

Soho House Mexico City, pool sample menu

Dips

All three options served with pita bread or crudités

Avocado hummus, paprika (plant based)

Eggplant, pomegranate (plant based)

Beets, chia seeds (plant based)

Smalls

Tuna tartare, bluefin tuna, avocado, arugula, lemon

Octopus carpaccio, arugula, citrus

Beef tartare, quail egg, parmesan, mustard, crostini

Calamari fritti, lemon aioli

Beef meatballs, tomato, basil, parmesan

Fried zucchini, vegan mayo (plant based)

Burrata, cherry tomatoes, basil (vegetarian)

Greek salad, tomato, olives, cucumber, onion, feta (vegetarian)

Brussel sprouts, pomegranate molasses (plant based)

Cucumber salad, herbs juice, matured eggplant, labneh

Grilled artichoke, piquillo pepper sauce, chives

Beetroot carpaccio, baba ganoush, feta cheese, mustard greens

Pasta

Gnocchi, spinach, lemon, parmigiano (vegetarian)

Cavatelli, lamb ragu

Spaghetti, cacio & pepe (vegetarian)

Fusilli, arrabiata sauce (vegetarian)

Tagliatelle beef bolognese, parmesan

Tortelli, lime, thyme, sage, ricotta

Risotto, seasonal mushrooms

Wood grill

Spicy chicken, panzanella

Beef tagliata, arugula, parmesan, aged balsamic

Striped bass, caponata, tomato creamy sauce

Grilled octopus, potatoes confit, "Smoky Pimentón de la Vera sauce"

Beef tenderloin, piquillo peppers, mustard seeds, feta cheese

Skewers

All served with pita bread, pickles, yogurt dressing & pickled onions

Lamb kofta, paprika, green charmoula

Harissa chicken, harissa sauce, piquillo pepper, peperoncino, white balsamic vinegar, cumin

Sides

Jardinera rice

Spinach, creamed or sauteed

Vegetables, salmoriglio sauce (plant based)

Mixed salad (plant based)

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