

## Sides

**Mixed Leaf Salad** 🍃🍃 €3.5 10,12

**Market Greens** 🍃🍃 €3.5 8

**French Fries** 🍃🍃 €3.5

**Sweet Potato Fries** 🍃🍃 €4.5

**Creamy Mash Potato** 🍃🍃 €3.5 8,12

**Spanish Fries** 🍃🍃 €5.5  
French fries, dry spices, jalapeños, olives, monterrey jack cheese. 8,12

## Something Sweet

**Chocolate Sundae** 🍃🍃  
Chocolate brownie, vanilla ice cream, caramel, chocolate sauce, cream & almond nibs. €7 3,7,8,12

**Kinder Bueno Cheese Cake** 🍃  
Hazelnut praline. €7  
1,3,7,8,12

**Sticky Toffee Pudding**  
Vanilla ice cream and homemade salted caramel sauce. €7 1,3,6,8,12

**Selection of Ice-Creams**  
Vanilla, chocolate and mint ice cream. €5.5 8,12

## Allergen Guide

- |                |                               |
|----------------|-------------------------------|
| 1. Gluten      | 8. Dairy                      |
| 2. Crustaceans | 9. Celery                     |
| 3. Eggs        | 10. Mustard                   |
| 4. Fish        | 11. Sesame                    |
| 5. Peanuts     | 12. Sulphur Dioxide/Sulphites |
| 6. Soybeans    | 13. Lupin                     |
| 7. Nuts        | 14. Molluscs                  |

## Opening Times

Please check [www.soho.ie](http://www.soho.ie) or social media for opening times

**BOOK NOW** visit [SoHo.ie](http://SoHo.ie) or call 021 422 4040

## Appetisers

**Roast Vegetable Soup** 🍃  
Homemade brown bread. €7 1,3,8,9,12

**Chicken Gyro** 🍃  
Marinated chicken, flat bread, salad, pickled onions, tomatoes and spicy yogurt. €9  
1,3,8,9,10,11,12

**Grilled Whole Prawns**  
Peeled & de-veined whole prawns, chimichurri sauce, garlic bread. €14 1,2,8,12

**Brie Pastry Parcel** 🍃  
Apple chutney, roast red pepper, leaves. €9.5 1,3,8,10,12

**Vegan Roulade** 🍃  
Steamed parcel, stuffed cabbage leaf, stuffed lentils, aubergine, toasted pine nuts, radish, vegan demi-glace. €8.5 7(pine nuts),9,12

**Nachos For One** 🍃🍃  
Cheese, jalapeños, mixed peppers, spring onion, black olives, sour cream, house salsa & guacamole. €9 8,12

**Caesar Salad**  
Baby gem, pulled chicken croquette, crispy bacon, shaved parmesan, anchovy. €8 1,3,4,8,10,12

**Buffalo or BBQ Wings** 🍃  
Blue cheese dip, fresh celery stalks.  
mild, wild, suicidal, insane or honey BBQ. 3,8,9,12  
Small €10.5 / Large €15.5

**Chicken Quesadilla**  
Peppers, onions, salsa, guacamole & cheese. €10.5  
Mexican spiced chicken or vegetarian 1,8,9,12

## Char-Grill

### STEAKHOUSE PRIME IRISH BEEF

Our steaks are aged & hung for 28 days. steaks are served with charred oyster mushroom, tobacco onion, spinach, fries or mash & choice of peppercorn (8,9,12), garlic butter (9,12) or red wine jus (9,12).

**Centre Cut Sirloin 10oz** 🍃 €26 8,9,12

**Prime Irish Fillet 8oz** 🍃 €28 8,9,12

**Prime Irish Fillet 12oz** 🍃 €35 8,9,12

**Add 2 freshly grilled prawns to any steak.** €5 2,8,12

! If you have any special query, please contact your server

### HAVE IT COOKED YOUR WAY

**Rare** - Seared outside, 75% red through centre

**Medium Rare** - Mostly pink to red in centre

**Medium** - A more pronounced pink in centre

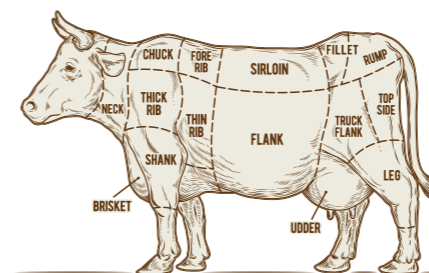
**Medium Well** - Slight hint of pink in centre

**Well Done** - Completely Cooked

### Butcher's Guide

Our beef is sourced from Bord Bia quality assured suppliers.

