

The logo for B-SOHO features the letters 'B-SOHO' in a stylized, hand-drawn font. The 'B', 'O's, and 'H' are filled with a dark, textured pattern, while the 'S' is white with a dark outline. The letters are set against a background of small, white, starburst-like particles. Below the main text, the words 'COCKTAIL BAR / PIZZERIA' are written in a simple, white, sans-serif font.

B-SOHO  
COCKTAIL BAR / PIZZERIA

## Bar Menu

# STARTERS

**Olivette & Mandorle Tostate**  
(Olives & Toasted Almonds) - £4.50

**Bruschetta**  
(Fresh Tomatoes, Garlic, Oregano) - £4.50

**Tagliere di Salumi**  
(Selection of Italian Cured Meats) - £7.95

**Tagliere di Formaggi**  
(Selection of Italian Cheeses) - £7.95

**Tagliere Misto**  
(Mixed selection of Italian Cured Meats & Cheeses) - £8.95

**Caprese di Bufala**  
(Fresh Tomato, Buffalo Mozzarella & Basil) - £7.95

**Bresaola Rucola e Grana**  
(Bresaola, Rocket & Parmigiano) - £8.95

**Crocchette di Patate e Mozzarella**  
(Potato & Mozzarella Croquettes) - £4.75

**Patate al Rosmarino**  
(Rosemary Roasted Potatoes) - £4.95

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## BAKED, FOOD & OVEN

**Parmigiana di Melanzane**  
(Aubergine, Tomato, Basil, Mozzarella & Parmigiano) - £10.00

**Lasagne al Ragout**  
(Beef Ragout home made Lasagna) - £10.00

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## FOCACCIA

**Don Antonello** (Rocket, Cherry Tomatoes, Bresaola, Mozzarella) - £9.95

**Saltimbocca - Sandwich Pizza 1** (Rocket, Prosciutto Crudo, Cherry Tomatoes, Mozzarella) - £9.95

**Saltimbocca Sandwich Pizza 2** (Mozzarella, Bresaola, Rocket) - £9.95

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## SPECIAL OF THE WEEK

**Ask your waiter / waitress**

*Disclaimer - ALL FOODS ON MENU MAY CONTAIN NUTS - AN OPTIONAL SERVICE CHARGE OF 12.5% WILL BE ADDED*

# SALADS

## **Insalata Caprina**

(Rocket, Italian Goat Cheese, Cherry Tomatoes, Pine Nuts & Avocado) - £8.25

## **Insalata Graziano**

(Aubergine, Courgette, Cherry Tomatoes, Parmigiano & Avocado) - £9.25

## **Insalata Pollo/Salmone/Tonno**

(Rocket, Egg, Cherry Tomatoes, Mozzarella, with a choice of Oven roasted Chicken/Salmon or with Tuna) - £11.95

## **Gran Caprese di Bufala**

(Large plate of Buffalo Mozzarella, Fresh Tomatoes and Basil) - £11.55

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# PIZZA "12

**Margherita** (Mozzarella, Tomato) - £7.95

**Capricciosa** (Ham, Salame, Mushrooms, Artichokes, Olives, Mozzarella & Tomato) - £11.00

**Calzone** (Folded Pizza filled with Ricotta, Ham, Mozzarella & Tomato) - £11.25

**Quattro Formaggi** (Mozzarella, Pecorino, Gorgonzola, Parmigiano) - £11.00

**Don Gennaro** (Ham, Mushrooms, Mozzarella & Tomato) - £11.00

**Don Rocca** (Buffalo Mozzarella, Cherry Tomatoes, Rocket & Prosciutto Crudo) - £10.95

**Bufalina** (Buffalo Mozzarella, Tomato, Basil) - £10.25

**Vegetariana** (Artichokes, Peppers, Aubergine, Courgette, Mozzarella & Tomato) - £10.25

**Don Piccante** (Spicy Salame, Mozzarella & Tomato) - £10.50

**Don Vincenzo** (Italian pork Sausage, Tender Steamed Broccoletti, Mozzarella) - £12.50

**Don Alberto** (Pesto, Ham, Mozzarella) - £10.95

**Don Raffaele** (Cream, Pistachio Nuts, Speck, Mozzarella) - £13.95

*Award Winning Reciepe*

*N.B. Lamb Speck or Beef bresaola can be added or substituted to pork meats on Request, Extra Toppings can be added to each Pizza for £1.50 each*

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## DOLCI

**Tiramisu' - £4.95**

**Fantasia di Gelati - £4.25**

**Profiteroles - £4.95**

**Torta Caprese al Limone - £4.95**

**Torta Nutella e Cocco - £4.95**

**Torta Ricotta e Pera - £4.95**

**Baba' Chantilly e Frutti di Bosco - £5.60**

**Don Luca - Pizza Alla Nutella - £6.00**

## COFFEE

**Caffe' Americano £2.30**

A long coffee without milk

**Caffe' Ristretto £1.75**

An extra short, concentrated espresso

**Caffe' al Cioccolato £2.75**

Caffe' e latte plus chocolate

**Caffe' Macchiato £1.75**

Espresso with a stain of milk - for the showmen!

