

# THE SOLO

## A La Carte



Vegetarian



Vegan



Nuts



Mustard



Dairy



Egg



Gluten



Fish



Sesame



Soya

# 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

#### FALAFEL

Spiced chick peas, vegetables & herb fritters

8.00

#### BUFFALO BURRATA

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

10.50

#### 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

#### PADRÓN PEPPER

6.50

#### SPINACH FETA ROLLS

Rolled pastry filled with feta cheese and spinach

8.50

#### KING PRAWNS

Tiger prawns cooked in a garlic butter, herbs & white wine sauce

13.00

#### CALAMARI

Fried squid served with tartar sauce

10.00

#### 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

#### BABA GANOUSH

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

8.75

#### MARINATED ITALIAN OLIVES

5.50

## SALADS

#### GREEK SALAD

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

11.50

#### FALAFEL & AVOCADO SALAD

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

12.00

#### CAESAR SALAD

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

12.50

#### STONE OVEN GARLIC BREAD

Add cheese 

6.50

9.50

#### TRUFFLE PARMESAN FRIES

8.00

#### FRIES

5.00

#### SIDE SALAD

7.00

#### CASHEW OR ALMOND BOWL




4.75




## SIDES



# MAINS

## PIZZA



**PERFETTO SAN DANIELE**   16.00  
Buffalo burrata cheese, parma ham, rocket, mozzarella & a tomato base

**MEDITERRANEAN DELIGHT**    15.00  
Feta-style goat's cheese, olives, bell peppers, cherry tomatoes, mozzarella & a tomato base

**ULTIMATE VEGGIE DELIGHT**    14.50  
Bell peppers, red onions, portobello mushrooms, cherry tomatoes, garlic, mozzarella & a tomato base

**LA VEGANA**   13.00  
Artichokes, bell peppers, red onion, olives, portobello mushrooms & a tomato base

**HOLY PEPPERONI**   15.00  
Pepperoni, hot honey, chilli flakes, mozzarella & a tomato base

**BBQ CHICKEN SENSATION**   15.50  
Chicken breast, fresh cherry tomatoes, mozzarella & a BBQ sauce base

**MEAT LOVERS**   16.50  
Parma ham, spicy mediterranean sausage, pepperoni, mozzarella & a tomato base

**HAWAIIAN PARADISE**   15.00  
Fresh pineapple, parma ham, mozzarella & a tomato base

**MARGHERITA**   13.00  
Mozzarella, fresh cherry tomatoes & a tomato base

**Gluten free options available 3.00**

## HOUSE SPECIALS

**GIANT KING PRAWNS** 25.50  
Tiger prawns cooked in a garlic butter, herbs & white wine sauce served with rice





**BISTECCA** 38.00  
Dry aged prime fillet steak with fresh orange, lemon & parsley sauce served with portobello mushroom and fries


**POLLO CON SALSA** 18.00  
Diced succulent chicken breast cooked in a garlic butter, herb and white wine sauce served with rice


**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  
\*Veggie or salmon options are available + £3 salmon

## PASTA

**STELLE CUORE DI BURRATA**     17.00  
Cooked in a tomato, butter, garlic and parsley sauce with durum semolina filled with burrata cheese

**AGNOLOTTI AVOCADO & SALMONE**     16.50  
Cooked in a pesto and butter sauce with durum semolina filled with avocado & salmon

**FETTUCCHINE ALFREDO**    15.00  
Fettuccine with chicken breast, mushrooms, fresh basil, double cream and parmesan

**GARDEN VEG**     14.50  
Fettuccine, bell peppers, garlic oil, red onion, fresh tomatoes, mozzarella ball, with a tomato base

## ALCOHOLIC COFFEES





**IRISH COFFEE** 8.50  
Jameson, coffee,  
double cream, brown  
sugar




**AMARETTO COFFEE** 8.00  
Amaretto, coffee,  
double cream, brown  
sugar

**BAILEYS COFFEE** 8.00  
Baileys, coffee, double  
cream, brown sugar

**FRENCH COFFEE** 8.50  
Brandy, coffee, double  
cream, brown sugar

## 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 pieces

**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



## **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](http://www.thesolo.co.uk)

