

# Soho House Mexico City Breakfast



## Breakfast

Assorted Pastries \$85

Fresh Fruit (530 grams), lime juice (plant based) \$160

Yogurt (480 grams), honey, banana \$190

Avocado Toast (490 grams), sourdough, avocado, basil, cilantro, lime, chilli (plant based) \$160 | + eggs \$80

Bruleed Grapefruit (360 grams), rosemary sugar (plant based) \$80

Housemade Granola (175 grams), berries, choice of milk \$170

Oatmeal (392 grams), coconut chips, hemp and chia seeds, apple-cinnamon, pomegranate (plant based) (gluten free) \$180

Quinoa Bowl (140 grams), black rice, spinach, romesco, poached eggs, puffed amaranth (vegetarian) (gluten free) \$190

CASA Breakfast (442 grams), 2 eggs, bacon, home fries, green salad \$285

Huevos Rancheros (451 grams), eggs any style, tortilla, ham, beans, avocado, salsa ranchera \$190

Baked Omelette (470 grams), summer squash, Oaxaca fondue, chorizo \$190

Scrambled Eggs (335 grams), sliced avocado \$250

Baked Apple Pancake (435 grams), brown sugar \$195

Conchas French Toast (285 grams), papaya marmalade, yogurt \$325

Eggs Royal 310 grams), potato muffin, cured salmon, poached eggs, hollandaise \$290

Eggs Benedict (80 grams), potato muffin, ham, hollandaise \$250

Eggs Florentine (300 grams), potato muffin, spinach, poached eggs, hollandaise \$250

Chilaquiles (565 grams), salsa verde / salsa roja \$180 add chicken + \$95 / eggs + \$80

Chilaquiles Poblanos (565 grams), poblano, parmesan, sour cream, zucchini blossom, chili \$180 add chicken + \$95 / steak + \$150

## Club Breakfast

Black coffee, fried eggs or avocado toast, orange juice, fruit bowl \$270

## Sides

Home Fries (300 grams) (plant based) \$150

Green Salad (230 grams) (plant based) \$170

Grilled Avocado (195 grams) (plant based) \$90

Carnitas Bacon (185 grams) \$90

Salmon / Tuna / Chicken \$170

## Coffee

Americano \$55

Cold Brew \$115

Espresso \$55

Double Espresso \$80

Hot Chocolate \$115

Latte \$65

Matcha Latte \$115

Cappuccino \$65

Flat White \$60

Tea \$95

## Juice

Orange / Carrot / Grapefruit / Green Juice \$90

Kombucha, ginger, peach \$165

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# Soho House Mexico City Desayuno



## Desayunos

Pan Dulce \$85

Fruta (530 gramos), jugo de limón \$160

Yogurt (480 gramos), miel, plátanos \$190

Toast de Aguacate (490 gramos), pan de masa madre, aguacate, albahaca, cilantro, limón, chile (plant based) \$160 | + huevos \$80

Toronja Caramelizada (360 gramos), azúcar de romero \$80

Granola Casera (175 gramos), elección de leche \$170

Avena (392 gramos), chips de coco, semillas hemp y chia, manzana-canela, granada (plant based) (gluten free) \$180

Bowl de Quinoa (140 gramos), arroz negro, espinaca, salsa romesco, huevos pochados, amaranto (vegetarian) (gluten free) \$190

Desayuno CASA (442 gramos), 2 huevos, carnitas de tocino, papas "home fries", ensalada verde pequeña \$285

Huevos Rancheros (451 gramos), huevos al gusto, tortilla, frijoles, aguacate, salsa ranchera \$190

Omelette al Horno (407 gramos), calabacín, fondue de queso Oaxaca, chorizo \$190

Revuelto Suave (335 gramos), aguacate \$250

Pancake de Manzana al Horno (435 gramos), azúcar morena \$195

Pan Francés de Concha (285 gramos), mermelada de papaya, yogurt \$325

Benedictinos (280 gramos), muffin de papa, jamon, huevos pochados, salsa holandesa \$250

Florentinos (300 gramos), espinaca \$250

Benedict Royal (310 gramos), muffin de papa, salmón ahumado, huevos pochados, salsa holandesa \$290

Chilaquiles (565 gramos), salsa verde / salsa roja \$180, agrega pollo + \$95 / huevo + \$80

Chilaquiles Poblanos (565 gramos), poblano, parmesano, crema, flor de calabaza, jalapeño \$180, agrega pollo + \$95 / arrachera+ \$50