Origin of Beef: **Ireland**



### BURGER'S & SANDWICHES

Served in a brioche bun with lettuce, tomato & red onion (gluten free bun available on request) with French Fries | Spanish Fries / Sweet Potato Fries +€2

**Grilled Chicken Burger**  
Fresh grilled chicken breast, melted cashel blue cheese, SoHo buffalo mayo. €16 1,3,8,12

**Beyond Meat Burger** 🍃  
Plant based burger patty, no soy, no gluten, vegan cheese, spicy salsa. €17 11

**Steak Sandwich**  
Rustic baguette, beef fillet, sauteed onion & mushrooms, pepper sauce. €16 1,8,9,12

**Twomey's Wagyu Burger**  
Hassett's brioche, tobacco onions, mature cheddar, baby gem tomato, umami aioli. €18 1,3,8,10,12

**Bacon & Cheese Angus burger**  
Hassett's brioche, smoked bacon, mature cheddar, baby gem, tomato, onions and garlic aioli. €15 1,3,8,10,12

## Mains

**Fish & Chips**  
Beer batter, pea puree, tartar sauce. €16  
1,4,8,10,12

**Roast Chicken Breast** 🍃  
Creamed potato, kale, oyster mushrooms, crispy parsnip, jus. €17 8,9,12

**Lamb Rack**  
Roasted carrots, tenders stem broccoli, creamed potato, garden peas, lamb jus. €23 8,9,12

**Pan Seared Cod** 🍃  
Roast baby potato, grilled asparagus, sautéed peas, light fish sauce, dill oil. €17 2,4,8,9,12

**Udon Vegan Stirfry** 🍃  
Udon noodles, crispy veg, salted peanuts, spicy black bean & mushroom sauce. €14 1,5,6,9,11,12  
**Chicken +€2 / Steak Pieces +€3 / Prawn +€4** 2

**Ricotta & Spinach Tortelli** 🍃  
Sage butter, roast cherry tomato sauce, basil oil, parmesan sauce. €17 1,3,8,12

## Cocktails

### Aperol Spritz

Aperol, prosecco, soda & slice of orange. €10

### BubbleBath

Absolut vodka, gomme, passoa, lime, vanilla, passion fruit. €12

### Amaretto Sour

Disarrono, Woodford reserve, lemon, gomme, egg white, almonds. €12

### SoHo Old Fashioned

Slane Irish whiskey, maple syrup, chocolate bitters. €12

### Aladdin's Lamp

Dark & light rums, Cointreau, orgeat, orange juice. €12

### Negroni

Bombay Sapphire, Campari, Vermouth, Orange Zest. €11

### Frozen Strawberry Daiquiri

Bacardi carta blanca rum, strawberries, lime & sugar. €12

### Long Island Iced Tea

Absolut vodka, Jose Cuervo tequila, triple sec, gin, Bacardi carta, blanca rum, fresh lime & cola. €12

