
MEZE / TAPAS

Taco - choice of beef or veggies ^V	\$55
<i>Soft tortilla filled with onions, red peppers, celery, sprinkled with Parmesan cheese and either black beans or beef</i>	
Hummus ^V	\$70
<i>Chickpeas, olive oil, garlic & lemon juice dip served with tortilla</i>	
Meatballs ^{GF}	\$70
<i>Mediterranean style beef meatballs</i>	
Greek Samosa ^V	\$70
<i>Feta cheese, sundried tomato and mint samosa</i>	
Eggplant & Prosciutto Rolls ^{GF}	\$70
<i>Grilled aubergine, prosciutto ham and Parmesan cheese rolls</i>	
Vegetarian Croquette ^V	\$70
<i>Rice roll with carrot and mushroom</i>	
Pan con Tomato ^V	\$70
<i>Crispy baguette with tomato, garlic and basil</i>	
Mini Blinis	\$75
<i>Lemongrass blinis with smoked salmon</i>	
The Asian Goat ^V	\$75
<i>Goat cheese spring roll</i>	
Garlic Prawn ^{GF}	\$85
<i>Pan fried prawns with garlic, white wine and lime</i>	
Nachos ^{V GF}	\$90
<i>Corn chips, Mozzarella cheese, salsa, sour cream & guacamole</i>	

APPETIZERS

Soup : of the Day OR Tomato and Basil Soup ^{V GF}	\$75
<i>Seasonal soup served with baguette</i>	
Cold Cuts	\$88
<i>Parma ham, salami and white ham with cornichons and baguette</i>	
Chicken Quesadillas	\$88
<i>Grilled chicken tortilla served with sour cream and guacamole</i>	
Burgy Couple	\$88
<i>Mini Aberdeen burger & mini SoHo burger</i>	
Greek Lentils Salad ^{V GF}	\$88
<i>Lentils, marinated peppers, feta, parsley and baguette</i>	
Prosciutto e Melone ^{GF}	\$98
<i>Cantaloupe, prosciutto ham and mixed green salad</i>	

^V Vegetarian Dish ^{GF} : Gluten Free

Prices are subject to a 10 % service charge

SOHO SALADS – AS MAIN DISH OR FOR SHARING

Bridges Street ^{V GF} \$120

Melon, tomato, avocado, French beans and mixed salad

Hollywood Road ^{V GF} \$120

Parmesan cheese, olive, tomato, cucumber and mixed salad

Graham Street ^{V GF} \$120

Grapefruit, orange, tomato, cucumber, feta cheese, and mixed salad

Wyndham Street ^{V GF} \$125

Asparagus, French bean, black bean, carrot, tomato, cucumber, potato and mixed salad

Old Bailey Street ^{V GF} \$130

Organic quinoa, red & green pepper, cucumber, tomato, Feta cheese and mixed salad

Staunton Street ^{V GF} \$135

Avocado, asparagus, egg sunny side up, mushroom, soya beansprout, Basmati rice and mixed salad

Caine Road ^{V GF} \$135

Lentil, garlic, coriander, sundried tomato, baby spinach, marinated pepper, mushroom, sweet corn and salad

Elgin Street ^V \$145

Sundried tomato, mushroom, red pepper, croutons, goat cheese on toasted bread and mixed salad

Extra salad toppings

Egg (boiled/sunny side up) ^{V GF} \$25 Goat cheese on bread ^V \$35

Bacon ^{GF} \$30 Parma ham ^{GF} \$35

Avocado ^{V GF} \$30 Grilled chicken ^{GF} \$35

Feta cheese ^{V GF} \$30 Prawn ^{GF} \$35

Organic quinoa ^{V GF} \$30 Smoked salmon ^{GF} \$35

Salad dressing

Avocado

Avocado oil and lemon juice

Aberdeen Street

Olive oil and balsamic vinegar

Bikini Time

Greek yogurt, mint and lime

Honey mustard

Olive oil and honey mustard

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SHARING SPIRIT

Cheese Touch ^{GF}

For sharing \$240
Smaller Plate \$130

A selection of cheese (e.g. blue cheese, camembert, goat cheese, Comté), dried fruits, and nuts served with bread

Veggie Touch ^V

\$250

Signature samosa, spring roll, brochette of grilled vegetables, vegetarian croquette, garden bouquet, sautéed potatoes

Mexican Touch

\$255

Chicken quesadilla, tomato salsa, nachos, beef taco, guacamole, sautéed potatoes

Meat Touch

\$260

Chicken kebab, mini beef burger, garlic prawns, cornichons, cold cuts, served with bread

QUICHES / TARTS / PIES

Augusta

\$130

Salmon, leek and Emmental cheese quiche, served with salad

Roberta ^V

\$130

Goat cheese, spinach and mushroom quiche, served with salad

VEGETARIAN SPECIALTIES

Melanzane alla Parmigiana ^{V GF}

\$140

Fried aubergine baked with tomato sauce, Mozzarella and Parmesan cheese, served with mixed salad

