

Soho Warehouse, lunch sample menu

Smalls

Eggplant dip, pomegranate, pocket bread (plant based)
Crispy chicken, lemon pepper, garlic aioli
Fried cauliflower, sweet chili, basil (plant based)
Shishito peppers, miso glaze (plant based)
Squash & brussels, labneh, pomegranate, herbs (gluten free) (vegetarian)

Appetizers

Hamachi crudo, citrus vin, pickled onion, kumquat, chives (gluten free)
Beets & burrata, citrus, heirloom tomato, saba (vegetarian)
Chicken soup, vegetables, barley
Calamari, calabrian chili aioli, lemon

Salads

Little gem caesar, puffed garbanzo (vegetarian) (gluten free)
Wild arugula, artichokes, celery, parmigiano, lemon vinaigrette (gluten free) (vegetarian)
Chopped, salami, pepperoncini, fontina, olives, red wine vinaigrette (gluten free)
Butter lettuce, grapefruit, fennel, avocado, green goddess, soft herbs (gluten free) (plant based)

Sandwiches

Soho smash burger, cheddar, iceberg, tomato, fancy sauce, pickle, potato bun
Dirty vegan burger, quinoa, beans & yam patty, mustard, tomato, lettuce, pickle (plant based)
Fried chicken sandwich, nashville spice, pickles, lettuce, herb mayo
Crispy fish sandwich, cabbage, cilantro, yuzu kosho vinaigrette, garlic aioli
Veggie & burrata panini, onion, peppers, zucchini, arugula, pesto, balsamic (vegetarian)
Chicken caesar club wrap, avocado, little gem, parmigiano, lemon
Pastrami sandwich, cabbage, swiss cheese, onions, crispy potatoes, ketchup, mustard, pickles

Entrees

Ahi tuna poke, rice, scallion, crunchy veggies, red fresno, edamame, avocado (gluten free)
Grain bowl, sweet potato, cauliflower, kale, hummus, pomegranate (gluten free) (plant based)
Rigatoni arrabbiata, pomodoro, chili, parmigiano, basil, ricotta (vegetarian)
Brick chicken, charred lemon, salsa verde (gluten free)
King salmon, tomato soffritto, broccolini, capers, lemon (gluten free)
Butter chicken basmati rice, onion bhaji, naan, mango chutney
Skirt steak roasted potato, spinach, gremolata (gluten free)

Wood fired pizzas

Bufala mozzarella, tomato, basil, oregano (vegetarian)
Quattro formaggi, gorgonzola, fontina, mozzarella, parmigiano, kale, squash (vegetarian)
Prosciutto & burrata, tomato, mozzarella, arugula, aged balsamic
Wild mushroom, arugula, lemon, truffle (plant based)
Spicy salami, tomato, mushrooms, mozzarella

Sides

Fries, sweet potato or truffle fries. Basmati rice, cilantro (gluten free). Spinach garlic, chili, lemon (gluten free) (plant based).
House salad, sherry vinaigrette (plant based) (gluten free).

Lunch combo (available Monday to Friday)

Daily sandwich with soup or salad

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

Soho Warehouse, dinner sample menu

Smalls

Eggplant dip, pomegranate, pocket bread (plant based)
Crispy chicken, lemon pepper, garlic aioli
Fried cauliflower, sweet chili, basil (plant based)
Shishito peppers, miso glaze (plant based)
Arancini, tomato, mozzarella, pesto (vegetarian)

Appetizers

Hamachi crudo, citrus vin, pickled onion, kumquat, chives (gluten free)
Beets & burrata, citrus, heirloom tomato, saba (vegetarian)
Chicken soup, vegetables, barley
Calamari, calabrian chili aioli, lemon
Tuna tartare, avocado, truffle ponzu, crispy onion, pane carasau

Salads

Little gem caesar, puffed garbanzo (vegetarian) (gluten free)
Wild arugula, artichokes, celery, parmigiano, lemon vinaigrette (gluten free) (vegetarian)
Chopped, salami, pepperoncini, fontina, olives, red wine vinaigrette (gluten free)
Butter lettuce, grapefruit, fennel, avocado, green goddess, soft herbs (gluten free) (plant based)

Wood fired pizzas

Bufala mozzarella, tomato, basil, oregano (vegetarian)
Quattro formaggi, gorgonzola, fontina, mozzarella, parmigiano, kale, squash (vegetarian)
Prosciutto & burrata, tomato, mozzarella, arugula, aged balsamic
Wild mushroom, arugula, lemon, truffle (plant based)
Spicy salami, tomato, mushrooms, mozzarella

Wood fired oven and charcoal grill

Squash & brussels, labneh, pomegranate, herbs (gluten free) (vegetarian)
Heirloom carrots, chili honey, apple gremolata, ricotta salata (gluten free) (vegetarian)
Brick chicken, charred lemon, salsa verde (gluten free)
Octopus, potatoes, capers, olives, oregano, lemon (gluten free)
Branzino, cipollini onion, fennel, orange, crispy capers (gluten free)
King salmon, tomato soffritto, broccolini, capers, lemon (gluten free)
Skirt steak, roasted potato, spinach, gremolata (gluten free)
Dry aged ribeye, roasted potato, spinach, gremolata (gluten free)

Entrees

Tortelloni di ricotta, wild mushroom, spinach, parmigiano, truffle (vegetarian)
Linguine prawns, clams, lobster pomodoro, pangrattato
Rigatoni arrabbiata, pomodoro, chili, parmigiano, basil, ricotta (vegetarian)
Butter chicken, basmati rice, onion bhaji, naan, mango chutney
Soho smash burger, cheddar, iceberg, tomato, fancy sauce, pickle, potato bun
Dirty vegan burger, quinoa, beans & yam patty, mustard, tomato, lettuce, pickle (plant based)

Sides

Fries, sweet potato or truffle fries. Basmati rice, cilantro (gluten free). Spinach garlic, chili, lemon (gluten free) (plant based).
House salad, sherry vinaigrette (plant based) (gluten free).

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