



## BREAKFAST & BRUNCH DRINKS MENU



Vegetarian



Vegan



Nuts



Mustard



Dairy



Egg



Gluten



Fish



Sesame



Soya

# Soft Drinks & Beer's

## Smoothies

5.95



### DR. DETOX

Broccoli, mango, banana, pineapple, spinach

### THE COOLER

Watermelon, mango, and strawberry

### TROPICAL TWIST

Passion fruit, pineapple, mango

### AVO FUEL

Avocado, broccoli, mango, spinach, coconut milk, lime juice, ginger

### BERRY FUSION

Strawberry, raspberry, blackberry

## Homemade Lemonades

4.95

Choice of either lavender, peach, elderflower, strawberry, raspberry or passion fruit

Served in a high ball glass and garnished with fruit

## Milkshakes

5.95



Strawberry  
Chocolate  
Vanilla

## Fruit Juice

3.75

Orange, Apple, Pineapple, Cranberry, Lychee or Tomato

Freshly squeezed

Orange Juice 5.50



Coke Cola, Coke Zero, Sprite, Fanta 3.75

Ginger Beer/Ale 3.50

Appletiser 3.75

Still or Sparkling Water sm 2.95 lg 5.50

### Fever Tree

Light, Aromatic, Mediterranean, Elderflower

3.50

## Non Alcoholic Spritz & Mocktails

### VIRGIN MOJITO

(Strawberry, Passion Fruit, Raspberry or Peach)  
Soda water, fresh lime juice, caster sugar, fresh mint & lime wedges

7.50

### EVERLEAF SPRITZ

Everleaf gin, paired with a light tonic

9.00

### WATERMELON BREEZE

Fresh watermelon, watermelon syrup, and ginger beer with crushed ice

8.50

### CALENO SPRITZ

Caleno gin, paired with indian tonic

9.00

### GINGER BREEZE

Ginger ale, cranberry juice, fresh lime juice

7.25

### VIRGIN PORN STAR

Passion fruit purée, vanilla, pineapple juice & fresh lime juice

7.25

### CRODINO SPRITZ

With sliced orange

8.00

### STRAWBERRY LOVE

Soda water, strawberry purée, fresh lime juice, vanilla syrup, mixed with fresh strawberries & crushed ice

7.50

## Beers

Draught Pint San Miguel 6.75

Draught Pint Corona 6.95

Draught Pint Camden Hells 6.95

Draught Pint Camden Pale Ale 7.05

Draught Pint Kopparberg Cider 6.75

Black Sheep Ale 7.50

Moretti 5.50

Peroni 5.50

Guinness \*served in a can 7.00

Zero alcohol free beer 4.50

Old Speckled Hen 7.50

Budweiser 5.50

Hoegaarden 6.00

Brewdog IPA 5.95

Modelo 6.00

Gluten Free 5.95

Rekorderlig 6.75

Lucky Saint \*IPA available 5.95

Damm lemon 4.75



# Breakfast & Brunch

Served daily until 3pm

## Hot breakfast

### THE SOLO BREAKFAST

Bacon, cumberland sausage, portobello mushroom, cherry tomatoes, heinz beans, hash brown, two free-range eggs, & toasted sourdough

13.95

### THE BIG AMERICAN

Fluffy warm pancakes served with bacon, sausage, fried egg, hash brown and maple syrup

13.50

### MEDITERRANEAN BREAKFAST

Scrambled eggs, spicy sausage, goat's feta cheese, olives, honey, butter, cherry tomatoes, cucumber & sourdough bread

14.50

### SHERLOCK BREAKFAST

Smoked salmon, scrambled eggs, avocado, portobello mushrooms, cherry tomatoes & sourdough bread

13.00

### EGGS ROYALE

English muffin, poached eggs, smoked salmon & topped with hollandaise sauce

12.50

### EGGS BENEDICT

English muffin, poached eggs, ham & topped with hollandaise sauce

11.50

### AVO BENEDICT

English muffin, poached eggs, avocado & topped with hollandaise sauce

11.50

### EGGS ON TOAST

Fried eggs on toast served with salad

8.50

### VEGGIE BREAKFAST

Feta cheese, two eggs, vegan sausage, portobello mushroom, avocado, cherry tomatoes, Heinz beans & sourdough bread

14.00

### VEGAN BREAKFAST

Vegan sausage, portobello mushroom, avocado, cherry tomatoes, heinz beans & sourdough bread

