

Tapas and Grill

MENU



About SoHo

From bottomless brunching to date night tapas-tasting, we've got the perfect menu for you.

And if it's drinks you're after then you've come to the right place.
Insta-worthy cocktails, your favourite beers, low and no-alcohol
options and a huge selection of wines: red, white, rose and bubbles we've got them all.

We make a difference by reducing our food waste, minimising packaging, recycling and taking care of mother nature.

Because we prioritise local, seasonal fruit and vegetables, some ingredients may not be available.



Our food is prepared in areas where cross-contamination may occur.

If you have any questions, allergies or intolerances, or you require
allergen information please speak to us before ordering

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- SOHO BAR
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	ras Bravas h fried potatoes with spicy sauce	€5	Gambas al Ajillo Juicy shrimp in garlic olive oil sauce with garlic bread	€11
Homem	le Ajo / Pan de Ajo y nade garlic bread with or t cheese	Queso €3.5/€5	Cheese Balls Deep-fried cheese balls made from four kinds of cheese	€6
Grilled	ehetta garlic bread with tomato, l, pesto & cracked pepper	€4	Calamares Fritos Fresh calamari deep-fried, served with tzatziki	€9
Mix of	Bruschetta bruschetta varieties including I salmon & avocado	€8	SoHo Mix Tapas A generous serving of fried shrimp, calamari, bruschetta & garlic bread all served with garlic mayo	€19
	nus ea, sesame seed dip with olive ini & garlic, served with fresh	€4	Honey & Mustard Chicken Tender chicken wings marinated in a honey and mustard glaze	Wings €8
	ch Fries out fries with mayo or garlic	€3	Mejilones a la Marinera Steamed greenlip mussels in a cream lemon-garlic sauce	€8
	ziki yoghurt, cucumber, fresh mint c, served with fresh bread	€4		
	Nachos Supreme	€11		



beef, melted cheese, salsa,

guacamole, sour cream & jalapeños



Quinoa Salad Quinoa mixed with a variety of vegetables, herbs & lemon vinaigrette dressing • Classic Caeser Salad Crispy romaine lettuce, parmesan cheese, crunchy croutons & tangy Caesar dressing *add chicken for €3 • Cobb Salad Mixed greens, avocado, boiled eggs, grilled chicken, tomatoes, parmesan & blue cheese crumbles • Beef Carpaccio Fresh raw tenderloin beef, olive oil, lemon mustard, truffle mayo, rucola & parmesan cheese €14







Margherita Tomato, mozzarella cheese & basil	€10
Quattro Formaggio Fresh cream & four different kinds of cheese	€12
• Diavola Tomato, mozzarella cheese, salami, jalapeño pepper & basil	€13
Burrata Tomato, burrata cheese & basil	€13
Frutti di Mare Tomato, mozzarella cheese, mixed seafood, garlic & oregano	€15
• Verdure Tomato, mozzarella cheese & seasonal vegetables	€11
Tartufa Truffle paste, fresh mushroom, mozzarella cheese, truffle oil & Parmesan cheese	€14
Pannuozzo al Salmone Folded pizza bread filled with cream cheese, avocado, rucola & smoked salmon, served with french fries	€16









Classic Beef Burger Juicy beef patty, topped with lettuce, tomato, onion rings & pickles			
Mushroom Swiss Burger Juicy beef patty, grilled fresh mushrooms & melted Swiss cheese	€15		
BBQ Burger Juicy beef patty, tangy barbecue sauce, cheddar cheese, crispy onion rings & pickles	€13		
• Veggie Delight Grilled zucchini, roasted pepper, caramelised onions & creamy avocado in multigrain bread	€10		

All burgers served with hand cut fries and coleslaw



All steaks and mains come with 2 sides of your choice:
Sautéed vegetables, garlic rosemary potatoes, hand-cut fries, rice, mashed
potatoes, salad



medium weli well done medium rare

Young Angus Beef Fillet

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Tender and juicy Angus beef fillet, expertly grilled to perfection €24

