

Soho House Stockholm, all day sample menu

Snacks

Broccoli karaage, miso and ginger dressing, chili (plant based)

Edamame beans, togarashi salt (plant based)

Shiitake croquette, kimchi mayonnaise (vegetarian)

Oysters, trout roe, soya vinaigrette

Popcorn shrimp, chili, spring onion

Smalls

Shrimp wonton, chili oil, katsuobushi, black vinegar

Blackened hamachi, soya vinaigrette, trout roe

Pork belly bao, chili, kohlrabi, roasted onion

Beef tartare, gochujang, pine nuts, roasted onion, nashi pear, shimeji, quail egg

Robatayaki

Glazed oyster mushroom, sweet chili, spring vegetables (plant based)

Shaoxing cod, ginger, coriander, chili, spring onion

Sticky chicken sliders, cabbage, shallot mayonnaise, pickled red onion

Duck salad, crispy onion, hoi sin dressing, coriander, chili

Tonkatsu pork sandwich, cabbage, oyster sauce, mustard

5 spice rib-eye, black pepper sauce

Pizzetta and Pizza

Artichoke, pine nuts, grilled peppers (plant based)

Black truffle, mushroom, ricotta (vegetarian)

Margherita, tomato, basil (vegetarian)

Prosciutto San Daniele, rocket, burrata

Pepperoni, black kale, silver onion

Sides

Fries (plant based)

Broccoli, chilli, garlic (plant based)

Glazed oyster mushrooms, soya, roasted onion (plant based)

Fries, kimchi mayonnaise (vegetarian)

Mixed salad, soya vinaigrette(plant based)

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

Soho House Stockholm, sample wine list

Sparkling and Champagne

Prosecco, Canti Family, Prosecco (available by glass)
Brut Imperial, Moët & Chandon, Champagne N.V. (available by glass)
Collection Imperial NO.1, Moët & Chandon, Champagne NV
Blanc de blancs, Ruinart, Champagne N.V.
Dom Perignon, Moët & Chandon, Champagne
Grand Cru Mesnil-sur-ogers BDB, Michel Gonet, Champagne

White

Trovati Bianco, Mezzacorona, Sicily (available by glass)
Riesling Estate Rudesheim, Georg Breuer, Rheingau (available by glass)
Chablis, Jean-Marc Brocard, Burgundy (available by glass)
Maison Vincent, Languedoc (available by glass)
Sauvignon Blanc, Cloudy Bay, Marlborough (available by glass)
Chardonnay, Terrazas de los Andes, Mendoza (available by glass)
Gruner Veltliner L&T, Weingut Brundlmayer, Niederosterreich
Riesling 'Pfaffenweiss', Georg Breuer, Rheingau
Savagnier, Domaine Berthet-Bondet, Jura
Sancerre, Domaine des Grandes Perrieres, Loire
Saint Peray Blanc, Domaine Bernard Gripa, Rhone
Ribolla Gialla, Ronchi di Cialla, Friuli
Radikon Slatnik, Azienda Agricola Radikon, Friuli
Albarino, Ponte de Boga, Rias Baixas
Rioja "La Antigua Clasico Blanco", Alberto Orte, Rioja
Santa Rita Hills Chardonnay, Sandhi Wines, Santa Barbara

Red

Trovati Rosso, Mezzacorona, Sicily (available by glass)
Pinot Noir, Cloudy Bay, Marlborough (available by glass)
Maison Vincent, Languedoc (available by glass)
Langhe Nebbiolo, Alberto Ballarin, Piedmont (available by glass)
Chateau Coucheroy Rouge, Bordeaux (available by glass)
Malbec, Terrazas de los Andes, Mendoza (available by glass)
Chateau Couhins-Lurton Rouge, Andre Lurton, Bordeaux
Bourgogne Rouge "La Taupe", Domaine Chavy-Chouet, Burgundy
Morgon, Thibault Ducroix, Beaujolais
Trio, Domaine Berthet-Bondet, Jura
Cote Rotie "Ampadium", Domaine Rostaing, Rhone
Barolo, Alberto Ballarin, Piedmont
Brunello di Montalcino, Casanova di Neri, Tuscany
Etna Rosso, Fuede Cavaliere, Sicily
Tanbark Hill Cabernet Sauvignon, Philip Togni, Napa Valley
Freestone Pinot Noir, Occidental, Sonoma

Rose

Maison Vincent, Languedoc (available by glass)
Rock Angel, Chateau d'Esclans, Cotes de Provence (available by glass)
Rose, Brancaia, Tuscany
Garrus, Chateau d'Esclans, Cotes de Provence