

Festive menu at Soho House Amsterdam

Starters

Meatballs, tomato sauce, basil
Tuna tartare, chilli, mint
Calamari fritti, chilli, aioli
Burrata, cherry tomato, basil (vegetarian)
Beef carpaccio, Venetian dressing
Fried cauliflower, hot sauce (plant based)
Chicken caesar salad, romaine, parmesan, anchovy
Avocado and chickpea dip, crudités (plant based)
Little gem, avocado (plant based)
Artichokes, lentils, rocket, parmesan (vegetarian)
Aubergine parmigiana (vegetarian)
Veal tonnato, caper berries

Desserts

Tiramisu (vegetarian)
Baked cheesecake, berries (vegetarian)
Key lime pie (vegetarian)
Salted caramel tart (vegetarian)
Apple crumble tart (vegetarian)
Creme caramel
Sticky toffee pudding (vegetarian)
Fresh fruit and custard tart (vegetarian)
Vegan chocolate tart (plant based)
Strawberry pavlova
Chocolate profiteroles
Carrot cake
Panna cotta, seasonal fruit

Mains

Fusilli arrabbiata, capers, olives (plant based)
Hispi cabbage, pancetta, parmesan fondue
Salmon, spinach, aioli, potato, lemon
Tagliatelle bolognese, parmesan
Rigatoni amatriciana, pecorino
Mushroom risotto, fontina (vegetarian)
Roasted chicken, wild mushroom, vin jaune
Beef tagliata, rocket, balsamico
Veal piccata, lemon
Cod, white beans, 'nduja
Roast tiger prawns, citrus butter
Branzino, spinach, tomatoes, peppers, olives

Add-ons:
Lobster, mezzi paccheri pasta
Roast beef, duck-fat potato, jus, Yorkshire pudding

Sides

Mashed potatoes
Roasted potatoes, rosemary (plant based)
Brussels sprouts, apple, bacon
Potato dauphinoise
Roasted cauliflower, salsa verde, aioli (plant based)
Chopped salad, balsamic dressing
Grilled vegetables (plant based)

Menu 1: Choice of two starters, two mains and two desserts

Menu 2: Choice of three starters, three mains and two desserts

Menu 3: Choice of four starters, three mains and three desserts

All menus served to share.

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

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Bites

Dirty Burger slider
Vegan Dirty burger slider (plant based)
Fried prawn, shiracha mayo
Tomato bruschetta (plant based)
Fried chicken, lemon aioli
Sausage rolls
Veal bitterballen, dijon
Cheese bitterballen, truffle mayo (vegetarian)
Ricotta, truffle honey, crostini (vegetarian)
Calamari fritti, lemon aioli
Mortadella, provolone, focaccia
Mushroom bruschetta, sage
Parma ham and stracciatella bruschetta

Add ons:
Tuna tostada, avocado, pickled onion
Blini, caviar
Salmon tartare, chilli, lime, capers, cucumber
Shrimp tempura, shiracha mayo

Bowls

Avocado and chickpea dip, crudites (plant based)
Mac and cheese, aromatic breadcrumbs
Fusilli arrabbiata (vegetarian)
Chicken milanese, rocket, tomato
Hispi cabbage, pancetta, parmesan fondue
Risotto mushroom, fontina
Penne alla vodka
Tagliatelle bolognese, parmesan
Meatballs, tomato sauce, basil
Rigatoni amatriciana, pecorino
Ricotta and spinach ravioli, butter, sage
Tabbouleh, greens, grapes, lemon

Add ons:
Black truffle risotto, prosecco, taleggio
Brick chicken, crushed potato, salmoriglio
Truffle mac and cheese, aromatic bread crumbs
Lobster mac and cheese
Beef tagliata, rocket, balsamico

Sweet bites

Strawberry pavlova
Chocolate profiteroles
Carrot cake
Chocolate tart (plant based)
Fresh fruit, custard tartelette
Cheesecake, berries
Cannoli, ricotta, dark chocolate

Minimum of three choices.

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