

Soho House Holloway, lunch sample menu

Starters

Eggplant (gluten free) (plant based) or spicy feta (gluten free) (vegetarian) dip, served with pita or crudites

Turmeric soup (chicken or tofu) brown rice, vegetables, coconut milk

Hamachi crudo, cucumber, fresas, orange, yuzu ponzu

Meatballs, beef and pork meatballs, san marzano tomato, parmigiano

Fried chicken, chili, cilantro, ranch

Salads

Little gem caesar, Parmigiano, herb croutons (vegan option available)

Finley Farms kale, fine herbs, spicy sunflower seeds (plant based)

Handhelds

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

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

Turkey club, bacon, eggs, lettuce, tomato, waffle chips

Cali Torta wrap (chicken or portobello mushroom), avocado spread, pickled jalapeno, romaine, tomato

Entrees

Kung pao cauliflower, ginger, soy sauce (gluten free) (plant based)

Grain bowl, beet hummus, kale, sweet potato, cauliflower, apple cider vinaigrette, shaved carrots, red beets (plant based)

Mary's Farm jerk chicken, coleslaw (gluten free)

Red snapper, coconut rice, preserved lemon, tomato, citrus

8oz prime skirt steak, creekstone farms, bearnaise, fries

Penne alla vodka, tomato, chili, parmesan, basil

King salmon, spinach, chimichurri, lemon (gluten free)

Sides

French fries (gluten free)

Sweet potato fries (gluten free) (plant based)

Bloomsdale spinach (gluten free) (plant based)

Green leaves (gluten free) (plant based)

Coconut rice (gluten free) (plant based)

Broccolini, salsa macha (gluten free) (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 Holloway, dinner sample menu

Starters

Eggplant (gluten free) (plant based) or spicy feta (gluten free) (vegetarian) dip, served with pita or crudites

Turmeric soup (chicken or tofu) brown rice, vegetables, coconut milk

Hamachi crudo, cucumber, fresno, orange, yuzu ponzu

Monterey Bay calamari fritti, picante aioli, lemon

Grilled octopus, lemon, oregano (gluten free)

Meatballs, beef and pork meatballs, san marzano tomato, parmigiano

Fried chicken, chili, cilantro, ranch

Salads

Little gem caesar, parmigiano, herb croutons

Grain bowl, sweet potato, snap peas, baby carrots, quinoa & black rice, kale, apple cider vinaigrette, hummus (plant based)

Finley Farms kale, fine herbs, spicy sunflower seeds

Plant based

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

Kung pao cauliflower, ginger, soy sauce (gluten free) (plant based)

Yellow curry, bamboo shoots, ginger, lemongrass, fragrant rice (gluten free) (plant based)

Mains

Butternut squash tortelloni, sage, brown butter, parmigiano, lemon (vegetarian)

King salmon, spinach, chimichurri, lemon (gluten free)

Penne alla vodka, tomato, chili, parmigiano, basil (vegetarian)

Mary's Farm jerk chicken, coleslaw, citrus (gluten free)

Red snapper, coconut rice, preserved lemon, tomato, citrus (gluten free)

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

Corto Fino tacos, thinly sliced ribeye, manchego, serrano, cilantro

Creekstone Farms 8oz prime skirt steak, bearnaise, fries

Creekstone Farms 8oz prime filet mignon, bearnaise, fries

Sides

Green leaves (gluten free) (plant based)

Coconut rice (gluten free) (plant based)

Bloomsdale spinach (gluten free) (plant based)

Broccolini, salsa macha (gluten free) (plant based)

French fries or sweet potato fries

Truffle fries

Brussels maple, urfa chili (gluten free) (plant based)

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