12.95

### GRANOLA

With mixed nuts, berries and yogurt

10.50

## Omelette's

### FRENCH OMELETTE

Eggs, butter & cheese served with salad

10.50

### GREEK OMELETTE

Eggs, butter, cheese, olives, feta cheese, and cherry tomatoes served with salad

11.50

### ITALIAN OMELETTE

Eggs, butter, cheese, and pepperoni served with salad

11.50

### VEGGIE OMELETTE

Eggs, butter, cheese, onions, bell peppers, portobello mushroom & cherry tomatoes served with salad

12.00

## Wraps's

### PARMA & AVO WRAP

Parma ham, smashed avocado, rocket & pesto

10.50

### SALMON WRAP

Smoked salmon, capers, tomatoes, salad leaves & tartar sauce

11.50

### FALAFEL WRAP

Falafel, salad leaves, tomatoes, cucumber, and romesco sauce

9.95

### CHICKEN WRAP

Grilled chicken breast, salad leaves & homemade burger sauce

11.00

### MOZZARELLA WRAP

Buffalo mozzarella, salad leaves, tomatoes, cucumber & salad cream

9.50

## Pancakes & Waffles

### PANCAKES

Warm pancakes served with mixed berries & banana

12.00

### WAFFLES

Warm waffles served with mixed berries & banana

12.50

Add a choice of nutella, maple syrup or honey

Add: Smoked salmon +4.50 mushrooms, beans, 2 eggs, Sourdough, fries & hash browns +2.50 Sausage, bacon, ham, avocado +3.00



# Antipasti



**VEGETARIAN PLATTER**  
Falafel, spinach feta roll, humous, tzatziki and served with bread

For 2 or 3 people

**HOT SHARING PLATTER** 18.00  
Calamari, spicy sausage, meatballs & padrón pepper

**COLD SHARING PLATTER** 16.00  
Houmous, tzatziki, baba ganoush, spicy feta dip & served with bread

**VEGETARIAN SHARING PLATTER** 17.00  
Falafels, spinach feta rolls, houmous, tzatziki & served with bread

**FALAFEL** 8.00  
Spiced chick peas, vegetables & herb fritters

**BUFFALO BURRATA** 10.50  
Buffalo burrata cheese served with chopped sun-dried & fresh tomatoes and drizzled with pesto sauce

**SPICY FETA DIP** 7.50  
Feta cheese, roasted pepper and sun-dried tomato & tomato paste, finished with a touch of chilli and olive oil served with bread

**HOUMOUS** 7.50  
Pureed chickpeas & tahini with a hint of garlic, freshly squeezed lemon juice, and extra virgin olive oil served with bread

**TZATZIKI** 7.50  
Yogurt with cucumber, fresh mint and dill served with bread

**PADRÓN PEPPER** 6.50

**SPINACH FETA ROLLS** 8.50  
Rolled pastry filled with feta cheese and spinach

**KING PRAWNS** 13.00  
Tiger prawns cooked in a garlic butter, herbs & white wine sauce

**CALAMARI** 10.00  
Fried squid served with tartar sauce

**MINI MEATBALLS** 10.00  
Grilled blended beef served with salad leaves

**BRUSCHETTA** 8.00  
Chopped sun-dried and fresh tomatoes & parsley served on toasted sourdough bread with parmesan on top

**BABA GANOUSH** 8.75  
Baked aubergine, tahini, garlic, fresh lemon juice & extra virgin olive oil served with bread

**MARINATED ITALIAN OLIVES** 5.50

## Salads & Sides

**GREEK SALAD** 11.50  
Feta-style goat's cheese, tomato, cucumber, parsley & onions, drizzled with extra virgin olive oil

**FALAFEL & AVOCADO SALAD** 12.00  
Falafel and avocado on a bed of crisp lettuce, baby spinach and rocket, drizzled with a chef's special salad dressing

**CAESAR SALAD** 12.50  
Chicken breast, lettuce, roast diced bread, drizzled with caesar sauce with parmesan on top

**STONE OVEN GARLIC BREAD** 6.50  
Add cheese 9.50

**TRUFFLE PARMESAN FRIES** 8.00

**FRIES** 5.00

**SIDE SALAD** 7.00

**CASHEW OR ALMOND BOWL** 4.75





# Mains

## Pizza - Homemade pizza freshly baked in our stone pizza oven

### PERFETTO SAN DANIELE

Buffalo burrata cheese, parma ham, rocket, mozzarella & a tomato base 16.00

### MEDITERRANEAN DELIGHT

Feta-style goat's cheese, olives, bell peppers, cherry tomatoes, mozzarella & a tomato base 15.00

