

Soho House Istanbul, Club menu

Starters

Burrata, tomato, olives & herb pesto (vegetarian)

Mediterranean steak tartare, capers, pickles, onion, crispy tortilla, harissa

Shrimp cocktail, mango salsa, cocktail sauce

Salads

Caesar, lettuce, dijon, croutons, parmesan

Greek salad, tomatoes, feta, red onion, rusks, capers, olives (vegetarian)

Poke bowl, tuna, edamame, avocado, kale

Add chicken, salmon or avocado

Smalls

Guacamole, crudités, tortilla chips (plant based)

Chicken karaage, yuzu mayo

Spinach & tofu fritters, beetroot dip (plant based)

Sandwiches

Lobster roll, lettuce, fries

Club burger, onion, tomato, lettuce, pickles, sriracha, smoked cheese, fries add pork bacon

Falafel pita sandwich, minted yoghurt, tomato, lettuce, fries (vegetarian)

Mains

Lemon spaghetti, saffron, chili pepper, feta & parmesan

Fire roasted meatballs, spicy yoghurt, grilled tomato, pickled onion

Grilled chicken, green pepper, honey, thyme, lemon, burnt avocado, mint yoghurt

Filet mignon, béarnaise, fries

Grilled sea bass, chimichurri sauce, arugula salad, pickled tomato & onion

Beef Iskender, tomato sauce, yoghurt, pita

Grilled asparagus, fava bean purée, chimichurri (plant based)

Sides

Spinach, garlic & chili (plant based)

Rice pilaf (vegetarian)

Green salad (plant based)

Fries (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 Istanbul, Club wine list

Sparkling & Champagne

Ruffino Prosecco DOC
Moët & Chandon Brut Impérial
Moët & Chandon Rosé Impérial
Veuve Clicquot Brut Yellow Label
Veuve Clicquot Rosé Brut
Ruinart Blanc de Blancs
Louis Roederer Collection 243
Dom Pérignon Brut
Dom Pérignon Rosé
Armand de Brignac Gold Brut

White

Semillon, Chateau Murou, Türkiye
Chardonnay, Egeo, Türkiye
Sauvignon Blanc, Egeo, Türkiye
Riesling Trocken, Hans Baer, Germany
Fumé Blanc Khilon, Yedi Bilgeler, Türkiye
Blend Pacem, Porta Caeli, Türkiye
Chardonnay, Côtes d'Avanos, Kavaklıdere, Türkiye
Orvieto Classico DOCG, Cecchi, Italy
Chardonnay Anaxagoras Rezerv, Yedi Bilgeler, Türkiye
Gewürztraminer, Hugel & Fils, Alsace, France
Ethero Albariño, Rias Baixas, Spain
Gavi La Meirana, Broglia, Italy
Sauvignon Blanc Sancerre, Pascal Jolivet, France
Riesling, Dr. Loosen, Germany
Chablis, Louis Jadot, France
Chardonnay Thracian, Chamlija, Türkiye
Sauvignon Blanc Attitude, Pascal Jolivet, France
Sauvignon Blanc, Babich, New Zealand
Gavi dei Gavi Black Label DOCG, La Scolca, Italy
Chardonnay Chassagne-Montrachet, Louis Jadot, Burgundy, France

Rosé

Cabernet Sauvignon Felici, Porta Caeli, Türkiye
Grenache, Cinsault, Syrah, M de Minuty, France
Lady A, Provence, France
Whispering Angel, Château d'Esclans, Aix-en-Provence, France
Rock Angel, Château d'Esclans, Aix-en-Provence, France
Domaines Ott Château de Selle, Aix-en-Provence, France

Red

Merlot, Sarafin, Türkiye
Chianti, Piccini, Italy
Malbec, Egeo, Kavaklıdere, Türkiye
Vourla, Urla, Türkiye
Öküzgözü Vindemia Toprak, Yedi Bilgeler, Türkiye
Ament Blend, Porta Caeli, Türkiye
Pinot Noir, Chamlija, Türkiye
Tempus, Urla, Türkiye
Châteauneuf-du-Pape AOC, Louis Bernard, Rhône, France
Cabernet Sauvignon 900, Sevilen, Türkiye
Hippokrates, Yedi Bilgeler, Türkiye
Chateau Kalpak, Gelibolu, Türkiye
Merlot Sarnıç, Selendi, Türkiye
Pinot Noir, Cloudy Bay, New Zealand
Nevi Şahsına Münhasır, Chamlija, Türkiye
Cabernet Sauvignon Django, Chamlija, Türkiye
Magari, Ca' Marcanda (Gaja), Italy
Tignanello, Marchesi Antinori, Toscana

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