

*BAR ONLY

\$6 Tapas

Gambas al Ajillo

Grilled tiger shrimp, spicy Guindilla pepper
Garlic rioja wine demi-glace

Guacamole

Fresh avocado, cilantro, onions, jalapeños,
Lime juice, tri-color corn tortilla chips

Tortilla Española

Egg, Potatoes onions omelette, chipotle,
aioli

Alcachofas Plancha

Long stem grilled artichokes, paprika oil,
sea,salt

Ravioli de Espinaca

Roasted garlic & sautéed spinach ravioli,
Fresh tomato sauce, manchego cheese

Roll de Berenjena

Lightly breaded eggplant rollatini, Crème
Fraiche, Mascarpone & Ricotta, fresh herbs,
Melted mozzarella and tomato sauce

Coca de Pollo

Grilled organic chicken flatbread, pepper
jack cheese, Tapenade (black olives,
tomato, scallion, paprika oil)

Croquetas de Jamon

Creamy Serrano ham cheese croquette,
chipotle aioli

Patatas Bravas

Fried potatoes, tomato sauce, chipotle aioli

Albondigas

Freshly ground certified Angus beef
meatballs, Fresh tomato sauce

Garbanzos Espinacas

Moorish chickpeas & saffron spinach, fresh
garlic & tomato, Manchego cheese

Croquetas de Mariscos

Creamy seafood medley croquette, chipotle
aioli

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3:30 pm - 6:30 pm

Happy Hour Options

Half Price

All Beers, Wine by Glass,
Wells (Rum, Vodka, Gin, Tequila)

\$3 off

Scotches, Bourbons, Vodkas, Martinis

Solun drinks Specials!!!

*Monday 1/2 price Margaritas

*Tuesday 1/2 price bottle of wine

*Wednesday 1/2 price mojitos

*Thursday 1/2 Martinis

(not included top shelf)

*Friday and Saturday 1/2 price

Solun classic Sangria

*Sunday 1/2 price Home Made Michelada

*DINE IN ONLY

*NO DISCOUNTS ALLOW

*NO COUPONS

NO COMBINE WITH ANY OTHER OFFER

Carlos Hernandez

Executive Chef and Owner

Sous Chef Cristian Garcia

www.soluntapasbar.com



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Sunday brunch 10:30am to 2:30pm

