

WINE LIST

	Glass	Bottle
SPARKLING	125ml.	750ml.
Juve & Camps, Reserva de la Familia	£11.5	£53
Xarelo, Macabeo & Parellada DO. Cava		
Juve & Camps Essential Rose		£55
Pinot Noir DO. Cava		
SHERRY WINE	Glass	
	75ml.	
Lustau, Fino del puerto	£8	£40
Palomino Fino Jerez		
Lustau, Manzanilla Papirusa	£8	375ml. £41
Palomino Fino Jerez		
WHITE WINE & ROSE	Glass	
	125ml.	
Emina Granza (G)	£8	£41
Verdejo Rueda		
Pardevalles Blanco	£9.5	£43
Albarín Blanco Tierra de León		
NOC Blanco		£54
Chardonnay Castilla La Mancha		
Vina Caeria		£49
Albariño Rías Baixas		
Muga Rosado		£46
Viura & Garnacha Rioja		
RED WINE	Glass	
	125ml.	
Emina Granza (G)	£9	£42
Tinta Fina Ribera del Duero		
Pardevalles	£10	£45
Prieto Picudo Tierra de León		
Muga Seleccion Especial		£60
Tempranillo Rioja		
Coupage NOC (G)		£51
Cab Sauvignon, Petit Verdot, Tempranillo, Syrah Castilla La Mancha		
Finca Terrerazo		£70
Monastrell D.O. Valencia		
Pachem		£64
Garnacha Priorat		

BEERS, SOFT DRINKS & SPIRITS

Still & Sparkling Water	£3	Costwolds Gin (50 ml.)	£15
Soft Drinks	£4	Ninefold Cask Aged Rum (50 ml.)	£14
Victoria, Malaga lager (330 ml.)	£6.5	Mortlach Whiskey 12 years (50 ml.)	£17
Sherry Vermut Rojo Lustau (75 ml.)	£10	Solovey Vodka (50 ml.)	£15
Lustau Solera Brandy (50 ml.)	£14	Orujo Pazo from Galicia (50 ml.)	£9
Pacharan Baines Etiqueta Oro (50 ml.)	£10	Sangría Glass (175 ml.)	£9 / Jug £31



SOLEADO
MERCATO MAYFAIR
SPANISH MARKET RESTAURANT

IBERICO HAM & CURED MEATS

<i>Jamón Ibérico Green label</i>	£19
<i>Iberico Acorn-fed Pork Loin</i>	£16.5
<i>Selection of Iberico Chorizo, Sachichon & Lomo</i>	£15.5
<i>'Cecina' from Leon, 7 month old air dried beef</i>	£11.5

ARTISAN CHEESES

<i>Selection of Spanish Cheeses</i>	£15
<i>Manchego, Mahon, Payoyo, Peral</i>	
<i>Manchego Cheese</i>	£13
<i>Iconic cheese from Castilla la Mancha</i>	

<i>Bread basket and olive oil</i>	£3.75
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NEW

<i>Churros con chocolate caliente</i>	£5
<i>Churros with warm chocolate (v)</i>	

STEWES & RICES

<i>Fabada 'Casa Gerardo' / Traditional Bean stew from Casa Gerardo</i>	£20
<i>Arroz Negro / Black rice with squid and prawns</i>	£24
<i>Arroz con vegetales / Asparagus and wild mushroom rice (v)</i>	£21.5

CLASSIC TAPAS & DISHES TO SHARE

<i>Ensaladilla Rusa / Potato, egg, carrot, olive and tuna salad with mayonnaise</i>	£11
<i>Ensalada de higos, nieve de queso y pistacho / Fig salad, goat cheese and sweet pistacho dressing</i>	£11
<i>Tartar de Atun rojo / Mediterranean tuna tartare</i>	£21.5
<i>Esparragos de Navarra DO / White asparagus from "Navarra" (v)</i>	£13
<i>Anchoas del Cantabrico / Cantabrian Sea Anchovies</i>	£13
<i>Patatas bravas y alioli / Spicy 'brava' and alioli potatoes (v)</i>	£7.5
<i>Coliflor en tempura con ajoblanco y uvas / Cauliflower florets in tempura with ajoblanco and grapes (v)</i>	£10
<i>Ensalada Mixta / Letucce, tomato, red onion, white asparagus, egg & tuna dressed with honey and mustard vinaigrette</i>	£16.5
<i>Pimientos de Padron / Padron peppers (vg)</i>	£8.5
<i>Croquetas de Jamon Iberico / Iberico Ham croquettes</i>	£12.6
<i>Croquetas de Boletus / Wild mushroom croquettes (v)</i>	£13
<i>Calamares a la Andaluza / Fresh fried squid from Devon</i>	£15
<i>Gambas al Ajillo / Traditional prawns with garlic sauce made in a clay pot</i>	£16
<i>Albondigas Ibericas / Iberian pork meatball</i>	£18
<i>Secreto Iberico with Chimichurri / Iberian pork with chimichurri</i>	£15
<i>Cachopo Asturiano / Escalope of Veal filled with iberico ham and iberico cheese</i>	£27
<i>Carrilleras ibéricas de bellota con patata / Iberian Pork cheeks</i>	£16
<i>Huevos rotos de corral con jamón ibérico / Crusty free range egg with hand-cut chips and ibérico ham</i>	£20
<i>Nuestro Fish & Chips" con salsa tártara / Lightly fried cod cheeks with tartara sauce</i>	£22
<i>Pulpo con patata revolcona / Octopus with paprika mashed potatoes</i>	£17.5
<i>Pollo de corral al ajillo / Cornfed chicken with fries and garlic</i>	£20
<i>Taco de cochinito, trufa y puré de manzana / Pork ingot, truffle jus and apple puree</i>	£22
<i>Gazpacho servido en mesa / The quintessential chilled tomato soup of Spain</i>	£9

DESSERTS

<i>Tarta de Chocolate y Naranja / Chocolate and orange cake (v)</i>	£9
<i>Manzana crujiente y dulce con helado de pistacho / Caramelised apple, pistachio ice cream</i>	£8
<i>Helado de pistacho / Pistachio ice cream (v)</i>	£5.5
<i>Churros con chocolate caliente / Churros with warm chocolate (v)</i>	£5

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

 @soleadorerestaurant

Service charge 5%. All tips and service charge you pay are passed to employees (without deduction). For ABV (alcohol by volume) details, please ask your server.