Young Angus Ribeye Steak

Richly marbled Angus ribeye, bursting with flavour in every bite

€25

Young Angus Sirloin Steak

Classic Angus sirloin, perfectly balanced with a bold, beefy taste €25

Egyptian Camel Steak

Unique and succulent Egyptian camel steak, a true local delicacy

€26

Grilled Salmon Teriyaki

Succulent salmon fillet glazed in a rich teriyaki sauce, grilled to perfection €25

Roasted Shrimp

Juicy shrimp, butterflied and roasted with herbs and a zesty citrus glaze

€27

Creamy Thyme Pan-Seared Chicken

Succulent chicken in a delectable garlic & thyme creamy sauce

€16

Escalope Milanese

Delicious veal cutlet, breaded and fried

€21

Chicken Milanese

Succulent chicken fillet, breaded and fried

€18





STEAKS & MAINS







Linguine allo Scoglio Fresh linguine with a medley of seafood in a rich, savoury sauce	
Tagliatelle al Ragu Beef Ribboned tagliatelle tossed in a hearty slow-cooked beef ragù	€18
Spaghetti all Aragosta Spaghetti with succulent lobster in a luscious tomato-based sauce	€25
Linguine Tomate Burrata Delicate linguine with vibrant tomato sauce and creamy burrata cheese	€16
Tagliatelle con Gamberi e Zucchine Tagliatelle tossed with prawns, zucchini, garlic, and olive oil for a light yet flavourful dish	€19



Blueberry Cheesecake Creamy cheesecake with a luscious layer of wild blueberries • Warm Chocolate Fondant Dark chocolate fondant with vanilla ice cream & pistachios • Ice Cream Choose from vanilla, chocolate, strawberry, mango - Price per scoop









Saturn

Passion fruit, vanilla, lemon juice, €4.5 pineapple juice

Summer Breeze

Mixed berries, basil, cranberry juice, €4.5 lemon juice

Super Solero

Strawberry, coconut cream, vanilla €4.5

Virgin Bellini

Peach or mango, strawberry, soda €4.5

Virgin Amalfi

Basil leaves, fresh ginger, lemon juice, €4.5 Sprite

Virgin Mojito

Lime wedges, mint leaves, mojito €4.5 syrup, brown sugar, soda

Watermelon Refresher

Fresh local watermelon and mint to quench your thirst on a hot day

€4.5

Mango Madness

The sweetest mangoes blended with guava and strawberry

€4.5

Yogo Berry

Strawberries and blueberries bursting
€4.5
with flavour blended with creamy milk

Virgin Raspberry Colada

Pineapple, coconut and raspberry € puree

€4.5

Homemade Ice Tea

Choose from peach or lemon for a refreshing drink to beat the heat

€3.5



MOCKTAILS & SMOOTHIES



	SOHO	B A R	Don
Mango Crush Vodka infused with vanilla, mango, peach cordial, fresh mint, fresh lemon	€ 9.5		189
Passion Martini Vodka, homemade passion fruit purée, orange juice, fresh lemon	€ 10	Raspberry Daiquiri Rum infused with raspberry, homemade raspberry purée, fresh lime	€9.5
Soho Mule Vodka, ginger cordial, fresh lemon, vanilla, soda	€8	Watermelon Whammy Rum, fresh watermelon, passion fruit purée, fresh mint, lemon juice	€9.5
Bliss Vodka infused with strawberry, coconut cream, homemade strawberry purée	€ 9.5	Raspberry Mojito Rum infused with raspberry, fresh lime, mint, homemade raspberry purée, soda	€9.5
Caramel White Russian Vodka, coffee liqueur, fresh cream, caramel sauce	€ 9.5	Frozen Pina Colada Rum, coconut cream, coconut puree, fresh pineapple	€8
Tokyo Mary Vodka infused with wasabi, tomato juice, Worcestershire sauce, BBQ sauce, mixed salt, black pepper	€ 10	Chocolate Martini Rum, coconut cream, chocolate	€8
Art of Passion Gin infused with lemon leaves, homemade passion fruit purée, fresh mint	€ 9.5	Hyde Park Streaker Gin, fresh mint, cucumber, elderflower, fresh lemon	€9.5
Red Grape Smash Gin infused with red grapes, fresh red grapes, cranberry juice, lemon juice	€9.5	Basil Smash Gin, fresh basil, elderflower, hummus foam	€8.5





