

Sol & Luna

DINNER MENU

PART I TAPAS LIGHT SNACKS

Toasted Sourdough <i>Mediterranean Olives Burnt Onion Jam Smoked Anchovy Butter</i>	9
Iberico Croquette (5 pieces) <i>Romesco Sauce</i>	15
Peri Peri Fried Winglets <i>Paprika Peri Peri Sauce</i>	18
Fried Padron Pepper (V) <i>Smoked Salt Romesco Mayo</i>	12
Greek Falafel (V) <i>Tzatziki</i>	12
Petite Mezze <i>Pita Bread Padron Pepper Falafel Winglets Mediterranean Olives</i>	24

PART II GUSTUS APPETISERS

Avocado Hummus (V) <i>Apples Fennel Black and White Sesame Seeds Crostitini Lemon Oil</i>	22
Prawn & Octopus Niçoise Salad <i>Quail Eggs Haricot Beans Tomatoes 'Rescoldo' Potatoes Olives Spanish Anchovies</i>	25
Baked Camembert Cheese (V) <i>Garlic Rosemary Sea Salt Crostitini Mesclun</i>	20
Burratina <i>Eggplant Caponata Crispy Parma Ham Marinated Cherry Tomatoes Cantaloupe Olive Oil Caviar</i>	28
Grilled Red Sea Prawns <i>White Corn Tomato Salsa Grilled Lemon Lime Vinaigrette</i>	28
Smoked Grilled Octopus <i>Romesco Sauce Paprika Oil</i>	28

PART III Frigas Secat COLD CUTS

Select Two Cold Cuts	24
<i>All cold cuts served with sourdough & pickles</i>	
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 RESTATO MAINS

Salmon Meunière <i>Ratatouille Brown Butter Pomme Purée Gribiche Sauce</i>	32
Roasted 1824 Wagyu Striploin MB 3/4 (200gm) <i>Roasted New Potatoes Rocket Salad Parmesan Cheese Smoked Salt Chimichurri</i>	45
12 Hours Slow Cooked Welsh Lamb Shoulder on the Bone <i>Broccolini Garlic Crumbs Bordelaise Sauce</i>	38
Free-Range Chicken Milanese <i>Oat & Quinoa Crumbs Crispy Potatoes Rocket Salad Fresh Lemon Salsa Verde</i>	28
Grilled Iberico Pork Pluma <i>Burnt Shallots Salmoriglio Tomato Confit Pedro Ximenez Glaze Truffle Pommés Purée</i>	42
Vegetable Moussaka (V) <i>Layers of Zucchini Potatoes Eggplant Tomatoes Béchamel Sauce</i>	22

PART V
PASTA ET RICE
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* House-Made Hand Cut Pasta

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

PART VI
HORTU
SIDES

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

PART VII
DEMERITA
DESSERTS

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

PART VIII
Communis
COMMUNAL

85++ PER PAX

Our communal menu serves the whole table

For groups of 4 and above, both Seafood & Meat Platter will be served

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 Pork Pluma
Roasted 1824 Wagyu Striploin MB 3/4
Chicken Milanese
Lamb Shoulder
Asparagus
Mesclun
Rosemary Roasted Potatoes
Fries
Chimichurri & Truffle Jus

Seafood Platter

Red Sea Prawns
New Zealand Salmon
Mussels
Scallop on Shell
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