

LUNCH MENU



Wednesday to Friday
12 pm - 4 pm

LUNCH MENU

Choose two courses: main plus starter or dessert

STARTERS

Ensaladilla Rusa / Potato, egg, carrot, olive and tuna salad with mayonnaise

Patatas bravas y alioli / Spicy 'brava' and alioli potatoes (v)

Pimientos de Padron / Padron peppers (vg)

Croquetas / Croquettes (3 units.) Choose ham or mushrooms (v)

Coliflor en tempura con ajoblanco y uvas / Cauliflower florets in tempura with ajoblanco and grapes (v)

MAINS

Arroz con vegetales / Asparagus and wild mushroom rice (v)

Gambas al Ajillo / Traditional prawns with garlic sauce made in a clay pot

Pollo de corral al ajillo / Cornfed chicken with fries and garlic

Calamares a la Andaluza / Fresh fried squid from Devon

Carrilleras ibéricas de bellota con patata / Iberian Pork cheek with truffled mashed potato

DESSERT OF THE DAY

Chocolate and orange cake (v), Caramelised apple with pistachio ice cream, pistachio ice cream, Churros with warm chocolate (v)

Lunch Menu **19€** | with soft drink **21.5€** | with glass of wine **24€**

Upgrade to 3 courses (starter, main & dessert) + **3.50€**

DISH OF THE DAY

Choose one main course + drink

Fabada 'Casa Gerardo' / Traditional Bean stew from Casa Gerardo

Pollo de corral al ajillo / Cornfed chicken with fries and garlic

Huevos rotos de corral con jamón ibérico / Crusty free range egg with hand-cut chips and ibérico ham

Arroz con vegetales / Asparagus and wild mushroom rice (v)

Nuestro Fish & Chips con salsa tártara / Lightly fried cod cheeks with tartara sauce

Ensalada Mixta / Letucce, tomato, red onion, white asparagus, egg & tuna dressed with honey and mustard vinaigrette

Dish of the Day with soft drink **19€** | with wine **20€**

If you have a food allergy or special dietary needs, please, notify a member of our staff.

Sangría
Coffe or tea

£5
£1.75

 @soleadorerestaurant
www.soleadorerestaurants.com