



BREAKFAST

FRUIT PLATE PB	7
YOGURT NATURAL OR COCONUT, GRANOLA, BERRIES PB	8
BANANA & COCONUT YOGURT MANGO, GRANOLA PB	9
SUPER-FOOD BOWL KALE, AVOCADO, TOFU, QUINOA, MUSHROOMS, RADISH, POACHED EGG V	10
PANGAKES BLUEBERRIES OR BACON, MAPLE SYRUP, WHIPPED CREAM	9/11

EGGS

EGGS ANY STYLE TOAST V	8
EGG WHITE OMELETTE BABY SPINACH V	9
AVOCADO BENEDICT V	12
SMOKED SALMON SCRAMBLED EGGS	13
EGGS FLORENTINE V BENEDICT ROYALE	12/13/14
VEGGIE BREAKFAST EGGS, FETA, CRISPY RATTE POTATOES, KALE, MUSHROOMS, ROAST TOMATO, BAKED BEANS, TOAST V	14
HALF FULL ENGLISH BREAKFAST EGGS, SAUSAGE, BACON, BAKED BEANS, BLACK PUDDING, ROASTED TOMATO, MUSHROOMS, TOAST	9/15

BAPS

AVOCADO EGG V	9
SAUSAGE OR BACON EGG	9
SMOKED SALMON EGG, CREAM CHEESE	11

TOASTS

BAGUETTE IBERIAN HAM, MANCHEGO CHEESE, TOMATO	6
TORRADA PA AMB TOMÀQUET IBERIAN HAM, FRIED EGG	12
AVOCADO ON TOAST POACHED EGGS, CHILLI, SOURDOUGH V	13

PASTRIES

GROISSANT BUTTER OR WHOLE GRAIN V PAIN AU CHOCOLAT V	3
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CLUB BREAKFAST MONDAY TO FRIDAY UNTIL 10AM

EGG ANY STYLE + FRESH JUICE + HOT DRINK	10
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SIDES

SOURDOUGH BREAD, WHOLE GRAIN, WHITE TOAST 3 TOMATOES PB 4 SPINACH PB 4 CHISTORRA 4 BACON 4 AVOCADO PB 6 MIXED BERRIES PB 6 SMOKED SALMON 6	
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GLUTEN FREE BREAD AVAILABLE ON REQUEST

PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES OR INTOLERANCES, OUR DISHES MAY CONTAIN TRACE INGREDIENTS

HOUSE PRESS ALL AT 6.5
COLD PRESS JUICES

GREEN

APPLE, LEMON, ROMAINE, CELERY,
CUCUMBER, SPINACH, KALE

CITRUS

ORANGE, LEMON, TURMERIC, CAYENNE,
TANGERINE, GRAPEFRUIT

GINGER

GREEN APPLE, LEMON

JUICES ALL AT 4

ORANGE
GRAPEFRUIT
APPLE
CARROT
PINEAPPLE

COFFEE

BY GRIND

ESPRESSO	1.95
CORTADO	2.45
CAFÉ CON LECHE	2.85
CAPPUCCINO	2.85
MACCHIATO	2.85
AMERICANO	3.25
HOUSE COLD BREW	3.5
LATTE	3.65
FLAT WHITE	3.65
CARAJILLO	3.65
HOT CHOCOLATE	4
MATCHA	5.25
CHAI	5.25
TURMERIC LATTE	5.25
EXTRA SHOT	0.50

