

THE SOLO

Breakfast & Brunch



Vegetarian



Vegan



Nuts



Mustard



Dairy



Egg



Gluten



Fish



Sesame



Soya



THE SOLO BLISS

Prosecco, passoa, passion puree, pineapple juice



LEMONCELLO SPRITZ

Lemoncello topped with prosecco and soda water



APEROL SPRITZ

Aperol, prosecco & soda water



HUGO FIZZ

Elderflower liqueur, hendricks gin, prosecco, soda water, simple syrup



ROSSINI or MIMOSA

Strawberry liqueur, or cointreau topped with prosecco

SPRITZ £10



SARTI ROSA SPRITZ

Blood orange, passionfruit & mango sarti topped with prosecco and soda water



PINK GIN FIZZ

Pink gin, prosecco & lemonade



CAMPARI SPRITZ

Campari, prosecco & soda water



RHUBARB & GINGER FIZZ

Rhubarb & ginger liqueur, prosecco, lemonade

PITCHERS £32

PALOMA

Tequila, fresh lime juice, grapefruit juice & soda

RUM BUM

Spiced rum, passoa, vanilla syrup, ginger ale

LONG ISLAND

Gin, vodka, bacardi, tequila, triple sec & coke

LEMON DROP

Vodka, lemon juice & soda water or lemonade & mint

GIN FIZZ

Gin, fresh lime juice, sparkling water

LYCHEE MARTINI

Lychee & elderflower liqueur, vodka & lychee juice

RANCH WATER

Tequila, soda water, fresh lime juice & salt

SANGRIA

White/red/rose options available

THE SOLO COCKTAILS



COCO-STRAWBERRY

Coconut rum, strawberry puree, coconut water & fresh lime juice topped with coconut flakes



DESERT PEARL

Patron tequila, lychee juice, fresh lime juice, lime wedges and fresh mint



TROPICAL DREAM

Passoa, spiced rum, vanilla, passion puree, topped with soda, garnished with fresh fruit



AMBER TIDE

Bumbu rum, caramel syrup, orange juice, pineapple juice & fresh lime juice

COOLERS £10



BLUEBERRY MULE

Premium vodka, blueberry liqueur & puree, lime juice topped with ginger ale 10.75



MOJITO

*strawberry, passion, blueberry 10.00
+1.00
bacardi, squeezed lime wedges & fresh mint, caster sugar, splash of soda water



MARGARITA or spicy

10.50
Tequila, cointreau, simple syrup, fresh lime juice served with a salty glass and sliced lime



LYCHEE MARTINI

11.00
Vodka, elderflower & lychee liqueur, lychee juice & lime juice



TWIST or PORN STAR

10.00
Vanilla vodka, limoncello, passion fruit puree, pineapple juice, served with a shot of prosecco



DAIQUIRI (Frozen)

12.50
*strawberry, passion or blueberry
Bacardi, puree & fresh lime juice



ELDERFLOWER GIN SOUR

10.50
Elderflower liqueur, gin, fresh lime juice, icing sugar, foamer and angostura bitter

**EXTENSIVE DRINKS MENU AVAILABLE
INCLUDING ALL THE CLASSICS**

FRAPPÉS



DUBAI FRAPPE 6.95
Cold coffee, milk, pistachio, chocolate and ice blended, topped with whipped cream



NUTELLA FRAPPE 6.75
Cold coffee, milk, nutella & ice blended, topped with whipped cream



BISCOFF FRAPPE 6.75
Cold coffee, milk, biscoff & ice blended, topped with whipped cream



SALTED CARAMEL FRAPPE 6.75
Cold coffee, milk, caramel, and ice blended, topped with whipped cream

BOOZY FRAPPÉS

TIRAMISU MARTINI FRAPPE 12.50
Kahlua, vodka, bumbu cream, cold coffee, simple syrup blended with ice, topped with whipped cream

BAILEYS FRAPPE 12.50
Baileys & cold coffee, blended with ice, topped with whipped cream

RUM CARAMEL FRAPPE 12.50
Dark rum, caramel, cold coffee, blended with ice, topped with whipped cream



ICED LATTE 4.25
Cold coffee & milk poured over ice



ICED BLACK AMERICANO 3.75
Cold black coffee poured over ice



ICED CHOCOLATE MILK 4.25
Cold chocolate and milk poured over ice



ICED MOCHA LATTE 4.25
Cold coffee, chocolate & milk poured over ice



ICED CHAI LATTE 4.25
Cold chai & milk poured over ice



ICED MATCHA LATTE 4.25
Cold matcha & milk poured over ice



ICED TURMERIC LATTE 4.50
Cold turmeric & milk poured over ice

COLD BREW

BEER & CIDER

PINTS ON TAP

Guinness *zero available 6.70
Camden Hells 6.60
Camden Pale Ale 6.70
Corona 6.60
San Miguel 6.45
Cider 6.45

