

MEZZA | TAPAS

ORDER AT THE BAR | SERVED FROM 12PM

Our menu is small tapas-style plates, with mediterranean and afro-arab influence. We recommend approx 2-3 dishes per person, dips and breads to share.

KALAMATA & HALKIDIKI OLIVES | 5

SOLCI SALTY MIX *peanuts, cashews, corn* | 4

CHILLI FRIED BROAD BEANS | 5

GIANT SALTED CORN | 5

SMOKED ALMONDS | 4

SHARE

SOLCI SHARING MEZZA | 60

Your choice of 2 meat, pate or fish, 2 cheese and 2 antipasti. 🌱 VGO - choose any 6 dishes
Served with hummus, salad, sourdough and flatbread.

BREAD

BREADS, ZA'ATAR OLIVE OIL & BALSAMIC | 5

PAN CON TOMATE roasted tomato & aubergine salsa, aioli on sourdough | 8

EGYPTIAN CALZONE flatbread, tomato, mozzarella, za'atar, rocket, pesto, balsamic | 10

ANTIPASTI

LEMON & HERB VINE LEAVES stuffed with lemon and herb rice | 6

OLIVE & OREGANO TAPENADE /sourdough, rocket, balsamic | 8

PEA & LEMON FRITTERS /aioli, rocket, balsamic | 6

SPANISH ASPARAGUS SPEARS /aioli, pickled fennel, tajin | 9

SUDANESE FUUL fava beans, chickpeas, cumin, lemon, tomatoes, onions | 8

PATE

MUSHROOM, LEEK & TRUFFLE BUTTER PATE /sourdough (contains peanuts & dairy) | 10

DUCK FONDANT PATE mousse style duck pate with sweet port / sourdough | 10

MEAT

BRESAOLA Italian salted cured beef - sweet and tender | 10

WELSH LAMB CARPACCIO cured with rosemary - moist and herbal | 12

WILD VENISON CARPACCIO cured with juniper - rich and fruity | 12

SOLCI CHARCUTERÍA PLATE bresaola, lamb carpaccio, venison carpaccio | 25

All meats are served with date and almond terrine, rocket and balsamic glaze

FISH

GILDA PINTXO salted anchovy, pepper and green olive /aioli | 10

CALICO SCALLOPS in tomato red pepper sauce /sourdough, rocket, aioli | 12

SARDINES & SALSA salted sardine loins smoked over beech wood /roasted salsa | 10

CHEESE

GOATS CHEESE /mango chutney, balsamic glaze | 10

MANCHEGO /pickled fennel, honey and rose petals | 12

BAKED CAMEMBERT /berry jam, nuts and seeds | 15

WHIPPED FETA /pomegranate molasses, smoked almonds | 10

All cheeses are served with crackers, sourdough, rocket and za'atar

DIPS & SALAD

ASWAD roasted tomato & aubergine salsa /flatbread | 7

HUMMUS chickpeas, tahini, garlic, lemon /flatbread | 6

ZABADI yoghurt & za'atar /flatbread | 6

MISH feta, yoghurt, nigella seeds, jalapeños /flatbread | 7

All dips are served with flatbread

GREEN SALAD leaves, tomato, cucumber, red onion, green herbs, olive oil, balsamic | 6

🌱 All dishes in these sections can be served with vegan alternatives. Vegan cheese & yoghurt available.

🌾 All dishes can be prepared gluten free. Gluten free breads & crackers available.

DESSERTS

ABDA'S KAHWA CEREMONY | 12

Includes your choice of drink served for the table to share (2-4 people), with Arabian sweet treats (biscuits, dates, turkish delight)

- **Sudanese Coffee** (light and herbal - Ethiopian coffee, ginger, cardamom, musk)
- **Turkish Coffee** (strong but sweet - House Blend coffee, cardamom, sugar)
- **Cardamom Mint Tea** (fresh and cleansing)

ARABIAN SWEET TREATS /biscuits, dates, turkish delight | 5

ABDA'S AFFOGATO | 6

Vanilla ice cream, double House Blend espresso, chocolate drops and cardamom.
ADD LIQUEUR: Amaretto / Amarula / Whiskey / Rum | 4

EGYPTIAN BREAD & BUTTER PUDDING (OUM ALI) | 9

Fruit bread with middle eastern almond and orange blossom custard, whipped cream, dried fruit, nuts and seeds.

ARGENTINE TIRAMISU | 9

Bourbon chocolate biscuits soaked in espresso and amaretto with whipped cream and dulce de leche caramel.

MANGO LASSI ICE CREAM SOLDAE | 9

Vanilla ice cream, greek yoghurt, mango compote, chocolate drops, fresh berries, and a dusting of cardamom raspberry sugar.

Please see our selection of homemade cakes on the bar



LOVE OUR FOOD?

We offer events, cuisine clubs, catering, celebration/wedding cakes and coffee ceremonies and training through our sister business.

WWW.ABDAS.CO.UK | @ABDA.COFFEECULTURE

FOOD ALLERGIES & DIETARY REQUIREMENTS

We ask that if you have ANY dietary requirements, that you please let us know when placing your order. **Our bar does handle allergens in a small space, but we prioritise catering for everyone safely, and do our absolute utmost to minimise cross-contamination.** We are happy to explain our food safety procedures, and believe everyone should be entitled to enjoy good food safely, no matter their requirements. **Please speak to a member of staff, or ask to see our allergen file.**

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 All dishes can be prepared gluten free. Gluten free breads & crackers available.