

## 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



### FISH

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



### MEAT

*Lingote de cochinitillo con puré de manzana y jugo de trufa*  
Suckling pig lingot with apple purée and truffle jus  
or 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](mailto: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.