

Soho House Barcelona sample menu

Tapas

PA AMB TOMÀQUET ENSALADILLA, potato, tuna, peas
IBERIAN HAM
CROQUETTES
IBERIAN CROQUETTES
PATATAS BRAVAS, spicy sauce V
FRIED ANCHOVIES ESCABECHE, swiss chard & mató
IBERIAN HAMI FRIED ARTICHOKEs, parsley aioli PB
PULPO A LA GALLEGA, potato, paprika
PADRON PEPPERS, maldon salt, lemon PB
GAMBAS AL AJILLO, mushrooms, garlic, parsley

Starters

PEA SOUP, iberian ham flakes
BURRATA, rocket pesto, cherry tomato, avocado V
BEEF TARTARE, smoked mayo, pickled mushrooms, Jerusalem artichokes, smoked comté
TFC, Thai fried chicken, hot sauce
SALT & PEPPER FRIED SQUID, yuzu kosho mayo
CHARRED BIMBI, kalamata olives hummus, tomatoes PB
MISO AUBERGINE, spring onions, seeds, chili , PB

Salads

add chicken, salmon, avocado

CAESAR, chicken, lettuce, croutons, anchovies, parmesan
BUTTER LETTUCE, avocado, sherry vinaigrette PB
KALE, pickled apple, puffed chickpea, radish, vegan feta PB
SPRING GRAIN BOWL, bimi, asparagus, peas, turmeric, yoghurt PB
SALMON POKE, avocado, kimchi, seaweed, edamame, scallions

Sandwiches

AVOCADO ON TOAST, chili, sourdough PB
CHICKEN TINGA TACOS, pico de gallo, avocado, chipotle aioli
DIRTY BURGER, cheddar, mustard, lettuce, tomato, gherkin, fries
VEGAN BURGER, tomato, lettuce, mustard, sweet potato fries PB
ROASTED HAM BIKINI, ham, cheese, truffle

Mains

COURGETTE NOODLES, green beans, asparagus, pesto, vegan ricotta, pine nuts
SALTED COD, romesco, green cauliflower
PENNE ARRABBIATA, chili, olives, capers PB
BRICK CHICKEN, grapes, tomato, spicy yoghurt, Thai basil
SALMON, spinach, lemon aioli
GRILLED SEABASS, turmeric, herbs, cucumber
RIB EYE STEAK 250g, fries, bearnaise

Sides

TOMATO & BASIL PB
MIXED SALAD PB
FRIES PB
CITRUS MASHED POTATO PB
SWEET POTATO FRIES PB
BROCCOLI PBP

Please, let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredients. V = Vegetarian | PB = Plant based

Soho House Barcelona sample

menu

Cava & Champagne

EXSUM, Júlia Bernet, Xarel·lo, Brut Nature, Spain - CORPINNAT 19
JUVE & CAMPS MILESIMÉ, Brut, Chardonnay Spain - Eco 18
JUVÉ & CAMPS ESSENTIAL, 'Xarel.lo', Brut Reserva, Spain - Eco 18
JUVÉ & CAMPS ROSÉ, Pinot Noir, Spain - Eco NV
DELAMOTTE, Brut, Chardonnay, Pinot Noir NV
RUINART BLANC DE BLANCS, Brut, France NV 205

White

GREGAL D'ESPIELLS, Muscat Gewürztraminer, Penedès, Spain 22
CASTELL DEL REMEI GOTIM, Macabeo, Sauvignon, Costers del Segre. Spain 22
ATRIUM, Chardonnay, Penedès, Spain 22
CAP SENTIT ORANGE, Garnacha, Penedès, Spain 21
MELIOR DE MATARROMERA, Verdejo, Rueda, Spain 22
MIRANIUS, Xarel.lo, Penedès, Spain - Eco 22
TERRAPRIMA, Xarel.lo, Macabeo, Penedès, Spain 22
AND THE WINNER IS...Xarel.lo, Macabeo, Parellada, Penedès, Spain - Eco, 22
ELS NANOS, Macabeo, Montblanc, Conca de Barberà, Spain - Eco 22
VOLAINA, Parellada, Penedès, Spain - NATURAL 20
CARGOL TREU VI, Xarel.lo, Penedès, Spain 21
TAMBORÀ, Godello, Ribeiro, Spain 20
DIDO "LA UNIVERSAL", Garnacha, Montsant, Spain - Eco 21
SAN CLUDIO, Treizadura, Godello, Loureira, Albariño, Ribeiro, Spain 22
CÔTES DU RHÔNE RESERVE BLANC, Marsanne Vignioner, Côtes du Rhône, France 22
ABADIA SAN CAMPIO, Albariño, Rías Baixas, Spain 22
MAISON VINCENT, Languedoc, France 22
ARTIFICE, Listan blanca, Ycoden-Daute-Isora, Spain 20

