

# ANTIPASTI

## SHARING PLATTERS

### HOT SHARING PLATTER 18.00

Calamari, spicy sausage, meatballs & padrón pepper

### COLD SHARING PLATTER 16.00

Houmous, tzatziki, baba ganoush, spicy feta dip & served with bread

### VEGETARIAN SHARING PLATTER 17.00

Falafels, spinach feta rolls, houmous, tzatziki & served with bread

#### SPICY FETA DIP

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

7.50

#### HOUMOUS

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

7.50

#### TZATZIKI

Yogurt with cucumber, fresh mint and dill served with bread

7.50

#### BABA GANOUSH

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

8.75

#### BUFFALO BURRATA

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

10.50

#### PADRÓN PEPPER

6.50

#### MARINATED ITALIAN OLIVES

5.50

#### HALLOUMI

Served with fig jam

8.50

#### SPINACH FETA ROLLS

Rolled pastry filled with feta cheese and spinach

8.50

#### JUMBO KING PRAWN

One jumbo king prawn cooked in a garlic butter, herbs & white wine sauce

11.95

#### FALAFEL

Spiced chick peas, vegetables & herb fritters

8.00

#### CALAMARI

Fried squid served with tartar sauce

9.00

#### MINI MEATBALLS

Grilled blended beef served with salad leaves

10.00

#### BRUSCHETTA

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

8.00

## SALADS

#### GREEK SALAD

11.50

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

#### INSALATA DI FALAFEL E AVOCADO

12.00

Falafel and avocado on a bed of crisp lettuce, baby spinach and rocket, drizzled with a chef's special salad dressing

#### INSALATA CASARE

12.50

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

#### STONE OVEN GARLIC BREAD

6.50

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

# MAINS

## PIZZA

Gluten free options available +3.00

### THE SOLO ROYALE

Pulled slow cooked lamb, mozzarella, feta style goats cheese & a tomato base

17.50

### MEDITERRANEAN BLISS

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

14.00

### TRUFFLE SUPREME

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

14.50

### VEGAN FEAST

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

14.95

### DIABLO INFERNO

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

14.50

### ALFREDO

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

14.50

### PESTO PARADISE

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

14.50

### MEAT FEAST ROYALE

Mozzarella, pepperoni, sausage bacon, prosciutto, rocket & a balsamic glaze & a tomato base  
\*optional bbq base

16.50

### BURRATA SUPREME

Mozzarella, prosciutto, whole burrata, rocket & basil with a tomato base \*optional pesto base

16.00

### MARGHERITA

Mozzarella, fresh cherry tomatoes and a tomato base

12.50

### THE DUO

Any pizza half & half

18.50

## HOUSE SPECIALS

### THE SOLO LAMB SPECIAL

Slow cooked pulled lamb layered on basmati rice and served with salad topped with feta goat cheese

19.00

### THE SOLO POLLO SPECIAL

Slow cooked pulled chicken layered on basmati rice and served with salad

17.00

### POLLO CON SALSA

Diced succulent chicken breast cooked in a garlic butter, herb and white wine sauce served with rice

18.00

### JUMBO GIANT KING PRAWNS

Two jumbo prawns cooked in a garlic butter, herbs & white wine sauce served with rice \* add extra prawn +£10 each

24.00

### SALMONE

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

19.50

### RISOTTO

Arborio rice cooked with portobello mushrooms and extra virgin olive oil with parmesan

16.00

### POLPETTE

Grilled blended beef balls served with rice and tzatziki

17.50

## PASTA

### STELLE CUORE DI BURRATA

Cooked in a tomato, butter, garlic and parsley sauce with durum semolina filled with burrata cheese

17.00

### AGNOLOTTI AVOCADO & SALMONE

Cooked in a pesto and butter sauce with durum semolina filled with avocado & salmon

16.50

### FETTUCCHINE ALFREDO

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

15.00

### GARDEN VEG

Fettuccine, bell peppers, garlic oil, red onion, fresh tomatoes, mozzarella ball, with a tomato base

14.50

# BURGERS

ALL SERVED WITH FRIES

## LAM-BURG-HINI

17.50

Slow cooked pulled lamb, feta style goats cheese, tomato, lettuce & onion served with tzatziki

## THE TRUFFLE LUXE

16.00

Wagyu beef, truffle mayo, portobello mushroom, swiss cheese & rocket

## THE YANKEE

16.00

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

## THE TEX-MEX

16.00

Wagyu beef, smashed avocado, lettuce, tomato, jalapenos & burger sauce

## THE HOT HEN

15.00

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

14.00

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

## WHITE CHOCOLATE & HONEYCOMB CHEESECAKE

7.50

A chocolate flavoured biscuit base topped with a sweet white chocolate & mascarpone cheesecake studded with milk chocolate coated honeycomb pieces

## MINT CHOCOLATE BOMBE

7.95

Mint ice cream with a chocolate sauce centre and a chocolate coating with mint piece

## VEGAN CHOCOLATE SPONGE PUDDING

7.75

An individual chocolate sponge topped with chocolate sauce

## GOCCIA AL PISTACCHIO

8.25

Sicilian ricotta cheese & pistachio mousse

## GELATO or MANGO SORBET (2 SCOOPS)

7.50

Choose from either strawberry, chocolate or vanilla

PORT AVAILABLE Please ask your server

75ml 4.50



## **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.

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