

CAFÉ DEL SOL
TAPAS

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JAMÓN & FONTINA 	20
Deconstructed Ham Croquettes, Fontina Béchamel, Chives, Bread Crumbs	
GOAT CHEESE & GARLIC 	16
Goat Cheese, Truffle Crumble, Garlic Rosemary Cream	
BROCHETO AL ESTILO ESPAÑOL 	12
Tomato & Basil Bruschetta, Extra Virgin Olive Oil, Garlic Confit Purée, Toasted Bread	
PULPO GALLEGO 	20
Galician Style Octopus, Potato, Pimentón De La Vera, Extra Virgin Olive Oil	
GAMBAS AL AJILLO	22
Spanish Garlic Shrimps, Cognac, Lemon Zest, Parsley, Crusty Toasted Bread	
CARPACCIO DE ATÚN 	16
Tuna Carpaccio, Lilliput Capers, Olive, Mango Salsa	

 *Gluten Free*

 *Contains Nuts*

 *Vegetarian*

 *Contains Pork*

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

CALAMARES A LA ROMANA Fried Calamari, Lemon, Aioli	14
BRANDADA DE BACALAO Cod Fish Brandade, Chilli, Chives, Rosemary, Garlic, Olive Oil, Baguette	18
TARTAR DE BISTEC CON COÑAC Wagyu Beef Tartar, Cognac, Beer Fries, Toasted Bread	21
POLLO & CHORIZO SALTEADO  Sautéed Chicken Tenders, Chorizo, Onions, Fresh Garlic, Paprika, Potato, Red Wine, Saffron Rice	16
VIERAS CON CREMA DE AJO Y MERMELEDA DE TOMATE Spanish Scallops, Garlic Cream, Tomato Jam, Chives	27
TORTILLA DE PATATA CON PAN CON TOMATE Potato, Egg, Tomato, Bread, Garlic	



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SALADS

CAESAR   12

Romaine Lettuce, Classic Caesar Dressing, Marinated Anchovies, Taggiasca Olives, Parmigiano Reggiano, Dehydrated Croutons

ANTIPASTO  29

Perlagrigia Tartufo, Manchego, Cabrales, Jamón, Marinated Olives, Eggplants Confit, Grilled Artichokes

WAGYU BEEF FLANK & BERENJENA CON VINAGRETA DE TOMATE 25

Pan-Seared Wagyu Beef Flank, Grilled Eggplant, Tomato Vinaigrette

ARROZ DI CALASPARRA

MARISCO  27

Bomba Rice, Mussels, Clams, Squid, Shrimps, Scallops, Saffron, Sofrito, Sherry, Aioli

POLLO & CHORIZO IBERICO MONTANEGRA  22

Bomba Rice, Chicken, Chorizo, Tomato, Green Peas, Sweet Smoked Paprika

CHAMPIÑONES & ALCACHOFA   20

Bomba Rice, Mushrooms, Artichoke, Saffron, Sofrito, Lemon, Piquillo Peppers, Parsley

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PLATOS FUERTES

- ABANICO IBERICO PORK**  38
French Trimmed Rib-Eye, Spanish Brandy Peppercorn Sauce, Beer Fries
- LANGOSTA CON AJO Y FLAMBEADO CON BRANDY** 35
Fresh Lobster cooked with Garlic, Flambé with Brandy, Potato Croquettes
- FILETE MIÑÓN CON MANTEQUILLA DE ROMERO**  30
Angus Beef Fillet Mignon, Rosemary Butter, Red Wine Sauce, Mashed Potato, Asparagus Strips
- SALMÓN AHUMADO**  27
Salmon fish filet, smoked paprika, mussel's foam, spiced creamy dill pearls



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DESSERTS

SEMIFREDDO BOMBE 	14
Tia Maria Scented Italian “Gianduia 1865” Gelato, Almond Nougatine	
SICILIAN TIRAMISU	12
Marsala, Mascarpone, Coffee, Savoiardi, Cocoa	
TEXTURED CHOCOLATE	16
Grand Marnier Ganache, Dehydrated Sponge, Valrhona Cream, Chocolate Sauce	



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