## Club Breakfast

Café, huevos frios o toast de aguacate, jugo de naranja, bowl de fruta \$270

## Guarniciones

Papas "Home Fries" (300 gramos) \$150

Ensalada Verde (230 gramos) \$170

Carnitas de Tocino (185 gramos) \$90

Aguacate a la Parrilla (195 gramos) \$90

Salmón / Atún / Pollo \$170

## Coffee

Americano \$55

Cold Brew \$115

Espresso \$55

Espresso Doble \$80

Chocolate \$115

Latte \$65

Matcha Latte \$115

Cappuccino \$65

Flat White \$60

Té \$95

## Juice

Naranja / Zanahoria / Toronja / Jugo Verde \$90

Kombucha, jengibre, durazno \$165

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# Soho House Mexico City Casa All Day



## To Start

Tuna Tostada (70 grams), chipotle, avocado (2pcs) \$190  
Guacamole (180 grams), chips, pico de gallo (plant based) \$130  
Cheese Fondue (250 grams), zucchini blossom, flour tortilla \$190  
Aguachile Verde (120 grams), shrimp, cilantro, cucumber, chili, avocado \$290  
Ceviche (120 grams), catch of the day, cilantro, tomato, lime \$290  
TFC Cauliflower (120 grams), hot sauce (plant based) \$280  
Padron Peppers (150 grams), miso glaze (plant based) \$190

## Soups & Salads

add: chicken (150 grams) \$130 / salmon (150 grams) \$150 / shrimp (120 grams) \$120 / feta (150 grams) \$90  
Pozole de Setas (350 grams), corn, mushroom, radish, tostada (plant based) \$280  
Caesar (175 grams), little gem, anchovies, egg, parmesan, croutons \$290  
Chopped Salad (480grams), gem lettuce, chicken, egg, cheddar cheese, avocado, cucumber, cherry tomato, balsamic \$290  
Tuna Poke (100 grams), buefin tuna, avocado, cucumber, lime, seaweed \$380  
Chicken Soup (80 grams), vegetables, brown rice, celery, dill (gf) \$200

## Tacos

Rosarito (100 grams), shrimp rebotado, beans, chipotle, avocado, flour tortilla (2pcs) \$195  
Pescado al Pastor (120 grams), white bass, pineapple, corn tortilla \$250  
Avocado (20 grams), avocado, parsley, kale, cilantro, corn tortilla, beans, shredded cabbage (plant based) \$85  
Rib Eye Corte Fino (200 grams), gouda, manchego, serrano toreados, corn tortilla \$380

## Entrees

Rigatoni Beef Bolognese (300 grams), parmesan \$310  
Dirty Burger (160 grams), gouda, lettuce, tomato, mustard, pickles, jalapenos, fries \$390  
Chicken Paillard (300 grams), adobado chili, green leaves, epazote vinaigrette \$360  
Brick Chicken (650 grams), adobo sauce, plantain \$580  
Pescado with Green Sauce (200 grams), mahi mahi, salsa verde with coconut milk, rice, mustard leaf salad \$550  
Beef Milanese Torta (180 grams), manchego cheese, beans, chipotle, avocado, tomato \$420  
Salmon (200 grams), sautéed spinach, lemon aioli \$550  
Filet Mignon (220 grams), bearnaise, fries \$650  
Grain Bowl (200 grams), sweet potato, cauliflower, quinoa + black rice, kale, apple cider, turmeric hummus (plant based) (gluten free) \$260

## Sides

Jardinera Rice (200 grams) \$90  
Spinach (60 grams), creamed | sauteed (plant based) (vegetarian) \$90  
Fries \$90 | Truffle Fries (180 grams), parmesan (plant based) (vegetarian) \$180  
Grilled Vegetables (250 grams) (plant based) (vegetarian) \$180  
Esquites (200 grams), mayo, canasta, zucchini \$90  
Charro Beans (300 grams), spicy pork sausage, serrano pepper, onions, garlic \$160  
Salmon / Tuna / Chicken \$170

