

Soho Warehouse, lunch sample menu

Smalls

Eggplant dip, pomegranate, pocket bread (plant based)
Crispy chicken, lemon pepper, garlic aioli
Tirokafteri, roasted pepper, chili, feta, pocket bread
Fried cauliflower, sweet chili, basil (plant based)
Shishito peppers, miso glaze (plant based)

Appetizers

Turmeric soup, chicken or tofu, brown rice, vegetables, coconut milk (gluten free)
Beets and burrata, orange, herbs, saba, fennel pollen (vegetarian)
Sea bass ceviche, sweet potato, leche de tigre, lime, chips (gluten free)
Calamari, calabrian chili aioli, lemon

Salads

Little gem caesar, puffed garbanzo (vegetarian) (gluten free)
Wild arugula, asian pears, 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

Pastrami sandwich cabbage, swiss cheese, onions, crispy potatoes, mustard, pickles
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
Harvest wrap, hummus, sprouts, beets, yams, cucumber, quinoa, avocado, green goddess (vegetarian)
Chicken caesar wrap, avocado, little gem, parmigiano, lemon

Entrees

Ahi tuna poke, rice, scallion, crunchy veggies, red fresno, edamame, avocado (gluten free)
Rigatoni arrabbiata, pomodoro, chili, parmigiano, basil, ricotta (vegetarian)
Brick chicken, charred lemon, salsa verde (gluten free)
King salmon, oyster mushroom, bok choy, ginger-lemongrass broth (gluten free)
Butter chicken, basmati rice, onion bhaji, naan, mango chutney
Skirt steak, roasted potato, spinach, gremolata (gluten free)

Wood fired pizza

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). Delicata squash, feta, dates, labneh, soft herbs

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)
Tirokafteri, roasted pepper, chili, feta, pocket bread
Arancini, tomato, mozzarella, pesto (vegetarian)

Appetizers

Beets and burrata, orange, herbs, saba, fennel pollen
Turmeric soup, chicken or tofu, brown rice, vegetables, coconut milk (gluten free)
Sea bass ceviche, sweet potato, leche de tigre, lime, chips (gluten free)
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, asian pears, 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

Winter squash, feta, dates, labneh, soft herbs (gluten free) (vegetarian)
Artichokes, green goddess, ricotta salata, lemon (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, oyster mushroom, bok choy, ginger-lemongrass broth (gluten free)
Skirt steak, roasted potato, spinach, gremolata (gluten free)
Dry aged ribeye, choice of two sides, gremolata

Entrees

Rigatoni arrabbiata, pomodoro, chili, parmigiano, basil, ricotta (vegetarian)
Ravioli di ricotta, winter squash, brown butter, sage, chives (vegetarian)
Spaghetti, clams, shrimp, lobster pomodoro, lemon, parsley
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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