

Mezza | Tapas

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.

Every dish on our menu can be made gluten free

SOLCI SHARING MEZZA | 65

Choose 3 meat/fish/pate/cheese, 2 antipasti, 2 dip. With za'atar salted crisps and breads.

to nibble

PIMIENTO OLIVES (mild red pepper) | 5 *vg*

ZA'ATAR PATATAS FRITAS (SEA SALTED CRISPS) /aioli | 5 *vgo*

ANCHOVIES Y PATATAS FRITAS (SEA SALTED CRISPS) /tajin, aioli | 6

SALTY MIX (roasted peanuts, cashews, corn) | 5 *vg*

ROASTED ALMONDS | 5 *vg*

breads

BREADS, ZA'ATAR, OLIVE OIL & BALSAMIC | 5 *vg*

PAN CON TOMATE roasted tomato & vegetable salsa, aioli on sourdough | 8 *vg*

FATIYER folded flatbread pizza with cheese, za'atar, rocket, balsamic | 10 *vgo*

antipasti

SUDANESE FUUL fava beans, chickpeas, tomatoes, onions in cumin lemon sauce | 8 *vg*

FASOULIA butter beans stewed in a cardamom and tomato sauce | 10 *vg*

VINE LEAVES stuffed with lemon and herb rice | 6 *vg*

PEA & LEMON FRITTERS /tajin, aioli | 7 *vgo*

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

SOLCI SPECIAL afro-arab family dishes, different every week | X *vg*

cured meat

BEEF BRESAOLA Italian salted cured beef | 10

WELSH LAMB CARPACCIO cured with rosemary | 12

DRIED DUCK BREAST beech-smoked and air-dried | 12

TURKISH SALAMI middle-eastern beef sujuk salami with garlic, cumin, pepper | 12

SOLCI CHARCUTERIA PLATE bresaola, lamb, duck, salami, date terrine, rocket | 25

tinned fish

PAPRIKA MUSSELS mussels, wine vinegar, paprika | 10

PULPO (OCTOPUS) small tender octopus pieces with paprika, Galician-style | 12

SARDINES salted, smoked sardines in a tomato sauce | 10

SOLCI SEAFOOD PLATE anchovies, mussels, octopus, sardines, sea salted crisps, aioli | 30

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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.**

pate w/ sourdough

OLIVE & OREGANO TAPENADE | 8 vg

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

T-BONE STEAK PATE brandy Basque ribeye pate | 10

SALMON & DILL MOUSSE | 12

cheese

GOATS CHEESE /honey, nuts, seeds, crackers | 9

BAKED CAMEMBERT /mango chutney, sourdough | 16

WHIPPED FETA pomegranate molasses, smoked almonds, flatbread | 10

SOLCI CHEESE PLATE selection of three cheeses, date terrine, chutney and crackers | 18

dips

HUMMUS (chickpeas, tahini, garlic, lemon) /flatbread | 6 vg

BEETROOT MUTABBAL (beetroot, aubergine, tahini, cream) /flatbread | 7 vgo

ASWAD (roasted tomato & aubergine salsa) /flatbread | 7 vg

DAKWA (peanut, tomato, onion, balsamic) /flatbread | 7 vg

ZABADI (yoghurt, sea salt & za'atar) /flatbread | 6 vgo

salad

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

CHUNKY QUINOA TABBOULEH quinoa, green herbs, tomato, red onion, oil, lemon | 7 vg

something sweet

SUDANESE STICKY DATE MADIDAT | 8 vgo

Chilled date butter pudding, cardamom apples, pistachios, rose petals, cream

ABDA'S AFFOGATO | 6 vgo

Vanilla ice cream, double espresso, chocolate drops and cardamom

ADD LIQUEUR: Amaretto / Amarula / Whiskey / Rum | 3

EGYPTIAN BREAD & BUTTER PUDDING (OUM ALI) | 9 vgo

Fruit bread, almond and orange blossom custard, cream, fruit, nuts and seeds

ARGENTINE TIRAMISU | 8 vgo

Chocolate biscuits soaked in espresso and amaretto, cream and caramel

MANGO LASSI ICE CREAM SOLDADIE | 9 vgo

Vanilla ice cream, greek yoghurt, mango compote, chocolate drops, fresh berries

ARABIAN SWEET TREATS biscuits, dates, turkish delight | 5