

# Soho House Tel Aviv, Jaffa sample menu

## Dips

Labneh (vegetarian)  
Hummus (plant based)  
Eggplant (plant based)

## Smalls

Snapper fritti, cured lemon aioli, ras el hanout salt  
Cured tuna, labneh, taboon salsa  
Cauliflower steak, amba, shroug (plant based)

## Starters

Falafel, hummus, sunflower seeds, tahini (plant based)  
Ceviche, yellowtail, avocado cream, green onion, basil  
Beef tartare, egg yolk, aioli, sourdough  
Local fish carpaccio, chilli, herbs, lemon

## Salads

Med tuna, lettuce, artichoke, potato, tomato, egg, olive, caperberries  
Fattoush, tomato, cucumber, red onion, feta, croutons (vegetarian)  
Grain bowl, kale, tomato, cucumber, couscous (plant based)  
Add chicken, fish or falafel

## Sandwiches

Chicken schnitzel, challah, matbucha, eggplant, cabbage  
Dirty burger, mustard mayonnaise, lettuce, tomato, pickle, fries  
Avocado on toast, poached eggs, chili (vegetarian)  
Vegan burger, secret sauce, sweet potato fries (plant based)

## Mains

Penne alla vodka, tomato, basil, cream, chilli (vegetarian)  
Salmon, puree, braised greens  
Brick chicken, clementine, red onion, olives, harrisa  
Fillet steak, bourbon onion, bone marrow potato  
Moroccan fish, seabass, couscous, challa

## Sides

Green Salad (plant based)  
Tomato Salad (plant based)  
Sweet Potato Fries (plant based)  
Puree (vegetarian)  
Mushroom fries (vegetarian)  
Fries (plant based)