



# SOL MENU

\$75 PER PERSON

(ALL COURSES SERVED FAMILY STYLE)

## FIRST COURSE

### YUZU TRUFFLE GUAC

plantain chips, truffle relish & micro cilantro

### CAESAR SALAD

baby gem, crispy serrano ham, miso caesar & kimchi panko

### MORROCAN SALAD

carrots, chickpeas, parsley, red onion, lemon vinaigrette

## SECOND COURSE

### SPICY TUNA CRISPY RICE

crispy rice cakes, chili oil, jalapeno & spicy mayo

### SALMON TATAKI

scallions, bubu areare, truffle ponzu, chili relish

### SPICY SALMON ROLL

avocado, asparagus, tempura bits, yuzu mayo,  
crispy quinoa, chili salsa

## THIRD COURSE

### PERI PERI CHICKEN

grilled lemon

### CAULIFLOWER

gluten-free battered cauliflower florets, pepita sauce,  
sour cream and parmesan cheese

WITH A SIDE OF

### BROCCOLINI

grilled, brown butter, sea salt

## DESSERT TOWER

coconut cheesecake, tres leches, lava cake,  
seasonal ice cream

\*Please advise your server of any allergies

\*Menu items subject to change if dish is unavailable

For parties of 6 and more, and/or bills exceeding \$300, a 20% gratuity will automatically be added

SOLUNA