

LA SOLANA

BAR & RESTAURANT

FRIDAY, SATURDAYS & SUNDAYS

LUNCH

Starters

Romaine Hearts with Soft-Shell Crab and Tuna Mojama (Cured Tuna)	14.00
Pak Choi, Radicchio, Berries, and Moluengo Cheese (Vegan Option Available)	11.00
Octopus with Cured Fish Roe and Extra Virgin Olive Oil Ice Cream	19.00
Chicken and Shiitake Mushroom Nem Cha Gio (Vegan Option Available)	12.00
Roasted bone marrow steak tartare (minimum 2 persons for sharing)	19.00
Caldero by Adrian Ros	18.00

Main Course

Smoked Croaker with Cauliflower and Cumin Emulsion, Topped with Kombu Seaweed Foam	19.00
Manta Ray with sweet green chili peppers	19.00
Lamb Crepinette with Sweet Potato Puree, Foie Gras, and Beetroot	20.00
Semi-cured Iberian prey with boletus cream	22.00
Nasi Goreng (Vegan)	11.00
Pad Thai (Vegan)	12.00

Dessert

White Chocolate Mousse with Ginger, Parmesan Cheese, and Caramelized Nuts	5.50
Strawberry and Celery Tartare with Petit Suisse Mousse	6.50
Death by chocolate mousse & brownie	5.50
Petit Fours	6.00

Tasting Menu*

Five-Course Meal (3 Starters +1 Main Course, + Dessert)	45.00
Six-Course Meal (4 Starters + 2 Main Courses, + Dessert)	55.00

*The Tasting Menu must be ordered for the entire table (drinks not included)



If you have any allergies, please inform your waiter and refer to our allergen menu.

LA SOLANA

BAR & RESTAURANT

VIERNES, SABADOS Y DOMINGOS
MEDIODÍA

Entrantes

Ensalada de cogollos, cangrejo de concha blanda y mojama de atún	14,00
Ensalada Pak Choi, achicoria, frutos rojos y queso moluengo (opción vegana)	11,00
Mosaico de pulpo, botarga y helado de AOVE	19,00
Chà giò de pollo y shiitake (opción vegana)	12,00
Steak tartar sobre tuétano (mínimo 2 personas para compartir)	19,00
Caldero by Adrián Ros	18,00

Principales

Corvina ahumada, emulsión de coliflor y comino con espuma de alga Kombu	19,00
Manta raya y su espina sobre sweet chili verde	19,00
Cordero con crepineta y meloso de boniato, foie y remolacha	20,00
Presa ibérica en semisalazón con crema de boletus	22,00
Nasi Goreng (vegano)	11,00
Pad Thai (vegano)	12,00

Postres

Mousse de chocolate blanco, jengibre y parmesano con frutos secos garrapiñados	5,50
Tartar de fresas y apio con espuma de petit suisse	6,50
Muerte por chocolate	5,50
Petit fours	6,00

Menú degustación*

5 platos (3 entrantes + 1 principal + postre)	45,00
6 platos (4 entrantes + 2 principales + postre)	55,00

*El Menú degustación se sirve a mesa completa (bebida no incluida)



If you have any allergies, please inform your waiter and refer to our allergen menu.