

ANTIPASTI

SHARING PLATTERS

HOT SHARING PLATTER 18.50

Calamari, spicy sausage, meatballs & padrón pepper

COLD SHARING PLATTER 17.00

Houmous, tzatziki, baba ganoush, spicy feta dip & served with bread

VEGETARIAN SHARING PLATTER 18.00

Falafels, spinach feta rolls, houmous, tzatziki & served with bread

SPICY FETA DIP 7.50

Feta cheese, roasted pepper and sun-dried tomato & tomato paste, finished with a touch of chilli and olive oil served with bread

HOUMOUS 7.50

Pureed chickpeas & tahini with a hint of garlic, freshly squeezed lemon juice, and extra virgin olive oil served with bread

TZATZIKI 7.50

Yogurt with cucumber, garlic, fresh mint and dill served with bread

BABA GANOUSH 8.75

Baked aubergine, tahini, garlic, fresh lemon juice & extra virgin olive oil served with bread

BUFFALO BURRATA 10.50

Buffalo burrata cheese served with chopped sun-dried & fresh tomatoes and drizzled with pesto sauce

PADRÓN PEPPER 6.50

HALLOUMI 8.50

Served with fig jam

SPINACH FETA ROLLS 8.50

Rolled pastry filled with feta cheese and spinach

FALAFEL 8.00

Spiced chick peas, vegetables & herb fritters

CALAMARI 9.00

Fried squid served with tartar sauce

MINI MEATBALLS 10.00

Grilled blended lamb served with salad leaves

BRUSCHETTA 8.00

Chopped sun-dried and fresh tomatoes & parsley served on toasted sourdough bread with parmesan on top

SPICY SAUSAGE 8.50

Medium spicy beef sausage

MARINATED ITALIAN OLIVES 5.50

SALADS

GREEK SALAD 12.50

Feta-style goat's cheese, tomato, cucumber, parsley & onions, drizzled with extra virgin olive oil

INSALATA DI FALAFEL E AVOCADO 13.00

Falafel and avocado on a bed of crisp lettuce, baby spinach and rocket, drizzled with a chef's special salad dressing

INSALATA CASARE 13.50

Chicken, lettuce, roast diced bread, drizzled with caesar sauce with parmesan on top

STONE OVEN GARLIC BREAD 7.50

Add cheese  9.50

TRUFFLE PARMESAN FRIES 7.00

FRIES 5.00

SIDE SALAD 6.00

CASHEW OR ALMOND BOWL 4.75

TZATZIKI 3.50

HOUMOUS 3.50

SIDES



VEGETARIAN



VEGAN



NUTS



MUSTARD



DAIRY



EGG



GLUTEN



FISH



SESAME



SOYA

MAINS

Gluten free options available +3.00

PIZZA

THE SOLO ROYALE   18.00
Pulled slow cooked lamb, mozzarella, feta style goats cheese & a tomato base

MEDITERRANEAN BLISS    15.50
Mozzarella, feta style goats cheese, roasted pepper, olives, red onion and oregano & a tomato base

TRUFFLE SUPREME    15.50
Mozzarella, mushrooms, red onion, truffle oil parmesan and thyme on a white sauce base

VEGAN FEAST   15.50
Grilled courgette & aubergine, artichoke, black olives, topped with rocket houmous & baba ganoush

DIABLO INFERNO   14.95
Pepperoni, jalapenos, red onion, mozzarella, hot chilli & honey drizzle, & a tomato base

ALFREDO   14.95
Pulled chicken, mozzarella, mushrooms, sweetcorn, red onion on a white sauce base

PESTO PARADISE     14.95
Mozzarella, grilled courgette, spinach, pine nuts and basil with a pesto base

MEAT FEAST ROYALE   17.50
Mozzarella, pepperoni, sausage bacon, prosciutto, rocket & a balsamic glaze & a tomato base
*optional bbq base