BOTTLES

Black Sheep Ale 500ml 6.75
Old Speckled Hen 500ml 6.75
Hobgoblin Gold/IPA 500ml 6.75
London Pride 500ml 6.75
Whitstable Bay pale ale 500ml 6.75
Rekorderlig 500ml (straw & lime) 6.65
Old Mout Cider 6.75
(cherries & berries)
(pineapple & raseberry)
Corona 5.10
Budweiser 5.05
Poretti 5.25
Cobra 5.25
Brewdog IPA 5.50
Modelo 5.50
Zero alchol beer & cider 4.25
Gluten Free 5.50
Lucky Saint IPA 5.50
Damm Lemon 4.50

ALCOHOLIC COFFEES 9.50



IRISH
Jameson, coffee, sugar & double cream

FRENCH
Brandy, coffee, sugar & double cream

BAILEYS
Baileys, coffee, sugar & double cream

AMARETTO
Ameretto, coffee, sugar & double cream

CALYPSO
Tia maria, coffee, sugar & double cream



Smoothies

AVO GO GO 5.95

Avocado, broccoli, coconut, spinach, mango, ginger & lime

COCO LOCO 5.95

Coconut, pineapple, mango, mint & lime

MATCHA MADNESS 6.25

Matcha, banana, peach, pineapple, spinach, apple

BLUEBERRY THRILL 5.95

Blueberries, raspberries, banana & flaxseed

Coke Cola, Coke Zero, 3.75
Sprite, Fanta

Ginger Beer/Ale 3.00

Light, Mediterranean, 3.00
Elderflower Tonic



Homemade Lemonades

4.95



ELDERFLOWER

Elderflower syrup, fresh lime juice & simple syrup

BRAZILIAN LEMONADE

Coconut milk, coconut syrup, lime juice

LOVE LAVENDER

Floral lavender syrup, fresh lime juice & simple syrup

LOVERS PASSION

Passion puree, fresh lime juice and spring water

HOMEMADE PEACH ICE TEA

Fruit Juice



Freshly squeezed Orange Juice 5.50

Add extra ginger shot 2.00

Orange, Apple, Pineapple, 3.75
Cranberry, Lychee or Tomato

Still or Sparkling Water sm 2.95 lg 5.50

NON ALCOHOLIC SPRITZ & MOCKTAILS

VIRGIN MOJITO

(Strawberry, Passion, blueberry)

Soda water, fresh lime juice, caster sugar, fresh mint & lime wedges 7.50

WATERMELON BREEZE

Watermelon, and ginger beer with crushed ice 8.50

COCO-MOCK

Coconut, strawberry puree, coconut water & fresh lime juice topped with coconut flakes 7.25

LYCHEE ROSE

Lychee & rose syrup, lychee juice & soda water 7.25

STRAWBERRY FIZZ

Soda water, strawberry purée, fresh lime juice, vanilla syrup, mixed with fresh strawberries & crushed ice 7.50

HOT DRINKS

AMERICANO 3.40

FLAT WHITE 3.65

CAPPUCCINO 3.70

ESPRESSO 2.75-3.20

MOCHA 4.50

CORTADO 3.55

MACCHIATO 3.55

LATTE 3.80

TURMERIC 4.95

CHAI 4.50

MATCHA 4.50

HOT CHOCOLATE 4.50

ENGLISH BREAKFAST 3.40

EARL GREY 3.40

GREEN TEA 3.40

PEPPERMINT 3.40

CHAMOMILE 3.40

GINGER & LEMON 3.40

FRESH MINT & LEMON 3.50

REFILL HOT WATER 3.00

Alternatives- Soya, Oat & Coconut 0.25
Syrup include Caramel, Pistachio, Vanilla & Hazelnut 0.25

BREAKFAST & BRUNCH

THE FULL ENGLISH   14.50
Bacon, cumberland sausage, portobello mushroom, cherry tomatoes, heinz beans, hash brown, two free-range eggs, & toasted sourdough

THE BIG AMERICAN    13.50
Fluffy warm pancakes served with bacon, sausage, fried eggs, hash browns and maple syrup