Peach Sour

Whiskey, fresh rosemary, peach purée, €8.5 lemon juice, bitters

Whiskey Sour

Whiskey, fresh lemon juice, bitters, hummus foam €8.5

Old Fashioned

Whiskey, brown sugar, bitters, flaming 68.5 orange

New York Sour

Whiskey, fresh lemon juice, bitters, hummus foam, red wine €9

Thyme Sour

Tequila, fresh thyme, fresh lime, bitters €8.5

Pineapple Margarita

Tequila, fresh pineapple, triple sec, fresh lemon juice, togarashi rim €9.5

Margarita

Tequila, triple sec, fresh lemon juice €8.5

Cinnamon Basil

Tequila, basil, cinnamon syrup, lemon €8.5 juice, hummus foam





Spirits

Vodka/Rum/Tequila/Gin/Whisky

€3

Homemade Shots

Irish Cream/Limoncello/Coffe Liquor

€4.5

Premium Shots

Doodoo/Blue Kamikaze/Flatliner

€3.5

Draft Heineken

330ml / 500ml, 5%

€3.5/€5

Sangria

Choose from classic red or mix it up with rose or white

€8

Heineken

330ml bottle, 5%

€3.5

Stella

500ml bottle, 4.5%

€4

Sakara

500ml bottle, 4%

€4

Meister Max

330ml bottle, 8%

€3.5

Radler / Diesel

Lager beer & lemon soda / lager beer & cola, 500ml glass

€4





Omar Khayyam (House Wine)

15cl glass/75cl bottle, Egyptian bobal, 12.5%

€4/€21

Cape Bay

75cl bottle, South African merlot & syrah, 13%

€29

Chateau de Granville

75cl bottle, French merlot & cabernet sauvignon, 13%

€29

Beausoleil

75cl bottle, Egyptian syrah, 12.5%

€27.5

Jardin du Nil

75cl bottle, Egyptian Cabernet Sauvignon, Petit Verdot & Syrah 12.5% €28



Omar Khayyam (House Wine)

15cl glass/75cl bottle, Egyptian bobal & sultanine blanche, 12.5%

€4/€21

Beausoleil

75cl bottle, Egyptian rose merlot, 12.5% €27.5

XO

75cl bottle, Egyptian Grenache and Montepulciano, 12.5% €22

WINE - RED & ROSE





Omar Khayyam (House Wine)

15cl glass/75cl bottle, Egyptian sultanine blanche, 12.5%

€4/€21

Cape Bay

75cl bottle, South African chardonnay, 12.5%

€29

Chateau de Granville

75cl bottle, French semillon, 12% €29

Beausoleil

75cl bottle, Egyptian banatti, 12.5% €27.5

Jardin du Nil

75cl bottle, Egyptian Vermentino and €28 Viognier, 12.5%

XO

75cl bottle, Egyptian Chardonnay and €22 Vermentino, 12.5%

Valmont (Sparkling)

75cl bottle, Egyptian viognier, marsanne & roussanne, 12.5%

€25





Still Water

0.31

€1

Sparkling Water

0.31

€2

Soda

Coca Cola/Cola Light Sprite/Fanta/Schweppes Tonic €2

Red Bull

Standard/Sugar Free

€3

Tea

Ginger/Mint/Lemon/Cinnamon Black/Green/Earl Grey €1.5

Espresso

Single/Double

€1.5/€2.5



Espresso and hot water, white or black

€2.5

Latte

Espresso and steamed milk

€2.5

Cappuccino

Espresso, steamed milk and frothed milk

€3