## Lunch Combo

Monday - Thursday: 11.30am a 4pm  
Salad / Sandwich / Soup \$300

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## Entradas

Tostada de Atún (70 gramos), chipotle, aguacate \$190  
Guacamole (180 gramos), chips, pico de gallo (plant based) \$130  
Queso Fundido (250 gramos), flor de calabaza, tortilla de harina \$190  
Aguachile Verde (120 gramos), camarones, cilantro, pepino, cebolla morada, limón \$290  
Ceviche (120 gramos), ceviche de pescado, jugo de limón, cilantro, jitomate \$280  
Coliflor Frita (120 gramos), salsa picante (plant based) \$280  
Pimientos Padrón (150 grams), glaseado de salsa miso (plant based) \$190

## Soups & Salads

agrega: pollo (150 grams) \$130 / salmón (150 grams) \$150 / camarón (150 grams) \$120 / feta (100 grams) \$90  
Pozole de Setas (350 gramos), maíz, champiñones, rábano, tostadas (plant based) \$280  
Ensalada César (175 gramos), lechuga little gem, crutones, huevo, anchoas, queso parmesano \$290  
Chopped Salad (480gramos), lechuga, pollo, huevo, queso cheddar, aguacate, pepino, tomato cherry, balsámico \$290  
Poke de Atún (100 gramos), atún aleta azul, arroz caliente, aguacate, limón, nori \$380  
Sopa de Pollo (80 gramos), verduras, arroz integral, apio, eneldo (gluten free) \$200

## Tacos

Rosarito (100 gramos), camarones rebozados, frijoles, chipotle, aguacate, tortilla de harina (2 piezas) \$195  
Pescado al Pastor (120 gramos), pescado robalo, frijoles, piña, tortilla de maíz \$250  
Aguacate (20 gramos), aguacate a la parrilla, perejil, tortilla de maíz, frijoles, col \$85  
Rib Eye Corte Fino (200 gramos), queso, chiles toreados, tortilla de harina \$380

## Platos Fuertes

Rigatoni con Boloñesa de Res (300 gramos), queso parmesano \$310  
Dirty Burger (160 gramos), queso gouda, lechuga, tomate, mostaza, pepinillos \$390  
Pollo Paillard (300 gramos), adobo de chile, hojas verdes, vinagreta de epazote \$360  
Pollo a la Parrilla (650 gramos), salsa de adobo, plátano \$580  
Pescado con Salsa Verde (200 gramos), mahi mahi, salsa verde con leche de coco, arroz, ensalada de mizuna \$550  
Torta de Milanesa de Res (180 gramos), queso manchego, frijoles, chipotle, aguacate, jitomate \$420  
Salmón (200 gramos), espinacas salteadas, aioli de limón \$550  
Filete Mignon (220 gramos), papas fritas, salsa bearnesa \$650  
Grain Bowl (200 gramos), camote, coliflor, quinoa + arroz negro, col rizada, sidra de manzana, hummus de cúrcuma (plant based) (gluten free) \$260

## Guarniciones

Arroz a la Jardinera (200 gramos) \$90  
Espinacas (60 gramos), cremosas | salteadas \$90  
Papas Fritas \$90 | Papas Fritas Trufadas (180 gramos), queso parmesano (plant based) (vegetariano) \$180  
Vegetales a la Parrilla (250 gramos) (plant based) (vegetariano) \$180  
Esquites (200 gramos), mayonesa, salsa macha \$90  
Frijoles Charros (300 gramos), chorizo picante, chile serrano, cebolla, ajo \$160  
Salmón / Atún / Pollo \$170

## Lunch Combo

Lunes - Jueves: 11.30am a 4pm  
Ensalada / Sandwich / Sopa \$300

# Soho House Mexico City Pool House



## Dips

Avocado Hummus (200 grams), paprika (plant based) (gluten free) \$190

Eggplant Dip (200 grams), pomegranate (vegetarian) \$160

Beets Dip (200 grams), chia seeds (plant based) \$160

All 3 Options \$400

Served with pita bread or crudités

## Smalls

Tuna Tartar (150 grams), bluefin tuna, avocado, arugula, lemon \$475

Octopus Carpaccio (220 grams), arugula \$320

Prosciutto di Parma (110 grams), gnocco fritto \$380

Beef Tartare (120 grams), quail egg, parmesan, mustard \$475

Calamari Fritti (160 grams), lemon aioli \$350

Beef Meatballs (240 grams), tomato, basil \$250

Fried Zucchini (200 grams), vegan mayo (plant based) \$160

Heirloom Tomatoes (135 grams), capers, boquerones, oregano \$230

Greek Salad (200 grams), tomato, olives, cucumber, onion, feta (vegetarian) \$270