**Caffe' e Latte £2.50**

Milky coffee, 1/3rd espresso, 2/3rd hot milk

**Cappuccino £2.50**

1/3rd espresso, 1/3rd hot/steamed milk, 1/3rd frothed milk

**Espresso £1.75**

A short strong coffee without milk

*An optional service charge of 12.5% will be added to all bills*

# Sparkling Wine & Champagne

## **Garbel Brut Prosecco**

Region: Veneto - Glass £7.50 - Bottle £35

## **Moët & Chandon Impérial Brut NV**

Region: Champagne - Glass £11.00 - Bottle £80.00

## **Moët & Chandon Impérial Rosé NV**

Region: Champagne - Glass £15.00 - Bottle £110.00

## **Nyetimber Brut Classic Cuvee NV**

Region: West Sussex and Hampshire - Bottle: £65.00

## **Veuve Clicot Ponsardin Brut Yellow Label NV**

Region: Champagne - Bottle £100.00

## **Ruinart Blanc de Blanc NV**

Region: Champagne - Bottle £150.00

## **Ruinart Rosé NV**

Region: Champagne - Bottle £250.00

## **Krug Grand Cuvee NV**

Region: Champagne - Bottle £300.00

## **Krug Rosé NV**

Region: Champagne - Bottle £600.00

## **Dom Pérignon 2003**

Region: Champagne - Bottle £300.00

## **Dom Pérignon Rosé 2000**

Region: Champagne - Bottle £650.00

## **Cristal 2004**

Region: Champagne - Bottle £420.00

*An optional service charge of 12.5% will be added to all bills*

# RED WINES

**Vinvita, Sangiovese Rubicone 2012**

Region: Emilia Romagna

Glass 175ml £5

Carafe £17

Bottle: £19

**Tenute Rubino, Primitivo IGT Salento 2011**

Region: Puglia

Glass £7.20

Carafe £20

Bottle £24

**Contini, Cannonau La Sartiglia 2009**

Region: Sardegna

£33

**Black Cottage, Pinot Noir 2009**

Region: Central Otago

£40

**Cantina Terlano, Pinot Nero Montigl 2009**

Region: Alto Adige

£48

**Fattoria Le Corti, Chianti Classico 2009**

Region: Toscana

£31

**Coca | Fito, Montsant Jasp Negre 2010**

Region: Montsant

£32

**Produttori del Barbaresco, Barbaresco 2007**

Region: Piemonte

£55

**Domain Earl Pavelot, Pernard Vergelesses 2010**

Region: Bourgogne

£49

**Fanti, Brunello di Montalcino Poggio della Badia 2007**

Region: Toscana

£65

*An optional service charge of 12.5% will be added to all bills*

# WINES

## WHITES

**Vinvita, Trebbiano Rubicone 2010**

Region: Emilia Romagna

Glass 175 ml £5

Carafe £17

Bottle £19

**Produttori del Gavi, Gavi Il Forte 2011**

Region: Piemonte

Glass 175 ml £7.20

Carafe £20

Bottle £24

**Di Lenardo, Pinot Grigio 2011**

Region: Friuli Venezia Giulia

£ 27

**La Chablisienne, Chablis La Pierrelee 2011**

Region: Bourgogne

£30

**Lagar de Costa, Albarino 2011**

Region: Galicia

£37

**Selvanova, Pallagrello Bianco 2011**

Region: Campania

£33

**Verus, Sauvignon 2011**

Region: Ormoz

£32

**Cantina Terlano, Sauvignon Winkl 2011**

Region: Alto Adige

£42

## ROSE

**Caldora, Cerasuolo Montepulciano d'Abruzzo**

Region: Abruzzo

175 ml glass £6 / Carafe £19.00 / Bottle £24.00

**Contini, Nieddera Rosato 2011**

Region: Sardegna

£29

*An optional service charge of 12.5% will be added to all bills*

# COCKTAILS

## **Blended drinks**

Why so serious? You might feel you are too mature for an ice lolly, so why not loosen up with one of our ice cream cocktails?

### **Grasshopper £8**

After eight in a glass - green mint, Mozart White Chocolate liqueur and your choice of blended with ice cream or shaken w cream.

### **Napoli £8**

Neopolitan ice cream made naughty with a splash of Mozart Dark Chocolate liqueur, strawberries and Russian Standard.

### **Banana na na na nanana £8**

Gosling's Dark Rum blended with fresh banana and ice cream then dusted with cinnamon.