### ULTIMATE VEGGIE DELIGHT

Bell peppers, red onions, portobello mushrooms, cherry tomatoes, garlic, mozzarella & a tomato base 14.50

### LA VEGANA

Artichokes, bell peppers, red onion, olives, portobello mushrooms & a tomato base 13.00

### WORLD CHEESE

Feta-style goat cheese, gorgonzola, matured cheddar, mozzarella & a double cream base 16.00

### HOLY PEPPERONI

Pepperoni, hot honey, chilli flakes, mozzarella & a tomato base 15.00

### BBQ CHICKEN SENSATION

Chicken breast, fresh cherry tomatoes, mozzarella & a BBQ sauce base 15.50

### MEAT LOVERS

Parma ham, spicy mediterranean sausage, pepperoni, mozzarella & a tomato base 16.50

### HAWAIIAN PARADISE

Fresh pineapple, parma ham, mozzarella & a tomato base 15.00

### MARGHERITA

Mozzarella, fresh cherry tomatoes & a tomato base 13.00

Gluten free options available 3.00

## Pasta - Prepare to be dazzled by our pasta creations

### STELLE CUORE DI BURRATA

Cooked in a tomato, butter, garlic and parsley sauce with durum semolina filled with burrata cheese 17.00

### AGNOLOTTI AVOCADO & SALMONE

Cooked in a pesto and butter sauce with durum semolina filled with avocado & salmon 16.50

### TORTELLI AI PORCINI

Cooked in a double cream sauce with durum semolina filled with porcini 15.50

### TORTELLI RICOTTA E SPINACI

Cooked in a butter sauce with durum semolina and filled with ricotta and spinach 15.00

### FETTUCCHINE ALFREDO

Fettuccine with chicken breast, mushrooms, fresh basil, double cream and parmesan 15.00

### GARDEN VEG

Fettuccine, bell peppers, garlic oil, red onion, fresh tomatoes, mozzarella ball, with a tomato base 14.50

## Wagyu Burger - A melt in your mouth moment

### THE WAGYU BURGER

Wagyu beef meat, gherkins, onions, tomato & lettuce with burger sauce served with fries 17.00

### CHICKEN BURGER

Grilled chicken breast, lettuce, tomato, gherkins, burger sauce, served with fries 16.00

### WAGYU CHEESE CRUNCH

Wagyu beef meat, double cheese served in tortilla bread, served with fries 14.50

### NO BUN AVO BURGER

Wagyu beef meat, avocado, tomato & lettuce with burger sauce served with fries 16.00

### VEGAN BURGER

Prime vegan burger with lettuce, gherkins, tomato & onion served with fries 15.00

Gluten-free bread extra 2.00  
Toppings cheese 1.50 - Bacon 3.00



# Cocktails

## Classic Cocktails

### PORN STAR MARTINI

Vanilla vodka, passoã, passion fruit purée, pineapple juice, served with a shot of prosecco 10.00

### DAIQUIRI (Frozen)

\*strawberry, passion, raspberry, peach Bacardi, puree & fresh lime juice 12.00

### FRENCH KISS

Vodka, chambord, lime juice, simple syrup topped with prosecco 11.50

### SINGAPORE SLING

Cherry brandy, gin, benedictine, lime juice, with soda water, grenadine and bitters 10.00

### MOSCOW OR LONDON MULE

Vodka or gin, ginger beer, fresh lime juice, garnished with lime wedges and fresh mint 10.00

### LYCHEE MARTINI

Lychee liqueur, vodka, lychee juice 11.00

### LONG ISLAND ICE TEA

Dry gin, vodka, bacardi, tequila, triple sec, sweet & sour & coke 11.00

### ESPRESSO MARTINI

Smirnoff vodka, coffee liqueur, espresso, simple syrup 10.00

### NEGRONI

Gin, campari, and sweet vermouth, garnished with an orange peel for a burst of citrus aroma 10.00

### MARGARITA

\*Spicy or strawberry options are available Tequila, cointreau, simple syrup, fresh lime juice served with a salty glass & sliced lime 11.00

