

SOLAYA

RESTAURANT

TAKE-OUT MENU

APPETIZERS

Sautéed Imported Mushrooms	5.500
Bruschetta Classica , tomatoes, basil, onions and oregano	5.500
Insalata Caprese , tomatoes, buffalo mozzarella and fresh Italian basil	7.500
Italian Tomatoes with Burrata , red onions, sous vide basil and croutons	13.500
Melanzane Alla Parmigiana , fried and baked eggplant with tomato sauce, Parmesan and mozzarella	7.950
Insalata di Mare , cuttlefish, calamari, octopus, celery and carrots	13.500
Vitello Tonnato , roast veal with tuna sauce and capers	12.500
Beef Carpaccio , baby rocket salad and Parmesan	14.500
Bresaola Carpaccio , baby rocket salad and Parmesan	14.500

SALADS

Rocket Salad imported baby rocket with cherry tomatoes and Parmesan	6.950
Shrimp Salad avocado and raspberry dressing	9.500
The Classic Caesar Salad roman lettuce, croutons & Caesar dressing	5.500
With chicken 6.500 With shrimp 7.500	
Chef's Greek Salad	5.500

SOUPS

Seasonal Minestrone with Barley	4.750
Potato & Celery croutons and pickled truffle	7.500

PASTA AND RISOTTO

Penne all'arrabbiata , tomato sauce, garlic, Italian basil and fresh chili	5.950
Penne al Salmone , Norwegian salmon, cream and chives	7.500
Spaghetti Aglio Olio e Peperoncino , the classic Italian pasta with roasted garlic, parsley, extra virgin olive oil and red pepper flakes	5.500
Spaghetti alle Vongole Veraci , with garlic, rosemary, parsley, chili and olive oil	12.000
Rigatoni ai Quattro Formaggi , rich creamy cheese sauce	9.950
Seafood Bavette Pasta , prawns, calamari, sea scallops and olive oil	12.000
Green Asparagus Risotto , sundried tomatoes and Parmesan	8.500
Champignon Risotto , mushroom with Parmesan cheese and cherry tomato	7.500
Shrimp Risotto , white asparagus, saffron, cherry tomato and spring onions	9.950

Prices are subject to sales tax and service charge

🍴 Ask your server for Vegetarian items * For allergies or dietary requirements please inform your server

MAIN COURSE

Wild Salmon & Pearl Barley , apples, carrots, kohlrabi with ginger purée and Champagne foam	12.500
Sous Vide Grouper Fillet , with carrot-ginger purée and seasonal vegetables	18.000
Sea Bass Livornese , tomato sauce, olives, capers and potatoes	12.500
Chicken Breast with mushrooms sauce and seasonal vegetables	7.500
Farmer's Chicken Breast , smoked eggplant purée, baby eggplants, artichokes, shiitake mushrooms and bell peppers	11.000
Sous Vide USA Beef Tenderloin , baby corn, cauliflower purée, capsicum, red onions and rosemary sauce	26.000
Tagliata di Filetto Di Manzo , sliced grilled beef tenderloin with rocket salad and Parmesan	28.000
USA Rib-Eye Steak rosemary oven potato	26.000
USA T-Bone steak rosemary oven potato	32.000
Solaya Burger grilled US gold grade beef tenderloin topped with caramelized onions, tomatoes, lettuce with oven baked rosemary potatoes	15.000

SIDE DISHES

Rosemary Roasted Potatoes	2.950
Spicy Rosemary Roasted Potatoes	2.950
Potato Purée	2.950
Sautéed Seasonal Vegetables	4.000
Grilled Vegetables	4.000

DESSERT

Tonka Bean Crème Brule	5.500
Pears and Caramelized White Chocolate Galette	5.500
Solaya Tiramisu	8.500

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