Brussel Sprouts (200 grams), pomegranate molasses (plant based) \$260

## Pastas

Tortelli (140 grams), ricotta, tomato, basil (vegetarian) \$250

Gnocchi (140 grams), spinach, lemon, parmigiano (vegetarian) \$320

Cavatelli (210 grams), lamb ragu \$450

Spaghetti (200 grams), cacio & pepe (vegetarian) \$295

Fusilli (330 grams), arrabiata sauce (vegetarian) \$250

Rigatoni Beef Bolognese (300grams), parmesan \$310

## Wood Grill

Spicy Chicken (320 grams), panzanella \$380

Striped Bass (190grams) Acqua pazza, clams \$500

Beef Tagliata (600grams to share), arugula, parmesan, aged balsamic \$990

## Skewers

Lamb Kofta (205 grams) \$395

Harissa Chicken (210 grams) \$350

Shrimp Charmoula (330 grams) \$495

Served with pita bread & pickles

## Sides

Jardinera Rice (200 grams) \$90

Spinach (60 grams), creamed / sauteed \$90

Vegetables (170 grams), salmoriglio sauce (plant based) \$200

Mixed Salad \$90

Salmon / Tuna / Chicken \$170

## Dessert

Tiramisu (2160 grams), mascarpone, coffee \$220

Panna Cotta (180 grams), passionfruit \$180

Profiteroles (300 grams), chocolate sauce, vanilla ice cream \$220

Fruit Bowl (200 grams), seasonal fruit, lemon sorbet (gluten free) \$200

Soft Serve (180 grams), affogato \$150

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# Soho House Mexico City Pool House



## Dips

Hummus de Aguacate (200 gramos), paprika (plant based) (gluten free) \$190

Dip de Berengena (200 gramos), granada (vegetariano) \$160

Dip de Betabel (200 gramos), semillas de chia (plant based) \$160

Las 3 opciones de Dips \$400

Acompañado de pan pita y crudités

## Entradas

Tartar de Atún (150 gramos), atún rojo, aguacate, arúgula, limón \$475

Carpaccio de Pulpo (220 gramos), arúgula \$320

Prosciutto di Parma (110 gramos), gnocco fritto \$380

Tartar de Res (110 gramos), huevo de codorniz, parmigiano, mostaza \$475

Calamares Fritos (120 gramos), aioli de limón \$350

Albóndigas de Res (240 gramos), tomate, albahaca \$250

Calabaza Frita (200 gramos), mayonesa vegana (plant based) \$160

Ensalada Heirlom (135 gramos), alcaparras, boquerones, orégano \$230

Ensalada Griega (200 gramos), tomate, aceitunas, pepino, cebolla, queso feta (vegetariano) \$270

Coles de Bruselas (100 gramos), melasa de granada, parmigiano (plant based) \$260

## Pastas

Tortelli (140 gramos), ricotta, tomate, albahaca (vegetariano) \$250

Gnocchi (140 gramos), espinaca, limón, parmigiano (vegetariano) \$320

Cavatelli (210 gramos), ragú de cordero \$450

Spaghetti (200 gramos), cacio & pepe (vegetariano) \$295

Fusilli (330 gramos), arrabiata (vegetariano) \$250

Rigatoni con Boloñesa de Res (300 gramos) queso parmesano \$310

## Parrilla de Leña

Pollo Picante (320 gramos), panzanella \$380

Lubina Rayada (190gramos), almejas, tomate \$500

Rib Eye a la Parrilla (600gramos para compartir), arúgula, parmesano, balsámico \$990

## Brochetas

Brochetas de Cordero (205 gramos) \$395

Pollo Harissa (210 gramos) \$350

Camarones Salsa Charmoula (330 gramos) \$495

Acompañado de pan pita & pepinillos

## Guarniciones

Arroz a la Jardinera (200 gramos) \$90

Espinacas (60 gramos), cremosas / salteadas (plant based) (vegetarian) \$90

Vegetales (170 gramos), Salsa de salmoriglio \$200

Ensalada Mixta \$90

Salmón / Atún / Pollo \$170

## Postres

Tiramisú (160 gramos), mascarpone, café \$220

Panna Cotta (180 gramos), maracuyá \$180

Profiteroles (300 gramos), salsa de chocolate, helado de vainilla \$220

Bowl de Frutas (200 gramos), fruta de temporada, sorbet de limón (gluten free) \$200

Helado (180 gramos), helado con café \$150

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