

# Sol & Luna

## DINNER MENU

### SEPTEMBER MONTHLY SPECIALS

Crispy Pumpkin (V) 22  
*Red Quinoa | Tzatziki | Gastrique Glaze*

Pan Seared Salmon 32  
*Couscous | Broccolini | Bouillabaisse*

### PART I TAPAS TAPAS

Toasted Sourdough 9  
*Mediterranean Olives  
Burnt Onion Jam | Smoked Anchovy Butter*

Iberico Croquette (5 pieces) 15  
*Romesco Sauce*

Peri Peri Fried Winglets 18  
*Peri Peri Sauce | Paprika*

Fried Padron Pepper 12  
*Romesco Mayo | Smoked Salt*

Greek Falafel 12  
*Tzatziki*

Petite Mezze 24  
*Pita Bread | Padron Pepper | Falafel | Winglets  
Mediterranean Olives*

### PART II GUSTUS APPETISERS

Avocado Hummus (V) 22  
*Apples | Fennel | Black and White Sesame Seeds  
Crostini | Lemon Oil*

Prawn & Octopus Niçoise Salad 25  
*Quail Eggs | Haricot Beans | Tomatoes  
'Rescoldo' Potatoes | Olives | Spanish Anchovies*

Baked Camembert Cheese 20  
*Garlic | Rosemary | Sea Salt  
Crostini | Mesclun*

Burratina 28  
*Eggplant Caponata | Crispy Parma Ham  
Marinated Cherry Tomatoes | Cantaloupe  
Olive Oil Caviar*

Grilled Red Sea Prawns 28  
*White Corn | Tomato Salsa | Grilled Lemon  
Lime Vinaigrette*

Smoked Grilled Octopus 28  
*Romesco Sauce | Paprika Oil*

### PART III Frigas Secat COLD CUTS

Select Two Cold Cuts 24  
*All cold cuts served with sourdough & pickles*

Beretta Parma Ham (60 gm)  
Aged 18 Months

Coppa Ham (60 gm)

Serrano Ham (60gm) Supplement 8

Beef Bresaola (60 gm) Supplement 12

The Sol & Luna Grande Platter 45  
*Chef's Selection of Artisanal Cheeses  
& Cold Cuts | Dried Fruits | Mostarda  
Honey | Toasted Nuts | Toast*

### PART IV RESTAURANT MAINS

Grilled Barramundi 28  
*Sautéed Brazilian Spinach | Candied Lemon  
Cauliflower Purée | Coriander Oil*

Grilled Wagyu Flank Steak 42  
'Bavette' (200gm)  
*Roasted New Potatoes | Arugula | Parmigiano  
Smoked Salt | Chimichurri*

12 Hours Slow Cooked 38  
Welsh Lamb Shoulder on the Bone  
*Broccolini | Garlic Crumbs | Bordelaise Sauce*

Roasted Boneless 32  
Free-Range Half Chicken  
*Crispy Potatoes with Parmesan | Rocket Salad  
Mustard Jus*

Grilled Iberico Pork Pluma 42  
*Burnt Shallots | Salmoriglio | Tomato Confit  
Pedro Ximenez Glaze | Truffle Pommés Purée*

Vegetable Moussaka 42  
*Layers of Zucchini | Potatoes  
Eggplant | Tomatoes | Béchamel Sauce*

PART V  
**PASTA ET RICE**  
 PASTA AND RICE

\* House-Made Hand Cut Pasta

Truffle Risotto (V) Acquerello Rice   Fresh Seasonal Truffles Grana Padano   Truffle & Mushroom Purée White Truffle Oil	32
House-Made Raviolini (V) Fried Cauliflower   Ricotta Cheese & Spinach Lemon Zest   Four Cheese Sauce	24
House-Made Spaghetti 'Aglio Olio' Garlic   Red Chilli   Italian Parsley Tiger Prawns	24
Paccheri Pasta Artisanal 'Nduja   Salsiccia Sausage Ragout Toasted Pine Nuts   Grated Pecorino Cheese	26

PART VI  
**HORTU**  
 SIDES

Fried Sweet Corn Grated Parmesan Cheese   Smoked Paprika Harissa Mayonnaise	12
Parmesan Fries Smoked Aioli	14
Grilled Asparagus White Corn   Tomato Salsa   Lime Vinaigrette	14
Roasted Cauliflower Steak Parmesan Gratin   Sumac Spanish Smoked Paprika   Parsley Crumbs	15

PART VII  
**DEMERITA**  
 DESSERTS

Vanilla Panna Cotta Cocoa Crumble   Wild Berries Bitter Orange Compote	13
Chocolate Fondant Summer Berries   Dark Chocolate Crumbs Crème Anglaise	16
Churros con Chocolate Orange Zest   72% Valrhona Chocolate Cinnamon Orange Sugar Flowers from 1-Arden Food Forest	16
Leche Frita (Fried Milk) Dulce de Leche   Summer Berries Earl Grey Crumble   Cinnamon Sugar Flowers from 1-Arden Food Forest	16
Tiramisu Ladyfinger Sponge   Coffee Syrup Mascarpone Cream   Dark Chocolate Shavings	18

PART VIII  
**Communis**  
 COMMUNAL

85++ PER PAX

(Our communal menu serves the whole table)

**Appetisers**

(All items will be served)

- Avocado Hummus with Apple and Fennel (V)
- Grilled Octopus with Romesco Sauce
- Stracciatella Cheese with Eggplant Caponata (V)
- Green Oil & Olives (V)
- Parma & Coppa Ham with Pickles
- Toasted Sourdough
- Soup of the Day  
(Will be served individually)

**Main Course**

(Choice of Meat / Seafood Platter)

**Meat Platter**

- Iberico Pluma
- Wagyu Bavette
- Roasted Boneless Free-Range Half Chicken
- Lamb Shoulder
- Asparagus
- Mesclun
- Rosemary Roasted Potatoes
- Fries
- Chimichurri & Truffle Jus

**Seafood Platter**

- Red Sea Prawns
- Barramundi
- Mussels
- Octopus
- Asparagus
- Mesclun
- Rosemary Roasted Potatoes
- Fries
- Salsa Verde & Romesco Sauce

**Desserts**

(Select 1 dessert per pax)

- Tiramisu
- Vanilla Panna Cotta
- Churros con Chocolate
- Chocolate Fondant