



solara

2 COURSE SET MENU

Choice of one starter, one main course and two cocktails

APPETIZER

Hazelnut Hummus^{N, SS, G, V}
Smoked Olive Oil, Pita Bread

Vegetable Crudités^{V, D}
Smoked Labneh

Solara Garden Salad^{VE, N}
Seasonal Vegetables, Fresh Herbs, Seeds, Citrus Vinaigrette

Mediterranean Bruschetta^{VE, G}
Artichoke, Olives, Crispy Capers, Basil, Tomato Vinaigrette

MAIN COURSE

Shrimp Croquettes^{E, S, D}
Harissa Mayo

Flame-Grilled Shish Tawook^{D, M, G}
Crispy French Fries, Tomato Vinaigrette

Beef Skewers^{G, D, M}
Tzatziki, Biwas Salad, Greek Pita Bread

Pasta Mista Truffle^{V, G, D}
Porcini Purée, Black Truffle Cream, Parmesan Cheese

DESSERT

Add-on +~~D~~35

Rose and Raspberry Mille-Feuille^{D, E, G}
Filo Dough, Vanilla Cream, Rose and Raspberry Confit, Fresh Raspberry

Il Limone^{D, E, GF}
Amalfi Lemon, Lemon Cream and Sorbet, Iranian Black Lemon Foam

Orange Blossom Crème Brûlée^{D, E, GF, N}
Vanilla and Orange Blossom Crème Brûlée, Pistachio Praline

Chocolate and Sesame^{D, E, G}
Chocolate Cremieux, Chocolate Crunchy, Roasted Sesame Ice Cream

Seasonal Fruits and Fresh Berries^{VE}

COCKTAILS

Choice of Two

Coco Butterfly
Star Anise-Infused Vodka Shaken with Lemon, Honey, and Creamy Coconut,
Topped with Butterfly Pea Tea

Tropical Tango
A Vibrant Dance of Spiced Rum, Passion Fruit, Apple, Apricot, Almond, and Lemon

Solara Spritz
A Radiant Blend of Gin, Peach, and Lemon Topped with Sparkling Prosecco

Wicked Whiskey
Smooth Bourbon Whiskey Meets Apple and Strawberry,
Lifted with Lemon and a Silky Finish

Nuts (N) / Seafood (S) / Egg (E) / Dairy (D) / Gluten (G) / Celery (C) / Mustard (M)

Sulphur dioxide (SP) / Soybeans (SB) / Sesame seed (SS) / Vegetarian (V) / Vegan (VE) / Gluten free (GF) / Raw (R)