



## WHERE MEDITERRANEAN ALLURE MEETS ARABIAN ELEGANCE

### CONSUMER ADVISORY

Welcome to Solara, where we focus on both  
excellent cuisine and sustainability.

Our ingredients are sourced from local farmers to ensure  
freshness and sustainability, and our seafood is selected  
according to strict sourcing standards to promote  
responsible fishing practices.

Join us as we strive for culinary innovation and a sustainable  
future, with every dish moving us closer to this goal.

Consumption of raw or undercooked meat, seafood or poultry  
products, such as eggs, may increase your risk of food-borne  
illness. We strongly advise that pregnant women, infants,  
children under the age of 15 and individuals with specific health  
conditions avoid eating raw or undercooked animal products.

# SMALL PLATES

**HAZELNUT HUMMUS** <sup>N, SS, G, V</sup> 45  
Smoked Olive Oil

**TZATZIKI** <sup>D, V</sup> 45  
Cucumber, Fresh Dill, Lemon, Garlic

**CRUSHED CARAMELISED BUTTER SQUASH** <sup>N, D, V, SS</sup> 45  
Dukkha Spice, Harissa Oil

**CHARRED KALAMATA OLIVES** <sup>V, D</sup> 45  
Whipped Feta, Semi Dried Cherry Tomatoes

**BATENJAN MUTABBAL** <sup>V</sup> 45  
Smoky Eggplant, Tomato Relish

**VEGETABLE CRUDITE** <sup>V, D</sup> 45  
Smoked Labneh

**SELECTION OF MEDITERRANEAN SMALL PLATES** <sup>G, ☼</sup> 135  
Grilled Pita

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# SALADS

**SOLARA GARDEN SALAD** <sup>VE, N</sup> 85  
Seasonal Vegetables, Fresh Herbs, Seeds, Citrus Vinaigrette

**WILD ROCKET AND ARTICHOKE SALAD** <sup>V, N</sup> 95  
Sun Dried Tomatoes, Olives, Herbs, Pine Seeds, Za'atar

**SPICED WATERMELON SALAD** <sup>D, V, N, ☼</sup> 95  
Greek Feta Cheese, Pekmez, Dukkha Spice, Fresh Za'atar

**ROASTED BABY BEETROOT** <sup>V, D, N</sup> 80  
Goat Cheese, Mountain Honey, Toasted Macadamia

**TOMATO PANZANELLA** <sup>VE, D, G</sup> 85  
Heirloom Tomatoes, Grilled Sourdough Croutons,  
Capers, Basil, Xers Vinaigrette

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Signature Dish (🍴) | Seafood (S) | Nuts (N) | Egg (E) | Dairy (D) | Gluten (G) | Celery (C) | Sustainable (♻️) | Mustard (M)  
Sulphur Dioxide (SP) | Soybeans (SB) | Sesame Seed (SS) | Vegetarian (V) | Vegan (VE) | Gluten Free (GF)

All quoted prices are in € inclusive of 7% Municipality Fee, 10% Service Charge and 5% VAT

# COLD APPETISERS

**SEAFOOD TOWER ON ICE** <sup>S, Raw</sup> 345  
Pink Prawns, Dibba Bay Oysters, Canadian Lobster, Clams  
Hot Sauce, Cocktail Sauce, Raspberry Mignonette, Lemon

**HALF DOZEN DIBBA BAY OYSTERS** <sup>S, Raw</sup> 150  
Raspberry Mignonette, Hot Sauce, Lemon

**TRUFFLED MILK-FED VEAL CARPACCIO** <sup>S, E</sup> 115  
Crispy Caper Flower, Tuna, Rocket Leaves, Winter Truffle, Roasting Jus

**CREAMY BURRATA** <sup>V, D, N</sup> 105  
Oven Baked Tomatoes, Bell Pepper, Pistachio Pesto, Dibba Honey

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# HOT APPETISERS

**SEAFOOD CIOPPINO** <sup>S, G</sup> 105  
Smoked Tomatoes, Tarragon, Basil Oil

**SPICY CREAMY TOMATO PRAWNS** <sup>S, G, D, ☼</sup> 125  
Smoked Paprika, Basil Oil, Garlic Croutons

**CONFIT BABY CALAMARI** <sup>S, G, D</sup> 110  
Emirati Spices

**SHRIMP CROQUETTES** <sup>E, S, D</sup> 105  
Harissa Mayo

**CRISPY ZUCCHINI** <sup>D, G, V</sup> 95  
Tzatziki

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# PASTAS

**LOBSTER AND CRAB TOMATO RISONI** <sup>S, D, G, ☼</sup> 185  
Canadian Lobster, Crab Meat, Risoni Pasta

**PASTA MISTA TRUFFLE** <sup>V, G, D</sup> 155  
Porcini Puree, Black Truffle Cream, Parmesan Cheese

**LINGUINE PUTTANESCA** <sup>G, S, D</sup> 125  
San Marzano Tomatoes, Tuna, Taggiasca Olives, Capers, Lemon

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# FROM THE CHARCOAL OVEN

## Fish and Seafood

<b>MEDITERRANEAN SEAFOOD MIXED GRILL</b> <sup>S</sup>	345
Seabass Filet, Tiger Prawns, Octopus Tentacles, Baby Calamari, Chermoula Sauce	
<b>GRILLED GREEK SEABASS</b> <sup>S</sup>	205
Burnet Young Leek, Tomato Relish	
<b>GRILLED HARISSA PRAWNS</b> <sup>S</sup>	195
Charred Lemon, Broccolini	
<b>GRILLED CHARMOULA SEABREAM</b> <sup>S</sup>	145
Pomegranate, Herbs, Za'atar Salad, Charred Lemon	

## Meat and Poultry

<b>SOLARA PRIME MEAT MIXED GRILL PLATTER</b> <sup>M, G, D</sup>	265
Lamb Kofte, Spiced Lamb Chops, Marinated Baby Chicken, Wagyu Beef Skewer	
<b>WAGYU BEEF TENDERLOIN, BLACK ANGUS</b> <sup>D, G</sup>	255
Green Asparagus, Café De Paris Butter, French Fries	
<b>AUSTRALIAN LAMB CHOPS</b> <sup>D, G</sup>	195
Lemony Couscous, Vegetables, Salsa Verde	
<b>CHICKEN SCALOPPINE</b> <sup>D, G, *</sup>	165
Pan Fried Corn Fed Chicken, Lemon Butter Sage Emulsion with Mediterranean Vegetables	
<b>AUSTRALIAN WAGYU TOMAHAWK 1.2 KG</b>	655
Seasonal Charcoal Vegetables, Thyme Fries	

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<b>SIDE DISHES</b> <sup>V, D, G, N</sup>	45
<b>BAKED POTATO</b> Smokey Hanged Curd, Dukkha Spice	
<b>ZA'ATAR POTATO FRIES</b>	
<b>GRILLED SWEET POTATO</b> White Cumin Butter	
<b>CHARRED BROCCOLINI</b> Roasted Almonds	
<b>VEGETABLE COUSCOUS</b>	
<b>LEMON DILL PILAF</b>	

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