

W E L C O M E T O

# Solo

*Enjoy life, SOLO*

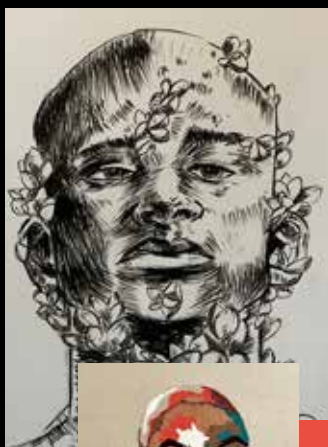
## **Kitchen Lunch Service**

Tuesday to Sunday 11:00am – 4:00pm

## **Kitchen Dinner Service**

Tuesday to Sunday 5:00pm – 8:30pm

# WINE & ART Evenings



Join us for our next Wine & Arts evening in collaboration with Boschendal Wine Estate. Enjoy a 4 course pairing menu and art exhibition by some of South Africa's most talented artists. Along with live music by Re Ono.

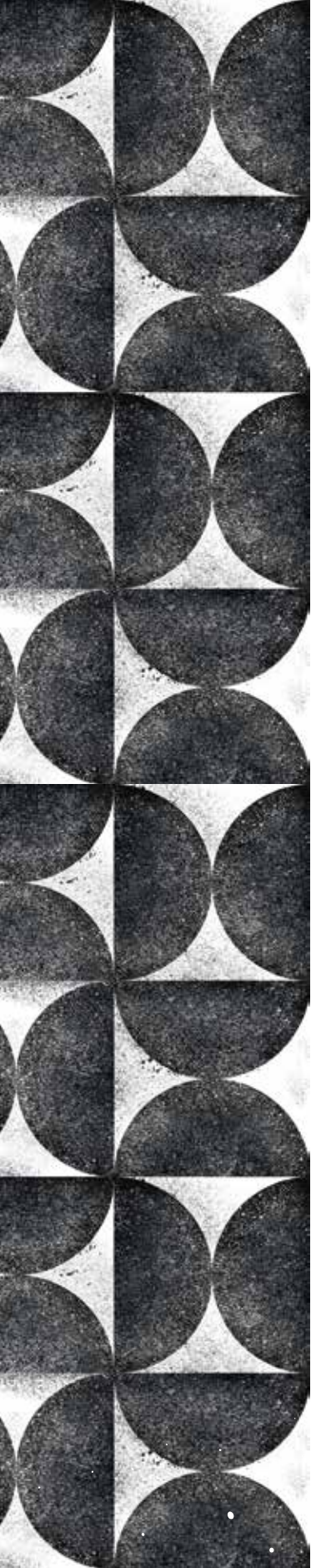
Book Now  
[www.solosandton.co.za](http://www.solosandton.co.za)



Monday 21 JUNE 2021

18:00 till 22:00

**R700 per person**



# Salads

## **SOLO HOUSE SALAD**

Heirloom Tomato Varieties. Danish Feta. Garden Leaves. Marinated Olives. Avocado. Cucumber Salted Pumpkin Seed Crunch. Smoked Oregano Vinaigrette.

**120**

Add : Prawn Tails.

**180**

## **PROSCIUTTO & STILTON SALAD (N)**

Prosciutto. English Stilton. Barley. Summer Peach. Baby Spinach Fine Beans Pecan Nut Granola. Dijon Mustard Dressing.

**140**

## **TUNA "POKE" SALAD**

Seared Tuna. Avo. Red Kidney Beans. Charred Corn. Scallions. Pickled Fennel. Pak Choi Sesame. Chili & Lime Dressing

**150**

# 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**

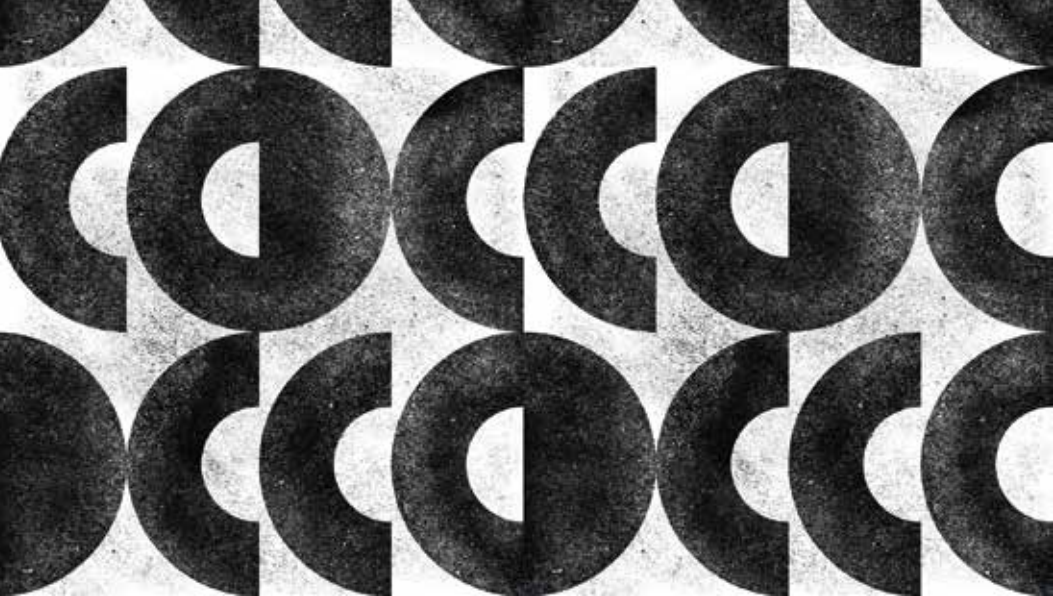
Chef's Wine by the Glass Suggestion:  
Steenberg Nebbiolo (R90)

