

Soho Warehouse, lunch sample menu

Smalls

Eggplant dip, pomegranate, pocket bread (plant based)

Crispy chicken, lemon pepper, garlic aioli

Fried cauliflower, sweet chili, basil (plant based)

Shishito peppers, miso glaze (plant based)

Salpicón de Mariscos, seafood salad, lime, chips

Appetizers

Hamachi crudo, citrus, pickled onion, kumquat, chives (gluten free)

Beets & burrata, citrus, heirloom tomato, saba (vegetarian)

Green vegetable soup, cannellini bean, tarragon (gluten free) (plant based)

Calamari, calabrian chili aioli, lemon

Salads

Little gem caesar, puffed garbanzo (vegetarian) (gluten free)

Wild arugula, artichokes, celery, parmigiano, lemon vinaigrette (gluten free) (vegetarian)

Chopped, salami, pepperoncini, fontina, olives, red wine vinaigrette (gluten free)

Butter lettuce, grapefruit, fennel, avocado, green goddess, soft herbs (gluten free) (plant based)

Sandwiches

Soho smash burger, cheddar, iceberg, tomato, fancy sauce, pickle, potato bun

Dirty vegan burger, quinoa, beans & yam patty, mustard, tomato, lettuce, pickle (plant based)

Fried chicken sandwich, nashville spice, pickles, lettuce, herb mayo

Crispy fish sandwich, cabbage, cilantro, yuzu kosho vinaigrette, garlic aioli

Veggie & burrata panini, onion, peppers, zucchini, arugula, pesto, balsamic (vegetarian)

Chicken caesar club wrap, avocado, little gem, parmigiano, lemon

Pastrami sandwich, cabbage, swiss cheese, onions, crispy potatoes, ketchup, mustard, pickles

Entrees

Ahi tuna poke, rice, scallion, crunchy veggies, red fresno, edamame, avocado (gluten free)

Grain bowl, snap peas, heirloom carrots, watercress (gluten free) (plant based)

Rigatoni arrabbiata, pomodoro, chili, parmigiano, basil, ricotta (vegetarian)

Brick chicken, charred lemon, salsa verde (gluten free)

King salmon, tomato soffritto, broccolini, capers, lemon (gluten free)

Butter chicken, basmati rice, onion bhaji, naan, mango chutney

Skirt steak, roasted potato, spinach, gremolata (gluten free)

Wood fired pizzas

Bufala mozzarella, tomato, basil, oregano (vegetarian)

Peperonata, sweet & spicy peppers, onion, tomato, chili honey, mozzarella (vegetarian)

Prosciutto & burrata, tomato, mozzarella, arugula, aged balsamic

Wild mushroom, arugula, lemon, truffle (plant based)

Pepperoni, tomato, mushrooms, mozzarella

Sides

Fries, sweet potato or truffle fries. Basmati rice, cilantro (gluten free). Spinach garlic, chili, lemon (gluten free) (plant based).

House salad, sherry vinaigrette (plant based) (gluten free).

Lunch combo (available Monday to Friday)

Daily sandwich with soup or salad

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

Soho Warehouse, dinner sample menu

Smalls

Eggplant dip, pomegranate, pocket bread (plant based)
Crispy chicken, lemon pepper, garlic aioli
Fried cauliflower, sweet chili, basil (plant based)
Shishito peppers, miso glaze (plant based)
Arancini tomato, mozzarella, pesto (vegetarian)

Appetizers

Hamachi crudo, citrus vin, pickled onion, kumquat, chives (gluten free)
Beets & burrata, citrus, heirloom tomato, saba (vegetarian)
Green vegetable soup, cannellini beans, tarragon
Calamari, calabrian chili aioli, lemon
Tuna tartare, avocado, truffle ponzu, crispy onion, pane carasau

Salads

Little gem caesar, puffed garbanzo (vegetarian) (gluten free)
Wild arugula, artichokes, celery, parmigiano, lemon vinaigrette (gluten free) (vegetarian)
Chopped, salami, pepperoncini, fontina, olives, red wine vinaigrette (gluten free)
Butter lettuce, grapefruit, fennel, avocado, green goddess, soft herbs (gluten free) (plant based)

Wood fired pizzas

Bufala mozzarella, tomato, basil, oregano (vegetarian)
Peperonata, sweet & spicy peppers, onion, tomato, chili honey, mozzarella (vegetarian)
Prosciutto & burrata, tomato, mozzarella, arugula, aged balsamic
Wild mushroom, arugula, lemon, truffle (plant based)
Pepperoni, tomato, mushrooms, mozzarella

Wood-fired oven and charcoal grill

Squash & brussels, patty pan, labneh, herbs, lime (gluten free) (vegetarian)
Charred asparagus, shallots, garlic, chili, lemon, pecorino (gluten free) (vegetarian)
Brick chicken, charred lemon, salsa verde (gluten free)
Octopus, potatoes, capers, olives, oregano, lemon (gluten free)
Branzino, cipollini onion, fennel, orange, crispy capers (gluten free)
King salmon, tomato soffritto, broccolini, capers, lemon (gluten free)
Skirt steak, roasted potato, spinach, gremolata (gluten free)
Dry aged ribeye, choice of two sides, gremolata

Entrees

Ravioli primavera, ricotta, asparagus, peas, blistered tomato, pesto (vegetarian)
Linguine prawns, clams, lobster pomodoro, pangrattato
Rigatoni arrabbiata, pomodoro, chili, parmigiano, basil, ricotta (vegetarian)
Butter chicken, basmati rice, onion bhaji, naan, mango chutney
Soho smash burger, cheddar, iceberg, tomato, fancy sauce, pickle, potato bun
Dirty vegan burger, quinoa, beans & yam patty, mustard, tomato, lettuce, pickle (plant based)

Sides

Fries, sweet potato or truffle fries. Basmati rice, cilantro (gluten free). Spinach garlic, chili, lemon (gluten free) (plant based).
House salad, sherry vinaigrette (plant based) (gluten free).

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