

# Soho House Berlin, Apheleia menu

## Dips (served with pita bread)

Paprika, florina peppers, sunflower seeds (plant-based)  
Tarama, wild salmon roe, smoked olive oil  
Avocado tzatziki, yoghurt, cucumber, dill (vegetarian)

## Starters

Crispy feta, tomato, chilli (vegetarian)  
Tuna ceviche, avocado, coriander, chilli  
Flame grilled meatballs, baked tomato, smoked yoghurt  
Greek style potato chips, aegan spices, feta cheese (vegetarian)

## Salads

The Soho House Greek Salad, tomato, feta, red onion, capers, olives (vegetarian)  
Crunchy Baby Gem, charred avocado, chilli, ginger & lemon sauce (plant-based)  
Beluga Lentils, crispy chorizo, avocado, sundried tomato

## Mains

Sea Bass, olives, tomato, herbs  
Corn-fed chicken, marinated in yoghurt & thyme  
Beef tenderloin skewer, harissa, avocado tzatziki, broccolini  
Wood Fired Cauliflower, hemp pumpkin seed, olive oil (plant-based)  
Orzo Pasta Beef Cheeks, saffron, beef jus  
T-Bone, olive oil, thyme

## Sides

Cherry tomato, onions, oregano (plant-based)  
Horta greens, preserved lemon (plant-based)  
Corn ribs, greek yoghurt, chilli flakes

## Desserts

Orange syrup cake, citrus sorbet (vegetarian)  
Creme brulee, mango ice cream (vegetarian)  
Half baked cookie, vanilla ice cream (vegetarian)

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