



SOL MENU

\$65 PER PERSON

FIRST COURSE

EGGPLANT

roasted eggplant, tahini, figs & dates, pistachios, mint, pita bread, sumac

CAULIFLOWER

gluten free battered cauliflower florets, pumpkin seed sauce, sour cream

SOLUNA MEZZE TRIO

labneh cucumber, Za'atar, kalamata olives, olive oil

beet hummus olive oil & parsley

tzatziki cucumber, red onion, dill, kalamata olives

crustini & pita bread included

SECOND COURSE

SUSHI TACOS

salmon, soy wraps, sushi rice, sriracha, soy glaze, nori

GRILLED KALE

green kale, goat cheese cream, roasted garlic vinaigrette, sunflower seeds,
pomegranate, caramelized butternut squash

THIRD COURSE

PERI-PERI

grilled chicken, habanero salsa

SPICY PASTA

fresh pasta, sautéed seasonal mushrooms, vodka tomato sauce,
italian sausage, rapini, ricotta, pepperoncino

SIDES

BEETS & ARTICHOKES - roasted baby beets & artichokes, labneh

BROCCOLINI - grilled, brown butter, sea salt

FOURTH COURSE

TRES LECHES

sponge cake soaked in three milks, espresso meringue,
coffee whipped cream, berries

GOLDEN DESERT

phyllo, pistachio cream, dark chocolate, orange blossom syrup, gold flakes