MEDITERRANEAN BREAKFAST    14.95
Scrambled eggs, spicy sausage, goat's feta cheese, olives, honey, butter, cherry tomatoes, cucumber & sourdough bread

SHERLOCK BREAKFAST     14.50
Smoked salmon, scrambled eggs, avocado, portobello mushrooms, cherry tomatoes & sourdough bread

SHAKSHUKA    *spicy option available 14.00
Spiced tomato, red pepper, onion, garlic & eggs cooked together served with bread

VEGGIE BREAKFAST     14.00
Two eggs, hash brown, vegan sausage, portobello mushroom, smashed avocado, cherry tomatoes, heinz beans & sourdough bread

VEGAN BREAKFAST   13.50
Vegan sausage, portobello mushroom, smashed avocado, cherry tomatoes, heinz beans, hash brown & sourdough bread

Add: Smoked salmon +4.50 mushrooms, beans, 2 eggs, sourdough, fries & hash browns, sausage, bacon, feta or avocado +3.00

PANCAKES & WAFFLES

DUBAI PANCAKES      14.25
Warm pancakes served with mixed berries, banana & fresh fruit topped with pistachio sauce

***Add a choice of nutella, biscoff, strawberry, maple syrup or honey**

***AMERICAN PANCAKES**      13.75
Warm pancakes served with mixed berries, banana & fresh fruit

***FRENCH WAFFLES**      14.00
Warm waffles served with mixed berries, banana & fresh fruit

POPEYE'S PANCAKE     13.00
Pancakes with mozzarella, cherry tomatoes, avocado & pesto

GRANOLA

With mixed nuts, berries and yogurt     10.50

EGGS

EGGS ROYALE     14.50
English muffin, poached eggs, smoked salmon, topped with hollandaise sauce

EGGS BENEDICT    13.50
English muffin, poached eggs, streaky bacon & topped with hollandaise sauce

EGGS FLORENTINE    13.00
English muffin, poached eggs, spinach & hollandaise sauce

EGG-CELLENT ROSTI    14.25
Homemade potato rosti topped with poached eggs & hollandaise sauce

AVO & EGGS    14.00
English muffin, poached eggs, smashed avocado with lime, topped with chilli flakes

CIABATTA

BUONGIORNO    9.00
Halloumi, roasted pepper, sun dried tomatoes & pesto

SALMONE CLUB    9.95
Smoked salmon, swiss cheese & cucumber

POLLO CASARE    9.50
Pulled chicken, lettuce, parmesan & ceasar dressing

FALAFEL CROCCANTE   8.50
Falafel, houmous, cucumber and tomato

TRADITIONAL    4.50
With butter and fig jam

CAPRESE    6.75
Mozzarella, tomato, basil & pesto

AVO FETA CRUSH    7.50
Feta cheese, smashed avo, tomato and chilli flakes

BUNS

 **BACON BUN**
Served in a white roll

 **SAUSAGE BUN**
Served in a white roll

  **EGG BUN**
Served in a white roll

CROISSANTS

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

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

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

SIDES



VEGETARIAN



VEGAN



NUTS



MUSTARD



DAIRY



EGG



GLUTEN



FISH



SESAME



SOYA

MAINS

PIZZA

Gluten free options available +3.00

THE SOLO ROYALE   18.00
Pulled slow cooked lamb, mozzarella, feta style goats cheese & a tomato base topped with pomegranate seeds.

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, prosciutto, 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

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 butter rosemary & bay leaf

All served with fries WAGYU BURGERS

THE PANCAKE BURGER   14.95
Wagyu burger with bacon & cheese inside pancakes

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
chicken, swiss cheese, spicy honey glaze, gherkin, lettuce, tomato & burger sauce

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

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

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

KIDS



DRINKS -

Apple, orange, cranberry or pineapple

Main & a drink £10

Mini scrambled egg on toast



Pizza



(mini margherita or nutella)

Pancake



with fresh fruit and nutella

Pasta



(plain or tomato sauce)

Waffle



with fresh fruit and nutella

Chicken nuggets & chips



Fish fingers & chips



ICE CREAM -

Chocolate/strawberry/vanilla



4.50

DESSERTS

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 STRAWBERRY SORBET(2 SCOOPS)



7.50

Choose from either strawberry, chocolate, vanilla or pistachio

PORT AVAILABLE Please ask your server

75ml 4.50

PLEASE NOTE WE DO NOT HAVE TAKEAWAY PACKAGING



VEGETARIAN



VEGAN



NUTS



MUSTARD



DAIRY



EGG



GLUTEN



FISH



SESAME



SOYA