## **Classic...ish**

Classic cocktails given the B-Soho treatment

### **Bellini £8**

No need to change this beauty peach and prosecco just tastes so good.

### **Mr Hyde £10**

The Southside took a swig of Chartreuse and turned into a pool of naughty herbaciousness. Also featuring Tanqueray, cucumber, mint, lemon and bubbly.

### **B-Mojito £8**

Santa Teresa Anejo Rum churned with demerara sugar syrup, fresh mint and lime then finally crowned with soda.

### **Soho Velvet £12.50**

Black Velvet is history. We make our Soho Velvet using our own stout and raisin reduction with a touch of dark chocolate and then top it with Moët & Chandon Brut.

“If there is something you would like outside of the menu, do please tell our staff. Given we have the stuffs to make it, our bartenders will gladly mix it up for you”

*An optional service charge of 12.5% will be added to all bills*



# COCKTAILS

## **New York Sour £8.50**

Roses Yellow Label Bourbon is shaken up with lemon, sugar, egg white and some Boston Bittahs, then served on the rocks with a crown of port.

## **Tiki Espresso £8.50**

Espresso Martinis are so last year. We've tikied ours up using Santa Teresa Anejo Rum, curacao orange, coffe liqueur and added a touch of almond syrup.

## **Bobby Goes Julep £10**

The Bobby Burns is chilling with some mint in this cocktail. Whyte and Mackay 13 y o is served over crushed ice with red vermouths, Benedictine, mint and bitters.

## **Wibble £8**

One of Mr Bradsell's lesser known concoctions but ooh so tasty! Plymouth Original and Sloe gin, marries beautifully with fresh grapefruit juice, lemon and crème de Mure.

## **Begroni £9.50**

If Italy and London had a love child this could very well be it. Tanqueray, is stirred with Kamm & Sons Ginseng liqueur and Antica Formula Vermouth. Finished with a grapefruit wedge.

## **B-A-Man £12**

For those of you who find a manhattan doesn't put enough hairs on your chest. Santa Teresa 1796 is stirred to perfection with red vermouths, cherry liqueur, then made complete with chocolate bitters and a hint of absinthe.

## **B-Soho**

These are our drinks (and a couple of stolen ones). They are tasty...

## **Prescott's Punch £10**

Herradura Blanco infused with Lady Grey tea, laced with apricot conserve, shaken up with white wine, pressed apple, lemon, a cheeky hint of absinthe and served on the rocks.

## **Your Ginger in my Lychee £10**

Domain the Canton ginger liqueurmade dangerous with Belvedere and then shaken w lemon and lychee.

*An optional service charge of 12.5% will be added to all bills*

# COCKTAILS

## **Elisabeth's Garden £10**

In the Queens garden you might find; Somerset Royal Cider Brandy, pears, rhubarb and lemons. To make it all come together we add a bit of egg white and a splash of soda.

## **Lowland Connection £10**

Lovingly stolen from our friend Damien Brun. Scotch is shaken up with Heering Cherry liqueur, pineapple and lemon juice. A grown-up's French Martini.

## **Topsy Turvy Sour £8.50**

It has all gone nuts in this drink; Beefeater gin marries with peche, lemon, apricot conserve and Peychaud's bitters to then taken by surprise by a touch of hoppy goodness.

## **Vodka What Not £8**

Russian Standard is shaken with pineapple, basil, blue curacao and lemon, then dried out with Noilly Prat Vermouth.

## **Currently Pisco £8**

South American Pisco is shaken with red currants and lemon, laced with Campari and dried out with egg white.

## **The Sometin' Somethin' £10**

The mysterious powers of Falernum and orange curacao join forces with Belvedere, lime and mint to create a lush little somethin'.

## **Swizzle Me Rosebud £8**

We infuse Russian Std with rose petals, white tea and cardamom and then swizzle it all up with some pressed apple, lemon, raspberry and Creole bitters, to add to the experience we top with bubbles. An optional service charge of 12.5% will be added to all bills

## **Rio Cocktail £8.50**

Chili infused Koko Kanu coconut rum is served on the rocks with Cachaca, and pineapple and a hint of passion fruit, lime and almond.

## **Dolce Vita £12**

Russian Std and Licor 43, jumps in the shaker to play with some vanilla and strawberry and invites the Prosecco and apple.

*An optional service charge of 12.5% will be added to all bills*

# COCKTAILS

## **Guava Drake £10**

The Mojito's big brother has been given the Polish treatment. Belvedere Orange is sweetened with guava juice, then taken back to earth by lime and mint.

## **Pudding Cocktail £8.50**

Hennessy Fine de Cognac is shaken with crème de Figue, lemon juice, vanilla syrup and plum bitters and made creamy with an egg yolk and longer with a bit of cream.