SMOOTHIES ALL AT 8
AVAILABLE WITH VEGAN PROTEIN

AÇAÍ & BANANA

COCONUT, BANANA, AÇAÍ

PASSION FRUIT

MANGO, PINEAPPLE, COCONUT

KALE

SPINACH, MANGO, SPIRULINA, OAT

KOMBUCHA ALL AT 7

BY LÖV FERMENTS

MORINGA

GINGER, MINT

TANGERINE

TURMERIC, PEPPER

CBD DRINKS ALL AT 8

BY TRIP

PEACH & GINGER

LEMON & BASIL

MINT & ELDERFLOWER

TEA ALL AT 4

BY AZARIA

ENGLISH BREAKFAST

EARL GREY

CHAMOMILE

GREEN GENMAICHA OR CHUN MEE

ROOIBOS

PEPPERMINT

WHITE

BLUE OOLONG

LEMON & GINGER



EVERY HOUSE SMALLS

INVISIBLE PIEROGI 3
DONATE TO #COOKFORUKRAINE SOHO
HOUSE MATCH ALL FUNDS RAISED

TFC 9
FRIED CHICKEN, HOT SAUCE

CALAMARI FRITTI 15
CHILLI, LEMON AIOLI

LOCAL HOUSE

PATATAS BRAVAS 7
SPICY SAUCE V

ENSALADILLA RUSA 7
POTATO, PEAS, TUNA

HAM CROQUETTES 8

IBERIAN HAM 13

PLANT BASED

PA AMB TOMÀQUET 4

PADRON PEPPERS 9
MISO GLAZE

SWEET POTATO FALAFEL 12
YOGHURT & TURMERIC SAUCE

STARTERS

BURRATA 13
CHERRY TOMATOES, BASIL V

ROASTED ARTICHOKE 13
SWEET PEPPERS, CURED TUNA

GARLIC PRAWNS 14
MUSHROOMS

CLAMS 14
GARLIC & PARSLEY SAUCE

MUSHROOM CREAM 11
JERUSALEM ARTICHOKE

AVOCADO 12
GREEN BEANS, CRISPY ONION, LIME

VEGAN MEATBALLS 14
CORN, COCONUT, CHILLI

SANDWICHES & SALADS

DIRTY BURGER 17
CHEDDAR, MUSTARD, ICEBERG,
TOMATO, GHERKIN, FRIES

CLUB CHICKEN WRAP 18
BACON, EGG, LETTUCE, TOMATO,
CHILLI, DIJONNAISE, FRIES

BEETROOT 7/12
KALE, SHALLOTS, GOAT CHEESE,
CITRUS DRESSING V

CHICKEN 8/14
LETTUCE, CROUTONS, ANCHOVY,
PARMESAN

BUTTER LETTUCE 7/12
AVOCADO, SHERRY VINAIGRETTE

AVOCADO ON TOAST 12
CHILLI, SOURDOUGH

VEGAN BURGER 17
TOMATO, LETTUCE, MUSTARD,
SWEET POTATO FRIES

MAINS

RIGATONI 17
BEEF BOLOGNESE

**CHICKEN PAILLARD OR
BRICK CHICKEN 18**
ROCKET, CHERRY TOMATOES,
AGED BALSAMIC

SALMON 22
SPINACH, LEMON AIOLI

RIB EYE STEAK 250g 27
FRIES, BEARNAISE

ARROZ MELOSO 19
ARTICHOKE, SAFFRON AIOLI,
MANCHEGO CHEESE V

**RAVIOLI POTATO AND
ROSEMARY 19**
WILD MUSHROOMS,
TRUFFLE SAUCE V

**CRISPY IBERIAN PORK
CHOP 23**
PICKLED SALAD, HORSERADISH

TUNA STEAK 26
FENNEL, MINT, RADISH

**CHARRED GRILLED
AUBERGINE 16**
ROCKET, POMEGRANATE,
PLUM SAUCE

GLASS NOODLES 18
GREEN VEGETABLES, THAI STYLE

SIDES

TOMATO & BASIL pb 5
MIXED SALAD pb 5
CHICKEN 5

FRIES pb 5
BROCCOLI pb 5
NEW POTATOES pb 5

SWEET POTATO FRIES pb 6
SALMON 6
AVOCADO pb 6

LUNCH COMBO AVAILABLE 1-4PM MONDAY TO FRIDAY 12



HOUSE TONICS ALL AT 13

SOHO MULE

42 BELOW VODKA, LIME, GINGER, SODA

ISLAND NEGRONI

