

ANTIPASTI

SHARING PLATTERS

HOT SHARING PLATTER

Calamari, spicy sausage, meatballs & padrón pepper



18.00

COLD SHARING PLATTER

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



16.00

VEGETARIAN SHARING PLATTER

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



17.00

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



MARINATED ITALIAN OLIVES



6.50

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 humous & 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, proscuitto, 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

FETTUCCINE 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



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

17.50

THE TRUFFLE LUXE



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

16.00

THE YANKEE



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

16.00

THE TEX-MEX



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

16.00

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.

www.thesolo.co.uk

