

WELCOME TO SO BAR RICHMOND

Bag and jacket pegs can be found under our tall tables for your convenience, we also have a complimentary cloakroom should you wish to use it. Please speak to a member of staff.

DID YOU KNOW THAT WE HAVE A FUNCTION ROOM?

Our lounge bar has a sound system with audio/DJ inputs. Capacity 45 guests. Free to hire, minimum spend applies.

GUEST WIFI

Name: So Bar GUEST Password: Cocktail10

WANT TO KNOW MORE?

Scan the QR code below for links to our social pages, our bookings and enquiries page.



TAPAS & PAELLA

Spanish pop-up kitchen

by Chef Forge Gimeno

Born in a seaside village in Valencia, Jorge's culinary journey began in his family's restaurant. After gaining experience across Northern Spain, he ventured to London in 2012. Dedicated to preserving authentic Valencian flavors, Jorge brings a taste of his heritage to every dish.

The kitchen is open until 10 pm daily, bar snacks are available always.

BAR SNACKS

Manzanilla Olives 4.5 (Ve) Chilli Rice Crackers 4.5 (Ve) Wasabi Peas 4.5 (Ve)

Salted Almonds 4.5 (Ve)

Mini Salami Bites 5.5

Picos (mini bread sticks) 3 (Ve)

MIDWEEK SET MENU PAELLA & TAPAS FOR 2

Available Tuesday to Thursday

Any 3 tapas

Seafood Paella

with calamari, prawns, mussels and aioli

40

APPETISERS

Sourdough Bread (Ve) with EVO and sea salt	5	Pan Con Tomaca (Ve) grated fresh tomato on sourdough
Aged Manchego cheese (Ve)	10	Jamon Iberico
with picos		Spanish cheeses platter (Ve)
Iberico Meats Sharer	20	manchego cheese, red wine goat
with jamon, chorizo, salchichon	20	cheese and blue cheese

TAPAS

Patatas Bravas (Ve) with aioli and crispy onion	8	Black Squid Ink Paella Balls with aioli and chives	9
Crispy Calamari with aioli and lime	9	Galician Padron Peppers (Ve) with spicy salt	8
Jamon Iberico Croquettes with manchego cheese	8	Mini Chorizos cooked in red wine	8
Mushroom Croquettes (Ve) with manchego cheese	8	Gambas Al Ajillo chilli and garlic king prawns	12
King Grilled Scallops with Creamy Garlic sauce & Sourdough Bread	12	Traditional churros (Ve) with cinnamon sugar and hot chocolate	6
Crispy Beef Gyoza with spicy aioli	8	Butter Chicken Croquettes with Mango Chutney	8

PAELLA

Seafood Paella with calamari, prawns, mussels and aioli

Perfect to share between 2 to 3 guests with tapas

16



Follow Chef Jorge for special offers and featured dishes

MIXOLOGY PICKS

GALICIAN AFFAIR

Straight up.

Nordes Gin, Taylor's port, peach, vanilla, lime.

floral - strong - citrus

14

GLADSTONE SOUR

Rocks.

Gladstone Axe American Oak, lemon, Hotel Starlino Rosso, egg white.

spirited - dry

14

PICK ME UP *

Straight up.

Shanky's Whip, banana foam, Chambord

indulgent - fruit - caramel

12

THYME TO SHINE SPRITZ*

Rocks.

Thyme-infused vodka, prosecco, grapefruit & lemon sherbet.

refreshing - fruit

12

MANADARIN SOUR

Rocks.

Olmeca Reposado, Punt e Mes, mandarin syrup, lemon, egg white.

zest - fruit

12

JAMAICAN JOHN*

Tall.

Malibu, Havana Spiced, pineapple, pomegranate, lime, banana.

tropical - strong

12

BLACK BEAUTY

Tall.

Absolut Mandarin, lime, peach, blackberries, soda.

refreshing - fruit

12

APPLE MAC *

Tall.

Zubrowka vodka, Absolut Vanilla, apple, lime, mint.

fresh - zest

12

PINK CELLO*

Tall.

Lemoncello, Absolut vodka, raspberries, passion fruit, apple, lime, sugar.

refreshing - fruit

13

SIPELLO AND PEACH *

Rocks.

Sipello aperitif, Peach Liquor, Peychaud's bitters

floral - sweet

11

@sobarrichmond / Please speak to staff for details on our allergens An optional 12.5% service charge will be added to your bill / We are a cashless venue

HOUSE CREATIONS

RED LOTUS*

Straight up.
Beefeater gin, raspberry, lychee, pineapple, cranberry.

zest - fruit - bright

12

TEXAN PICANTE

Rocks.

Horse With No Name Bourbon, coriander, chili agave, lime.

zest - spice - herbal

14

GHOST RIDER

Straight up. Ghost Spiced Tequila, mango, chilli agave, lime.

tropical - spice - strong

14

POLISH PORNSTAR

Straight up. Kavka vodka, Passoa, prosecco, Pevchaud's Bitters, passion fruit.

elderflower, apple, pineapple. fruit - sweet - strong

14

MAGUERY CLOVER CLUB

Straight up.
Del Maguey Vida mezcal, lime,

raspberry, egg white.

vibrant - fruit -aromatic

14

PURE HEAVEN

Straight up. Absolut Vanilla, strawberry, coconut cream, pineapple.

rich - fruit - sweet

12

TROPICAL SLOE TANGO *

Rocks.

