

NYE MENU

APPETIZERS

Croquetas de jamón ibérico
Iberian ham croquettes

Tempura de coliflor con uvas de la suerte (vg)
Cauliflower tempura with lucky grapes

Calamares frescos 'a la andaluza'
Fresh squid 'a la andaluza'



STARTER

Tartar de atún rojo Balfegó con aliño de soja y ajoblanco
Red Balfegó tuna tartare in soy dressing with ajoblanco
or vegetarian option / opción vegetariana disponible



MAIN COURSE (Choose One)

Filete de lubina con puré de patata y judías verdes
Seabass fillet with potato purée and green beans

Lingote de cochinillo con puré de manzana y jugo de trufa
Suckling pig lingot with apple purée and truffle jus

Arroz de setas silvestres
Wild mushroom rice (vg)



DESSERT

Tarta estilo vasco con frutos rojos
Basque-style cheesecake with red berries



Degustación de turrónes españoles tradicionales para compartir
Tasting of popular Spanish nougats to share



Early Sitting 18:30–21:00 – **£80 per person** (includes 2 glasses of wine)
Late Sitting 21:00–Close – **£120 per person** (includes 2 glasses of wine + 2 additional drinks)

To place your booking: info@soleadorestaurants.com
A credit card must be provided at the time of booking to secure your reservation.
A £50 deposit per person is payable at the time of booking via credit card to secure the reservation.
Cancellations are permitted till 27th of December at 14.00. The balance is due in full on the evening of the dinner.