245 Amity Road (203) 298-9741 soluntapasbar.com

3 COURSE DINNER, $25

TAPAS – choose 1

GASPACHO

HOUSE SALAD/ENSALADA DE LA CASA: LOCAL GREENS, TOMATOES, ONIONS, PEPPERS, CUCUMBER,

TUSCAN BALSAMIC VINAIGRETTE.

CHICKEN TURNOVERS/EMPANADAS DE POLLO: ORGANIC CHICKEN, SPINACH & GARLIC TURNOVER,

AVOCADO PUREE, TOPPED WITH CHIPOTLE SAUCE.

SHORT RIB RISSOTO/RISSOTO DE COSTILLA: CREAMY BOMBA RICE, ANGUS SHORT RIB, ASSORTMENT OS

WILD MUSHROOM, DRIZZLED WITH TRUFFLE OIL, PARMESAN & MASCARPONE CHEESE.

PORK FLAT BREAD/LOMO DE CERDO: GRILLED PORK TENDERLOIN, PEPPER JACK CHEESE, TAPENADE

(BLACK OLIVES, TOMATOES, SCALLION, PAPRIKA OIL.

GRILLED ARTICHOKE/ALCACHOFAS PLANCHA: LONG STEAM ARTICHOKES, PAPRIKA OIL, SEALT.

STUFFED PEPPERS/PIQUILLOS VALENCIANOS: SWEE BABY SPANISH PEPPERS FILLED WITH SAFFRON, BOMBA RICE, TIGER SHRIMP, CLAMS, MUSSELS, CHICKEN, CHORIZO & SOFRITO, FRESH MADE VODKA CREAM SAUCE.

ENTREES– choose 1

SHORT RIBS/COSTILLA: BONELESS BLACK ANGUS SHORT RIB, ROASTED GARLIC, SPINACH MASHED POTATOES, SHALLOT, ASSORTMENT OF MASHROOM PORT DEMI-GLACE.

SEA BASS/LUBINA: MEDITERRANEAN SEA BASS, TOASTED ALMONDS, SPINACH ARUGULA, DRY CRAMBERRIES, LEMON GRASS, COCONUT SWEET CHILI FRUIT SAUCE.

MEDITERRANEAN CHICKEN/POLLO MEDITERRANEO: ALL NATURAL CHICKEN, ARTICHOKES, TOMATOES, HOT PEPPERS, SPINACH, ALBARIÑO WINE OIL MASCARPONE SAUCE, SERVED OVER CAVATELLI PASTA.

DESSERTS– choose 1

3 LECHES: A LIGHT SPONGE CAKED SOAKED IN TREE DIFFERENT KINDS OF MILKS, FRESH STRAWBERRY COULIS.

LAVA CAKE.

Solin RESTAURANT | BAR | TAPAS