BANKS 5 RUM, COGCHI ROSA,
LADY A, CAMPARI, GRAPEFRUIT

PICANTE DE LA CASA

PATRÓN SILVER TEQUILA, CHILI,
CORIANDER, LIME, AGAVE

EASTERN STANDARD

42 BELOW VODKA OR BOMBAY
SAPPHIRE GIN, LIME, CUCUMBER, MINT

NO & LO ALL AT 11

BOSTON TEA PARTY

MARTINI FLOREALE, BLUE OOLONG
TEA, GRAPEFRUIT, APPLE, MINT

HAVANA WAVES

SEEDLIP GROVE 42, MARTINI
VIBRANTE, MINT, GINGER ALE

VIBRANTE SPRITZ

MARTINI VIBRANTE, KOMBUCHA,
MORINGA, SODA

EASTERN FIZZ

PENTIRE SEAWARD, CUCUMBER, MINT, LIME

BOTTLE BEER

DAURA GLUTEN FREE 5.4% 5

FREE DAMM 0.0% 5

BRUTUS 5.0% 5

PILS HORIZONS 5.1% CAN 5

LOCAL HOUSE ALL AT 14

NEW CUBAN

BACARDI OCHO RUM, CAVA, MINT, LIME

HOUSE COOLER

SEVEN TAILS XO, APEROL, RASPBERRY,
LEMON, MINT

IL MILIONE

OXLEY GIN, PEDRO XIMÉNEZ,
FALERNUM, CARDAMOM, CITRIC

BLOOD ON THE DANCEFLOOR

BULLEIT RYE WHISKY, SEVEN
TAILS XO, ROSEMARY, BITTERS

T&T

PATRÓN SILVER TEQUILA, TRIP LEMON & BASIL

AMASS BOTANICS ALL AT 14

GINGER COSMO

AMASS VODKA, GINGER,
CRANBERRY, LIME, LYCHEE

ESPRESSO MARTINI

AMASS VODKA, COFFEE, KAHLUA

MARTINI

AMASS VODKA, VERMOUTH,
OLIVE OR LEMON

POMME MARTINI

AMASS VODKA, PÈRE MAGLOIRE,
VSOP CALVADOS, BITTERS, CAVA

DRAUGHT BEER

ESTRELLA DAMM 5.4% 4

DAMM LEMON 3.2% 4



CAVA & CHAMPAGNE

	125ML	750ML
JUVÉ & CAMPS ESSENTIAL 'XAREL·LO', BRUT RESERVA SPAIN - ECO 17	6.5	34
JUVÉ & CAMPS BRUT ROSÉ SPAIN - ECO NV	8	38
EXSUM JÚLIA BERNET XAREL·LO, BRUT NATURE SPAIN - CORPINNAT 17		55
JUVE & CAMPS MILESIMÉ BRUT CHARDONNAY SPAIN - ECO 16		80
DELAMOTTE BRUT CHARDONNAY, PINOT NOIR NV		126

WHITE

	150ML	500ML	750ML
GESTA XAREL·LO Penedès, SPAIN 21	5.5	16	21
MAISON VINCENT MARSANNE, VERMENTINO LANGUEDOC FRANCE 20	6.5	18	24
CASTELL DEL GÒTIM MACABEO, SAUVIGNON COSTERS DEL SEGRE SPAIN 20			26
GREGAL D'ESPIELLS MUSCAT GEWÜRZTRAMINER SPAIN 20			27
CEPELL ECOLÒGIC MACABEO VIOGNIER Penedès, SPAIN ECO - BIO 20			28
AND THE WINNER IS... XAREL·LO, MACABEO, PARELLADA Penedès, SPAIN - ECO 20			29
NAIA VERDEJO, RUEDA SPAIN 20	7	21	32
PAZO DE MONTERREY GODELLO, MONTERREY SPAIN 20			34
ABADÍA DE SAN CAMPIO ALBARIÑO RÍAS BAIXAS, SPAIN 21	7.5	24	34
ATRIUM CHARDONNAY Penedès, SPAIN 20			34
VOILANA PARELLADA Penedès SPAIN - NATURAL 20			35
MAS D'EN POL GARNACHA, CHARDONNAY TERRA ALTA, SPAIN 21	8	25	36
MÂCON-VILLAGES JOSEPH DROUHIN BURGUNDY, FRANCE 20			40
SIN PALABRAS ALBARIÑO RÍAS BAIXAS SPAIN 20			42
DIDO "LA UNIVERSAL" GARNACHA MONTSANT SPAIN - ECO 19			52

