



RESTAURANT | BAR | TAPAS

FRESH SALADS

HOUSE SALAD / ENSALADA CASA

Local greens, tomato, onions, peppers,
Cucumber, Tuscan balsamic vinaigrette 7.95

NEVAT SALAD / ENSALADA NEVAT

Baby frisee, dry figs, caramelized walnuts,
Dried cranberry encrusted goat cheese,
White truffle vinaigrette 12.95

MESON SALAD / ENSALADA MESON

Field greens, granny smith apples, red onions,
Gorgonzola cheese, caramelized walnuts,
Shallot champagne vinaigrette 12.95

YELLOWFIN TUNA / ENSALADA DE ATUN

Seared yellowfin tuna steak, baby arugula,
Baby spinach, fresh seasonal fruits,
Tuscan balsamic vinaigrette 19.95

COLD TAPAS

SHRIMP & AVOCADO / GAMBAS & AGUACATE

Seared tiger shrimp, fresh orange, roasted beets,
Fresh avocado, cilantro, red onions, jalapeños,
Orange & ginger dressing 9.95

TUNA MANGO CEVICHE / CEVICHE ATÚN & MANGO

Yellowfin tuna, fresh mango, red onions, cilantro,
Jalapeno, marinated in citrus juice 12.95

BURRATA

Fresh mozzarella cheese, vine ripened tomatoes,
Pesto sauce, balsamic reduction 12.95

PLANTAIN & SHRIMP / TOSTONES & GAMBAS

Crispy plantains, grilled tiger shrimp,
Pico de gallo, shallot champagne vinaigrette 10.95

CHICKEN SALAD / ENSALADA DE POLLO

Organic chicken salad, dry cranberries, onions,
Candied walnuts, celery, homemade mayo,
Tri-color corn tortilla chips 7.95

VEGETARIAN TAPAS

GUACAMOLE & CHIPS

Fresh avocado, cilantro, red onions, jalapeños,
Lime juice, tri-color corn tortilla chips 7.95

SPANISH OMELETTE / TORTILLA ESPAÑOLA

Potatoes onions omelette, chipotle aioli 6.95

GRILLED ARTICHOKE / ALCACHOFAS PLANCHA

Long stem artichokes, paprika oil, sea salt 8.95

CHICKPEAS SPINACH / GARBANZOS ESPINACAS

Moorish chickpeas & saffron stew with spinach,
Fresh garlic & tomato, manchego cheese 8.95

SPINACH RAVIOLI / RAVIOLI DE ESPINACAS

Roasted garlic & sautéed spinach ravioli,
Fresh tomato sauce, manchego cheese 7.95

QUINOA

Quinoa salad, carrots, onions, dry cranberries,
Fresh herbs mango salsa, EVOO 8.95

EGGPLANT ROLL / ROLL DE BERENGENA

Lightly breaded eggplant rollatini stuffed with
Mascarpone, Manchego & Ricotta, fresh herbs,
Melted mozzarella and tomato sauce 7.95

RISOTTOS

MUSHROOM / SETAS

Creamy Bomba rice, assortment of wild mushroom,
Drizzled with truffle oil & manchego cheese 8.95

ARTICHOKE / ALCACHOFAS

Creamy Bomba rice, imported artichokes,
Parmesan & Mascarpone cheese 8.95

SPANISH CHORIZO

Creamy Bomba rice, imported Spanish chorizo,
Parmesan & Mascarpone cheese 9.95

SHORT RIB / COSTILLA

Creamy Bomba rice, Angus short rib, assortment
Of wild mushroom, drizzled with truffle oil,
Parmesan & Mascarpone cheese 10.95

SHRIMP / GAMBAS

Creamy Bomba rice, tiger shrimp,
Parmesan & Mascarpone cheese 10.95

FLATBREADS

BEETS AVOCADO / REMOLACHA & AGUACATE

Roasted beets, fresh avocado, cilantro, red onions, Jalapeños, baby greens, EVOO, sea salt 8.95

SHRIMP / GAMBAS

Tiger shrimp, caramelized onions, pepper jack cheese, Roasted tomato & fresh herbs chimichurri 11.95

SHORT RIB / COSTILLA

Boneless short ribs, pepper jack cheese, shallot, Assortment of mushroom port demi-glace 10.95

PORK TENDERLOIN / LOMO DE CERDO

Grilled pork tenderloin, pepper jack cheese, Tapenade (black olives, tomato, scallion, paprika oil) 8.95

GRILLED CHICKEN / POLLO A LA PLANCHA

Grilled organic chicken, pepper jack cheese, Tapenade (black olives, tomato, scallion, paprika oil) 8.95

FRIED TAPAS

HAM CROQUETTES / JAMON SERRANO

Creamy Serrano ham cheese croquette, Chipotle aioli 9.50

SEAFOOD CROQUETTES / MARISCOS

Creamy seafood medley croquette, Chipotle aioli 9.50

CHICKEN TURNOVER / EMPANADAS DE POLLO

Organic chicken, spinach & garlic turnover, Avocado puree & chipotle aioli 9.95

FRIED POTATOES / PATATAS BRAVAS

Fried potatoes, mild tomato sauce, Chipotle aioli 6.95

STUFFED DATES / DATILES RELLENOS

Goat cheese stuffed Medjool dates, wrapped with Applewood bacon, orange and ginger sauce 9.95

FRIED CALAMARI / CALAMARES FRITOS

Lightly dusted calamari, cherry peppers, Baby greens, spicy tomato sauce 11.95

MEATS & CHEESES

QUESOS

Assortment of imported Spanish cheeses, Served with quince paste and crostinis 9.95