Risotto ^{V GF}

\$140

Creamy risotto with mushroom, spinach and Parmesan cheese

Veggie Brochette ^{V GF}

\$150

Tofu and vegetables grilled on skewer, served with dipping sauce, quinoa and mixed salad

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PASTA CORNER

Veggie Pasta ^V	\$140
<i>Whole wheat spaghetti, fresh tomato sauce, zucchini, aubergine, olives, onions, peppers, Parmesan cheese</i>	
Chicken Pasta	\$145
<i>Whole wheat spaghetti, fresh tomato sauce, chicken breast, Parmesan cheese</i>	
Spaghetti Carbonara	\$150
<i>Whole wheat spaghetti, egg yolk, bacon and cream sauce, Parmesan cheese</i>	
Spaghetti Bolognese	\$150
<i>Whole wheat spaghetti, fresh tomato sauce with beef, Parmesan cheese</i>	
Seafood Spaghetti	\$160
<i>Whole wheat spaghetti, white wine sauce with mussels, prawns and fish, garlic, onion, parsley, Parmesan cheese</i>	

SEA CORNER

Oysters ^{GF}	
3 fresh oysters	\$75
6 fresh oysters	\$150
Salmon ^{GF}	\$175
<i>Pan-fried salmon fillet with caper, saffron and cream sauce, served with sautéed vegetables and Basmati rice or quinoa</i>	
Fish Tartar ^{GF}	\$175
<i>Fish tartar (raw fish with onion, gherkins, lemon juice) served with Basmati rice or quinoa and mixed salad</i>	
Marinière Mussels ^{GF}	\$190
<i>Mussels in shallot, parsley and white wine sauce, served with sautéed potatoes</i>	
Provençale Mussels ^{GF}	\$190
<i>Mussels in tomato, lemon and herbs sauce, served with sautéed potatoes</i>	
Gran Pa Mussels ^{GF}	\$215
<i>Mussels in blue cheese, bacon and white wine sauce, served with sautéed potatoes</i>	

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CHEF'S SPECIALTY

\$175

Please ask us for the Chef's specialty – Every week a different recipe, with fish, shellfish or meat

MEAT CORNER

Kebab / Souvlaki ^{GF}

\$165

Chicken breast grilled on skewer, served with Harissa dipping sauce, quinoa and mixed salad

Soho Burger

\$175

Grilled chicken breast, tomato, camembert, onion jam, and lettuce burger served with sautéed potatoes and mixed salad

Roasted Chicken ^{GF}

\$175

Roasted spring chicken with red pepper sauce, served with sautéed potatoes and vegetables

Ribeye steak ^{GF}

\$180

Grilled ribeye beef steak, served with mixed salad

Aberdeen Burger

\$185

Grilled marinated beef patty, tomato, goat cheese, and lettuce burger, served with sautéed potatoes and mixed salad

Boeuf Bourguignon

\$185

Beef stewed with carrots, onions, mushroom, rosemary, thyme and red wine, served with mashed potatoes and mixed salad

Lamb Rack ^{GF}

\$185

Grilled half lamb rack served with sautéed vegetables and sautéed potatoes

SIDE DISHES

Mixed salad ^{V GF}	\$35	Grilled vegetables ^{V GF}	\$45
Sautéed/mashed potatoes ^{V GF}	\$30	Bacon ^{GF}	\$30
Sautéed vegetables ^{V GF}	\$35	Baguette ^V	\$25

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BRUNCH – EVERY DAY 10 AM – 4 PM

SOFA BREAKFAST

Bread Basket ^V with butter, jam and honey \$45

Pancake ^V \$65
Lemongrass pancake, Greek yogurt and honey

Yummy Yogurt ^V \$75
Greek yogurt, muesli, fresh mint and honey

San Francisco Bagel ^V \$85
Bagel, lemon sour cream, tomato, avocado and lettuce

Manhattan Bagel \$105
Bagel, lemon sour cream, smoked salmon and lettuce

EGG CORNER

Eggs and toast ^V \$95
2 eggs any style: poached or scrambled or fried, served with Provençal tomato, sautéed potatoes, mixed salad and toast

Veggie Omelette ^{V GF} \$115
3 eggs omelette with tomato, zucchini, mushroom, cheese or no cheese, served with Provençal tomato and mixed salad

Ham Omelette ^{GF} \$115
3 eggs omelette with ham, mushroom, cheese or no cheese, served with Provençal tomato and mixed salad

Eggs Florentine ^V \$115
English muffin, topped with buttered spinach, poached egg and Hollandaise sauce, served with mixed salad

Eggs Benedict \$115
English muffin, topped with ham, poached egg and Hollandaise sauce, served with mixed salad