RED

	150ML	500ML	750ML
GESTA CABERNET SAUVIGNON Penedès, SPAIN 21	5.5	16	21
MAISON VINCENT GARNACHA, MOURVÈDRE LANGUEDOC, FRANCE 20	6.5	18	24
PETIT BERNAT SYRAH, PICAPOLL, SUMOLL PLA DE BAGES, SPAIN - BIO 20			30
MAS DONIS GARNACHA, SYRAH MONTSANT, SPAIN 20	7	22	31
12 @ TREPAT CONCA DE BARBERÀ, SPAIN - ECO 19			31
TOSSUDES GARNACHA, MONASTRELL CATALUNYA, SPAIN - ECO 20			32
22 PIES TEMPRANILLO, CRIANZA RIOJA, SPAIN 17	8.5	27	35
NALTRES GARNACHA, CABERNET SAUVIGNON, SYRAH COSTERS DEL SEGRE SPAIN - ECO 20			38
HITO TINTA FINA RIBERA DEL DUERO, SPAIN 20			39
BAUDILI CABERNET SAUVIGNON, XAREL·LO, PARELLADA Penedès, SPAIN - NATURAL 20			40
CAL PLA CRIANÇA, GARNACHA, CARINYENA PRIORAT, SPAIN 19	9	28	43
CORTIJO LOS AGUILARES TEMPRANILLO, GARNACHA, SYRAH SIERRAS DE MÁLAGA, SPAIN 19			45
CLOS ANCESTRAL MONEU, GARNATXA ULL DE LLEBRE Penedès, SPAIN 19			55
BASSUS PINOT NOIR UTIEL-REQUENA, SPAIN 18			64
VENUS CARINYENA MONTSANT, SPAIN 15			100

ROSÉ

	150ML	500ML	750ML
GESTA CABERNET SAUVIGNON Penedès, SPAIN 21	5.5	16	21
MAISON VINCENT CARIÑENA LANGUEDOC, FRANCE 20	6.5	18	24
LADY A PROVENCE IGP FRANCE 20	9	28	39
MINUTY M CÔTES DE PROVENCE, FRANCE 20			75
LADY A PROVENCE IGP FRANCE 20 (1500 ML)			80
LADY K COTEAUX D'AIX EN PROVENCE FRANCE 20 BIO			85



DESSERTS

LEMON TART YUZU CREAM	7
CHOCOLATE SEMIFREDDO COFFEE CREAM	7
BANOFFEE PIE TOFFEE CREAM	8
BAKED CHEESECAKE RED FRUITS	8
FRUIT PLATE COCONUT SORBET PB	8
SALTED CARAMEL TART	8

ICE CREAM & SORBET

3 PER SCOOP

CHOCOLATE | VANILLA | CARAMEL
MANGO | LEMON | RASPBERRY | COCONUT PB

SWEET WINES

75ML

PEDRO XIMÉNEZ SAN EMILIO, JEREZ RVA	7
MATARÓ MATARÓ, ALTA ALELLA 19	8
TOKAJI 5 CHATEAU DERESZLA, HUNGRÍA 17	11

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V = VEGETARIAN | PB = PLANT BASED