Lunch

Caesar Salad with Lemon Chicken: Gluten (croutons), milk (Parmesan), fish (anchovies), egg	
Caprese Salad with Burrata: Gluten (croutons), milk (burrata)	
Noodle Salad: Gluten, soy, sesame (+prawns = shellfish)	
Focaccia Caesar Lemon Chicken: Gluten, milk (Parmesan), fish (anchovies)	
Focaccia Smoked Salmon: Gluten, fish	
Focaccia Mortadella: Gluten, milk, nuts (pistachio)	
Focaccia Caprese: Gluten, milk, nuts (pistachio)	
Croquette Sandwich: Gluten, milk, celery, mustard	
Shrimp Croquette Sandwich: Gluten, shellfish, celery, mustard, milk	
Beef Burger: Gluten, milk	
Portobello Burger: Gluten, soy	
Soup of the Day: Always vegan; ask the staff	

Desserts

Apple Pie: Gluten, milk, egg

Carrot Cake: Gluten, milk, egg, nuts

Cheesecake: Gluten, milk, egg

Brownie: Gluten, milk, egg

Vegan Brownie: Gluten

Kids

Croquette: Gluten, milk, celery, mustard

Chicken Nuggets: Gluten, celery, soy

Pizza Bambino: Gluten, milk

Kid's Grilled Cheese Sandwich: Gluten, milk

Bread with choice of Peanut Butter, Nutella, or Cheese: Gluten (bread), nuts (peanut butter, Nutella), milk (cheese,

Nutella)

Starters

Gambas al Ajillo: Shellfish, gluten (can be made gluten-free)

Lamb Köfte with Tzatziki: Milk

Charcuterie: Mustard (in the piccalilli), nuts

Mushrooms with Blue Cheese: Milk

Cheese Platter (various cheeses): Milk

Ortiz Sardines with Almond Slices and Toast: Fish, gluten

Focaccia with Dips: Gluten, milk, mustard

Pimientos de Padrón with Sea Salt: -

Mini Börek with Caramelized Onion: Gluten, milk

Eel Toast with Lime Mayo: Fish, gluten

SOIA's Snack Platter: Gluten (focaccia), milk (cheeses), fish (smoked salmon), nuts, mustard

SOIA's Vegan Snack Platter: Gluten (focaccia), milk (cheeses), fish (smoked salmon), nuts, mustard

Main Dishes

Soup of the Day: Always vegan; ask the staff

Caesar Salad: Gluten (croutons), milk (Parmesan), fish (anchovies), egg

Caprese Salad with Burrata: Gluten (croutons), milk (burrata)

Beef Burger: Gluten, milk

Portobello Burger: Gluten, soy

Noodle Salad: Gluten, soy, sesame (+ prawns = shellfish)

Chickpea Stew: Gluten, soy, celery, sesame

Steak with Fries: Milk (clarified butter)

Bites

Gambas al Ajillo: Shellfish, gluten (can be made gluten-free)

Lamb Köfte with Tzatziki: Milk

Charcuterie: Mustard (in the piccalilli), nuts

Mushrooms with Blue Cheese: Milk

Cheese Platter: Milk

Ortiz Sardines: Fish, gluten

Focaccia with Dips: Gluten, milk, mustard

Pimientos de Padrón: -

Mini Börek: Gluten, milk

Eel Toast: Fish, gluten

Marinated Olives: Mustard

Roasted Nut Mix: Nuts

SOIA's Snack Platter: Gluten (focaccia), milk (cheeses), fish (smoked salmon), nuts, mustard

SOIA's Vegan Snack Platter: Gluten (focaccia), milk (cheeses), fish (smoked salmon), nuts, mustard

Nachos from the Oven: Milk (cheddar, sour cream)

+ extra Lemon Chicken: Milk

+ extra Chili Sin Carne: Celery

Snack Menu

Bitterballen: Barley, gluten, wheat (may contain peanuts) Oyster Mushroom Bitterballen: Gluten, milk, celery, wheat Cheese Sticks: Gluten, milk, wheat Vegetarian Spring Rolls: Gluten, sesame, wheat Mixed Snack Platter: Barley, gluten, milk, sesame, wheat Vegetarian Mixed Snack Platter: Gluten, milk, celery, sesame, wheat Sticky Cauliflower: Gluten, soy, wheat