

Sol Soler

CARTE

EN FR



All our dishes are prepared in a traditional way
with local products.

»—————> **APPETIZER** <—————«

Crisps 2€

Olives with our secret dressing 2.30€

»—————> **COLD TAPAS** <—————«

Greek salad 3.90€

Refreshing salad with tomato, feta cheese, cucumber, Aragon olives and basil oil. ▲

Taboulé salad 3.90€

Couscous, mint, tomatoes, cucumber, onion, lemon juice, parsley, and virgin olive oil. ★

Hummus 3.90€

Pureed chickpeas with lemon juice, cumin and mint. We season it with wheat “chips” virgin olive oil and paprika. ★

Russian salad 3.90€

Our version of this classic crafted “tapa” with potatoes, carrots, onions, tuna, hard-boiled eggs and mayonnaise, drizzled with virgin olive oil. ■

Ham

Iberian ham “Guijuelo” of origin denomination.

Tapa 5.70€

Dish 10.70€

»—————> **HOT TAPAS** <—————«

Varied croquettes 3.30€

A tasty assortment of croquettes where you can find with ham, mushrooms and cod.

■ ▲ ● ★

Chicken wings 4.50€

A well-known speciality of the house: our delicious chicken wings caramelized with soy sauce. ★

■ Eggs ▲ Milk ● Shellfish ★ Gluten ◆ Nuts

Charge on terrace 0.20€

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Homemade sausages 4.20€

Country Sausages cooked in their juice with a mushroom assortment.

Stuffed peppers 4.20€

Traditional "Piquillo Peppers" of hake and mild homemade béchamel. ▲ ● ★

Vegetable lasagna 4.50€

Delicious combination of pasta, cheese, pesto-flavoured bechamel and aubergine. ■ ★ ▲

Fried potatoes 4.40€

Our famous Patatas bravas. Unmissable! ■ ★

Baked mushrooms 3.70€

Gently cooked with garlic oil, pepper, lemon juice and white wine.

Cerdanya trinxat 4.20€

A tribute to the Pyrenees Mountain range: Braised cabbage, pressed potato, garlic and crispy bacon. A must!

Potato cake 4.50€

Tasty potato strudel with gorgonzola and spinach. ▲

Tortillas 3.90€

Our "omelettes" are made from a base of beaten egg, onion, potatoes and virgin olive oil. ■

- The basic: traditional potato omelette.
- With spinach.

Quiches 4.40€

Savory tart: short-crust pastry filled with beaten eggs, cream and emmental, and with:

- Bacon, onions and mushrooms.
- Roquefort and walnuts. ◆
- Mozzarella, tomatoes and oregano.
- Salmon and leeks: Mediterranean quiche.
- Spinach and goats cheese.

■ ▲ ★ ◆

Bread ★ 1.50€

Tomato bread ★ 2.50€

»—————→ **OUR HOME MADE DESSERTS** ←—————«

Brownie ■ ▲ ★ ◆ 3.80€

Carrot cake ■ ▲ ★ 3.80€

Cheese cake ■ ▲ ★ 3.80€

■ Eggs ▲ Milk ● Shellfish ★ Gluten ◆ Nuts

Charge on terrace 0.20€

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BEVERAGES

SOFT DRINKS

Water	1.80€
Sparkling Water	2€
Coke	2€
Diet coke	2.10€
Zero coke	2.10€
Nestea (Ice tea) ..	2.10€
Schweppes Lemon	2€
Schweppes Orange	2€
Bitter Kas	2€
Cacaolat	2.10€

COFFEE

Espresso	1.20€
Double Espresso	1.50€
Macchiato	1.30€
Coffee latte	1.50€
American coffee	1.50€
Cappuccino	2€
Carajillo	2€

JUICES

Orange	2€
Apple	2€
Sidra (apple juice)	2.50€
Tomato	2€
Peach	2€
Pineapple	2€

INFUSIONS AND TEAS

Camomile, Pennyroyal, Lime blossom, Green tea, Red tea, Black tea	2€
Green tea and jazmin	2.30€
Marrocan mint tea	2.30€
Rooibos and cinamon	2.30€
Black tea and vainilla	2.30€
and cinnamon	2.30€

DRAFTS

Small beer or shandy ^{1/5l}	1.80€
Glass of beer or shandy ^{1/3l}	2€
Jug of beer or Shandy ^{1/2l}	3.50€
Moritz (Catalonia)	2.30€
Epidor (double malt from Catalonia)	2.40€
Coronita (Mexico)	2.70€
Grovensteiner ^{1/2l} (Germany)	4.50€

APERTIF

White Vermouth	3€
Black Vermouth	3€
Natural Vermouth...	3€
Aperol Spritz	4€
Summer wine ...	3.50€
Campari	2.50€
Pastis	2.50€

MIXED AND COCKTAIL

Chupito	2,50€
Copa	5,50€
Combinat	6€

WHISKY

Ballantines	7€
Cutty Shark	7€
Jim Bean	8€
Red Label	8€
Four Roses	8€

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Beefeater	6.50€
Bombay	7€
Tanqueray	8€
Seagrams	8€

RON

Pujol	6€
Mascaró	6€
Negrita	6.50€
Cacique	7€
Brugal	7.50€

VODKA

Moskosvkaya	7€
Smirnoff	7€
Absolut	7.50€

COCKTAILS

Mojito	6€
Caipirinya	6€
Caipiroska	6€
Tequila sunrise	6€
Bloody Mary	6€

Charge on terrace 0.20€

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