Solis.

ROOTED IN THE FIRE AND FLAVOUR OF IBERIAN AND LATIN AMERICAN PARRILLA CULTURE, SOLIS SERVES HIGH-QUALITY GRILLED CHICKEN, STEAK, AND SIDES WITH BOLD, NO-FUSS FLAVOUR. CREATED BY FINE DINING DUO ANA GONÇALVES AND ZIJUN MENG (OF TĀTĀ EATERY), THE MENU BRINGS TOGETHER TIMELESS TRADITION AND CHEF-DRIVEN PRECISION - SIMPLE FOOD, DONE EXCEPTIONALLY WELL.



CROQUETAS

BEEF & ONION CROQUETTES WITH A VELVETY FINISH.

£5

CHICKEN & FRITAS

HALF A GRILLED CHICKEN DRESSED WITH AJI-AJI OIL & FRIES.

£18



GRILLED STEAK

200G GRILLED FLAT-IRON STEAK & SOLIS SAUCE; MADE WITH BUTTER, HERBS, GREEN PEPPERCORNS AND MUSTARD.

£20



MEATBALL SUB

FRITAS
HOUSE FRIES IN SOLIS

SEASONING.

BEEF MEATBALLS, MELTED CHEDDAR CHEESE & TANGY TOMATO SALSA IN A WARM BRIOCHE ROLL.

£12



STEAK COMBINADO

200G GRILLED STEAK, FRIES, SOLIS SAUCE & AN ASADOR SALAD.

£24



STEAK SANDWICH

FLAT IRON STEAK, FRIED ONIONS, HERBY SALAD, ROCKET, & GREEN SAUCE IN A WARM BRIOCHE ROLL.

£14



CHICKEN SANDWICH

COLD CHICKEN SALAD IN GREEN MOJO SAUCE, SLICED GORDAL OLIVES & FRESH CORIANDER IN A WARM BRIOCHE ROLL.

£11



SOLIS' FAMOUS TORTAS

CHOOSE THE BASQUE CHEESECAKE WITH BERRIES; OR THE BAKED CHOCOLATE TORTE SERVED WITH RICH CHOCOLATE SAUCE.

£8.



FOR FULL MENU &

TO PLACE YOUR ORDER, PLEASE SCAN TABLE QR CODE



FOR ALLERGENS, PLEASE SPEAK TO A MEMBER OF THE TEAM