Rosé

ELS NANOS, Trepát, Montblanc, Conca de Barberà, Spain - Eco 22
MINUTY M, Garnacha, Cinsault, Sirah, Côtes de Provence 22
MAISON VINCENT, Languedoc, France 22
LADY A, Provence IGP, France 22
LADY A, Provence IGP, France 22 (1500 ml)
ROCK ANGEL, Garnacha, Côte de Provence, France 21

Red

HITO, Tinta Fina, Ribera del Duero, Spain 21
CLOS ANCESTRAL, Moneu, Garnacha, Ull de llebre, Penedès 21
MAS DONIS, Garnacha, Syrah, Montsant, Spain 22
TERRAZAS DE LOS ANDES, Malbec, Argentina 21
CAN RÀFOLS DELS CAUS TERRAPRIMA NEGRE, Syrah, Garnacha, Penedès, Spain 21
22 PIES, Tempranillo, Crianza, Rioja 19
CARA NORD, Garnacha, Sirah, Garrut, Conca Barberá, Spain 20
BAUDILI, Cabernet Sauvignon, Xarel.lo, Parellada, Penedès, Spain - NATURAL 22
MAISON VINCENT, Languedoc, France 21
ELS NANOS, Tempranillo, Cabernet Sauvignon, Trepát, Spain - Eco 22
CÔTES DU RHÔNE RESERVE ROUGE, Syrah Mourvèdre, Cotes du Rhône, France 22
TOSSUDES, Garnacha Monastrell, Catalunya, Spain - Eco 21
CAL PLA, Criança, Garnacha, Carinyena, Priorat, Spain 21
AD FINES CAN RAFOLS, Pinot Noir, Penedès, Spain 10
FERRER BOBET, Carinyena, Garnacha, Priorat, Spain 20

Vintage may vary depending on availability Eco = Ecologic | Bio = Biodynamic

Soho House Barcelona sample menu

House Tonics

Picante De La Casa, Patron Silver Tequila, chilli, coriander, lime, agave
Soho Mule, 42 Below Vodka, ginger, lime, soda
Eastern Standard, 42 Below Vodka or Bombay Sapphire Gin, lime, cucumber, mint Casa Verde,
Leblon Cachaça, sake, coconut, lime, maracuyá, green chili

House Specials

Gimlet, Bombay Sapphire gin, lime cordial
Tira-misú, Bulleit Bourbon coffee infused, palo cortado, cream, maple
Floral Sour, Bombay Sapphire gin infused white tea, St Germain liqueur, flower shrub, egg
Sinfonía Tropical, Bacardi 8 rum, dark cacao, banana, spicy passion fruit, egg

Frozen Cocktails

Galaxy Margarita, Patrón Silver tequila, Don Julio Blanco tequila, Aperol, Martini Fiero, lime, agave
Passion Fruit Martini, Bombay Sapphire Gin, 42 Below vodka, Kettel One vodka, Saint Germain,
lemon, passionfruit

Beer

Draught

Estrella Damm 5,4%
Damm lemon 3,2%

Bottled

Daura gluten free 5,4% Free Damm 0,0%
Complot IPA 6,6%

No & Lo Cocktails

Not to be, Tanqueray 0.0, Seedlip Garden, celery, mint, grapefruit soda
Jasmine's secret, coconut water, white tea, cranberry, honey water
Nostalgia, Martini Vibrante, Seedlip Grove, strawberry shrub, lemon
Baby Dragon, Pentire Adrift, Martini Floreale, lime, blue tea, grapefruit soda

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

Soho House Barcelona sample menu House Press

Green, apple, lemon, romaine, celery, cucumber, spinach, kale
Citrus, orange, lemon, tumeric, cayenne, tangerine, grapefruit
Ginger, green apple, lemon

CBD Drinks by Trip

Peach & Ginger
Lemon & Basil
Mint & Elderflower

Kombucha by LÖV Ferments

Monringa, ginger, mint
Tangerine, turmeric, pepper

Freshly Squeeze

Orange
Grapfruit
Apple
Pineapple

Smoothies

Açaí & banana, coconut, banana, açaí
Passion fruit, mango, pineapple, coconut
Kale, spinach, mango, spirulina, oat

Coffee by Café de Finca

Espresso
Cortado
Café con Leche
Cappuccino
Macchiato
Americano
House Cold Brew
Carajillo
Hot Chocolate
Latte
Flat White
Matcha
Chai
Turmeric latte
Extra shot

Tea by Azaria

English Breakfast, Earl Grey, Chamomile, Green Genmaicha or Chun Mee
Rooibos, Peppermint, White, Blue Oolong, Lemon & Ginger

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