

SMALL PLATES - Perfect lunch treats or dinner with a few sides

Veg Tikka 🌱 Our Plant Based alternative for Chicken Tikka, pieces of soya marinated with our world famous tikka marinade	8.95	Veg Kebab 🌱 Plant based lamb kebab strips stir-fried with onions and peppers	8.45
Onion Barji Crispy onion bhajis made with sliced onions, gram flour and aromatic spices, fried until golden and served with a tangy mint yoghurt dip.	5.95	Paneer Tikka A halloumi-like cheese marinated with our world famous Tikka marinade	7.45
Veg Wings ★ 🌱 Plant Based 'boneless' wings covered in a saucy layer to give it a soho kick	9.75	Veg Fish ★ 🌱 Our plant-based alternative to Fish Pakora: pieces of soya coated in our golden orange pakora batter	9.45
Chilli Paneer A halloumi-style cheese combined with peppers and onions in a spicy, tangy sauce	7.95	Veg Manchurian 🌱 Breaded vegetables served in a saucy Indo-Chinese gravy. Available dry or with gravy	8.95
Samosa Chaat A pastry filled with savoury, vegetables spiced potato, onions and peas served with chana masala variety chutneys	7.45	Papri Chaat A Bombay mix mixed with onions, papdi, chickpeas, potatoes yoghurt, spices and various chutneys	7.45
Veg Noodles 🌱 Wheat noodles in a 'Hakka' Sauce with sliced carrots, cabbage and peas	7.45	Veg Chilli Chicken 🌱 Soya chicken alternative cooked in a spicy, tangy sauce with peppers and onions	8.95
Plant based Sheesh Kebab 🌱 Our vegan version of sheesh kebab made with plant based alternatives	9.45	Mikey Paneer A dish inspired by Mikey the CEO: Lightly fried paneer in a desi style creamy sauce, rich, comforting and always a fan favourite	9.95
Paneer Tikka Wrap Chargrilled paneer tikka wrapped with crisp salad, mint chutney and our signature Soho Tavern flavours	7.95	Veg Tikka Wrap 🌱 Our plant based alternative for chicken tikka wrapped in a naan with mint sauce and salad	8.95
Szechuan Paneer 🌶️ Paneer in a fiery Szechuan sauce, infused with fragrant Indian herbs	8.75	Mikey Special A dish inspired by Mikey the CEO: a plant based chicken alternative simmered in a rich, creamy sauce with onions and peppers	9.45

SOHO GRILLS

🌿HOME OF THE MIXY

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CLASSIC

Paneer Tikka, Veg Kebab
Chilli Paneer, Veg Tikka
18.95

VEGAN

Plant Based Sheesh Kebab, Veg Kebab,
Veg Tikka, Vegan Wings, Vegan Fish
23.95

CLASSIC CURRYS

1. PICK YOUR PROTEIN	Plant Based Chicken 12.45	Paneer 11.45	Plant Based Lamb 12.95	Mixed Veg 11.45
2. PICK YOUR BASE	Jalfrazi 🌶️ A vibrant stir-finished curry with peppers, onions, and a lively spice kick	Punjabi Curry 🌶️ A rich, homestyle masala slow-cooked with robust North Indian spices	Rogan Josh Deeply aromatic, tomato-based curry finished with warming Kashmiri spices	Korma 🥥 Mild and luxurious, finished with cream, nuts, and delicate aromatic spices
	Tikka Masala 🥥 Smooth, mildly spiced sweet cream sauce with warming aromatics	Madras 🌶️ A warming South Indian-inspired curry with layered heat and tangy spice	Saag Earthy and smooth, made with slow-cooked spinach and fragrant spices	Balti Freshly spiced, medium bodied sauce cooked quickly for bold, clean flavours

SPECIAL CURRYS

Tadka Daal 🌱 A Punjabi dish with yellow lentils, soaked on a clay oven tandoor. Cooked in a rich Indian herb sauce	7.95	Paneer Claypot 🥥 Soft paneer slow-cooked in a rich, spiced claypot gravy with onions, tomatoes and warming Punjabi flavours	11.95
Veg Butter Chicken 🥥 Chunks of home made soya pieces cooked in a rich and sweet creamy sauce	11.95	Desi Butter Paneer 🥥 Soho Tavern's buttery paneer, infused with aromatic spices, garlic and ginger for a true desi taste	12.45
Veg Chicken Karai Pot Our chefs speciality dish made with soya, fresh garlic, ginger and a touch of magic	11.95	Karai Paneer Our chefs speciality dish made with paneer, fresh garlic, ginger and a touch of magic	11.95
Chana Masala Boiled chickpeas cooked with onions in a tomato-based sauce, simmered slowly to bring out warm, hearty flavours	9.95	Bomby Aloo Fresh ginger and garlic mixed with fresh potato's and Indian spices	10.95
Daal Makhani A Punjabi dish with black lentils and red kidney beans, soaked on a clay oven tandoor. Cooked in a rich tomato based sauce	7.95	Desi Veg Butter Chicken 🥥 A rich, creamy Soho Tavern style butter masala made with tender soya pieces, full of classic desi flavour	12.95
Achari Chicken 🌱 A spicy flavourful north Indian dish made with Achari spices and a hint of cream with plant based chicken pieces	11.95	Plant Based Keema 🌱 Plant-based mince slow-cooked with ginger, garlic, tomatoes and warming Punjabi spices rich, hearty and full of flavour	11.95



For a more traditional finish, request Desi style when ordering.
Bolder spice, deeper Punjabi flavour.

NAANS DUNK YOUR NAAN INTO YOUR CURRY!

Plain (BUTTERED)	2.75
Garlic	2.95
Cheese	3.45
Chilli Cheese	3.75
Garlic Cheese	3.75
Chilli	3.25
Peshwari 🥥	3.75
Tandoori Roti	2.25
Garlic Chilli	3.45
Gluten Free	3.45
Soho Naan	4.95



ALLERGY ADVISORY:

While we take every reasonable step to minimise the risk of cross-contamination within our restaurants, we cannot guarantee that any of our dishes are completely free from allergens. Consequently, we are unable to accept liability in this regard. Guests with severe allergies are advised to consider their own level of risk, inform a member of staff prior to ordering, and consume dishes at their own discretion.

Note: Food items on the grill, can only be swapped for food items already on the grill.

Note: As dishes are freshly prepared, they will be served as soon as they are ready.

🌱 Plant based 🥥 Contains Nuts 🍽️ Can be made Desi Style ★ Special items