

Wild mushroom, ricotta, and black truffle pizza (vegetarian)

Mains

Wild mushroom and taleggio risotto (vegetarian)

Branzino with clams, tomato, and basil *guazzetto*

Beef fillet with wild mushrooms and Barolo sauce

Desserts

Panettone with chantilly cream and berries

Tiramisu

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

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Bites

Salt cod and piquillo pepper croquettes

Wild mushroom croquettes (vegetarian)

Iberian ham croquettes

Galician style octopus skewers with potato and paprika

Beef tartare with parmesan crisps and black truffle

Pastrami toastie with beer mustard, coleslaw and gherkin

Smoked salmon on brioche with crème fraîche and capers

Bowls

Black lentils with sun-dried tomato, chorizo and feta

Burrata, beetroot, pomegranate (vegetarian)

Russian-style potato salad with tuna belly

Wild mushroom "arroz meloso" (vegetarian)

Garlic prawns with mushrooms and parsley

Spanish omelette with wild mushrooms, potato and black truffle (vegetarian)

Andalusian-style calamari with lemon and caper mayo

Corners

Cheese and charcuterie selection, minimum 20 guests

Fine de Claire oysters with shallot mignonette and lemon, minimum 20 guests

Iberian Ham – Live station, minimum 80 guests

Desserts

Coconut and Caramel Macarons

Creamy chocolate tartlets

Cheesecake with berries (gluten free)

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