## **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)



# Pasta

## **SMOKED CHICKEN PENNE (N)**

Smoked Chicken. Basil Pesto Cream.  
Roasted Tomatoes. Grana Padano.

**190**

## **PRAWN TAIL LINGUINE**

Caramelized Fennel. Star Anise Wine.  
Parmigiano-Reggiano

**190**

Add : Chorizo

**40**

## **PARMIGIANO-REGGIANO RISOTTO**

Truffle. Chives. Onion Confit.  
18 Month Matured Parmesan Cheese.

**180**

# Speciality dishes

## **SOLO WAGYU BURGER**

Organic Wagyu. Bacon. Avocado. Smoked Cheese.  
Sweet Onions. Crispy Fries. Biltong Mayo.

**185**

## **SALMON & QUEEN PRAWNS**

Morogo Risotto. Raw Garlic Dressing.  
Lemon & Mustard Remoulade.

**360**

## **SUSTAINABLE LINEFISH (N)**

Hot Roasted. Cauliflower. Quinoa.  
Citrus Crème Fraiche. Asparagus. Peas. Garden Pesto.

**280**

## **FREE RANGE CHICKEN**

Pommes Puree. Pumpkin. Shittake Mushrooms.  
Crispy Skin. Red Wine Gravy

**240**

## **DUCK BREAST (N)**

Sweet Potato. Red Cabbage Choucroute. Broccoli.  
Almond Tarator. Raspberry jus.

**260**

## **PORK BELLY**

Crackling. Tempura of Maize. Spiced Carrots.  
Salted Caramel Shallots. Aniseed jus.

**260**



# Speciality dishes

## AUTHENTIC SOUTH AFRICAN GRILLS

### GRASSFED RIB-EYE

500g Steak. Potato Bravas. Sweet Pumpkin.  
Balsamic Glazed Vegetables. Smoked Mayo.  
Salsa Verde.

**340**

Also Available in 200g.

**260**

### FREE RANGE BEEF FILLET

300g Fillet. Creamy Parmesan Mash.  
Cannellini Bean Chakalaka. Morogo.  
Bone Marrow jus.

**300**

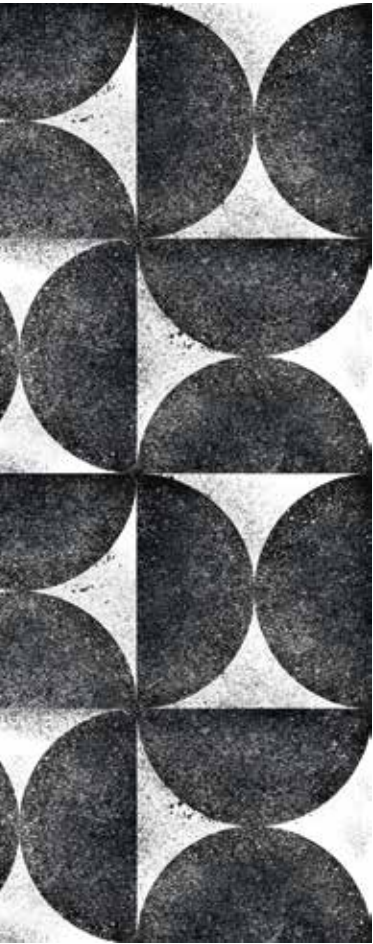
Also Available in 200g.

**255**

### LAMB CUTLETS (N)

Dijon Mustard Mashed Potatoes.  
Garden Vegetables. Smoked Crème Fraiche.  
Dukkah. Harissa Sauce.

**310**



# Signature sushi

## **VOLCANO ROLLS (8 PIECE)**

Tuna California Roll. Avocado Spring Onion  
topped with Salmon Spicy Mayo.  
Teriyaki Sauce. Bread Crumbs.

**130**

## **PRETTY IN PINK (3 PIECE)**

Salmon Roses. Prawns. Caviar.

**110**

## **SOLO SIGNATURE ROLLS (8 PIECE)**

Smoked Salmon & Avocado Roll. Cream Cheese.  
Salmon. Japanese Mayo.

**125**

## **DRAGON ROLL (4 PIECE)**

Salmon Rainbow Roll. Tempura Prawn.  
Avocado. Spicy Mayo. Sriracha.

