

# Soho House Chicago, roof sample menu

## Dips

Guacamole, tortilla chips (gluten free) (plant based)

Eggplant, pita bread (plant based)

Spicy feta, crudité (vegetarian) (gluten free)

Selection of dips served with crudité, pita & chips

## Smalls

Truffle fries, parmesan, parsley (vegetarian)

Burrata, cherry tomato, basil, aged balsamic

Ceviche, shrimp and scallops, coconut milk, passion fruit, serrano, lime (gluten free)

Fried calamari, arrabbiata sauce

## Salads

Tuna poke, brown rice, avocado, chili, lime, nori (gluten free)

Little gem caesar, breadcrumbs, parmesan

Mango & cucumber, carrots, cherry tomato, onions, little gem, chili, taji (gluten free) (plant based)

Taco bowl, avocado, pico de gallo, corn, beans, chipotle aioli, chips (gluten free) (plant based)

## Entrees

Branzino, cherry tomato, salmoriglio (gluten free)

Roasted chicken, heirloom tomato, cucumbers, basil (gluten free)

Chickpea falafel, baba ganoush, cucumber, pita bread, sea salt (plant based)

Burger, cheddar, lettuce, tomato, pickles, onions, fries

Dirty vegan burger, lettuce, tomato, fancy sauce, onions, sweet potato fries (plant based)

Lobster roll, celery, paprika, fries

Beef asada tacos, salsa verde, onion, cilantro, lime (gluten free)

## Wood fired pizza

Mozzarella, tomato sauce, basil, parmesan (vegetarian)

Pepperoni, tomato sauce, mozzarella, oregano

Vodka, porchetta, calabrian chili, caramelized onions

Black truffle, squash blossom, goat cheese (vegetarian)

## Desserts

Key lime pie

Tres leches

Melon sorbet for two, tajin, lime (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.