

Soho House Toronto, lunch sample menu

Smalls

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

Japanese sweet potato, cilantro, jalapeno, spiced pepitas (gluten free) (plant based)

Artichoke dip, potato chips

Appetizers

Burrata, pear, arugula (vegetarian)

Salmon crudo, passion fruit, scallion, garlic, chili, cilantro (gluten free)

Calamari, chili, lemon aioli

Turmeric soup, chicken or tofu, vegetables, brown rice, lime, cilantro, coconut milk

Salads

Butter lettuce, avocado, sherry vinaigrette, basil, chive (gluten free) (plant based)

Vegan caesar, crispy chickpea, pickled onion, hemp seed (gluten free) (plant based)

Antioxidant bowl, kale, avocado, quinoa, apple, citrus, blueberry, pomegranate, chia, hemp seeds (gluten free) (plant based)

Kale, sunflower seeds, mint, lime (gluten free) (plant based)

Entrees

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

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

Rigatoni, beef, bolognese, parmigiano

Taco bowl, avocado, cilantro, rice, pico de gallo, salsa (gluten free)

Ahi poke bowl, avocado, cucumber, chili, sushi rice (gluten free)

Grain bowl, sweet potato, cauliflower, quinoa & black rice, kale, apple cider, beet hummus (gluten free)

Reuben sandwich, sauerkraut, gruyere, thousand island dressing

Pizza

Mozzarella, parmigiano, basil (vegetarian)

Pepperoni, mushroom, mozzarella, oregano

Puttanesca, olive, capers, basil, garlic, red onion (plant based)

Sides

Brussels Sprouts okonomiyaki, garlic sauce, cilantro (gluten free) (plant based) . French Fries (gluten free).

Truffle Fries (vegetarian) (gluten free). Sweet Potato Fries (gluten free). Mixed Leaves (gluten free)

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

Soho House Toronto, dinner sample menu

Smalls

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

Japanese sweet potato, cilantro, jalapeno, spiced pepitas (gluten free) (plant based)

Artichoke dip, potato chips

Appetizers

Burrata, pear, arugula (vegetarian)

Salmon crudo, passion fruit, scallion, garlic, chili, cilantro (gluten free)

Calamari, chili, lemon aioli

Turmeric soup, chicken or tofu, vegetables, brown rice, lime, cilantro, coconut milk

Salads

Butter lettuce, avocado, sherry vinaigrette, basil, chive (gluten free) (plant based)

Vegan caesar, crispy chickpea, pickled onion, hemp seed (gluten free) (plant based)

Antioxidant bowl, kale, avocado, quinoa, apple, citrus, blueberry, pomegranate, chia, hemp seeds (gluten free) (plant based)

Entrees

Rigatoni, beef, bolognese, parmigiano

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

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

Mac and cheese, scamorza, parmesan

Taco bowl, avocado, cilantro, rice, pico de gallo, salsa (gluten free)

Chicken paillard, cherry tomato, arugula

Club steak (choice of salmoriglio or sauce au poivre), fries

Shogun Maitake sunchoke puree, sunchoke chips, truffle aioli (gluten free) (plant based)

Pizza

Mozzarella, parmigiano, basil (vegetarian)

Pepperoni, mushroom, mozzarella, oregano

Puttanesca, olive, capers, basil, garlic, red onion (plant based)

Sides

Brussels Sprouts okonomiyaki, garlic sauce, cilantro (gluten free) (plant based) . Olives citrus, caraway, chili (gluten free)

French Fries (gluten free). Truffle Fries (vegetarian) (gluten free). Sweet Potato Fries (gluten free). Mixed Leaves (gluten free)

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