

CAFÉ DEL SOL  
À LA CARTE

## Entradas

<b>Gazpacho</b>  	16
Traditional Andalusian Cold Gazpacho, Castillo Di Tabernas Caviaroli	
<b>Scamorza &amp; Heirloom Tomato</b>   	16
Italian Smoked Scamorza Cheese, Rocket Salad, Pesto, Heirloom Tomatoes, Aged Balsamic	
<b>Caesar</b> 	14
Romaine Lettuce, Classic Caesar Dressing, Marinated Anchovies, Taggiasca Olives, Parmigiano Reggiano, Dehydrated Croutons	
<b>Jamón Serrano</b>  	29
Honey Baked Peach, Jamón serrano, Charred Ricotta, Wilted Spinach, Olive Oil & Rosemary Drizzle	
<b>Terrina De Pato A La Antigua</b>  	20
Old-Fashion Duck Terrine Quenelles, Zesty Orange Jelly, Fig Compote, Hazelnut Biscotti	
<b>Salpicón De Marisco</b> 	18
Tiger Prawns, Calamari, Mussels, Clams, Monkfish Cheek, Pernod Espuma, Dill Salsa	
<b>Antipasto</b>  	29
Perlagrigia Tartufo, Manchego, Cabrales, Jamón Serrano, Marinated Olives, Eggplants Confit, Grilled Artichokes	



*All prices are in US Dollar & subject to 10% service charge & 12% GST*

## MAIN COURSE

<b>Mariscos Gratinados</b> 	33
Galician Scallops, Mussels, Clams, Fish Aiguillettes, Serrano Ham Gratin, Anchovy, Parsley	
<b>Hígado De Pollo Salteado</b> 	25
Chicken Liver, Sherry, Smoked Bacon, Egg Cocotte, Pimentón De La Vera	
<b>Riviera Quiche</b> 	18
Roasted Bell Peppers, Sun-Dried Tomato, Ricotta Cheese, Rocket Leaves, Pesto	
<b>Perch Fritos</b>	16
San Miguel Beer Battered Perch Fish Filet, Curly Fries, Salsa Tártara	

## BURGERS & SANDWICHES

<b>Mediterranean Lamb Sliders</b>	20
Baguette, Roasted Lamb, Zaatar, Manchego Cheese, Extra Virgin Olive Oil, Garlic Potato Wedges	
<b>Panini</b> 	16
Mushroom, Buffalo, Crispy Chicken, Prosciutto, French Fries, Sun-Dried Tomato	
<b>Carne De Res Ahumada &amp; Arzúa-Ulloa</b>	22
Spinach Tortilla, Sofrito, Arzúa-Ulloa Cheese, Smoked Pulled Beef, Beer Fries	
<b>French Onion Burger</b>	22
Fresh Steak Haché, Comté Cheese, Caramelized Onion, Potato Wedges, Tzatziki	
<b>Souvlaki</b>	18
Skewered Chicken Tenders, Lemon, Onion, Tomato, Greek Yoghurt Dip, Turkish Bread	



Gluten Free



Contains Nuts



Vegetarian



Contains Pork

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## PIZZAS

<b>Prosciutto</b>  	19
Prosciutto, Marinara, Buffalo Mozzarella, Rocket, Basil, Pine Seeds, Grana Padano, Aged Balsamic	
<b>Calzone</b> 	16
Cherry Tomatoes, Marinara, Mozzarella Cheese, Bacon, Italian Sausage, Egg, Sea Salt	
<b>Frutti Di Mare</b>	23
Mussels, Prawns, Calamari, Scallops, Smoked Salmon, Marinara, Mozzarella Cheese, Oregano	
<b>Mediterranean</b>	16
Tomato, Mozzarella Cheese, Eggplant, Paprika, Zucchini, Onions, Rosemary, Mushrooms	

## PASTA

<b>Linguine Al-Vongole</b>	15
Linguini, Little Neck Clams, Wine & Garlic Broth, Italian Parsley	
<b>Risotto Al Nero Di Seppia</b> 	22
Superfino Carnaroli, Creamy Baby Squid Ragout, Squid Ink	
<b>Arroz Di Calasparra</b> 	21
Spanish Bomba Rice, Sofrito, Spicy Merguez Sausage, Aioli	



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## DESSERTS

<b>Semifreddo Bombe</b>  	14
Tia Maria Scented Italian “Gianduaia 1865” Gelato, Almond Nougatine	
<b>Sicilian Tiramisu</b>	14
Marsala, Mascarpone, Coffee, Italian Sponge Finger Biscuit, Cocoa	
<b>Tarte Tropézienne</b>	12
St Tropez Brioche, Mascarpone Cream, Clémentines, Champagne	
<b>Lavender Panna Cotta</b> 	12
Lavender Panna Cotta, Poached Pear, Riesling, Sorbet	
<b>Textured Chocolate</b>	16
Grand Marnier Ganache, Dehydrated Sponge, Valrhona Cream, Chocolate Sauce	



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