

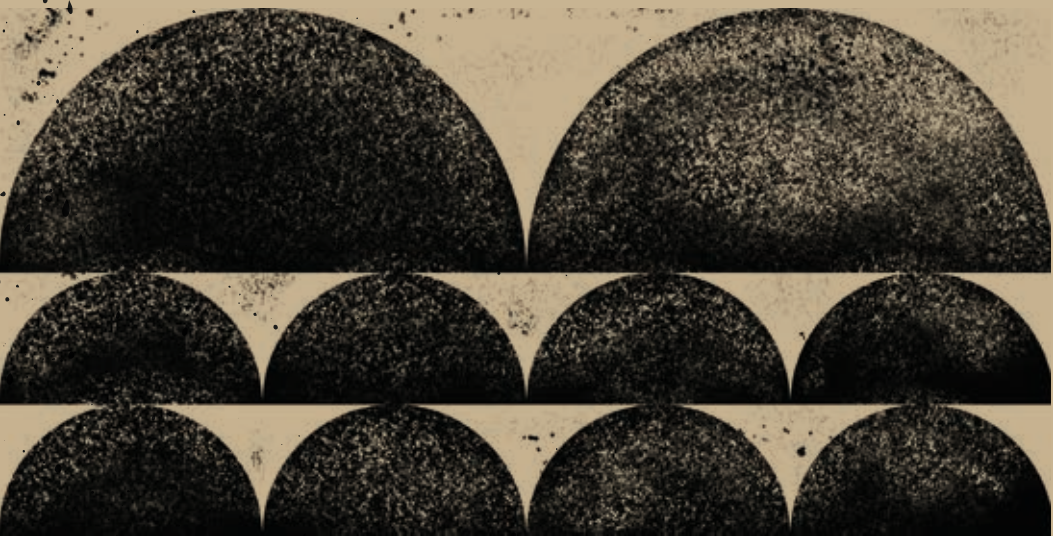
# Solo West Bar

## **Kitchen Lunch Service**

Tuesday to Sunday 11am – 4pm

## **Kitchen Dinner Service**

Tuesday to Sunday 5pm – 9pm



# tapas

## **GRILLED ASPARAGUS (V)**

Poached Hen's Egg. Whipped KZN Goat's Cheese. Tomato Ceviche. Smoked Paprika Butter

**110**

Chef's Wine by the Glass Suggestion:  
Steenberg 1682 Chardonnay MCC (R80)

## **ARANCINI (V)**

Preserved Lemon. Crushed Peas. Wild Garlic Mayo. Pecorino Romano Emulsion.

**100**

## **FISHCAKES**

Poached Salmon. Lemon Mayo. Jalapeno. Grapefruit & Fennel.

**115**

## **SALDANHA BAY MUSSELS**

Hot Pot. Bo-Kaap Spice Mix. Coconut. Dombolo.

**145**

## **OYSTER TRILOGY**

Naked. Tomato Granita. Gin & Tonic Fluid Gel.

**120**

Chef's Wine by the Glass Suggestion:  
Steenberg 1682 Chardonnay MCC (R80)

## **PRAWN KATAIFI**

Three Dips: Aioli. Ponzu Mayo. Hot African Pepper Sauce.

**140**

Chef's Wine by the Glass Suggestion:  
Steenberg Sphynx Chardonnay (R60)

## **THE SOLO-FRIED CHICKEN (N)**

Marinated Thighs. Our Peri Peri Dip. Corn Salad. Peanuts. Spring Onion Emulsion.

**110**

## **PULLED PORK**

Crispy Phyllo. Shimeji. Heirloom Tomatoes. Butternut Cream.

**120**

## **PORK TACO**

Roasted Belly. Chipotle Sauce. Guacamole. Fermented Tomato Salsa.

**110**

Chef's Wine by the Glass Suggestion:  
Steenberg Semillon (R60)

## **BUNNY CHOW 2021**

Slow Roasted Lamb Neck Curry. Mango Atchar. Mojito Yoghurt. Dombolo.

**110**

## **PRESSED SHORTRIB**

Pickled Mushrooms. Edamame. Young Peas. Umami Dressing.

**145**

Chef's Wine by the Glass Suggestion:  
Steenberg Nebbiolo (R90)

## **BRAAI'ED SIRLOIN SOSATIES**

Grassfed Beef. Oregano. Lemon. Black Pepper. Coleslaw Salad. Sekelbos Mayo.

**145**

Chef's Wine by the Glass Suggestion:  
Steenberg Catharina (R90)