### WHISKY or AMERETTO SOUR

Bourbon whisky, angostura bitters, foamer, icing sugar, fresh lime juice 11.50

### COSMOPOLITAN

Citron vodka, triple sec, cranberry juice 10.00

### MOJITO

\*strawberry, passion, raspberry, peach bacardi, squeezed lime wedges & fresh mint, caster sugar, splash of soda water 10.00 +2.00

## Brunch Cocktails £8.50 until 3pm

### APEROL SPRITZ

Aperol, prosecco & soda water

### SARTI ROSA SPRITZ

Blood orange, passionfruit & mango sarti topped with prosecco and soda water

### CAMPARI SPRITZ

Campari, prosecco & soda water

### HUGO FIZZ

St-Germain, hendricks gin, prosecco, soda water, simple syrup

### BLOODY MARY

Vodka, tomato juice, worcester sauce, tobasco, salt & black pepper

### LEMONCHELLO SPRITZ

Lemonchello topped with prosecco and soda water

### PINK FIZZ

Pink gin, prosecco, rose lemonade

### ROSSINI or BELLINI

Strawberry liqueur or archers topped up with prosecco

### THE SOLO SUNSET BLISS

Prosecco, passoã, passion puree, pineapple juice

### RHUBARB & GINGER FIZZ

Rhubarb & ginger liqueur, prosecco, lemonade



# Hot Drinks, Deserts and Kids

















## Coffees & Tea's

AMERICANO	3.60	LATTE	3.95	ENGLISH BREAKFAST	3.60
FLAT WHITE	3.85	CINNAMON & TURMERIC	4.75	EARL GREY	3.60
CAPPUCCINO	3.90	CHAI	4.50	GREEN TEA	3.75
ESPRESSO	2.70-2.95	MATCHA	4.50	PEPPERMINT	3.75
MOCHA	4.75			CHAMOMILE	3.75
CORTADO	3.60	HOT CHOCOLATE	4.50	GINGER & LEMON	3.75
MACCHIATO	3.40	REFILL HOT WATER	2.00	FRESH MINT & LEMON	3.75

Milk alternatives include Soya, Oat & Coconut 0.50  
 Flavoured Syrup include Caramel, Vanilla & Hazelnut 0.50









<b>IRISH COFFEE</b>	8.50	<b>FRENCH COFFEE</b>	8.50
Jameson, coffee, double cream, brown sugar		Brandy, coffee, double cream, brown sugar	
<b>BAILEYS COFFEE</b>	8.00	<b>AMARETTO COFFEE</b>	8.00
Baileys, coffee, double cream, brown sugar		Amaretto, coffee, double cream, brown sugar	

## Deserts

<b>TIRAMISU</b>    	8.25
Traditional recipe with ladyfingers, coffee liqueur and delicious mascarpone cream decorated with cocoa powder	
<b>WHITE CHOCOLATE &amp; HONEYCOMB CHEESECAKE</b>   	7.50
A chocolate flavoured biscuit base topped with a sweet white chocolate & mascarpone cheesecake studded with milk chocolate coated honeycomb pieces	
<b>MINT CHOCOLATE BOMBE</b>  	7.95
Mint ice cream with a chocolate sauce centre and a chocolate coating with mint pieces	
<b>VEGAN CHOCOLATE SPONGE PUDDING</b>  	7.75
An individual chocolate sponge topped with chocolate sauce	
<b>GOCCIA AL PISTACCHIO</b>    	8.25
Sicilian ricotta cheese & pistachio mousse	
<b>GELATO or MANGO SORBET(2 SCOOPS)</b> 	7.50
Choose from either strawberry, chocolate or vanilla	

## Kids main & a drink £10

Choose from either an apple, orange, cranberry, or pineapple juice

Pizza (mini margherita)  	Chicken nuggets & chips 
Pasta (plain or tomato sauce)  	Fish fingers & chips  
Ice cream Choose from either chocolate/strawberry/vanilla 	4.50



## **Private Hire Available**

Looking for the perfect place to celebrate? Whether it's a birthday bash, engagement party, corporate gathering, or just a night to remember — we've got you covered!

Make the space your own with exclusive private hire options. Our venue offers a stylish, vibrant atmosphere perfect for any occasion.

[www.thesolo.co.uk](http://www.thesolo.co.uk)