### SoHo Famous Mojito

Bacardi carta blanca rum, fresh lime, mint, gomme, soda, water, crushed ice. €12

### Espresso Martini

Absolut vodka, Kahlua, espresso, gomme, coffee bean. €12

**Choose Absolut vodka or Jameson whiskey**

## Cocktails to share

### Cosmo Pitcher

Absolut, Cointreau, cranberry, lime. €25

### Pornstar Martini Pitcher

Absolut, passion fruit, gomme, passoa, lime, vanilla, prosecco. €25

### Hula Hula Pitcher

Bacardi carta blanca rum, Peach Schnapps, orange, cranberry. €25

## Wines

### White Wine

175ml / 250ml / bottle

#### 120 Sauvignon Blanc, Santa Ana

Crisp & invigorating with a good finish. €6.5 / €8.5 / €26

#### 122 Sauvignon Blanc, Rabbit Island

Crisp, refreshing. Tropical fruit & fresh finish. €7.5 / €9.3 / €31

#### 126 Pinot Grigio, Gabriella, Fruilla

Rounded & elegant. Easy to drink. €6.75 / €9 / €27

#### 134 Chardonnay, Les Roucas

Clean & crisp chardonnay. Long balanced finish. €6.5 / €8.75 / €26

#### 137 Piedra Del Mar Albarino

Finely balanced. Perfect for seafood. €31 - btl

#### 132 Chablis, St Martin, Laroche

Aromas of citrus & minerals. €40 - btl

#### 131 Riesling, Jean-remy Haeffelin

A very fruity nose, pleasant vividness. €33 - btl

#### 141 Chardonnay Tempus Two Copper Series

Complex & rich, citrus & apple aromas. €35 - btl

### Red Wine

175ml / 250ml / bottle

#### 220 Merlot, Saint Marc

Soft, plummy & smooth. €6.5 / €8.5 / €26

#### 221 Malbec, The Fat Bastard

Black cherry & hints of vanilla & chocolate. €6.75 / €9 / €27

#### 225 Tempranillo, Rioja, Muriel Crianze

Soft & delicious with complex fruits. €7 / €9.3 / €28

#### 230 Cabernet Sauvignon, Santa Ana

Fruity & unoaked. Well-balanced in the mouth. €6.25 / €8.3 / €25

#### 239 Shiraz, Shottesbrooke Reginal Series

Good length & tannins. €29 - btl

#### 234 Old Vine Zinfandel, Predator

Medium-to-full body with a spice finish. €36 - btl

#### 240 Cabernet Sauvignon, Don David

Some good tannins. Best enjoyed with red meat. €32 - btl

#### 241 Olivier Ravoire Gigondas

Smooth with very good length, a superb wine. €48 - bottle

### Bubbles

175ml / 250ml / bottle

#### 278 Massotina Prosecco Spumante

Delicate pear & apple aromas, lovely fruitiness. €8 / €40

#### 279 Moet & Chandon NV Champagne

Bright fruitiness, seductive palate, elegant maturity. €85 btl

#### 294 Dom Perignon

Hints of almonds, cream & white fruits, a timeless classic €240 - btl

### Rosé

175ml / 250ml / bottle

#### 311 Syrah / Merlot, Laroche Chevalier Rosé

Full of ripe raspberry fruits, wonderfully refreshing. €6.5 / €8.75 / €26

#### 312 Château D'Esclans Whispering Angel Rosé

White blossom aromas with hints of red fruits. €46 - btl

## Beverages

### Draught

Heineken €5.95

Heineken 00 €5.35

Coors Light €5.95

Carlsberg €5.95

Rockshore €5.95

Guinness €5.65

Corona Extra €5.60

Murphy's €5.65

Orchard Thieves €6.15

Chieftain €6.35

Birra Moretti €6.35

Corona €6.35

Budweiser €5.95

### Bottled Beers & Ciders

Heineken €5.6

Coors €5.6

Corona €5.6

Budweiser €5.6

Pint Btl Bulmer's €6

P.Btl Bulmer's Light €6

Kopperberg

Strawberry lime €6.5

WKD €6.5

West Coast Rose €6.5

Stonewell €6.7

Peroni (GF) €5.9

### Alcohol Free Drinks

### Alcohol Free Beers

Heineken 00 Btl €4.5 Pint €5.35

### Alcohol Free Cocktails

#### Frozen Pineapple Stawberryade

Pineapple juice, strawberries, ice, soda water. €8

#### Gin Spritz

Seedlip non alco gin, yuzu, lemon juice, soda, orange twist. €8

### Soft Drinks

Coke Cola €3

Coke Zero €3

Sprite €3

Fanta Orange €3

Fanta Lemon €3

Lucozade €3

Schweppes tonic €2.7

Schweppes signature tonic €3.4

Schweppes Slimline tonic €2.7

Schweppes Soda €2.7

Schweppes

Ginger ale €2.7

River Rock still €4 (750ml)

River Rock sparkling €4