BURRATA SUPREME   16.50
Mozzarella, prosciutto, whole burrata, rocket & basil with a tomato base *optional pesto base

MARGHERITA   12.95
Mozzarella, fresh cherry tomatoes and a tomato base

THE DUO 19.50
Any pizza half & half

HOUSE SPECIALS

THE SOLO LAMB SPECIAL  19.00
Slow cooked pulled lamb layered on basmati rice and served with salad topped with feta goat cheese

THE SOLO POLLO SPECIAL 17.00
Slow cooked pulled chicken layered on basmati rice and served with salad

THE SOLO COMBO 19.00
Slow cooked pulled lamb & chicken layered on basmati rice and served with salad

SALMONE   19.50
Organic fillet of salmon drizzled with garlic butter, herbs and white wine sauce served with seasonal fresh salad and rice

RISOTTO  16.00
Arborio rice cooked with portobello mushrooms and extra virgin olive oil with parmesan
*add chicken or lamb +3.00

POLPETTE    17.50
Grilled blended lamb balls served with rice and tzatziki

PASTA

BURRATA DI PUGLIA     17.50
Pasta squares with a creamy cheese filling cooked in a tomato, garlic and parsley sauce

ASPARAGUS & MASCARPONE     17.95
Pasta parcels filled with asparagus & mascarpone cooked in a pesto and butter sauce

FETTUCCINE ALFREDO    16.50
Fettuccine with chicken breast, mushrooms, fresh basil, double cream and parmesan

BEEF & BAROLO DOCG    19.95
Pasta filled with slow braised beef in barolo with rosemary & bay leaf



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BURGERS

ALL SERVED WITH FRIES

LAM-BURG-HINI   Slow cooked pulled lamb, feta style goats cheese, tomato, lettuce & onion served with tzatziki	18.50	THE HOT HEN    Pulled chicken, swiss cheese, spicy honey glaze, gherkin, lettuce, tomato & burger sauce	16.50
THE TRUFFLE LUXE   Wagyu beef, truffle mayo, portobello mushroom, swiss cheese & rocket	16.75	THE BUN-LESS BLISS Wagyu burger, smashed avocado, tomato & rocket	16.00
THE YANKEE    Wagyu beef, cheese, gherkins, tomato, lettuce with burger sauce Add bacon £1	16.75	CHEESE PLEASE    Halloumi, fig jam, roasted peppers & rocket	15.00
THE TEX-MEX    Wagyu beef, smashed avocado, lettuce, tomato , jalapenos & burger sauce	16.95	VEGAN VIBES   Prime vegan burger, gherkin, lettuce, tomato & onion	15.00

DESERTS

TIRAMISU     Traditional recipe with ladyfingers, coffee liqueur and delicious mascarpone cream decorated with cocoa powder	8.25
RICOTTA E PERE   Delicate mousse of sheep ricotta cheese, mixed with diced pear, between 2 layers of a hazelnut biscuit base.	7.25
CHOCO CAKE    Cocoa sponge filled with rich layers of chocolate cream and coated in crunchy chocolate curls	7.75
DUBAI ICE     Dark chocolate mousse with a crunchy pistachio and kaitafi centre on a shortcrust biscuit base with dark chocolate coating	7.25
PISTACHIO ICE      Pistachio mousse with a pistachio melting centre on a shortcrust biscuit base, with a white chocolate and pistachio coating	8.25
GELATO or MANGO SORBET (2 SCOOPS)   Choose from either strawberry, chocolate, vanilla or pistachio	7.50
PORT AVAILABLE Please ask your server	75ml 4.50



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Private Hire Available

Looking for the perfect place to celebrate? Whether it's a birthday bash, engagement party, corporate gathering, or just a night to remember — we've got you covered!

Make the space your own with exclusive private hire options. Our venue offers a stylish, vibrant atmosphere perfect for any occasion.

www.thesolo.co.uk