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EXTRA ITEMS FOR YOUR BRUNCH - TOPPING OR ON THE SIDE

Mixed salad ^{V GF}	\$ 35	Feta cheese ^{V GF}	\$ 30
Sautéed potatoes ^{V GF}	\$ 30	Bacon ^{GF}	\$ 30
Mashed potatoes ^{V GF}	\$ 30	White ham ^{GF}	\$ 30
Avocado ^{V GF}	\$ 30	Parma ham ^{GF}	\$ 35
Buttered spinach ^{V GF}	\$ 30	Grilled chicken ^{GF}	\$ 35
Sautéed vegetables ^{V GF}	\$ 35	Smoked salmon ^{GF}	\$ 35
Grilled vegetables ^{V GF}	\$ 45	Baguette ^V	\$ 25

DRINKS FOR YOUR DRUNCH (DRINK & BRUNCH)

FRESH JUICE

Fresh Orange Juice	\$48
Fresh Grapefruit Juice	\$48
Fresh Strawberry Juice	\$48
Fresh Citron Pressé (Lemon Juice)	\$48

HANG OVER

Add \$220 to enjoy 2 hour free flow of Monte Zovo Pinot Grigio, Moulin de Gassac Sauvignon Blanc, S de Sumeire Rosé, Valdemoreda Rioja, Les Acanthes Merlot

Add \$275 to enjoy 2 hour free flow of Monte Zovo Pinot Grigio, Moulin de Gassac Sauvignon Blanc, S de Sumeire Rosé, Valdemoreda Rioja, Les Acanthes Merlot, Sparkling Rosé and Bloody Mary

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DESSERTS ^V

Apple Tart	\$65
<i>Warm apple tart served with cream – French style</i>	
Chocolate Fondant	\$65
<i>French chocolate cake with warm melted middle, served with red fruit coulis</i>	
Chocolate Mousse ^{GF}	\$65
<i>French style chocolate mousse, light and fluffy</i>	
Crème Brûlée ^{GF}	\$65
<i>Cold custard topped with warm hard caramel</i>	
Crumble Spirit	\$65
<i>A different fruit every week cooked, served with crumble on top</i>	
Fruit Salad ^{GF}	\$65
<i>Fresh seasonal fruits</i>	
Yummy Yogurt	\$75
<i>Greek yogurt, muesli, fresh mint and honey</i>	
Macarons	\$75
<i>Three assorted light and sweet meringues with flavoured cream</i>	

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KIDS' MENU

Soup of the day ^{V GF} <i>Smaller portion of vegetable soup</i>	\$50
Sautéed Potatoes ^{V GF} with Ketchup	\$35
Soft-boiled Egg with Bread ^V	\$35
Croque - Monsieur <i>French grilled ham and cheese sandwich</i>	\$58
Spaghetti	
• <i>with butter</i> ^V	\$55
• <i>with tomato sauce</i> ^V	\$60
• <i>with tomato and meat sauce</i>	\$65
Mini Aberdeen Burger <i>Grilled beef patty, Emmental cheese, lettuce & sautéed potatoes</i>	\$85

KIDS' DRINKS

Glass of milk ^{V GF}	
<i>Big glass</i>	\$40
<i>Small glass</i>	\$25

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Eat Well and Be Healthy !

At Aberdeen Street, we love to eat!

We offer delicious food in a relaxed environment, without compromising on food quality or environmental sustainability.

We take our sourcing very seriously and work with the **greenest** and **healthiest** options available.

Our food is cooked without MSG or preservatives of any kind.

We source our vegetables and herbs from **local organic farms** as much as possible in order to reduce our carbon footprint, support our local farmers and because fresh produce is riper and tastes better.

We procure **responsibly-sourced animal products**, including free range eggs, chicken raised on feed free of animal by-products, sustainably fished seafood, and premium quality meat sold by responsible livestock farmers in Australia, New Zealand and France – all geographies that are globally recognized for their high agricultural standards and food quality.

We only ever use **Extra Virgin Olive Oil** in our dressings and sauces and we also use cold-pressed heart-friendly organic Avocado Oil from Mexico in many of our dishes.

We offer **natural honey** as alternative sweetener to sugar.

Our **single origin, fair trade organic coffee beans** come from Cafés Richard, a leader in Fair Trade certified coffee down to the PEFC responsible forestry packaging.

All our teas are from **loose leaf floral tea** favorite T2 Teas in Australia – they practice responsible sourcing and work with Fair Trade and organic farmers.

Our **milk** has no synthetic growth hormones, no additives, no antibiotic, no preservatives, no pesticides and is GMO free.

We use **filtered water** with the right balance of minerals for a clean, smooth taste.

We do not use chemical detergents. Our **cleaning products** are all natural and biodegradable.

We use **compostable bio-degradable** containers, cups and cutlery for our deliveries.