**110**

## **BAMBOO ROLLS (6 PIECE)**

Cucumber Rolls. Tempura Prawns. Sweet Chilli Sauce.

**120**

## **PRAWN AVALANCHE (4 PIECE)**

Prawn California Rolls. Deep Fried Shrimp.  
Avalanche Sauce Jus.

**115**

## **WICKED TUNA CRUNCH (8 PIECE)**

Deep Fried California Roll. Tuna. Avocado.  
Cream Cheese. Sweet Chilli Mayo.

**135**

## **SAMURAI ROLL (8 PIECE)**

Salmon & Avocado Roll. Avocado. Mayo. Caviar.

**130**

## **SMOKED SALMON ROULADE**

Smoked Salmon. Cream Cheese. Caviar.  
Sriracha Sauce. Potato Half.

**130**

## **PLANET HOLLYWOOD ROLL (8 PIECE)**

Shrimp Tempura. Avo. Cucumber topped with Spicy  
Soft Shell Prawns. Deep Fried Onion. Garlic Ponzu.  
Spicy Mayo. Teriyaki Sauce.

**135**

## **FIRE CRACKER (8 PIECE)**

Tempura Fried Prawns. Cream Cheese. Avo.  
Sweet Chilli Mayo. Spring Onion. Ponzu Sauce.

**160**

## **SPIDER ROLL (6PIECE)**

Deep Fried Salmon. Avo. Cream Cheese.  
Spring Onion. Dragon Sauce. Teriyaki Sauce

**130**



# Sushi Platters

Sushi is only available as of 1 pm on a  
Tuesday and a Wednesday.

## **TIGER PLATTER (12 PIECE)**

4 Piece Sushi Sliders. 4 Piece Samurai Roll. 4 Piece Prawn Avalanche.

**285**

## **DELUXE PLATTER (17 PIECE)**

3 Piece Pretty In Pink. 6 Piece Bamboo Rolls. 8 Piece Volcano Rolls.

**320**

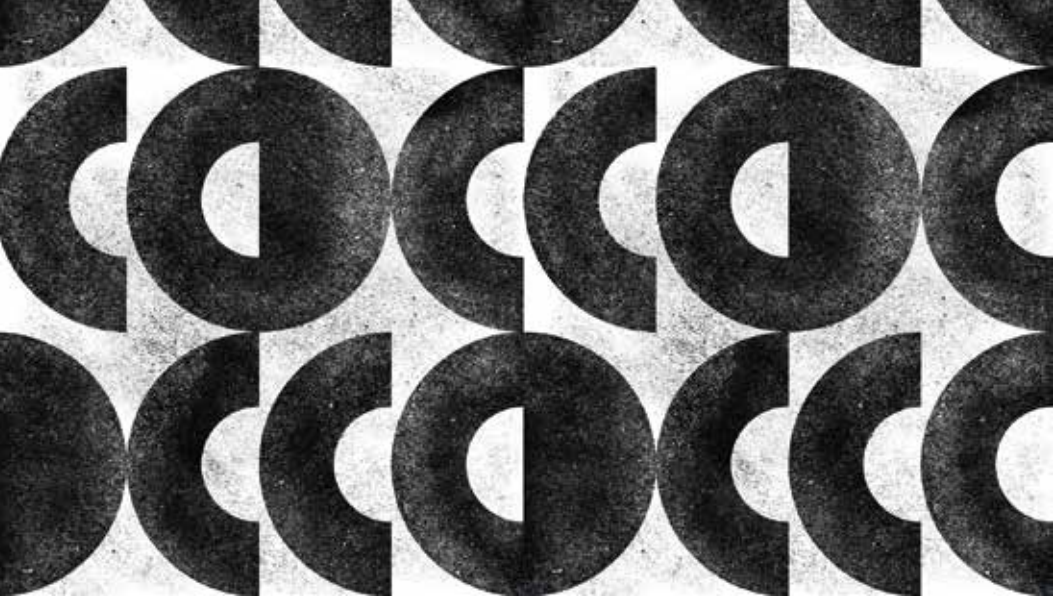
## **SOLO SIGNATURE PLATTER (29 PIECE)**

3 Piece Wicked Tuna Crunch. 4 Piece Dragon Roll. 4 Piece Pretty In Pink.

6 Piece Sushi Sliders. 6 Piece Bamboo Rolls. 4 Pieces Salmon Sashimi.

**620**





# Desserts

## **THE SWEETEST TABOO**

Red Opera Cake. Textures of Berries.  
White Chocolate Mousse. Salted Caramel Ice Cream.

**100**

## **CHOCOLATE TEXTURES (N)**

Dark Chocolate Sponge. 55% Chocolate Chantilly.  
Milk Chocolate Ganache Hazelnut Soil. Earl Grey Gel.  
Bourbon Vanilla Gelato.

**110**

## **PANNACOTTA**

Passion Fruit & Coconut. Caramelized Banana Toast.  
Pineapple. Meringues. Mango Sorbet.

**85**

## **MEAT, CHEESE & OLIVES**

Fine Selection of Local Artisan Charcuterie,  
Cheeses, Olives & Dips.

**250**