

FLOWERS ON TOAST

CHOOSE YOUR COLLECTION

THE SUPERFLY

Champagne & Premium Spirits

615

THE GOOD VIBRATIONS

Premium Spirits

500

THE ALL YOU NEED IS LOVE

Non-Alcoholic

400

SERVED WITH

OUR CHEF'S CURATED MENU (INC. VEGAN OPTIONS)

OUR FAMOUS MICHELADAS AND MIMOSAS

OUR SANGRIAS AND PEACHY MARGARITA PITCHERS

FROM 12PM TO 4PM

Food Menu

STARTERS

sharing

WAGYU KAFTA SKEWERS [d]

wagyu beef | pickled salad | tahini yoghurt

LATIN PRAWN COCKTAIL [s]

avocado | onion | cilantro | clamato | crispy corn

HUMMUS CHIMICHURRI [v][n][g]

green chickpeas | tahini | lemon | garlic | chimichurri | pine nuts | bread crisps

SHORT RIB CROQUETTES

36-hour braised short rib | cassava | green onion | chipotle mayo

MAIN DISHES

one per person

AVOCADO & FLOWERS ON TOAST [v][g][n]

charcoal sourdough | avocado | cilantro | lime | pomegranate seeds | almonds | edible flowers | two eggs

CARIBBEAN RED SNAPPER [s]

plantain pineapple purée | tomato & coconut sofrito | fresh coconut pico de gallo | cilantro

CORN FED CHICKEN BREAST [n][a][d]

jerusalem artichoke tahini | black garlic & three grape jus | charred scallions

STEAK & EGGS

sliced tenderloin | two eggs | chimichurri

SIDES

optional

CHARRED BROCCOLINI [v][n][d]

lemon tahini sauce | roasted pine nuts | parmesan | lemon zest

SOUL KITCHEN CRISPIER FRIES [v][n]

zaatar | pickled onion & chipotle mayo

SK DESSERTS SELECTION

Featuring Halawa Cheesecake Mousse [n][d][g]

Chocolate & Coffee Tres Leches [d][g]

Churros & Dips [d][g]

French Toast Crème Brûlée [d]

Vegan Food Menu

STARTERS

sharing

SOUL KITCHEN GUACAMOLE [n]

avocado | shallots | jalapeño | lime | cilantro | toasted almonds | pomegranate seeds | plantain chips

LYCHEE CEVICHE

tomato | ginger | charred corn | red onion | lychee de tigre | cilantro | crispy corn

HUMMUS CHIMICHURRI [n][g]

green chickpeas | tahini | lemon | garlic | chimichurri | pine nuts | bread crisps

MAIN DISHES

one per person

AVOCADO & FLOWERS ON TOAST [g][n]

charcoal sourdough | avocado | cilantro | lime | pomegranate seeds | almonds | edible flowers

EGGPLANT THREE WAYS [n]

fried eggplant | mutabbal | tomatoes | eggplant chips | grilled sourdough

ROASTED CAULIFLOWER TACOS [n]

soft tortilla | roasted cauliflower | pickled onions | cabbage | white onion | micro cilantro | beetroot tahini sauce

CELERIAC & MUSHROOM KEBAB [n]

celery root | oyster mushroom | black garlic marinade | green chickpea hummus | pickled salad

SIDES

optional

CHARRED BROCCOLINI [n]

lemon tahini sauce | roasted pine nuts | lemon zest

SOUL KITCHEN CRISPIER FRIES [n]

zaatar | pickled onion & chipotle mayo

A SELECTION OF OUR DESSERTS

[n] Nuts [g] Gluten

Drinks Menu

THE SUPERFLY

CHAMPAGNE

PERRIER-JOUËT GRAND BRUT (NON VINTAGE)

SPIRITS

KETEL ONE VODKA
HENDRICKS GIN
PATRON SILVER
JOHNNIE WALKER BLACK LABEL

WINE

SANTA CAROLINA VISTANA CHARDONNAY, CHILE *white*
BILA-HAUT LUBERON LA CIBOISE ROUGE, FRANCE *red*
CASA LAPOSTOLLE, CHILE *rose*
PRIMO PROSECCO

PITCHERS

THE PEACHY MARGARITA
THE SOUL KITCHEN SANGRIA *available in red or white*

COCKTAILS

MIMOSA
SOUL KITCHEN MICHELADA

BEER

ESTRELLA DAMM

THE GOOD VIBRATIONS

SPIRITS

KETEL ONE VODKA
BOMBAY SAPPHIRE GIN
ALTOS TEQUILA
DEWARS WHITE LABEL WHISKEY

WINE

SANTA CAROLINA VISTANA CHARDONNAY, CHILE *white*
BILA-HAUT LUBERON LA CIBOISE ROUGE, FRANCE *red*
CASA LAPOSTOLLE, CHILE *rose*
PRIMO PROSECCO

PITCHERS

THE PEACHY MARGARITA
THE SOUL KITCHEN SANGRIA *available in red or white*

COCKTAILS

MIMOSA
SOUL KITCHEN MICHELADA

BEER

ESTRELLA DAMM

THE ALL YOU NEED IS LOVE

inc. Non-Alcoholic beverages

WATER & SOFT DRINKS INCLUDED