



FISH & CHIPS

Small pieces of fried fish served with seasoned fries, toasted garlic and lemon mayonnaise.

FRIED SQUIDS

Ring squids served with teriyaki mayonnaise and lemon.

SALMON CEVICHE

Marinated raw salmon, mango, red onion, red peppers, coriander, lime juice and coconut milk.

MUSSELS PROVENCAL

Mussels in its shell, sautéed with olive oil, garlic, parsley and white wine, served with seasoned fries.

GARLIC RED SHRIMPS

Served in its own sauce with olive oil and Spanish paprika.

OREGANO PROVOLETA

Melted provolone cheese with oregano.

SOHO SPECIAL PROVOLETA

Melted provolone cheese with crunchy bacon, tomatoes and olives.

SEA PLATTER

Squids, fish nuggets, mussels Provençal, garlic shrimps and ceviche, served with fries and tartar sauce.

**“CHIVITOS”, HAMBURGERS,
 FINGER FOOD AND SANDWICHES**

SOHO BURGUER (180g homemade)

Covered with melted cheddar cheese, bacon and red onion, lettuce, tomato, cucumber mayonnaise and fries.

LOIN SANDWICH WITH FRIES (“CHIVITO”)

With ham, bacon, melted cheese, egg, lettuce, tomato and mayonnaise.

CHICKEN CLUB SANDWICH

Grilled chicken, crispy bacon, ham, cheese, lettuce, tomato and mayonnaise, served with fries.

SHRIMP FAJITAS

Wheat tortillas, filled with sautéed shrimps and melted cheese, served with tomato salad, crispy fries and bacon mayonnaise.

CHICKEN QUESADILLAS

Wheat Tortillas, filled with sautéed grilled chicken sticks, with caramelized onions and melted mozzarella, served with tomato salad, fries and barbecue sauce.

TOASTED SANDWICH

With ham and melted mozzarella cheese.

FRIES

FRIES WITH SAUCE

Mushrooms
 Three cheese
 Cheddar and bacon

**NACHOS
 WITH CHEDDAR SAUCE**

- PIZZAS -

LARGE / SMALL

MOZZARELLA

With tomato sauce and fresh oregano.

MARGARITA

Freshly sliced tomatoes, mozzarella and basil.

PARMA

Parma ham, rocket and olive oil.

SOHO

Mozzarella, black olives, rocket, parmesan and goat cheese.

THREE CHEESE

Roquefort, parmesan, and “Colonia” tender cheese.

NAPOLITANA

Mozzarella and ham.

SEA

Shrimps, mussels and small squids.

VEGGIE

Mozzarella, peppers, green pumpkin, zucchini and aubergine.

- MEATS -

RIBEYE STEAK
 With creole sauce, "chimichurri" mayonnaise, served with smashed potatoes

LOIN STEAK WITH THREE MUSHROOMS SAUCE
 Served with au gratin dauphinoise potatoes

GRILLED CHICKEN SUPREME
 Served with mix salad and fries

NOODLE CHICKEN WOK
 Sautéed chicken and vegetables with roasted sesame seeds

PORK STEAK WITH MUSTARD AND HONEY
 Served with sauté vegetables and fries

FISH AND SEAFOOD

SALMON WITH BALSAMIC TERIYAKI SAUCE
 Served with vegetables wok, rice and toasted sesame.

FISH AND SEAFOOD GRILL
 Grilled catch with "Canario" sauce, grilled squids, mussels, and shrimps Provenzal with rice, fries and salad.

GRILLED CATCH
 Served with mix salad and potatoes.

CATCH IN TAPENADE SAUCE
 Served with dauphinoise potatoes.

FISH AND SEAFOOD CASSEROLE
 Mediterranean style.

FISH AND SEAFOOD CLASSIC PAELLA

PASTA

Penne rigatti in four cheese sauce
 Served with cream cheese, Parmesan, Colonia and Roquefort cheese sauce.

Ham and mozzarella ravioloni
 Served with creamy, mushroom sauce.

Caprese sorrentini
 Served with Pannarosa sauce.

Fettuccine in sea food sauce
 Variety of sea food sauté with olive oil, affron and tomato.

- SALADS -

Chicken caesar salad
 Served with our special Caesar dressing.

Mozzarella caprese
 Fresh mozzarella, sliced tomatoes, basil and olives, seasoned with olive oil and freshly ground black pepper.

Classic green salad
 Tender lettuce variety, rocket and endive, seasoned with olive oil and lemon.

King prawn
 With avocado, palm heart, pineapple, tomatoes and crispy lettuce. Served with tomato mayonnaise.

Cubiertos/Cubertos/Table

DESSERTS

Apple crumble
 With vanilla ice cream.

Cheese cake
 With wild fruit sauce.

Dark chocolate cake
 Served with white chocolate ice cream and citric sauce.

"Dulce de leche" crepe
 Served with coconut ice cream and chocolate sauce.

Strawberries and cream

Tiramisú
 Classic with cream, coffee and cococa

Ice Cream cup
 Two flavors of ice cream choice.

NIGUIRIS 2 piezas

Salmón | Langostino | Pesca blanca | Atún rojo | Pulpo | Salmón Skin

CLASSICS

URA MAKI

New York: Salmón, palta y Philadelphia

California: Kanikama, pepino y Philadelphia

Miami: Langostino y palta

Smoked: Salmón ahumado, rúcula y Philadelphia

Vegetariano: Palta, pepino, zanahoria, rúcula y Philadelphia

NORI MAKIS

Maki Philadelphia: Salmón y Philadelphia

Maki BBQ: Langostino marinados en salsa BBQ y Philadelphia.

Skin: Salmón skin, rúcula y mango

Ebi Fresh: Frutilla, langostino y palta

SPECIALS

SpicyCrispy: Tartar de salmón, pepino, cubierto con spicymayo y cereales

Nikkei: Atún rojo, rúcula, Philadelphia y salsa nikkei

Mango Roll: Salmón, mango, tomates hidratados y Philadelphia

Coco Roll: Langostinos apanados en coco, Philadelphia y ciboulette

Tuna Togarashi Roll: Atún rojo, marinado en jugo de lima con cilantro y togarashi

HOT ROLLS

Ebi Furay: Langostino panko, Philadelphia, verdeo y salmón por fuera

Panko: Salmón, Philadelphia, mango y verdeo

Dragon Roll: Salmón, palta y Philadelphia

TEMAKI

Salmón: Salmón, mango, Philadelphia y rúcula

Langostino: Langostino, Philadelphia, ciboulette y palta

Hot Temaki Tempura: Salmón, Philadelphia, palta, verdeo y chile

SASHIMI 5 piezas / 10 piezas

Salmón | Atún rojo | Pesca blanca | Pulpo

TIRADITOS

Salmón con salsa de maracuyá y masa philo

Salmón con salsa de mango y masa philo

Atún Rojo con salsa Nikkei (Aceite de sésamo, soja, jengibre, ralladura de lima y verdeo)

Pesca Blanca Acevichada (Leche de tigre con ciboulette)

Pulpo con salsa Soho (Pimienta rosa, lima, cilantro y chile)

COMBINADOS ROLLS, MAKIS, NIGUIRIS Y SASHIMIS

15 piezas solo Salmón

30 piezas solo Salmón

45 piezas solo Salmón

60 piezas solo Salmón



ABSOLUT

CHANDON



SALUS

DON PASCUAL

VISA