Plymouth and Plymouth Sloe gin, sweet vermouth, pineapple, apricot liquor

zest - aromatic

12

HIGHLAND BLOOM *

Straight up.

Gladstone Axe American Oak, white wine, lavender, lemon bitters.

delicate - fragrant

14

BEER

Estrella (can)

6

Estrella 0% (can)

4.75

Pravha (pint)

6.75

VIRGIN COCKTAILS

ZESTY SPRITZ

Straight up.
Caleno Light, lime sherbert, agave,
ginger ale.

refreshing - zest - fruit

8.5

DEEP PURPLE

Straight up. Caleno Dark, blackberry, apple, Grapefruit sherbet.

fresh - zest - aromatic

8.5

OTILON

Tall.
Mint, lime, sugar, soda.
fresh - citrus
8

Add fresh berries of your choice +1.5

VICTORIA'S SECRET

Straight up.
Passion fruit, vanilla, pineapple,
apple, tonic water chaser.

fruit - sweet **8.5**

SHOOTERS

Served 25ml - all 6

THE WHIP

Shanky's Whip served iced cold

MESTIZOS

Olmeca reposado, crem de cassis, Luzardo Limoncello

MAD DOG

Absolut, Grenadine, Tabasco

FULL MONTY

Stambeco Tiramisu, coconut cream

COCKTAIL MASTERCLASS

Get behind our bar, learn the tricks of the trade and finally drink the products of your newly learnt skill!

Visit our website for info or speak to a staff member.

HAPPY HOUR

Two of the same cocktail for 16.

Cocktails indicated with * are included.

Tuesday - All Night! Wednesday to Fri 5-7 Saturday 2-5

WINE

WHITE	125ml	Carafe	Bottle
Picpoul de Pinet Beauvinac France	7	25	37
Violente Pinot Grigio Italy			30
Promesa Rioja Blanco Spain			35
Featherdrop Sauvignon Blanc New Zealand			39
RED			
1895 by Norton Malbec Argentina			34
Morande Pionero Merlot Reserve Chile	7	25	37
Promesa Rioja Crianza <i>Spain</i>			39
ROSE			
St Roche Cotes de Provence France	7.5	29	38
SPARKLING			
Testulat Champagne	14		80
Ca'di Console Prosecco	8.5		40
Cotton Cuvee Rose			85 90
Veuve Clicquot Laurent Perrier Rose			130
Dom Perignon			250
Krug Grand Cuvee			280

SPIRITS

WHISKY

*25ml 7 / 50ml 13 / Cocktail 14*Jameson

25ml 8 / 50ml 15 / Cocktail 16 Gladstone American Axe Chivas Regal 12yr | Glenfiddich IPA | Mackmyra EK | Naked Grouse | Jameson (Orange, Stout, Black Barrel) Tullamore XO

25ml 9 / 50ml 17 / Cocktail 18 Balvenie (12yr, 14yr) | Ardberg Glenfiddich Fire & Cane | Glenlivet Founders Reserve Mackmyra Rok | Toki

25ml 10 / 50ml 19 / Cocktail 20 Hibiki Japanese Harmony | Balvenie 21 | Chivas Regal 18yr |

BOURBON

25ml 7 / 50ml 13 / Cocktail 14 Buffalo Trace | Knob Creek Woodford Reserve | Rebel 100 Makers Mark | Wild Turkey 81

25ml 8 / 50ml 15 / Cocktail 16
Eagle Rare | Wild Turkey 101
Elijah Craig | Horse With No Name

25ml 9 / 50ml 17 / Cocktail 18 Sazerac Rye | Makers 46

RUM

25ml 7 / 50ml 13 / Cocktail 14 Havana Club 3yr | Havana Especial Havana Spiced | Lambs Navy

25ml 9 / 50ml 17/ Cocktail 18 Havana Club 7yr | Brugal 1888

GIN

25ml 7 / 50ml 13/ Cocktail 14 Beefeater

25ml 7.50 / 50ml 14 / Cocktail 15 Plymouth | Plymouth Sloe | Beefeater (Rhubarb, Blood Orange) Puerto De Indias| Nordes Malfy Pink Grapefruit

25ml 8 / 50ml 15 / Cocktail 16 Beefeater 24 | Martin Millers | Ki No Bi Gin | Scapegrace Black

25ml 9 / 50ml 17 / Cocktail 18 Monkey 47 | Roku

TEQUILA & MEZCAL

25ml 7 / 50ml 13 / Cocktail 14 Olmeca Reposado

25ml 7.50/50ml 14 / Cocktail 15
Cazcabel Coffee | Olmeca Altos
Herradura Reposado | Memento Mezcal

25ml 9/50ml 17/Cocktail 18
Patron Anejo | Herradura Anejo | Del Maguel Mezcal

VODKA

25ml 7 / 50ml 13 / Cocktail 14 Absolut | Chase | Żubrówka Bison Grass

25ml 8 / 50ml 15 / Cocktail 16 Absolut Elyx | Belvedere | Kavka | Kavka Orchard