## **Water of Life £9**

O. P. Anderson, Swedish Acquavit is infused with dried apricots and then swizzled with orange, apple, lemon and our stout and raisin reduction. Grandma Birgit would be proud!

## **Catch a Nymph £8**

Russian Std is shaken with Aphrodite bitters, lychee, lemon and raspberries.

## **Smokey Bosom £9**

Jose Cuervo Tradicional and Mezcal is served up with raspberries, lime, egg white and a touch of smoke.

## **The Blue in the Passion £10**

Belvedere is served martini style with blueberry, passion fruit, lime and sugar.

## **Tiny Robot R.I.P. £8.50**

Another steal, this one from Alex Orwin. Also known as a San Genaro, this cocktail is dangerously quaffable. Belvedere grapefruit, Martini Rosato, fresh grapefruit, lemon and raspberries are served over crushed ice.

## **The Ciroc Cocktail £13**

Grapes meets passion fruit and elderflower. In this refreshing drink, they team up with Ciroc and Moet & Chandon to make a most refreshing tippie.

## **Neopolitan's £8**

Our signature, Grappa blended with gin and laced with fresh grapefruit and limoncello.

*An optional service charge of 12.5% will be added to all bills*

# SPIRITS

*Served as doubles. We will add a mixer at no extra cost (except Redbull)*

## Aperitivo

*Antica Formula* £6

*Aperol* £6

*Campari* £6

## Digistivo

*Fernet Branca* £7

*Limoncello di Amalfi* £7

*Disaronno Amaretto* £7

## Grappa

*Marolo Monriondo Grappa di*

*Barbera (barriques)*

Region: Piemonte £7

*Capovilla Bassano*

Region: Veneto £7

*Capovilla Amarone*

Region: Veneto £8

*Capovilla Moscato*

Region: Veneto £8

*Capovilla Brunello*

Region: Veneto £9

## Vodka

Russian Standard £7

Belvedere £8.50

Ciroc £9

## Gin

Tanqueray £7

Sipsmith £8.50

Miller's Westbourne Strength £9

## Rum

Santa Teresa Añejo £7

Element 8 Platinum £9

Mount Gay XO £9

## Tequila

Jose Cuervo Tradicional £8

Los Chamucos Blanco £9

Siete Legus Reposado £9

## Scotch

Whyte and Mackay 13 y o £7

Auchentoshan Three Wood £8

Chivas Regal 18 y o £12

## Other Whisky

Four Roses Yellow Label £7

Jack Daniels Single Barrel £10

Suntory Hakushu 12 y o £14

## Brandy

Hennessy Fine de Cognac £8.50

Villa Zarri 10 y o\* £10

Hennessy XO £20

*An optional service charge of 12.5% will be added to all bills*

# BEERS

## **Peroni Nastro Azzuro 5.1% ABV**

**Served by bottle £4.50 / Pint £6 / Half-pint £3.5**

A crisp premium style Lager. Nastro Azzurro is the Peroni Brewery's premium lager brand and was launched in 1963, the name means "Blue Ribbon" in Italian in honour of the trophy win by Italian Ocean liner SS Rex in 1933.

## **Pilsner Urquell**

**Served by bottle £4.50 / Pint £5.00 / Half-pint £3.00**

A slightly richer style lager. Brewed since 1842 and reportedly the world's first Pilsner this beer from Pilsen is a favorite all over the world. Legends say that when Emperor Franz Josef I of Bohemia tasted the pilsner he liked it so much he swore never to drink any other beer again.

## **Peroni Gran Reserva**

**Served by bottle £5.00**

A prestigious clear double malt beer in the style of a heller bock. This beer is the result of a careful, scrupulous selection of the most noble qualities of aromatic hops, yeast and a spring variety of distichous barley named "cherie". Ingredients are chosen with great attention and the experience of long-standing brewers.

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# SOFT DRINKS

Pepsi (Draft) £2.50\*

Diet Pepsi (Draft) £2.50\*

Coca Cola (bottle) £3.50

Diet Coke (bottle) £3.50

San Pellegrino Limonata £3.50

San Pellegrino Aranciata £3.50

San Pellegrino Aranciata Rossa £3.50

Schweppes Tonic £2.50

Schweppes Slimline Tonic £2.50

Schweppes Ginger Ale £2.50

Rubicon Guava £3.00

Redbull £3.50

Redbul Sugar Free £3.50

Eager Juices: all at £3.00

(Orange / Pressed Apple / Pressed Pineapple / Tomato)

Ocean Spray Cranberry £3.00

B-SOHO Pure Filtered Still & Sparkling Water £1.00

*An optional service charge of 12.5% will be added to all bills*



## Bar Menu

21 Poland Street  
London  
W1F 8QG  
Tel : +44 (0) 20 7287 1661  
Email : [enquiries@b-soho.co.uk](mailto:enquiries@b-soho.co.uk)