

SOLAYA

EVENTS MENU

CANAPÉS

COLD

SMOKED COD'S ROE

Togarashi Pepper, Puffed Rice

MISO CHIPS (VG, GF)

Avocado Mousse, Sesame, Chilli

BEEF TARTARE

Feuille De Brick, Pecorino Romano

SEABASS CEVICHE TACOS (VG)

Lemon Gel, Chilli

SCALLOP CRUDO

Sauce Vierge, Tapioca Crisp

HOT

SMOKED CHEESE CROQUETTE (V)

Saffron Aioli, Pickles

BBQ MUSSEL SKEWERS

'Nduja Butter, Chives

CRISPY DUCK

Orange Marmalade, Cinnamon

DESSERTS

MINI TIRAMISU CONES

Mascarpone mousse

CHOUX BUN

Namelaka Cream, Amarena Cherry

SMALL BOWLS

HOT

36 MONTH AGED PARMESAN RISOTTO

Wild Mushrooms, Black Truffle

ROASTED PRAWNS

Langoustines Bisque, Lemon Balm

FIRE GRILLED SIRLOIN SLICES

Chimichurri

GRILLED PEPPERS

Crispy Capers, Paprika, Parsley Cress

BBQ COD

Buttered Greens, Bilbaina Sauce

DRINKS

COCKTAILS

CHOICE 4 COCKTAILS + 1 NON-ALCOHOLIC

LE FIZZ

Lillet Blanc Vermouth, Orange Marmalade, Beesou Safflower Honey, Telmont Réserve Brut Champagne

LA PALOMA

Ojo De Dios Hibiscus Mezcal, Agave, Lime, Pink Grapefruit Soda, Sumac Salt

SLING

Monkey 47 Gin, Litchi, Elderflower, Peach & Jasmine Soda

FRENCH CONNECTION

Martell VSOP Cognac, Amaretto, Lost Explorer Espadin, Black Walnut

TOMATINI

Absolut Elyx Vodka, Basil, Clarified Tomato, Fino Sherry

POIRE HIGHBALL

Chivas 12yo Whisky, Sassy Poire Cider, Vanilla Tincture

COCO GIMLET

Diplomático Planas Rum, Coconut Water, Toasted Coconut

NON-ALCOHOLIC PALOMA

Feragaia, Agave, Lime, LE Pink Grapefruit Soda, Sumac Salt

WINES

FULL WINE LIST AVAILABLE

(V) Vegetarian (VG) Vegan. If you have any food allergies or intolerances, please speak to your server before ordering. Please be aware that traces of allergens used in our kitchen may be present. A discretionary 15% service charge will be added to your bill. Prices include VAT.