ANTIPASTI

SHARING PLATTERS

HOT SHARING PLATTER 18.50
Calamari, spicy sausage, meatballs & padrón pepper

COLD SHARING PLATTER 17.00
Houmous, tzatziki, baba ganoush, spicy feta dip & served with bread

VEGETARIAN SHARING PLATTER 18.00
Falafels, spinach feta rolls, houmous, tzatziki & served with bread

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SPICY FETA DIP 7.50
Feta cheese, roasted pepper and sun-dried tomato & tomato paste, finished with a touch of chilli and olive oil served with bread

HOUMOUS 7.50
Pureed chickpeas & tahini with a hint of garlic, freshly squeezed lemon juice, and extra virgin olive oil served with bread

TZATZIKI 7.50
Yogurt with cucumber, garlic, fresh mint and dill served with bread

BABA GANOUSH 8.75
Baked aubergine, tahini, garlic, fresh lemon juice & extra virgin olive oil served with bread

BUFFALO BURRATA 10.50
Buffalo burrata cheese served with chopped sun-dried & fresh tomatoes and drizzled with pesto sauce

PADRÓN PEPPER 6.50

HALLOUMI 8.50
Served with fig jam

SPINACH FETA ROLLS 8.50
Rolled pastry filled with feta cheese and spinach

FALAFEL 8.00
Spiced chick peas, vegetables & herb fritters

CALAMARI 9.00
Fried squid served with tartar sauce

MINI MEATBALLS 10.00
Grilled blended lamb served with salad leaves

BRUSCHETTA 8.00
Chopped sun-dried and fresh tomatoes & parsley served on toasted sourdough bread with parmesan on top

SPICY SAUSAGE 8.50
Medium spicy beef sausage

MARINATED ITALIAN OLIVES 5.50

SALADS

GREEK SALAD 12.50
Feta-style goat's cheese, tomato, cucumber, parsley & onions, drizzled with extra virgin olive oil

INSALATA DI FALAFEL E AVOCADO 13.00
Falafel and avocado on a bed of crisp lettuce, baby spinach and rocket, drizzled with a chef's special salad dressing

INSALATA CASARE 13.50
Chicken, lettuce, roast diced bread, drizzled with caesar sauce with parmesan on top

SIDES

STONE OVEN GARLIC BREAD	7.50
Add cheese	9.50
TRUFFLE PARMESAN FRIES	7.00
FRIES	5.00
SIDE SALAD	6.00
CASHEW OR ALMOND BOWL	4.75
TZATZIKI	3.50
HOUMOUS	3.50

VEGETARIAN VEGAN NUTS MUSTARD DAIRY EGG GLUTEN FISH SESAME SOYA

MAINS

Gluten free options available +3.00

PIZZA

THE SOLO ROYALE 18.00
Pulled slow cooked lamb, mozzarella, feta style goats cheese & a tomato base

MEDITERRANEAN BLISS 15.50
Mozzarella, feta style goats cheese, roasted pepper, olives, red onion and oregano & a tomato base

TRUFFLE SUPREME 15.50
Mozzarella, mushrooms, red onion, truffle oil parmesan and thyme on a white sauce base

VEGAN FEAST 15.50
Grilled courgette & aubergine, artichoke, black olives, topped with rocket houmous & baba ganoush

DIABLO INFERNO 14.95
Pepperoni, jalapenos, red onion, mozzarella, hot chilli & honey drizzle, & a tomato base

ALFREDO 14.95
Pulled chicken, mozzarella, mushrooms, sweetcorn, red onion on a white sauce base

PESTO PARADISE 14.95
Mozzarella, grilled courgette, spinach, pine nuts and basil with a pesto base

MEAT FEAST ROYALE 17.50
Mozzarella, pepperoni, sausage bacon, prosciutto, rocket & a balsamic glaze & a tomato base *optional bbq base

BURRATA SUPREME 16.50
Mozzarella, proscuitto, whole burrata, rocket & basil with a tomato base *optional pesto base

MARGHERITA 12.95
Mozzarella, fresh cherry tomatoes and a tomato base

THE DUO 19.50
Any pizza half & half

HOUSE SPECIALS

THE SOLO LAMB SPECIAL 19.00
Slow cooked pulled lamb layered on basmati rice and served with salad topped with feta goat cheese

THE SOLO POLLO SPECIAL 17.00
Slow cooked pulled chicken layered on basmati rice and served with salad

THE SOLO COMBO 19.00
Slow cooked pulled lamb & chicken layered on basmati rice and served with salad

SALMONE 19.50
Organic fillet of salmon drizzled with garlic butter, herbs and white wine sauce served with seasonal fresh salad and rice

RISOTTO 16.00
Arborio rice cooked with portobello mushrooms and extra virgin olive oil with parmesan
**add chicken or lamb* *+3.00*

POLPETTE 17.50
Grilled blended lamb balls served with rice and tzatziki

PASTA

BURRATA DI PUGLIA 17.50
Pasta squares with a creamy cheese filling cooked in a tomato, garlic and parsley sauce

ASPARAGUS & MASCARPONE 17.95
Pasta parcels filled with asparagus & mascarpone cooked in a pesto and butter sauce

FETTUCCINE ALFREDO 16.50
Fettuccine with chicken breast, mushrooms, fresh basil, double cream and parmesan

BEEF & BAROLO DOCG 19.95
Pasta filled with slow braised beef in barolo with rosemary & bay leaf

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BURGERS ALL SERVED WITH FRIES

LAM-BURG-HINI 18.50
Slow cooked pulled lamb, feta style goats cheese, tomato, lettuce & onion served with tzatziki

THE TRUFFLE LUXE 16.75
Wagyu beef, truffle mayo, portobello mushroom, swiss cheese & rocket

THE YANKEE 16.75
Wagyu beef, cheese, gherkins, tomato, lettuce with burger sauce
Add bacon £1

THE TEX-MEX 16.95
Wagyu beef, smashed avocado, lettuce, tomato , jalapenos & burger sauce

THE HOT HEN 16.50
Pulled chicken, swiss cheese, spicy honey glaze, gherkin, lettuce, tomato & burger sauce

THE BUN-LESS BLISS 16.00
Wagyu burger, smashed avocado, tomato & rocket

CHEESE PLEASE 15.00
Halloumi, fig jam, roasted peppers & rocket

VEGAN VIBES 15.00
Prime vegan burger, gherkin, lettuce, tomato & onion

DESERTS

TIRAMISU 8.25
Traditional recipe with ladyfingers, coffee liqueur and delicious mascarpone cream decorated with cocoa powder

RICOTTA E PERE 7.25
Delicate mousse of sheep ricotta cheese, mixed with diced pear, between 2 layers of a hazelnut biscuit base.

CHOCO CAKE 7.75
Cocoa sponge filled with rich layers of chocolate cream and coated in crunchy chocolate curls

DUBAI ICE 7.25
Dark chocolate mousse with a crunchy pistachio and kaitafi centre on a shortcrust biscuit base with dark chocolate coating

PISTACHIO ICE 8.25
Pistachio mousse with a pistachio melting centre on a shortcrust biscuit base, with a white chocolate and pistachio coating

GELATO or MANGO SORBET(2 SCOOPS) 7.50
Choose from either strawberry, chocolate, vanilla or pistachio

PORT AVAILABLE Please ask your server 75ml 4.50

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Private Hire Available

Looking for the perfect place to celebrate? Whether it's a birthday bash, engagement party, corporate gathering, or just a night to remember – we've got you covered!

Make the space your own with exclusive private hire options. Our venue offers a stylish, vibrant atmosphere perfect for any occasion.

www.thesolo.co.uk