CHARCUTERIA FOR TWO

Assortment of Spanish cheeses, Serrano ham, Dry cured sausages, quince paste, crostinis 19.95

HOT TAPAS

STUFFED ARTICHOKE / ALCACHOFAS RELLENAS

Stuffed long stem artichokes with Tiger shrimp, peppers, onions, leeks, Fresh made vodka cream sauce 11.95

GARLIC SHRIMP / GAMBAS AL AJILLO

Grilled tiger shrimp, spicy guindilla pepper Garlic rioja wine demi-glace 10.95

BAKED GOAT CHEESE / QUESO DE CABRA

Fresh herbs baked goat cheese, Tomato sauce, crispy artisan bread 8.95

BRUSSELS SPROUTS / COLES DE BRUSELAS Y TRUFA

Brussels sprouts & smoked bacon sautéed with Roasted almonds, maple syrup truffle oil 9.95

CHORIZO & WINE / CHORIZO AL VINO

Spanish chorizo, potatoes, spicy guindilla Pepper garlic rioja wine demi-glace 9.95

SEA BASS CAKE / PASTEL DE LUBINA

Sea bass, peppers, onions, garlic, spinach, Fresh made vodka cream sauce 10.50

STUFFED PEPPERS / PIQUILLOS VALENCIANOS

Sweet baby spanish peppers filled with: Saffron, bomba rice, tiger shrimp, clams, Mussels, chorizo, organic chicken & sofrito, Fresh made vodka cream sauce 9.95

ANGUS STEAK SKEWER / PINCHO DE CHURRASCO

Certified Angus beef skewers, tomato, Onions, peppers, roasted tomato and Fresh herbs chimichurri 10.95

MEATBALLS / ALBONDIGAS

Freshly ground certified Angus beef Meatballs, fresh tomato sauce 8.95

SPECIALTY TAPAS

FILET MIGNON / SOLOMILLO

4oz. Filet mignon, roasted garlic spinach
Mashed potato, shallot, assortment of
Mushroom port demi-glaze 14.95

SPICY CALAMARI / CHIPIRONES PICANTES

Sautéed baby squid, white wine, baby arugula
Cherry peppers, garlic rioja wine demi-glaze 11.95

MUSSELS / MEJILLONES AL COCO

P.E.I. Mussels sautéed in white wine,
Chorizo, garlic, lemon grass,
Coconut sweet chili fruit sauce 10.95

CLAMS SOLUN / ALME JASSOLUN

"Solun Style" steamed clams, oil, garlic,
Jalapeno, smoked applewood bacon,
Albariño wine white sauce 12.95

RACK OF LAMB TAPA / CORDERO TAPA

Half rack of lamb, baby arugula and
Goat cheese risotto, aged balsamic vinegar,
Porcini truffle glaze 16.95

BABY BACK RIBS / COSTILLITAS DE CERDO

Guava glazed barbecue sauce baby back ribs,
Roasted garlic spinach mashed potatoes 10.95

SCALLOP & AVOCADO / VIEIRAS

Seared diver scallops, fresh orange, roasted beets,
Fresh avocado, cilantro, red onions, jalapeños,
Fresh herbs mango salsa 15.95

SHRIMP & CAVATELLI / GAMBAS Y PASTA

Grilled tiger shrimp, cavatelli,
Pesto cream sauce 14.95

Paella takes 35 minutes to cook.

Our menu changes seasonally.

All items are fresh and made to order.

Please make your server aware of any food allergies.

20% gratuity will be applied to parties of 6 or more.

Thoroughly cooked meats, poultry, seafood,
shellfish or eggs Reduce the risk of food-borne illness.

Carlos Hernandez

Executive Chef and Owner

www.soluntapasbar.com

ENTREES

SEABASS / LUBINA

Mediterranean sea bass, toasted almonds,
Spinach, arugula, dry cranberries, lemon grass,
Coconut sweet chili fruit sauce 22.95

WILD SALMON / SALMON SALVAJE

Wild salmon, quinoa salad, carrots, onions,
Dry cranberries, fresh herbs, mango salsa,
Roasted tomato chimichurri 24.95

PAELLA VALENCIANA

Saffron, Bomba rice, tiger shrimp,
Clams, mussels, chorizo, organic chicken,
Peppers and onions sofrito 26.95

PAELLA DE MARISCOS

Bomba rice, tiger shrimp, mussels, clams, calamari,
Scallops, saffron peppers and onions sofrito 28.95

SEAFOOD PASTA / PASTA CON MARISCOS

Solun fresh pasta, tiger shrimp, baby squid,
Little neck clams, mussels, fresh made
Vodka cream sauce 24.95

STRIP STEAK / CARNE ASADA

Angus NY strip steak, fresh herbs roasted
Potatoes, brandy peppercorn cream sauce 24.95

SHORT RIBS / COSTILLA FUEGO LENTO

Boneless black Angus short ribs, roasted garlic
Spinach mashed potatoes, shallot, assortment of
Mushroom port demi-glaze 22.95

MEDITERRANEAN CHICKEN / POLLO MEDITERRANEO

All natural chicken, artichokes, tomatoes, hot
Peppers, spinach, albariño wine oil Mascarpone
Sauce, served over cavatelli pasta 21.95

RACK OF LAMB / CORDERO

Full rack of lamb, baby arugula and
Goat cheese risotto, aged balsamic vinegar,
Porcini truffle glaze 29.95

PARRILLADA FOR TWO / PARRILLADA PARADOS

4 oz. Filet mignon, 4 oz. Lamb chop,
4 oz. Chicken, 4 oz. Chorizo, garlic spinach
Mashed potatoes, seasonal vegetables,
Roasted tomato & fresh herbs chimichurri 39.95